

# 天下泉城



THE CITY OF SPRINGS / COLLECTION OF INTANGIBLE CULTURAL HERITAGE IN JINAN

济南非物质文化遗产撷英

济南出版社

中共济南市委政策研究室

济南市文化广电新闻出版局

济南出版有限责任公司



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## 济南非物质文化遗产撷英

Collection of Intangible Cultural Heritage in Jinan

H E C I T Y O F S P R I N G S

# 序言

济南是一座具有两千六百多年建城史的历史文化名城，不仅留有丰富的物质文化遗产，而且拥有众多的非物质文化遗产。这些非物质文化遗产，生动记录了济南人民长期以来生产生活的习俗和民风，也充分体现了济南先民的文化智慧和高超技艺，是鲜活的地域文化的代表，也是不可复制的活的文化化石。

济南市委、市政府高度重视对非物质文化遗产的保护，在非遗项目的搜集、挖掘、整理、保护、传承、展示等方面做了大量卓有成效的工作，使这些鲜艳的文化奇葩得以培育和开放。用图片的方式整理和记录济南地区的非遗项目，让它得到生动展示和有效传承，是非遗保护的一项重要内容，也是历史和现实的迫切需要。这本图集选取了济南地区可以用图片展示的比较典型的五十八个非遗项目（包括一至三批全部国家级、省级和部分市级认定项目），对其产生发展历史、项目突出特点和现实传承状况进行了认真研究和生动展示，原汁原味地反映了这些项目的制作过程或表演场景，尽量为读者提供生动直观的文字和图片资料，力所能及地从不同侧面展现济南非遗项目的生存状态。

非物质文化遗产的保护和传承是一项长期的艰巨任务，既需要政府的积极引导和扶持，也需要社会各方面力量的参与和支持。希望能通过出版这本图片集，提高全社会对非遗事业的关注度和支持度，让非遗保护传承事业不断推向新的高度，让中华民族的文化传统传承下去，让这些老祖宗创造并世代传承的非物质文化遗产在新的时代发扬光大。



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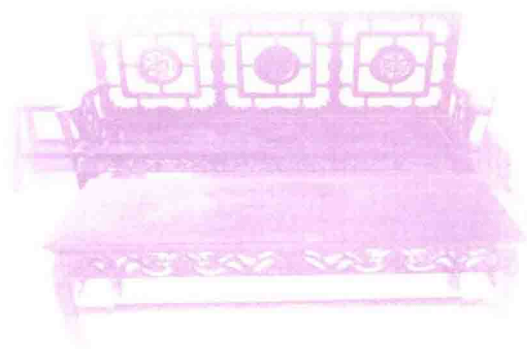
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# 傳統技藝

「传统技艺」 Traditional Crafts

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# 東阿鎮『福牌』阿膠制作技藝

东阿镇『福牌』阿胶制作技艺

Manufacture Craft of Fu Brand Donkey-hide Gelatin in Dong'e Town



省级非遗代表性传承人杨福安在检查产品

阿胶因产自平阴县东阿镇而得名，是由驴皮煎煮浓缩而成的固体胶。“福牌”阿胶由原“树德堂”、“怀德堂”、“太子衡老药店”等合并成的平阴阿胶厂（现山东福胶集团）生产，是国家级非遗项目。“福牌”阿胶的生产，环境独特、选料考究、遵古炮制、工序繁多，需经驴皮炮制、取汁煎胶、浓缩收胶、凝胶切胶、晾胶擦胶、印字包装等几十道工序方能完成，具有丰厚的技术内涵，蕴含着中华医药博大精深的历史文化价值。

As its name implies, ejiao originated from Dong' e Town of Jinan, which is a special solid gelatin that is made from donkey' s hide with the reasonable decocting time and concentrating skill. As one of the state-level intangible cultural heritage projects, Fu Brand Donkey-hide Gelatin is produced in Pingyin Donkey-hide Gelatin Factory, or Fu Jiao Group, which is formed by three Chinese traditional pharmacies—Shu De Tang, Huai De Tang and Tai Zi Heng Pharmacy. While maintaining the integrity of the production processes is important, including processing, decocting, concentrating, congealing, airing and packaging, it is more so to blend the selected raw materials, the unique production environment and the heritage of processing craft to make the perfect donkey-hide gelatin. Therefore, this Chinese traditional medicine reflects its complex technical connotation and profound historical cultural value.





