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WATER TOWNS

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吃  
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WATER TOWNS

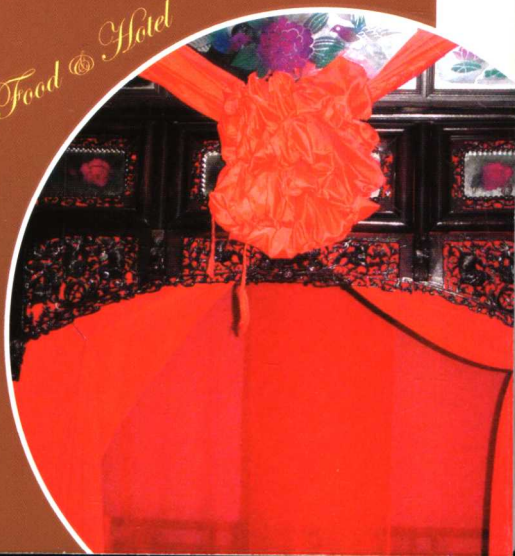
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*Food & Hotel*



## 吃在周庄 WHAT TO EAT IN ZHOUSHUANG?

## ● 万三蹄 (wan-san-ti)

## WANSHAN HOOF

刚进入周庄，还未看到小桥流水，“万三蹄”的招牌先晃花了游人的眼。沈万三的名气太响，因此在周庄，必须要看“沈厅”，要尝“万三蹄”。传说“万三蹄”是沈万三家招待贵宾的必备菜，“家有筵席，必有酥蹄”。

当初，沈万三的家人只叫它“红焖猪蹄”。有一次，朱元璋到沈万三家作客，沈万三叫家人烧了猪蹄招待皇上。用浓油赤酱烧的猪蹄，红得发亮，吃在嘴里软糯甜香却又不腻，回味无穷，朱元璋吃得是津津有味。突然，他问沈万三：“这道菜叫什么名儿？”沈万三可不敢说是“红焖猪蹄”，那岂不成了“皇帝的脚”，“猪”和“朱”同音嘛。沈万三一脸堆笑，谄媚地说：“回皇上，这是‘万三蹄’。”朱元璋哈哈大笑。



Just arriving at Zhouzhuang, before seeing the flowing water and the small bridges, you will be dazzled first by the signboards of “Wansan Ti ( hoof )”

everywhere. Shen Wansan was too famous, so in Zhouzhuang, you not only need to visit Shen's Residence but also need to taste “Wansan Ti”, which was Shen Wansan's favorite food.

Originally, Wansan Ti had no special name but “hong-men-zhu-ti ( braised pig hoof )”. One day, Emperor Zhu Yuanzhang was invited to Shen's home. Shen Wansan entertained the emperor with “hong-men-zhu-ti”. It was cooked with the soy sauce and looked brightly red, the taste was soft and glutinous, and the smell was good. Zhu Yuanzhang enjoyed it so much. Suddenly, he asked Shen Wansan, “What is the name of this course?” Shen Wansan couldn't say it was “hong-men-zhu-ti”, because the pronunciation of the word “pig” is “zhu”. It is as same as the family name of Zhu Yuanzhang, so “zhu-ti ( hoof of the pig )” can be understood as “Zhu's foot”. Shen Wansan said with an ingratiating smile, “Your Majesty, this is ‘Wansan Ti (Shen Wansan's foot)’”. Zhu Yuanzhang laughed heartily.

## ● 蚬子 (xian-zi)

## SMALL CLAM

蚬子也是周庄的一大特色。它产自镇西边的白蚬江，大小如拇指甲，其壳洁白无瑕，肉质饱满，每年秋天稻谷成熟的时候，就是捕蚬的旺季。

蚬肉雪白嫩鲜，用青青的韭菜炒了，周庄的味道全在里面了。

Xian-zi (small clam) of Zhouzhuang is also special. It is from Baixian River to the west of the town. Xian-zi is very small, like the nail of thumb. Its shell is white and spotless and the meat is plump. When the corn is ripe every autumn, it is the busy season to catch small clams.

