



#### Spring Trading Company (春一枝)

Address: 3, Alley 2, Ln 327, Zhongxiao E Rd Sec 5, Taipei City (台北市忠孝東路五段 327巷2弄3號)

**Telephone:** (02) 2345-6617

**Open:** Mondays to Fridays 9am to 6pm **Shipping:** NT\$150 for purchases over NT\$1,200

🗘 Sugar-apple ice pop (釋迦冰棒) NT\$30 (large) NT\$20 (small) Made from fresh sugar-apples, seeds and all

Passion fruit ice pop (百香果冰棒) NT\$30 (large) NT\$20 (small) 🗘 The natural sourness of passion fruit makes this one for the adults

Roselle ice pop (落神花冰棒) NT\$30 🗘

The roselle flowers are first marinated and then stuffed into ice molds for a lightly sour flavor



The story began when owner Lee Ming-huang (李銘煌) learned from Taitung's farmers that when fruits come into season there are often gluts and large quantities are destroyed because they're too ripe to sell.

Lee's bright idea was to turn unwanted fruit into ice pops.

He uses fruit grown in Luye (鹿野), Taitung County, and processes them with ice machines. He continues to develop new flavors, the latest ones being

Working with the Yingge Ceramics Museum (鶯歌陶瓷博物館) and the Lin Family Mansion and Garden (林本源園邸) (the most complete private garden left in Taiwan), Lee's ice pops have been sold with ceramic sticks marked with the Lin Family Mansion and Garden's crest.





Traditional Taiwanese ice pops are an inexpensive and convenient choice of weapon against the scorching weather

TRANSLATED FROM THE LIBERTY TIMES' WEEKENDER WITH ADDITIONAL REPORTING BY LIN KING



## Fifty Year Ice Pops (50年代枝仔冰)

Address: 270-1, Danjin Rd Sec 2, Tamsui Township, Taipei County (台北縣淡水鎮淡金 路二段270-1號)

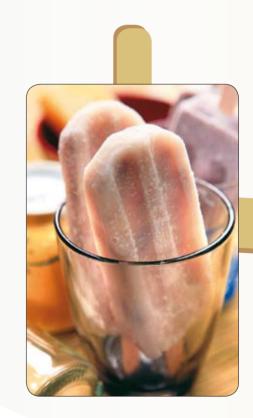
**Telephone:** (02) 2625-2267 **Open:** Daily from 8:30am to 8:30pm **Shipping:** Minimum charge of NT\$140 for a box of 35 ice pops. Discounts for purchases of four or more boxes (contact

store for details)

# Fifty Year Ice Pops (50年代枝仔冰)

Located en route from Tamsui to Sanzhi, the shop is already in its 18th year of business. Despite its out-of-the way location, Fifty Year Ice Pops' unique traditional Taiwanese style attracts lines of customers on weekends. Owner Hsu Shih-huei (許世輝) has remained faithful to his father's conventional method of making ice pops in common flavors such as clearwater ice, plum, red bean and taro. New flavors such as frozen tea complete the 11-item menu. All ice pops are made with organic sugar.





### **Gueishan Power Plant Ice Pops** (桂山電廠冰棒)

The Gueishan Power Plant originally purchased an ice machine to cool down cement for the construction of a reservoir. Afterwards the plant used the machine to make ice pops that were sold at the employee canteen. Low prices and the use of healthy ingredients made the ice pops incredibly popular.

As the operation expanded, nine flavors in addition to clear water ice were added to the menu, including pineapple, passion fruit, red bean, milk and taro. Prices are between NT\$5 and NT\$8. The store is open from March to October.



## ○ Milk ice pop (牛奶冰) NT\$8

Gueishan Power Plant Ice Pops' most popular selection

## ☑ Taro ice pop (芋頭冰) NT\$8

Every mouthful bursts with the time-honored taste of authentic taro

# ☑ Red bean ice pop (紅豆冰) NT\$8

Copious amounts of red beans in every bite



#### **Gueishan Power Plant Ice Pops** (桂山電廠冰棒)

Address: 34, Gueishan Rd, Sindian City, Taipei County (台北縣新店市桂山路34號) **Telephone:** (02) 2666-5675

Open: Mondays to Fridays 8:30am to 5pm, Saturdays and Sundays 9am to 6pm **Shipping:** NT\$150 for a box of 24 ice pops, NT\$210 for a box of 56, NT\$270 for a box of 100



Clear-water ice pop (招牌清冰) NT\$10

Popular among children in the 1960s, this simple flavor is still the star of the store

