
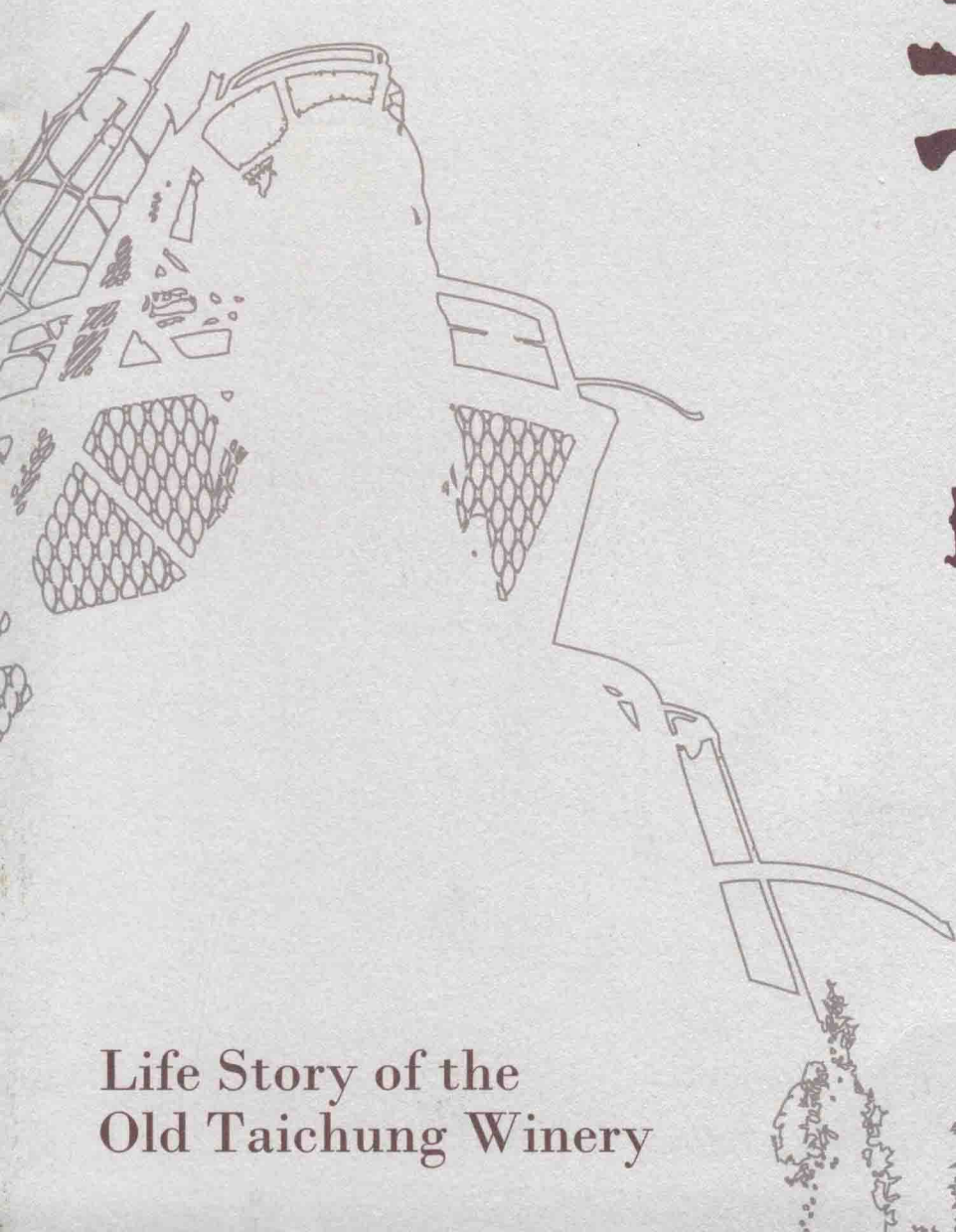


# 酒香 歲月



台中舊酒廠生命史

Life Story of the  
Old Taichung Winery



# 酒香歲月

台中舊酒廠生命史





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# 舊瓶新釀—台中舊酒廠的再生

## New Brewage in Old Bottle — The Rebirth of the Old Taichung Winery

台中酒廠舊廠（原公賣局第五酒廠）的前身，創立於日治時代的1916年，初為民營的「大正製酒株式會社」，之後因日本政府在1922年實施酒類專賣制度而被收歸官有，1945年台灣光復由台灣行政長官公署專賣局台中支局接管、1947年國府易專賣為公賣，由台灣省菸酒公賣局接管，短短不到百年，走過許多不同的歷史歷程。

隨著時代變遷、都市計畫轉變，酒廠於1998年7月遷廠至台中工業區。舊廠園區和廠房幾度淪為廢墟，幸好在文化資產意識抬頭之下即時獲得保留，台中市政府於2002年7月將它登錄為歷史建築。同年行政院文化建設委員會秉持文化資產活化再利用的深切期許，配合「文化創意產業發展計畫」，更進一步將台中酒廠舊廠規劃作為五大創意文化園區之一，以推展台灣文化創意產業相關業務，並發揮集聚、擴散、示範與文化設施服務等多項功能。廢墟一夜之間變成了身價不菲的工業遺產與歷史建築。

為了重現台中酒廠舊廠區的生命軌跡，及展現其現今作為創意文化園區之一的美好願景，文建會文化資產總管理處籌備處特與台灣菸酒股份有限公司台中酒廠合作辦理「台中舊酒廠生命史展」，讓大家可以在這裡深入了解園區歷史脈絡、認識台灣製酒工業遺產，並體悟其釀造台灣文化創意產業的新使命。

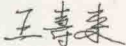
當各位走過7號倉庫、鍋爐間、機電間、製酒工場、原料米倉庫、化驗室、碾米機房、成品倉庫、活動中心等大型建築物，將同時走過日治時期迄今的台灣製酒產業近百年發展史，舉步之間，請敞開心靈，真心體驗！

The forerunner of the old Taichung Winery (formerly Taiwan Monopoly Bureau's Fifth Winery) is the privately owned "Taisho Wine-making Company," established in 1916 under the Japanese colonial rule. It was not until 1922 that the winery was taken over by Japanese colonial government under its liquor monopoly policy. After Taiwan's Restoration in 1945, the winery's ownership was transferred to Taiwan Monopoly Bureau - Taichung Branch of Taiwan Government Executive Administration Office, and thereafter "Taiwan Government General Monopoly Bureau Da Zheng Winery" (台灣總督府專賣局台中酒工廠) was renamed "Taiwan Monopoly Bureau's Fifth Winery" (台灣省公賣局第五酒廠), under Taiwan Tobacco and Wine Monopoly Bureau in 1947. In less than a century, the winery has undergone great historical change.

Along with the changes of time and urban planning, Taichung Winery was relocated to Taichung Industrial Park in July 1998. The unattended old factory facilities and buildings were nearly reduced to ruins. Thanks to the awareness of the necessity for cultural heritage conservation, Taichung City Government in July 2002 registered the old winery as historic buildings. Later in the year, abiding by the expectation of revitalizing and reutilizing cultural assets, Executive Yuan's Council for Cultural Affairs further designated the old Taichung Winery as one of the five creative & cultural parks based on "Cultural and Creative Industry Development Plan," so as to promote cultural & creative industry while the site serves as a base for assemble, distribution and demonstration and a cultural service facilities provider. Suddenly, these ruins have become valuable industrial heritage and historic buildings.