The meat of the small clam is tender —— being fried with Jiu-cai ( Chinese chives ), it will be delicious.

## ● 三味圆 (san-wei-yuan)

## GLUTEN SOUP

又叫汤面筋，是用水面筋作皮，用鸡肉、虾仁、猪肉等作馅，煮而食之，味兼汤包、馄饨之长，天下美味也。

San-wei-yuan is also called Tang-mian-jin, which means the soup of gluten. It is a kind of dumpling with the gluten as the skin and the chicken, shrimp or pork inside. It is a popular and delicious food in Zhouzhuang.

## 在哪儿吃 WHERE TO EAT IN ZHOUSHUANG?

## 沈厅酒家 shen-ting

周庄最具地方风格的菜馆之一，位于富安桥边，沈厅旁。

电话：0512-57211848

It is one of the classical local restaurants in Zhouzhuang. It is by Fu'an Bridge, beside Shen's Residence.

Tel: 0512-57211848

## 天天汇酒店 tian-tian-hui

古色古香的酒楼，当季的菜最好吃。

电话：0512-57211388

It has an air of antiquity. The food in season is good.

Tel: 0512-57211388

## 喝在周庄 WHAT TO DRINK IN ZHOUSHUANG?

阿婆茶是周庄人最爱喝的茶。

周庄人喝阿婆茶不是“泡”而是“炖”。先准备水，将河水盛放在大缸内，让杂质沉淀，待水变得清亮，舀进瓦罐用竹片树枝作柴火把水烧沸。然后往装有茶叶的壶或杯里倒入少许的开水，这叫“点茶头”，将盖子捂上，略等片刻，再加入更多的开水，再过一会儿，茶就可以喝了。那盛水的瓦罐要放回原处的火炉上，继续“炖”着。这样“炖”出来的茶才芳香无比，有阿婆的温情。

A-po-Cha (Granny's Tea) is what the Zhouzhuang people like to drink.

The tea is not “soaked” but “stewed” when the local people make A-po-Cha. Prepare the water first, draw the water from the river and put it in the big jar to let the impurity precipitate. When the water becomes limpid, take some to a small earthen jar to cook with the firewood of bamboo leaf and tree branches. When the water is boiling, pour a little bit into the kettle or cup with some tea, this is called “making the beginning tea”. Lidding the cover, after a moment, adding more boiling water, waiting for several minutes again, you can drink the tea. The earthen jar with the water should be put back to the stove again and continue its “stewing”. It will make the tea fragrant and you can touch the tender feeling of the granny.

## 吃在乌镇 WHAT TO EAT IN WUZHEN?

在乌镇比较有特色的菜有红烧羊肉、荷香水虾、香煲田鸡、三珍斋酱鸡、菊花鳗片、乡村鱼羹、翠塘豆腐以及农家土菜等。

The special dishes of Wuzhen are Hong-shao-yang-rou ( lamb ), He-xiang-shui-xia ( shrimp ), Xiang-bao-tian-ji ( frog ), San-zhen-zhai-jiang-ji ( chicken ), Ju-hua-man-pian ( eel ), Xiang-cun-yu-geng ( fish ), Cui-tang-dou-fu ( bean curd ) and Nong-jia-tu-cai ( local vegetables ), etc.



