

羅海東先生口述歷史

ORAL HISTORY: MR LAW HOI TUNG

訪談日期：2017年11月14日、2017年12月13日

訪談及整理：朱耀光博士

翻譯：魏家欣

Interview dates: 14 November 2017, 13 December 2017

Interviewer & transcriber: Dr Chu Yiu-kwong

Translator: Luna Ngai



羅海東先生正在收割西洋菜種。(馮建中攝)

Mr Law Hoi-tung harvesting watercress seedlings. (Photo by John Fung)

羅海東先生，客家人，1942年生於廣東省增城縣，一家農務，種禾為生，他曾上過兩年學校，後經姑媽介紹（羅國宏先生的妹妹），1956年申請來港，居於川龍，跟隨伯父（羅國宏先生）打理菜園。1958年，羅國宏先生將西洋菜引進川龍，羅海東先生負責研究種植技術。大帽山雖然水源充足，氣候清涼，但西洋菜多以水田栽種，而川龍位於山地，難以蓄水，羅先生與伯父不能以水種方式栽培，經過幾年的失敗，才發現在旱田培植西洋菜的方法。1960年中期，羅海東先生開始銷售西洋菜種到上水和粉嶺一帶，其他川龍農民亦開始改種西洋菜。羅國宏先生於1990年代離世，羅海東先生至今仍在川龍種菜，自食其力，育有四子一女。

葉靈鳳先生在《香港方物志》¹奉勸那些不喜歡吃西洋菜的「外江人」（二戰後的內地移民）要多試西洋菜的味道，經四、五年的浸淫，或許會像「本地人」一樣愛吃西洋菜。為何這樣「本地」的菜，卻又以「西洋」命名？葉靈鳳先生指出：「顧名思義，西洋菜是來自西洋的。本地人慣稱葡萄牙為西洋，西洋菜雖非傳自葡萄牙，但香港的西洋菜首先移植自澳門，則大約是事實。因為澳門在明末就已經成為葡萄牙的殖民地了。九龍有一條西洋菜街，就因為那一帶從前多是西洋菜田，現在則一天一天遷到市外遠處去了。」² 1950年代，香港經濟快速發展，菜田變樓房，西洋菜在香港的版圖已從九龍半島退至葵涌和荃灣一帶，若非川龍的菜農將荃灣的西洋菜種移植，也不知道如此「本地」的西洋菜能否延續下來、枝葉繁衍，並於70年代蔓延上水和粉嶺的農田，成為本地人的日常佳餚了。其中一位把西洋菜種從荃灣和葵涌帶到川龍村的，正是羅國宏先生。

細個喺鄉下蒔田³種禾

我細個喺鄉下跟屋企人蒔田種禾，讀過兩年書，姑媽嫁到嚟川龍，50年嗰陣，條鐵路封咗，一開放，我姑媽就即刻返鄉下探我哋，講起我有個阿伯⁴喺川龍，邊個細路想落去香港生活，可以跟姑媽落去。我老寶有幾個仔，覺得畀一個落去香港唔緊要，我就咁跟姑媽落咗嚟。我第一次落嚟香港，