In order to re-display the aura of the old Taichung Winery and present its vision as a Creative & Cultural Park, the Headquarters Administration of Cultural Heritage Council for Cultural Affairs is working with Taichung Distillery of Taiwan Tobacco & Liquor Corporation in organizing the "Exhibition in Life Story of the Old Taichung Winery." We hope people visiting here could understand historic context of this park, recognize the heritage of Wine industry in Taiwan, and realize its new mission to cultivate Taiwan's Cultural and Creative Industry.

When walking by the gigantic constructions in the site, such as warehouse No. 7, boiler chamber, mechanical/electrical house, wine-making factory, rice barn, laboratory, rice mill, wind products storehouse, activity center, etc., it seems that you are browsing through the nearly a century old history of Wine industry in Taiwan since the Japanese colonial rule. So, just keep your mind wide open and freely experience it for yourselves!

行政院文化建設委員會文化資產總管理處籌備處 主任 





# 淡薄酒香味

——台灣酒的原滋原味

Light Wine Flavor

— Original Taste Of Taiwan Wine



「海角彈唱」展演活動吸引眾人人潮。

## 原住民的酒文化

小米酒與祭典是台灣原住民文化中相當重要之一環，尤其是在每年豐收季節，他們都會暢飲自製的小米酒，直到今日，此一傳統仍然維持不變。

小米酒的製作方式，則隨著時代流轉而變遷，部份台灣原住民是使用「赤藜」做為酒麴原料，但也有原住民直接將小米放入口中咀嚼，透過唾液的酵素來做為發酵之酵母使用，但這些方式都已被酵母取代。小米酒早已成為原住民文化的象徵物之一，2008年台灣本土電影《海角七號》轟動一時，南投縣信義鄉生產的「馬拉桑」小米酒更是風靡全台。

## Wine Culture of the Aborigines

Millet wine and worship ceremony are important parts of traditional culture for Taiwan's aborigines. Until now, they would drink home-made millet wine to their hearts' content at harvest time. This tradition has never changed as time goes by.

The way millet wine was made has nevertheless changed along the times. Some aborigines use "Red Chenopodium" as brewage ferment; some would chew millet directly and use the enzymes in saliva as yeast. However, both methods have been replaced by yeast now. Millet wine has long been an inseparable image of the aboriginal culture. Since the domestic movie <Cape No. 7> made a splash in 2008, "Malasun Millet Wine" of Nantou County's Hsinyi Rural Township has become popular throughout Taiwan.



電影海角七號走紅帶動信義鄉農會  
馬拉桑小米酒賣氣。  
圖片提供/信義鄉農會 梅子夢工廠

## 漢民族的酒文化： 紅露酒與米酒

漢民族移居台灣之後，將閩南及廣東一帶的酒類製作方式帶來台灣，主要是以北部的紅露酒及中南部的米酒為主。這二種酒類的原料及製作方式截然不同，風味更是南轅北轍。其分布與台灣的地理位置及風土相關，亦造成台灣漢民族不同的製酒習慣。

紅露酒以糯米為原料，在蒸熟之後加入紅麴進行發酵，其前身「紅老酒」是17世紀之後泉州安溪人移民來台所自製。1910年代，台北樹林仕紳黃純青偕同林本源商號，採西方製酒方式以紅麴製酒，並以日文「紅露」為名，故稱紅露酒。之後，陳純青又於宜蘭改造自製，自此，紅露酒成為台灣知名國產酒之一。

米酒是以稻米為主要原料所製造的酒，其酒麴乃由十多種草藥所製成，稱之為「白殼」。漢民族多半把米酒用於料理，例如在烹飪魚料理時，加入米酒可以去除魚腥味，而薑母鴨、羊肉爐料理中，米酒更是不可缺乏的調味料。



台中專賣局時期酒標。  
圖片提供/林良哲

## The Han Chinese Wine Culture: Red-Yeast Wine and Michiu (Rice Wine)

When Han Chinese immigrated to Taiwan, they brought along their winemaking skills from Guangdong and Southern Fukien. In Northern Taiwan, they made mainly the red-yeast wine; in Central-Southern Taiwan, the regular Michiu was more popular. These two wines differ completely in raw material and brewing method with each other. The way they spread has much to do with the geographical distributions and folk customs of Taiwan. It also reflects Taiwanese Han people's different winemaking habits.