## ● 红烧羊肉 (hong-shao-yang-rou)

BRAISED LAMB

隆冬时节，白雪把原本安静的小镇变得更加安静了，蜷缩在乌镇像一条冬眠的蛇，懒懒地做着千年的美梦。房东早早地就起来生炉子烧羊肉。他把斩得大小均匀的羊肉用稻草一块块细心扎起来，依次放进铁锅里码好，加水没过羊肉，再加料酒、香料、红枣、冰糖、葱姜包和红酱油。为了去除羊肉特有的膻味，他总会记得放进一个萝卜，还很讲究地一定要用枯死的桑树作柴，说是这样烧出来的羊肉才清香。取个青花的瓷碗，盛满羊肉，加点香菜，那是一碗冬天里的温暖。

In midwinter season, Wuzhen looks quieter in the white snow. You can have a fond dream of millennium like a lazy hibernating snake. The landlords of the inns always get up early to light the stove to cook the lamb. They tie the lamb with straw, put it into the iron pan orderly, have the meat submerged in the water with the cooking wine, the spices, the red date, the crystal sugar, the spring onions, the ginger and the soy sauce. And they like to put in a radish to get rid of the strong smell of the lamb. Soon, the air will be thick with the fragrance. Eating the lamb, you will have a warm winter.

## 在哪儿吃 WHERE TO EAT IN ZHOUSHANG?

逢源酒楼 feng-yuan-jiu-lou

看得见逢源双桥。是一家建于清初的百年老店。

电话: 0573-8718048

In this restaurant you can have a view of Fengyuan Double Bridge. It has a history of 100 years.

Tel: 0573-8718048

翰林府第 han-lin-fu-di

两层老式木结构房，因《似水年华》曾在此拍摄而有名。

电话: 0573-8718799

It is an old building with two storeys.

Tel: 0573-8718799

### 九江楼 jiu-jiang-lou

一家百年老字号酒楼。常接待国内外贵宾。

电话: 0573-8716799

It is a century-old restaurant. It often receives the domestic and international honored guests.

Tel: 0573-8716799

### 枕河人家 zhen-he-ren-jia

既然叫“枕河”，那当然是在水边。挂在窗边的红灯笼很美。

电话: 0573-8728026

It is by the river. The red lanterns hung by the window are beautiful.

Tel: 0573-8728026

## 吃在朱家角 WHAT TO EAT IN ZHUJIAJIAO?



**朱**家角盛产河鲜，出产淡水鱼类近60种。朱家角美味的小吃有扎肉、甜咸粽子、卤汁豆腐干等。

The river of Zhujiajiao is teeming with fish and shrimps. There are nearly sixty kinds of fish in Zhujiajiao. zha-rou (braised pork), Zong-zi (rice cake) and Lu-zhi-dou-fu-gan

(dry preserved bean curd) are special in Zhujiajiao.

### ● 河鲜 (he-xian)

### FISH

朱家角的“五鱼宴”很有特色，顾名思义，“五鱼宴”是用五种鱼做的，五种鱼烹制的方法也不一样，分别为一蒸、一烧、一煎、一炒、一汤。清蒸白丝鱼，鱼皮肥软；红烧塘鳢鱼，色香撩人；油煎鳊鲩鱼，肉质细嫩；银鱼炒蛋，鲜香可口；黄颡雪里蕻汤开胃爽口。

The “five fish’s dinner” of Zhujiajiao is special. As its name suggests, it is made of five kinds of fish—steamed Baisi fish, braised Tangli fish, fried Pangpi fish, egg whitebait and huangsang fish soup.

## ● 扎肉 (zha-rou)

## BRAISED PORK

扎肉是用粽叶卷好的一块块的肉，用稻草扎好，然后红烧，味道好极了。

"Zha-rou" is a kind of braised pork with the straw. It is delicious.



## 在哪儿吃 WHERE TO EAT IN ZHOUSHANG?

曹溪人家 cao-xi-ren-jia

坐落在放生桥畔，雕花门窗，古朴典雅。

电话: 021-59230108

It is beside the Fangsheng Bridge. It is a building with the carving doors and windows, simple and antique.

Tel: 021-59230108

聚仙楼 ju-xian-lou

店面不大，但菜品和环境都很好。

电话: 021-59230094

It is not a big restaurant but the food is delicious.