刮毛



切胶  
擦胶



挂旗



晾胶

包装





# 濟南烤鴨制作技藝

## 濟南烤鴨制作技藝

### The Craft of Roast Duck in Jinan

明末清初济南就有专门经营烤鸭的店家，姚焕金、张成祥多次去清宫内廷制作烤鸭，解放后济南烤鸭师傅多次给国家领导人和外宾制作表演，现为省级非遗项目。济南烤鸭均选用微山湖优质瘦型种鸭，制作中要先后经过宰杀、充气、放气、烫浇、挂晾、上色、晾干、入炉、调整等传统工序，烤出的鸭子外皮酥脆、肉质鲜嫩、味道鲜美、肥而不腻。

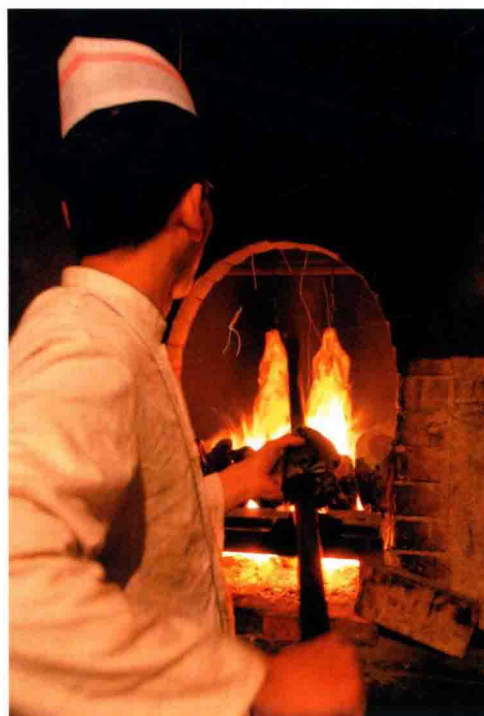
During the late Ming and early Qing dynasties, there were several roast duck restaurants specializing in roast duck in Jinan. Dated back to the Qing Dynasty, Yao Huanjin and Zhang Chengxiang as well-known chefs were invited to the court to make roast duck for the royal family. After the People's Republic of China was founded, the local famous chefs presented their skills of making the roast duck to our state leaders and foreigners more than once. This craft has been listed as one of the province-level intangible cultural heritage projects. The raw materials are high quality thin-type ducks that are cultivated in Weishan Lake which is the fifth largest fresh water lake in China. In order to roast a crispy, tender duck, just like other gourmet food, its making process requires nine steps at least, including cleaning, inflating, deflating, scalding, airing, coloring, drying, roasting and rolling before the duck can be served.

挂 晾





烤 制



调 整



晾 干



片 切



成品和佐料



# 濟南油旋制作技藝

濟南油旋制作技藝

The Craft of Youxuan in Jinan

油旋在济南已有100多年历史，是济南传统名优风味小吃，弘春美斋的油旋现为省级非遗项目。制作油旋要和软面，制成面剂儿擀成长条，抹上花生油和调味料，边抻拉边将面皮卷起，放鏊子上压成圆饼烙黄，再放入烤箱内慢火烤熟，用手指捅压成漩涡状。烤好的油旋皮酥瓢软、葱香浓郁、色泽金黄、造型美观，是老少咸宜的美食。

Youxuan is one of the famous traditional snacks of Jinan, which has been a long history of more than 100 years. Hongchunmeizhai's youxuan is one of the province-level intangible cultural heritage projects. Firstly, knead the soft dough, and then separate the dough into several equal pieces and roll into strips. Secondly, wipe peanut oil and flavorings over the surface of each strip. Stretch the strip and roll it up simultaneously, and then pat the small dough into a grigger on the griddle until it turns brown. Turn it over and brown the other side. Lastly, put the grigger into the oven under the low fire. When it is roasted, the craftsman pierces it with his finger. Incredibly, there is a spiral hole on its surface. Because it tastes crispy outside but soft inside with scallion's fragrance, youxuan is popular among all age groups.

省级非遗代表性传承人卢利华在操作油旋







烙制



烤制



出炉



成品



# 仲宫白酒传统酿造技艺

仲宫白酒传统酿造技艺

Traditional Brewing Technique of Zhongong  
Liquor



发酵



装甑





瓷缸存酒



灌装



产品



清代富泉酒店酿酒取水的古井

仲官地区酿酒于汉代即已兴盛，现在的济南趵突泉酿酒公司继承了清代富泉酒家的传统酿造工艺，现为省级非遗项目。趵突泉酿酒公司利用仲官独特的自然环境和气候条件，沿用三甑“粮渣”加一甑“回渣”、一甑“扔渣”的“老五甑”传统工艺，经过原辅材料筛选、粉碎、清蒸、润料、出池配料、开汽装甑、蒸煮蒸馏、出甑凉渣、入池发酵等十几道工序，生产全国驰名的趵突泉白酒。

It is said that the technique of making liquor in Jinan attained development and prosperity in the Han Dynasty. As one of the province-level intangible cultural heritage projects, Baotouquan Brewing Company inherited the traditional brewing technique of Fuquanjiujia that's a famous brewing workshop in the Qing Dynasty. The unique landscape, fine water quality, special soil, and the subtropical climate are natural advantages for brewing Baotouquan liquor. According to the inheritance and development of traditional technique, Baotouquan liquor is well-known throughout the country. It has preserved five complicated traditional distillation processes through screening grains, crushing grains, steaming grains, soaking grains, adjusting proportions, steaming and distilling, cooling the grain residue and fermenting.