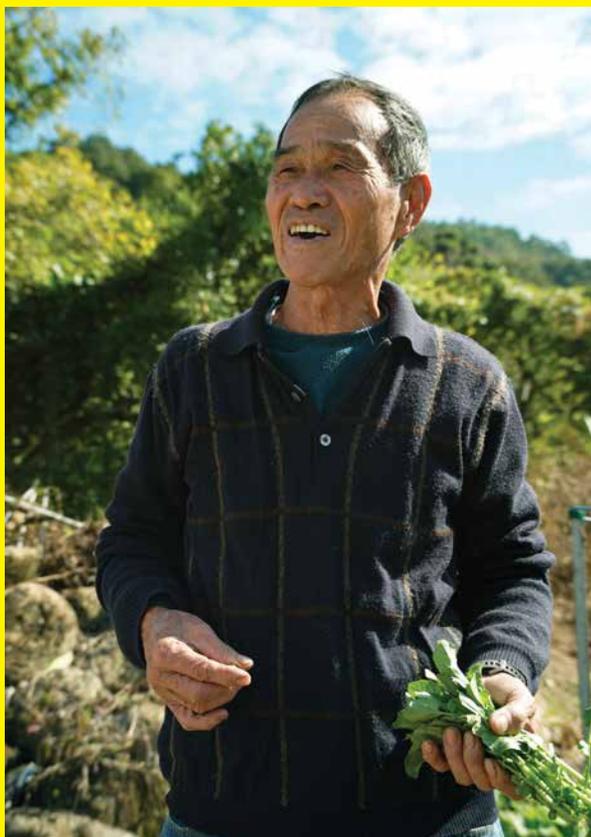
唔識申請，自己又蠢，落到深圳過河嘅時候，唔識氹過去，嗰陣時去香港好簡單，氹過去就得，如果見到警察就話探親戚，香港警察就會帶我哋去申請證件。我見到公安，佢問我擺證件，我話有，就畀公安捉咗返鄉下，我之後即刻去申請，頭尾兩個月就批咗我落嚟，我記得1956年農曆七月就過咗嚟。

我初初嚟到川龍，呢度有禾田，種菜嘅好少，都有人曬腐竹嚟。禾田多數由本地人種，一年種兩茬，春天種「金包銀」⁵，好粗種嘅，另外仲有齊眉、絲苗，呢度山地，唔算肥沃，產量好低，施肥就要靠餵牛，點解呢？呢度嗰人平時用桶裝起餵牛屎牛尿，溝埋屋企燒完柴嘅火灰，好天曬乾佢，就可以落田做肥料，我都幫手種過兩年禾，之後就跟阿伯種菜，冬天種蘿蔔、白菜、菜心、茼蒿，夏天種節瓜、豆角、肉豆嗰啲。種禾要靠牛，種菜呢就要靠人。我阿伯嗰陣時都四十幾歲喇，身體又唔係幾好，唔係好識種菜，川龍嗰田要開荒、要鋤。呢度交通好唔方便，我要擔菜落荃灣賣，不過嗰陣時荃灣人少，老圍村呀、葵涌呀、荃灣個個都種菜，我試過一次，擔到去荃灣冇人要。種咗幾年菜，又受到風季影響喇，種落去，一開花，就打風⁶，嗰陣時真係好淒涼。

西洋菜要生根，靠的是恆心

我幫伯父手，伯父主要賣菜，我負責種菜。伯父思想好快，交遊都廣闊，佢去街市賣菜，識到啲人，嗰陣時有啲人收菜，但唔係擺去賣，而係交去船公司呀、飛機公司呀，

Mr Law Hoi-tung who was born in 1942 to a Hakka family in Zengcheng County, Guangdong Province. His family made a living by farming. He attended school for two years. With his aunt's (Mr Law Kwok-wang's younger sister) connection, he migrated to Hong Kong in 1956 and helped in his uncle's (Mr Law Kwok-wang) farm in Chuen Lung. In 1958, Mr Law Kwok-wang introduced watercress to Chuen Lung and Mr Law Hoi-tung was responsible for finding the right planting method. Watercress is mostly grown in water fields. Although Tai Mo Shan has good water supply and a cool climate, the area is too hilly for water storage. Therefore, hydroponic farming was not an option. After years of trial-and-error, they eventually came up with a method of planting watercress in dry fields. In the mid-1960s, Mr Law Hoi-tung started selling watercress seedlings to farmers in Sheung Shui and Fanling. Other Chuen Lung farmers also started planting watercress. Mr Law Kwok-wang passed away in the 1990s. Mr Law Hoi-tung is still farming in Chuen Lung to earn his living. He has brought up four sons and one daughter.