Taking steamed glutinous rice as the ingredient through the fermentation process with the addition of red yeast rice, the red-yeast wine has roots in the "Red Aged Wine," which has been the homemade wine of immigrants from Anxi, Quanzhou since 17th century. In the 1910s, the gentry from Shulin, Chun-ching Huang, collaborated with Lin Benyuan Company to make red yeast wine by Western approach and adopted the Japanese name "Red Dew" as the wine's name, which was therefore called Hung-Lou Chiu (Red-yeast Wine). Sometimes after, an entrepreneur named Chun-ching Chen went on to make the wine in Yilan, thus, red-yeast wine became one of Taiwan's famous domestic wines.

Rice is the main ingredient of Michiu. Its ferment yeast is made from more than ten different herbs, the so-called "White Shells.". The Han Taiwanese people use Michiu frequently for cooking, e.g. Michiu could dispel the fishy smell when cooking a fish. It is also an indispensable seasoning ingredient for the preparation of popular dishes like ginger duck and hot-pot mutton.





## 酒的分類：釀造酒、 蒸餾酒與再製酒

目前人類所生產的酒類產品，有釀造酒、蒸餾酒與再製酒等三大類。「釀造酒」主要是以穀物或水果經發酵而成，酒精成份較低，如：紹興酒等。若將釀造酒成品透過蒸餾方式，則能產生酒精濃度較高的「蒸餾酒」，如：高粱酒、米酒等。而以釀造酒為基礎再行浸泡藥材等物品，即是「再製酒」，如：紅露酒、藥酒等。

### Categories of Wine: Fermented, Distilled and Reprocessed Wine

There are three categories of wine products: fermented wine, distilled wine, and reprocessed wine. "Fermented Wine" takes grains or fruits through the fermentation process with lower alcohol content, e.g. Shaohsing Wine. On the other hand, taking fermented wine through the distillation process will produce high-alcohol "Distilled Wine", e.g. Kaoliang Chiew, Michiu. By soaking herbal materials in fermented wine, they will be then turned into "Reprocessed Wine", e.g. red-yeast wine, herb wine.