# 石家老陶制作技艺

石家老陶制作技艺

Shijia Traditional Pottery



拉坯  
成品



精修







成型

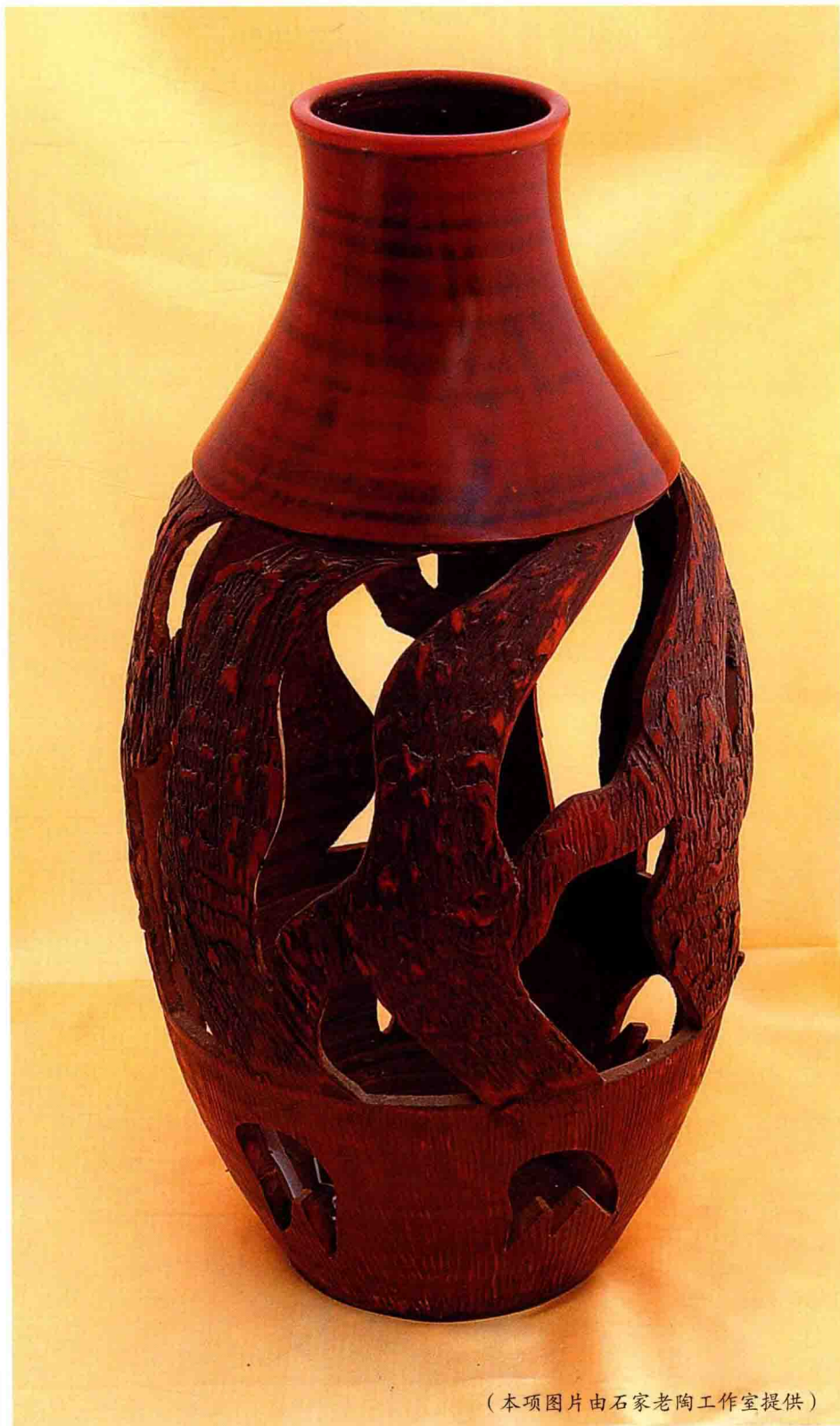


烧制

石家老陶源于具有四五千年历史的大汶口柘沟制陶工艺，上世纪80年代引入济南，现为省级非遗项目。石家老陶为纯手工制陶工艺，要经过制泥、拉坯、整形、打光、烧制、磨光等十几道工序，制作彩纹陶、开片陶、镶嵌陶、仿木陶四类陶器。石家老陶既认真继承不同时期的传统工艺，又善于不断创新改革发展，制品精到独特，具有极高的艺术价值。

Originated from Dawenkou zhegou during about 3000 BC, craft of Shijia traditional pottery which was introduced in Jinan during 1980s now is one of the province-level intangible cultural heritage projects. After over ten traditional manual processes, like preparing clay, jiggering, reshaping, polishing, firing and furbishing, Shijia traditional potting could take on four different appearances: stripe pottery, crackle pottery, inlaid pottery and wood-like pottery. Along with the inheritance and development of traditional technique, Shijia brings traditional pottery culture to the public, whose distinctive products are of high artistic value.

仿木陶



(本项图片由石家老陶工作室提供)