羅海東先生 (馮建中攝)
Mr Law Hoi-tung (Photo by John Fung)

In *Hong Kong Naturography*¹, Mr Ye Ling-feng advises those 'ngoi kong people' (immigrants from Mainland China after the Second World War) who dislike watercress to try its taste; in four or five years, they may eventually develop an appetite for it like the locals. Why is such a 'local' vegetable named 'Western vegetable' (watercress, pronounced as 'sai yeung choi' in Cantonese, literally means 'Western vegetable')? Mr Ye says, 'as its name implies, sai yeung choi comes from the West. The locals always consider Portugal as the West. Watercress was not introduced from Portugal. It was probably first transplanted to Hong Kong from Macau, which was already a Portuguese colony by the end of the Ming dynasty. There is a street in Kowloon named Sai Yeung Choi Street because the area was covered by watercress fields, but they had gradually moved to the outskirts.'² In the 1950s, Hong Kong developed rapidly. Watercress fields changed into buildings, and farmers relocated from the Kowloon Peninsula to Kwai Chung and Tsuen Wan. If the Chuen Lung farmers had not brought the vegetable back home from Tsuen Wan, such a 'local' vegetable might not have survived. In the 1970s, the vegetable flourished in Sheung Shui and Fanling and become a favourite dish among the locals. Mr Law Kwok-wang was one of those who brought watercress seedlings to Chuen Lung Village from Tsuen Wan and Kwai Chung.

WHEN I WAS SMALL, WE TRANSPLANTED SEEDLINGS³ AND PLANTED RICE

When I was small, I transplanted seedlings and planted grains with my family in my home village. I also attended school for two years. My aunt married someone living in Chuen Lung, and moved to the village. The railway was blocked in 1950. When it reopened, my aunt immediately returned and visited us. She said that our uncle⁴ was also in Chuen Lung. If the children wanted to move to Hong Kong, they could go with her. My father had several sons and thought it didn't matter if one of them moved to Hong Kong, so I followed my aunt. When I went to Hong Kong for the first time, I didn't know how to apply for an entry permit. I was so dumb that I didn't know how to cross the border when crossing the Shenzhen River—back then it was rather easy to enter Hong Kong, you just needed to sneak in. If you saw the police, you could say you were there to visit your relatives and the Hong Kong police would take you to apply for the permit. When a Mainland police officer asked me for my permit, I said I didn't have one, so I was sent back to my home village. Afterwards I applied for the permit immediately and it was approved within two months. I remember I came to Hong Kong in the seventh lunar month in 1956.

When I first came to Chuen Lung, there were some rice fields but very few vegetable fields. Nobody sun-dried bean curd sticks here yet. Rice was mostly grown by the locals and harvested twice a year. In spring they grew 'kam pao ngan',⁵ which was a resilient crop, and also *chai mei* and *si miu* rice. It's hilly here. The land was not that fertile and the crop yield was very low. We needed buffalos for fertiliser application. Why? The people here used buckets to keep buffalo waste. They then mixed it with firewood ash, dried it under the sun, and it would become fertilisers. I helped in the rice fields for two years and then grew vegetables with my uncle. In winter we grew radish, Chinese white cabbage (bok choy), flowering Chinese cabbage (choy sum) and garland chrysanthemum (tong hao); in summer we grew hairy melon (cit kua), Chinese long bean (dau gok), French bean (yuk dau) and so on. When you grow rice, you count on buffalos; when you grow vegetables, you count on people. My uncle was over 40 years old then, and his health was not that good. He was not a particularly skilled farmer. The land in Chuen Lung needed to be broken and hoed. The place was very inaccessible and I had to carry the vegetables for sale in Tsuen Wan. Back then there were very few people living in Tsuen Wan, and the people in Lo Wai Village, Kwai Chung and Tsuen Wan were all farmers. I brought our vegetables there for sale once but no one bought them. We had been growing vegetables for a few years, and were often affected by typhoons. We farmed, it flowered, and then typhoons came.⁶ It was tough back then.