Tel: 021-59230094

## 吃在西塘 WHAT TO EAT IN XITANG?

西塘的菜肴不拘形式，只重美味。

The food of Xitang is homely and delicious.

## ● 酱爆田螺 (jiang-bao-tian-luo) SAUCED SPIRAL SHELL

田螺生活在池塘和小溪，很多地方都有。但在西塘吃田螺却别有一番风情。坐在西塘的烟雨长廊里，和西塘人一起，把小小的田螺放在嘴边一吸，绵软的田螺肉和浓浓的汁液与西塘的滋味就一起在嘴里荡漾。





The spiral shell lives in the pond and brook, so it is popular in many cities. But eating the spiral shell in Xitang is special. When you eat with the local people in the Misty Rain Corridor, the spiral shell is delicious and the scenery is beautiful.

● 荷叶粉蒸肉 (he-ye-fen-zheng-rou )

STEAMED PORK WITH LOTUS LEAF

这是西塘的传统名菜，用五花肋条肉、五香炒米粉和新鲜荷叶，配上丁香、八角、酱油等调料精制而成，风味独特。

It is the traditional famous dish of Xitang. It is a kind of steamed pork with the spiced rice flour, the fresh lotus leaf, and some condiments, such as the clove, aniseed and soy sauce.

● 腌菜心 (yan-cai-xin)

PICKLED CABBAGE



西塘人自己做的腌菜心，加点味精、糖、麻油、葱花、红椒，能让人一口气儿吃三大碗白米饭。

The pickled cabbage is good to eat with some gourmet powder, sugar, sesame oil, chopped scallion, hot pepper, and with it you can eat three bowls of rice.

● 馄饨菱 (hun-tun-ling) DUMPLING WATER CALTROP

西塘还有一种奇特的“水鲜”——馄饨菱。相传乾隆皇帝有一次吃西塘产的菱，不小心给菱角扎了下，就说：“小小菱儿，无刺多好。”皇帝金口一开，从此西塘的菱就真的再也不长角了，像馄饨。

The water caltrop in Xitang has an interesting name of "dumpling water caltrop". Once, Emperor Qianlong \*(A.D. 1711-1799) was pricked

by the "horn" of the water caltrop of Xitang because of carelessness. He said, "dear small caltrop, how great if you have no 'horn'!" From then on, because of the Emperor's "decree", the water caltrop of Xitang has no "horn" any more. It looks like the Chinese dumpling.

\* Qianlong: a liberal-minded emperor of Qing Dynasty (A.D. 1644-1911). He liked to travel. In his reign, Qianlong visited the south of the Yangtze River for six times and peregrinated in many attractive places.

## 在哪儿吃 WHERE TO EAT IN ZHOUSHUANG?

环秀桥饭店 huan-xiu-qiao

临水的饭店，这儿的粽子有口皆碑。

电话: 0573-4566479

It is a restaurant by the river. Zong-zi (rice cake) here is good.

Tel: 0573-4566479

钱塘人家 qian-tang-ren-jia

坐落在永宁桥畔，窗外的美景可以佐餐。

电话: 0573-4564610

It is located by Yongning Bridge. The scenery outside is beautiful.

Tel: 0573-4564610

乡影舫 xiang-ying-fang

是一家在船上的餐馆，别具特色。

电话: 0573-4568717

It is a restaurant on the boat, very special.

Tel: 0573-4568717

又一村 you-yi-cun

靠河的位子很舒服，能感受古镇的安详。

电话: 0573-4566647

You will have a good view to sit by the riverside.

Tel: 0573-4566647

## 吃在同里 WHAT TO EAT IN TONGLI?

同里有名的菜有三丝鱼卷、花饼子、水面筋炖草鸡、鸡头粥(芡实粥)等。小吃有名的是闵饼、袜底酥、酒酿饼等。

The special dishes of Tongli: San-si-yu-juan( fish ), Hua-bing-zi ( shrimp ), Shui-mian-jin-dun-caoj( chicken ), Ji-tou-zhou( gruel ), etc. The special snacks: Min-bing ( vegetable cake ), Wa-di-su ( crisp cake ), Jiu-niang-bing( rice wine cake ), etc.