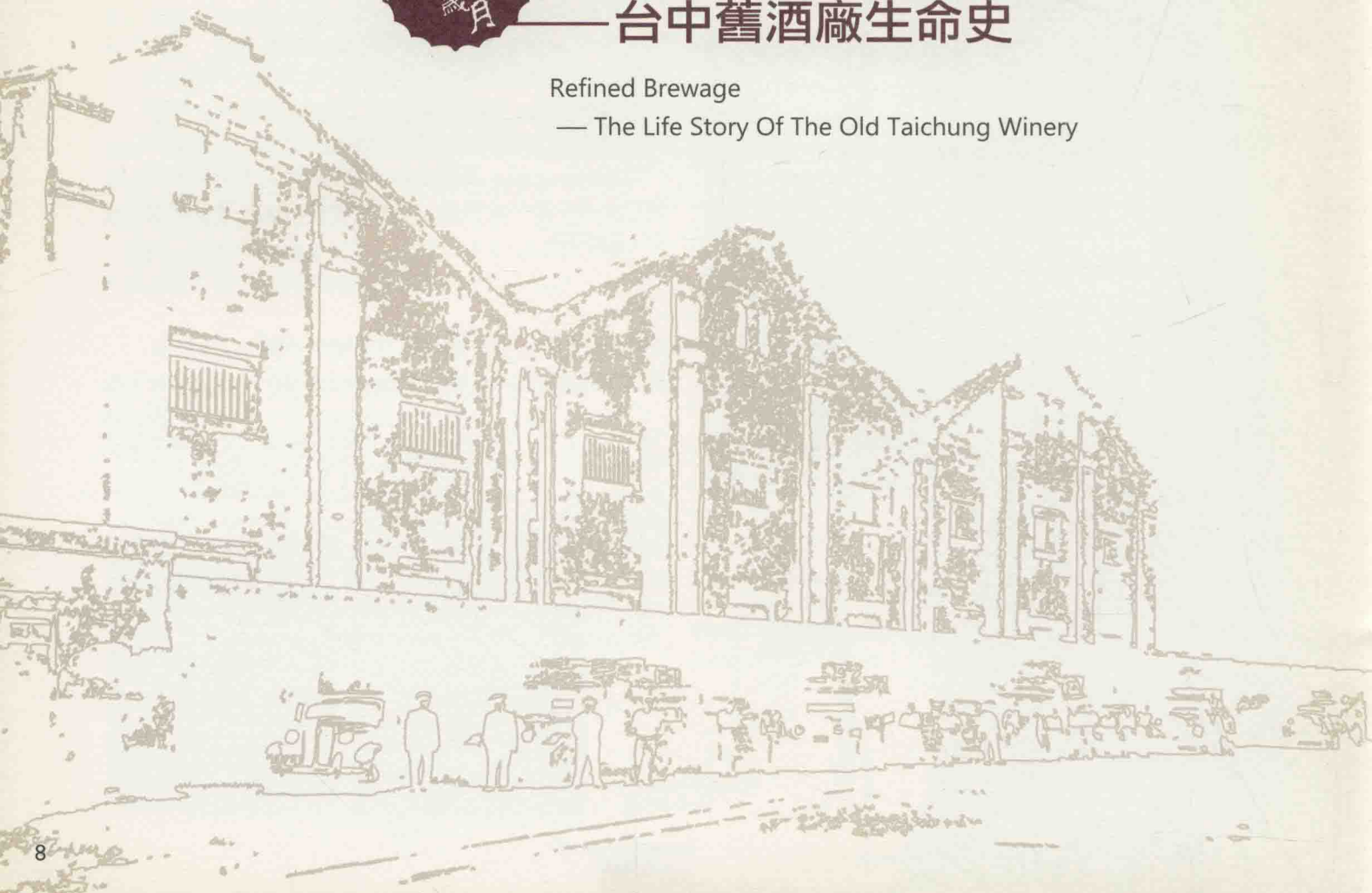


# 精醇釀造風

——台中舊酒廠生命史

Refined Brewage

— The Life Story Of The Old Taichung Winery





日籍商人赤司初太郎。

## 1916-1922 大正製酒株式會社台中工場

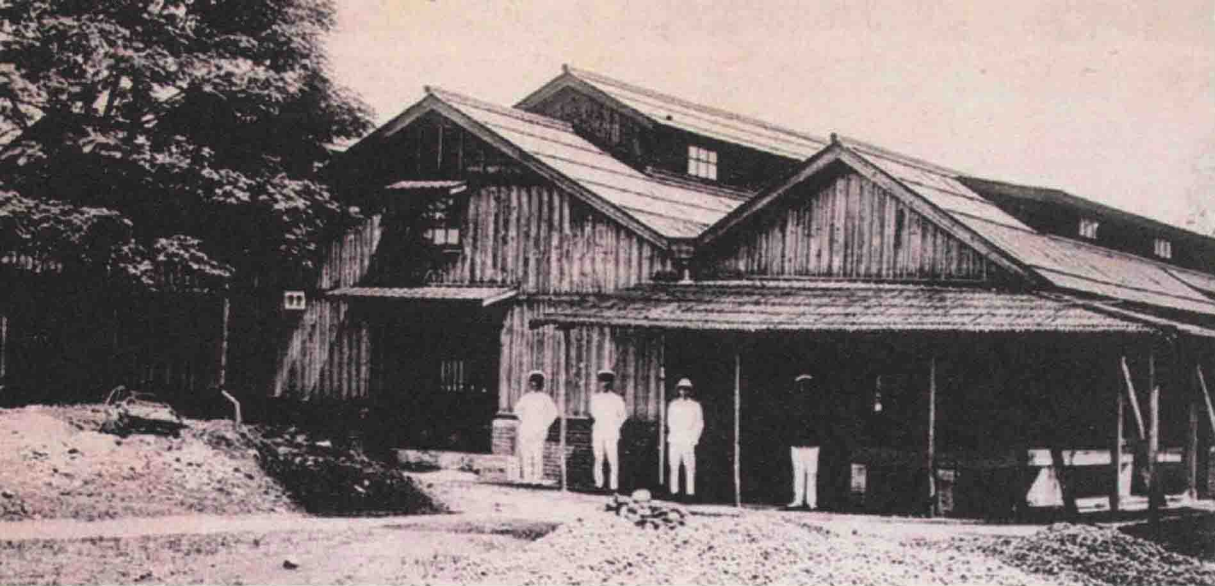
台中酒廠舊址最早是由日籍商人赤司初太郎(1874-1944)於1914年6月所設立的「赤司製酒場」。赤司初太郎原本在北海道經營木材買賣生意，1895年以日本陸軍御用之有馬組工頭身份來台，自此定居於台灣。1898年於雲林斗六開設雜貨店、旅館而發跡，遂開始經營樟腦、鐵路、糖業等。1914年在台中市設立「赤司製酒場」，1916年11月1日，赤司初太郎籌組設立「大正製酒株式會社」，旗下轄有台中工場、斗六工場及北港工場三個酒工場，總資本額達一百萬元，是當時台灣最大的製酒公司。

### Taisho Wine - making Company Da Zheng Winery

The Old Taichung Winery was founded by Japanese businessman Akashi Hatsutarou (1874-1944) as "Akashi Brewery" in June, 1914. Akashi Hatsutarou was a Hokkaido lumberman. In 1895, he moved to Taiwan as a horse stable foreman for the Japanese army and settled down. In 1898, Akashi opened a grocery and hotel in Douliu, Yunlin. He earns money