

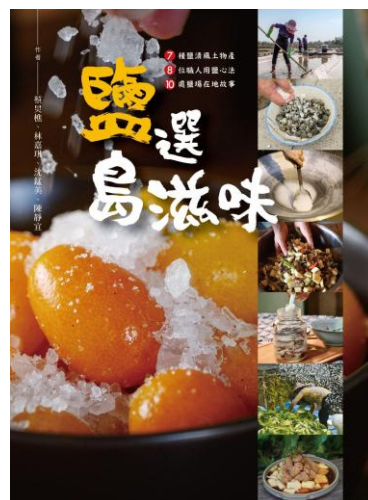
# THE FLAVORS OF SALT: SEVEN LOCAL PRODUCTS, EIGHT EXPERT TIPS, AND TEN TAIWANESE SALT FIELDS

## 鹽選島滋味——7 種鹽漬風 土物產×8 位職人用鹽心法 ×10 處鹽場在地故事

*This comprehensive look at Taiwan's unique salt culture, traditional craftsmanship, and innovative artisans of today covers salt pan ecology, fermented sauces, and local cuisines, showcasing Taiwan's diverse cultural history and culinary arts, where salt and locale meet to the benefit of both.*

This book is a comprehensive look at the history of Taiwan's salt industry, documenting its culinary culture and artisanal spirit. Co-authored by Tsai Chiung-Chiao, Lin Chia-Chi, Shen Meng-Mei, and Chen Ching-Yi, it combines extensive field research with historical and cultural references to showcase seven of Taiwan's representative salt-cured products. Featured alongside these are in-depth conversations with eight artisans who have mastered the art of salt and ten local salt fields' stories.

This book's appeal lies not just in its scientific and culinary perspectives, but also in the cultural and historical charm radiating from its pages as it explores Taiwan's geography, communities, and craftsmanship, with salt as the common thread. From southern Taiwan to eastern Taiwan and the outlying islands, we follow the authors as they visit the artisans who produce, process, and use salt. We see the remarkable transformation salt undergoes as various processing techniques turn it into a range of products, including open pan sea salt, algae salt, and bamboo salt. We explore Taiwanese ethnic groups' brining expertise in its many forms, such as Hakka dried



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vegetables, Tainan pickled clams, and the Amis' silaw (pickled pork). We then go behind the scenes of the restaurant industry to discover how chefs, salt stewards, and other artisans are exploring new possibilities for salt on our tables and in the industry.

Through stunning images, a wealth of information, artisan profiles, and historical anecdotes, this book captures the many layers of Taiwanese salt culture, making natural connections between the ways in which salt permeates food, the land, and even people's hearts. A comprehensive picture of Taiwan's complex and nuanced cultural landscape, this is an excellent guide to Taiwanese salt culture that invites readers to experience the many flavors of salt.

## Lin Chia-Chi 林嘉琪

Lin Chia-Chi is an independent journalist, winner of numerous news reporting awards, and a food-themed curator who has long focused on regional production, food, and sustainability issues. She specializes in combining field research with historical and cultural narratives for in-depth explorations of Taiwan's regional cuisine and locals' life stories.

## Tsai Chiung-Chiao 蔡炘樵

Tsai Chiung-Chiao is executive director of Taiwan's Zhou Nan Salt Field in Budai Township, Chiayi County. Long dedicated to the ecological restoration and cultural promotion of Taiwan's salt fields, he focuses on traditional salt industry techniques and sustainable development, actively connecting with local salt artisans to promote innovation and the preservation of salt field culture. He is the author of several works about Taiwan's salt industry.

## Shen Meng-Mei 沈錕美

Shen Meng-Mei holds a master's degree in cultural heritage preservation from National Yunlin University of Science and Technology and works at Zhou Nan Salt Field. Specializing in local cultural and environmental research, she has long focused on

Taiwan's industrial transformation and culinary culture, combining a humanities-based perspective with environmental awareness and fieldwork with community education to promote the preservation of Taiwan's salt culture.

## Chen Ching-Yi 陳靜宜

Chen Ching-Yi is a veteran food culture writer and food journalist with considerable influence in Taiwan's food industry. She is known for her detailed field research and warm, engaging writing style, which she uses to write about the multicultural cuisines enjoyed in diverse ethnic communities.