TAKING ROOTS WITH PERSEVERANCE

I assisted my uncle: he sold the vegetables and I grew them. My uncle was quick-witted and had many friends. He got to know some people when selling vegetables in the market. Back then some bought the vegetables and resold them at higher prices to shipping, aircraft and milk companies. Two of them asked my uncle to give them our vegetables, but the produce

must be clean. My uncle started to think about the right kinds of vegetables, and decided to grow celery and coriander. It was good. I could earn some money by just a sending light load of vegetables to them. In 1958, my uncle befriended someone at the Vegetable Marketing Co-operative Society in Tsuen Wan. They farmed in Tai Ho Road area. Many grew watercress in Tsuen Wan and Kwai Chung, some did so in Kowloon too. My uncle took some watercress seedlings back from Yeung Uk Tsuen, Ho Pui Tsuen⁷ and Kwu Hang Tsuen.⁸ But we didn't know how to grow it—we didn't have it in my home village so we needed to find our own way. At that time, watercress was available only in winter, not in summer, but the price in winter was not good. Of course I wanted to give it a shot in summer because the first batch of crops⁹ could make more money. But we didn't know how to grow watercress in summer.

In the fourth lunar month, when watercress stopped growing elsewhere, we brought it back. We planted it in fields for Chinese white cabbage and flowering Chinese cabbage. Chuen Lung has good and flowing water. We were very perseverant. But it was strange that watercress thrived in spring but wilted when the sun was strong. I guessed it was because of dryness, so I irrigated them immediately for half an hour and it thrived again. I learnt that it needed constant moisture so we watered it several times a day. In summer we worried that it would dry out so we had to sort it out before leaving home. Even we could keep the crop, we couldn't make money from it. A friend introduced a fellow Zengcheng townsman (Mr Lam Kwong) who grew watercress in the kai liu resettlement in Kwun Tong.¹⁰ Land resumption was happening there. Seeing that we were labouring to no avail, he came to teach us the method. He was my first teacher! Why do I call him teacher? Because I didn't know how to pick watercress! Watercress grows well in the centre of the field. The ones at the edges are not that good because water showering down from the sides made the plant short and taut. He taught me that I should pick the crops from the edge first, and go all the way to the centre till I couldn't grab them in one hand, then I should pick the best-looking crops and place them on top, make every five to six catties a bunch, press it with the thumb, and tie it with hemp ropes. There's a technique to tie up a bunch. There are odd ends and people won't buy it if it is tied like a broom. It was Mr Lam who taught me the techniques of crop picking and tying. Then we could sell the produce at a good price.

Watercress looks ordinary, but behind it, there is an untold story of sweat. It took a lot of efforts to bring it from the foothills to Tai Mo Shan, and to keep it throughout the hot summer. Mr Ye Ling-feng says, 'There are two types of watercress: cultivated in wet or dry fields. The watercress in Hong Kong is mostly hydroponic; it grows in fields with water measuring up to five or six inches. Farmers let it spread around, and pick the freshest leaves for sale. After trimming, it continues to grow. Therefore, watercress in Hong Kong is almost available all year round, and the best ones grow from early winter to late spring.'¹¹ To cope with the environment in Chuen Lung, Mr Law Hoi-tung, a teenager then, worked so hard to transplant hydroponic watercress to dry fields in Chuen Lung. With painstaking efforts of the farmers, and the persistence of Mr Law Kwok-wang and Mr Law Hoi-tung, watercress from Tsuen Wan made its way to Fanling and Sheung Shui, survives the dormant season in dry land, and thrives in water fields.

FROM A HOUSEHOLD TO A VILLAGE

Watercress grows from autumn to spring in three planting cycles. Seedlings can be planted after the Mid-Autumn Festival until the Dragon Boat Festival next year. After its growing season, a hairy plant called 'chu mo cou' (*Scirpus wallichii*) takes over. It is beautiful and soft, and will provide shade against the sun. When farmers water the fields, watercress which has taken roots continues to grow. It is better to grow watercress than other vegetables—when a typhoon hits in summer, watercress grows after two weeks, and we can make money out of it. Other vegetables take two months. Growing watercress is hard work. We pick them at night. I have to wake up at two or three o'clock in the morning. Our body and feet get wet and suffer from rheumatism. We also need to carry water for irrigation. It needs 80 pails of water per day! For Chinese white cabbage and flowering Chinese cabbage, it takes 60 pails at most. Later, I bought a small electric pump and carried it from one field to another. But it stopped working so I had to get someone to fix it. Then the watercress all wilted. At last I thought I should sort this out once and for all, so I made a farm pool near a big pit to channel water to the fields. We didn't need to worry

anymore since there is flowing water, and we could save the cost of electricity and repairs. But we needed money to buy water pumps. We needed several hundred pumps, but we didn't have money.