and went on to launch business in camphor, railroad, and sugar. In 1914, he founded "Akashi Brewery" in Taichung. On November 1, 1916, Akashi Hatsutarou established "Taisho Wine-making Company," which ran three winemaking factories in Taichung, Douliu, and Beigang. With the investment of one million dollars, he became Taiwan's largest wine maker at that time.



大正製酒株式會社時期寄至日本的明信片。  
圖片提供/林良哲



被徵收時的大正製酒株式會社台中工場紀錄。  
圖片提供/國立中央圖書館臺灣分館

## 1922-1945 台灣總督府專賣局台中酒工場

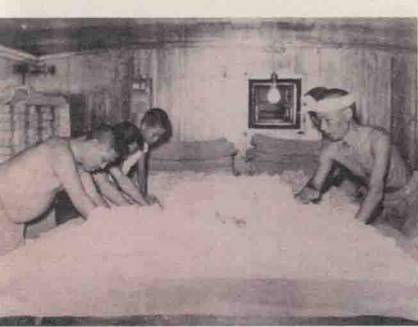
日本統治台灣期間，大舉投注資金進行各項建設，不但興建基隆港、高雄港等港口，並規劃各大都市、興建西部縱貫鐵路及廣設學校，這些建設都需要大筆經費。因此台灣總督府設立「專賣局」，先將鴉片、食鹽、樟腦及煙草納入國家專賣制度，以充實稅收。

1914年，台灣總督府認為稅收不足因應各項建設開銷，即由專賣局長賀來佐賀太郎擬訂「酒專賣制度實施意見書」，卻遭總督府財務局反對，認為此舉必須收購全台現有二百多家民營酒廠，成本相當高昂。直到1922年，台灣總督提出以「發行公債」方式取得收購經費，並將這個計畫交由日本帝國議會討論，全台二百多家民營酒廠齊聲反對，並組成「反對酒類專賣同盟會」，但帝國議會以表決方式通過台灣總督府的提案，於1922年7月1日正式實施酒類專賣制度。