## ● 三丝鱼卷 (san-si-yu-juan)

FISH

用青鱼片将火腿丝、笋丝、香菇丝包卷起来，蒸制而成的三丝鱼卷，一口咬去，美味统统在嘴里。

San-si-yu-juan is made of the black carp with the ham, the bamboo shoot and the mushroom inside.

## ● 闵饼 (min-bing)

MIN'S CAKE

闵饼是同里颇负盛名的传统糕点，已有300多年历史，曾是贡品。清香滑糯，别有风味。

Min's Cake is the well-known traditional cake in Tongli with a history of more than 300 years. It was once the tribute. It is sweet and glutinous.

同里还有一样东西最让人忘不了，那就是当地人做的柴烧米饭，有真正的田野的香味。

One unforgettable food of Tongli is the rice cooked by the firewood. It has a fragrant smell of the field.

## 在哪儿吃 WHERE TO EAT IN ZHOUSHUANG?

在同里的居民家吃饭是一件令人愉快的事情，便宜、卫生又地道。

It is a pleasant experience to eat at the local people's home in Tongli.

The food is cheap, clean and delicious.

## 吃在角直 WHAT TO EAT IN LUZHI?

角直的鱼鲜藕脆菱角肥。口味清淡、鲜嫩、细腻。

The fish, the lotus root and the water caltrop of Luzhi are good.

### ● 奥灶面 (ao-zao-mian)

### AOZAO NOODLE

角直的奥灶面深受大家欢迎。用精白面粉拌鸡蛋加工成龙须面，用老鸭、嫩鸡、蹄膀加大骨熬成面汤，用青鱼、卤鸭作浇头，鲜美可口。奥灶面最好吃的是红油爆鱼面和白汤卤鸭面。

Aozao Noodle is popular in Luzhi. The noodle is made from egg and flour. The soup is made from the duck, the chicken, the leg of pork and bone. Aozao Noodle with the black carp or pot-stewed duck is the best.

### ● 萝卜干 (luo-bo-gan)

### DRIED RADISH

萝卜干是角直有名的特产，已有 150 余年的历史。角直的萝卜干选料严格，只有体无疤痕、光滑匀直的鲜萝卜才合格。其制作周期长达 10 个月，年产量有限，因此，有时会出现脱销的情况。

The dried radish of Luzhi is the famous local product. It has a history of more than 150 years.

The raw material of the dried radish should be chosen very strictly. Only the smooth radish without any spots is valid. It takes about ten months to make the dried radish. So, the annual production is limited. It will be a pity if the dried radish is sold out when you are in Luzhi.

## 在哪儿吃 WHERE TO EAT IN ZHOUSHUANG?

在角直和在同里一样，选择在居民家吃饭是一件令人愉快的事情。

It is also a pleasant experience to eat at the local people's home in Luzhi as in Tongli.

## 住在水乡 WHERE TO STAY

江南水乡最美丽的时候在一早一晚，因此，住在景区内就是游水乡最好的选择。选择景区内很有特色的古民居客栈，住在临水的人家，睡百年的雕花床，做千年的美梦。

水乡的大多数民居客栈价格一般在 80 元左右。

The morning and the night of the water towns are extremely beautiful in the south of the Yangtze River. So it will be very nice to spend the night there when traveling in the water towns. There are many characteristic ancient home inns in the local dwelling houses of the water towns. You will have a fond dream when you sleep beside the water and on the engraved bed.

The price of the most home inns is around RMB80.

### ● 住在周庄

### IN ZHOUSHUANG

江南人家家庭客栈 jiang-nan-ren-jia

特点：能真正体会周庄人的生活。

电话：0512-57216568

You can live a life of the local people of Zhouzhuang.