Around 1960, the government started developing Tsuen Wan New Town. The Agriculture and Fisheries Department provided assistance to farmers. Our first batch of pumps, around 20, was given by the government. Later, the Department and Kadoorie¹² gave us an automatic sprinkler. In 1961, a road was built.¹³ My uncle told his pals in Lo Wai Tsuen, and asked if the co-op could drive here to pick up our vegetables. The co-op also helped us get 'tai fei' (manure)¹⁴ from Tsuen Wan. Back then a 'bong baan'¹⁵ from the army wrote a letter asking the wet market not to send 'tai fei' to us because the road was soiled during delivery. The wet market agreed at first, but we asked them to do us a favour and seal the pipes. The problem was finally solved. Duen Kee Restaurant would buy some manure for the farmers—if you didn't have money, you could take the manure and pay them later after selling the vegetables. We helped one another out. The restaurant needed the farmers to go there after all. Later, someone making 'shark fin powder'¹⁶ also sold us manure at a very cheap price.

From then on, it was less painstaking to grow watercress. More and more people grew watercress in Chuen Lung, even women and old people, wherever land was available. After the riots in the 1960s, land resumption took place in Diamond Hill, Kwun Tong and Cha Kwo Ling. Residents there moved to Chuen Lung. Some acquaintances of mine also came here. From the twelfth to the second lunar months, farmers went to my fields and picked the watercress seedlings at the edges. I didn't ask them for money. They were neighbours. It was fine with me, and watercress was planted everywhere. Back then, the manufacturing industries were only budding so it was hard to find a job. You could pick 10 to 20 cattles of crops and earn 10 to 20 dollars a day, but you could only earn a few dollars a day working in town. I have once picked up to 40 to 50 cattles a day. A hundred cattles of watercress could be picked in a thousand-foot field.

No sweet without sweat. With the endeavours of the Chuen Lung farmers, watercress took root in Tai Mo Shan. In return, it also helped the farmers tide over their difficulties. The crop did not only make a wholesome ingredient, but also the farmers' economic lifeline. In *Commemorative Booklet for the Founding of Chuen Lung Village Office*, Mr Lee Ting gave a special mention to Mr Law Kwok-wang, 'With great foresight and discerning vision, our farmer, Mr Law Kwok-wang, believes that we must improve our environment for a better livelihood, and only a reform on cultivation method can bring us a decent life. To achieve this goal, he joined the Tsuen Wan vegetable cooperatives, applied to establish the Chuen Lung branch from the Agriculture and Fisheries Department and made requests for transportation and manure. Thanks to his efforts, our vegetable produce is now collected by the co-op, carried by trucks, fertilised with manure. All villagers benefited from these measures. In particular, he is the first to initiate the transplantation of watercress to Chuen Lung. Due to a lack of experience and technique, he failed repeatedly at the early stage. Without being discouraged, he worked hard to identify the reasons for the failure and succeeded eventually. Many villagers followed suit, making Chuen Lung a place for watercress. In the 1970s, we enjoyed good harvests and sold watercress at a price higher than other types of vegetables. In every autumn, there must be a big watercress sale...'¹⁷ By the time when the village office opened, Mr Law Hoi-tung was in his prime at age 38; Mr Law Kwok-wang was in his seventies and his two decades of efforts was finally affirmed. The preservation of watercress did not come through luck. Without the tireless devotion of the farmers, it would not have taken root and flourished in Chuen Lung.

FROM SELLING CROPS TO SELLING SEEDLINGS

Dongguan people were good at growing vegetables. They mostly grew watercress in water fields. Growing it in rice fields requires extra efforts, because they are less fertile while watercress needs rich soil. Starting from the sixth lunar month, farmers would fertilise the fields with cowpats or manure, wait for a dozen days, plough and loosen the soil, and then plant the seedlings. It was still very hot in July and August and the watercress seedlings would wither even when soaked in water. Farmers would draw water from the well early in the morning,

soak the seedlings in an inch of water, drain away the water at 10 o'clock and draw another round of water at noon. It takes a lot of efforts in the first dozen days to make sure that the water is cool enough for the seedlings to survive. When transplanting the seedlings, you should check the conditions of young plants. If it grows strong, keep it in water; if it grows badly, drain away all the water, wait until the young plants grow densely and then soak them in water again. Watercress grows well when packed together. In the past, it was considered to be safe after the Mid-Autumn Festival because the temperature would be lower. But typhoons were the biggest problem.

In the past, there was no Mainland watercress seedlings sold in Hong Kong. In the 1960s, some farmers in Sheung Shui were still growing rice; not all of them grew vegetables. After Typhoon Wanda, a few more typhoons hit Hong Kong and some farmers in Sheung Shui wanted to try growing watercress. My uncle met a vegetable stall owner in Sai Wan, surnamed Au from Dongguan. He knew that we are growing watercress in Chuen Lung, so he introduced us to some water spinach (ung choy)¹⁸ farmers in Sheung Shui, and they later bought watercress seedlings from us. There was a stall owner in Sheung Shui who paid for all the farmers' expenses, rented land for them, and only asked for a bit of commission, as long as they are willing to work hard. In Sheung Shui Choi Yuen Tsuen, Dongguan people grew vegetables there. There was plenty of farmland and the rent was very cheap. During cool weather, they didn't need to irrigate the water fields and could grow a lot of crops. A family could take care of a few dozen acres of farmland. They reaped the crops early in the morning, so quickly that one person could reap a few hundred cattles. The vegetables grew nicely; they were long like chopsticks. They came to us in July and we sold them seedlings with roots. They stopped growing watercress after Ching Ming Festival and switched back to water spinach, so they could earn a living all year round.

When we sold watercress seedlings in the first two years, other watercress farmers refused to sell seedlings and said we were committing suicide. We had no options. We had land but we are short of manpower. At least we could earn a year of food cost by selling seedlings. The rest of the crops could be sold later, but in winter when we could only sell a catty of watercress for a few cents, no one would have pity on us! At first, one or two farmers from Sheung Shui came and brought seedlings back for sharing; later, they came separately. In the 1970s when the farmers earned a lot, they bought cars and came by themselves. It was a golden time. The first batch of crops could be sold at three or four dollars and we could earn a hundred for a hundred cattles of seedlings.

EVER AFTER?

The weather was not so hot in the past. After the Tsing Yi Power Station started operation,¹⁹ my crops couldn't survive; the larch trees in Tai Mo Shan also died,²⁰ probably because of the smoke and heat. Once there was acid rain. My crops didn't grow for a week. I told other farmers that the acid rain affected the dew, but they didn't believe me and said I was nuts. Later we saw the news on the newspapers. The vegetables in Tai Po were also affected by acid rain. The watercress here was not as good as before. There was no income from the Dragon Boat Festival to the Mid-Autumn Festival. In the 1980s, the manufacturing industry developed rapidly and young people no longer farmed and all went to the town. More and more farmers grew watercress in Sheung Shui. The price of the vegetable got lower and it was hard to earn a living.