Tel: 0512-57216568

隆兴客栈 long-xing-ke-zhan

特点：在双桥北边 100 米，古色古香，环境优雅。

电话：0512-57212637

It is 100 meters to the north of the Double Bridge. It is old and quiet.

Tel: 0512-57212637

贞固堂客栈 zhen-gu-tang-ke-zhan

特点：古朴的房间，红木的地板、蓝花的窗帘、棉被。游客可以自己做饭。





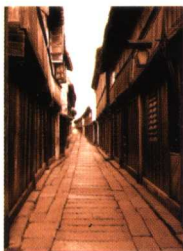
电话: 0512-57212009

The antique rooms with the red wooden floor, the cotton print curtain and quilt are special. The tourists can cook by themselves.

Tel: 0512-57212009

## ● 住在乌镇

IN WUZHEN



望佛客栈 wang-fo-ke-zhan

特点: 古色古香, 安静吉祥。

电话: 0573-8728188

It is a new hotel with the special ancient styled decoration.

Tel: 0573-8728188

忆江南客栈 yi-jiang-nan-ke-zhan

特点: 口碑较好的家庭客栈。

电话: 0573-8712788

This home inn has a good reputation.

Tel: 0573-8712788

## ● 住在朱家角

IN ZHUJIAJIAO

景苑水庄 Jingyuan Water Resort:

特点: 四面环水, 空气清新, 景色怡人。

3 星级。248 元。

地址: 西井街 300 号

电话: 021-59249477

The hotel is surrounded by the water. The air is fresh, the scenery is pleasant.

Add: No.300, Xijing Street

Tel: 021-59249477



上海绿舟宾馆 Shanghai Luzhou Hotel

特点: 具有浓郁的欧洲庭院式建筑风格, 碧树绿茵, 是一座名副其实的花园宾馆。

4 星级。350 元。

地址: 沪青平公路 7000 号

电话: 021-39200888

It is an European styled courtyard hotel with many green trees, which is like a garden. Four stars. RMB350.

Add: No, 7000, Huqingping Highway

Tel: 021-39200888

## ● 住在西塘

IN XITANG

明样坊 ming-ju-fang

特点: 仿古的房间里有红木雕花的家具, 颇具特色。

电话: 0573-4562868

The furniture of the inn is with the padauk carving.

Tel: 0573-4562868

桐村客栈 tong-cun-ke-zhan

特点: 是烟雨长廊边上的一座老宅, 有近300年的历史。有保存完好的砖雕门楼, 有木楼梯、木地板、木窗和老式的木家具。

电话: 0573-4566337

It is an old residence beside the Misty Rain Corridor. It has a history of nearly 300 years. The brick carved arch gate, the wooden stairs, the wooden floor, the wooden windows and the wooden furniture are special.

Tel: 0573-4566337



姚宅 yao-zhai

特点：有典型的西塘古代小姐的闺房。

电话：0573-4564734

It provides typical ancient boudoirs of the young ladies in the ancient times of Xitang.

Tel: 0573-4564734

## ● 住在同里

IN TONGLI

敬仪堂民居客栈 jing-yi-tang-min-ju-ke-zhan

特点：主人像业余的导游，会告诉游客很多关于同里的故事。客人可以自己动手做饭菜。

电话：0512-63338805

The host is like a part-time guide. He will tell the visitors a lot of stories about Tongli. The tourists can cook by themselves.

Tel: 0512-63338805

吕家客栈 lu-jia-ke-zhan

特点：看三桥的好地方。有明清时期的床。 电话：0512-63330674

You can have a good view of the Triadic Bridge here. There are beds of Ming and Qing Dynasties.

Tel: 0512-63330674

## ● 住在角直

IN LUZHI

新龙门客栈 Xin-long-men-ke-zhan

特点：外墙用石块铺就的民居客栈。

电话：0512-65019495

The outside wall of this home inn is with the stone, very special.

Tel: 0512-65019495