Watercress is still a favourite among Hongkongers when they have hot pot, but its seedlings are disappearing quietly. When I followed Mr Law Hoi-tung to his vegetable farm and passed through the Chinese cabbage and Indian lettuce fields, I came to see the watercress in dry soil. He said that the watercress planted here were indeed bought from the wet market. The edges of the field were weedy and the soil was barren. He pointed at one of the deserted fields and said that watercress was first planted there in 1958. It was hard to imagine that the farmland in front of me was the very place where watercress took root in Chuen Lung. Watercress fields in Hong Kong have been shrinking since the 1980s. New towns in Sheung Shui and Fanling were developed at the cost of the fresh leaves of watercress. In Chuen Lung, watercress had once fed many farmers. Now, only a few watercress fields are left. There is an old Chinese saying, 'think about the source when drinking water.' Do we still care about the local when

eating watercress? The mountain and water are still here, but watercress seedlings may not have a place to take root anymore.

Acknowledgements: Ms Wong Yuk-ling

- 1 Mr Ye Ling-feng settled in Hong Kong in 1938 and started writing a newspaper column 'Hong Kong History and Geography' for *Sing Tao Daily*. He published a series of articles in *Ta Kung Pao* in 1953 and published the book *Xianggang fangwu zhi [Hong Kong Naturography]* by Chung Wa Book Co. See Chan Chi-tak: *Difang zhi: zhuyi xianggang difang yu wenxue [Land and Words: Recollections on Places of Hong Kong and Its Literature]* (Taipei: Linking Publishing, 2013), 123.
- 2 Ye Ling-feng, *Xianggang fangwu zhi [Hong Kong Naturography]* (Colour Printed Version) (Hong Kong: Hong Kong Open Page Publishing Company Ltd., 2017), 76.
- 3 It is a Hakka language pronounced as 'shi tin,' meaning seedling transplantation.
- 4 Mr Law Kwok-wang was also known as Mr Law Wai-sum. Mr Law Hoi-tung says his uncle arrived in Hong Kong on the Lunar New Year's Eve in 1949 and changed his name to Kwok-wang then.
- 5 See Song Ying-xing, *Tian gong kai wu [Works of Nature]*, trans. Pan Jixing (Taipei: Taiwan Ancient Books Publishing Ltd., 2004), 7. 'Kam pao ngan' should be a type of glutinous rice. The original wording: after the seedlings have transplanted separately, it could be harvested after 70 days the earliest. (There are 'jiu gong qi' and 'hou xia ji' for non-glutinous rice and 'jin bao yin' [kam pao ngan] for glutinous rice. There are countless dialects for the terms not to be listed.)
- 6 In the interview, Mr Law was asked whether the typhoon referred to Typhoon Wanda in 1962. He said the problem of typhoon had been very serious before Typhoon Wanda.
- 7 That is the location of Fuk Loi Estate today.
- 8 According to the interview, the original site is located around Shek Wai Kok in Shing Mun Valley. The Tsang clan has grown watercress vastly.
- 9 The first batch of crops after Mid-autumn.
- 10 It is located in Tsui Ping Road in Kwun Tong today. It was built as a squatter area in 1960.
- 11 Ye Ling-feng, *Xianggang fangwu zhi [Hong Kong Naturography]* (Colour Printed Version), 76.
- 12 Formerly known as Kadoorie Agricultural Aid Association.
- 13 Refers to the opening of Route Twisk for civilian use in 1961.
- 14 A large fertilizer manure station (tai fei) was set up in Tsuen Wan to collect manure for farmers; it ceased operation in 1969.
- 15 An alternative term for 'inspector' in Cantonese.
- 16 A kind of fertiliser made of smashed and dried shark head and meat.
- 17 Information from *Chuanlong cun gongsuo luocheng qiyong jinian tekan [Commemorative Booklet of the Founding of Chuen Lung Village Office]* (1980), 14.
- 18 Also known as 'Tung Choy.'
- 19 Tsing Yi Power Station consists of two towers which were put into operation in 1969 and 1977 respectively.
- 20 Some villagers also said that the pine trees in Tai Mo Shan have been wilted due to the attack of longhorn beetles (shan ngau koo). To avoid the spread of the pest, the diseased trees were cut and removed.

邂逅! 山川人 HI!HILL

主辦
Presented by



籌劃
Organised by



在地藝術策劃伙伴
Curatorial Partner (art in-situ)



展覽詳情見：
For more information:



www.lcsd.gov.hk/apo