酒類專賣制度實施之後，大正製酒株式會社台中工場於1922年遭到政府徵收，先設立為「台灣總督府專賣局台中酒工場」。在此時期，除了原有徵收廠房之外，又興建臨時廳舍、宿舍、大型木造倉庫及鍋爐室等。後來，專賣局在此開設「台中專賣支局」，負責管理台中地區的專賣業務。

1926年，「台中專賣支局」改稱「專賣局台中支局」，台中酒工場為其所管轄。此時期由於產量增加及化學工業化的發展，廠區內建築物大量擴建，並購買海南製粉株式會社工場用地，還興建輕便鐵路與台中火車站相接連，以方便原物料及產品之運輸。

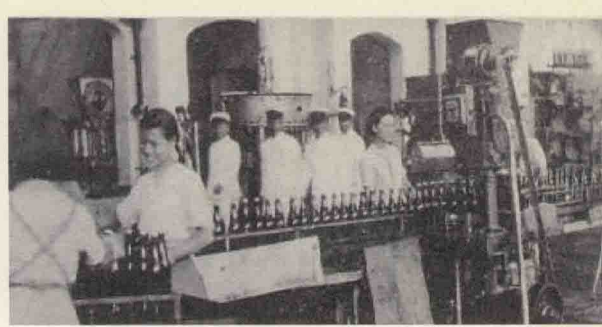




臺中專賣支局的製麵作業。



被徵收時的大正製酒株式會社台中工場紀錄。  
圖片提供/國立中央圖書館臺灣分館



三輪局長臺中專賣支局初巡視裝瓶工場。

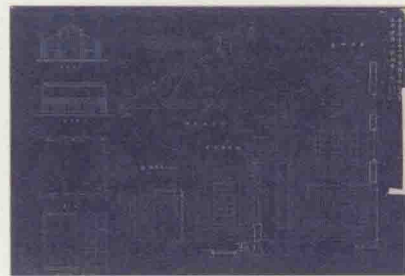
## Taiwan Government General Monopoly Bureau Da Zheng Winery

When ruling over Taiwan, the Japanese authority invested in public infrastructure, building Keelung and Kaohsiung harbor, planning the development of major cities, constructing the north-south railway in Western Taiwan and building schools. These investments need money, the Taiwan governor's office therefore set up "Monopoly Bureau" to finance them. Opium, salt, camphor, and tobacco were the first batch of trades to be absorbed by the newly set up monopoly system.

In 1914, the Taiwan governor's office found that the tax revenues were not enough to cover various construction projects, and, therefore, the Monopoly Bureau Chief, Kaku Sagatarou, submitted a proposal of "Liquor Monopoly Policy Opinion Letter." However, the finance department of Taiwan governor's office opposed, arguing that this policy would involve the acquisition of more than 200 private breweries, which was highly costly. It was not until 1922 that the governor of Taiwan proposed to issue "government bonds" to fund the acquisition project. All the more than 200 breweries protested. They even organized the "Alliance Against Liquor Monopoly." Japan Imperial Council nevertheless voted in favor of Taiwan governor's office's proposal, and the liquor monopoly policy was officially put into effect on July 1, 1922.

Thus, the Da Zheng Winery of Taisho Wine-making Company was expropriated by the ruling body in 1922 and reconstructed as "Taiwan Government General Monopoly Bureau Da Zheng Winery." Still, temporary structures were built to serve as office, dormitory, massive timber warehouse, and boiler room during this period. Monopoly Bureau also set up "Taichung Branch" in the site, responsible for the monopoly business in Taichung area.

In 1926, "Taichung Branch" was renamed as "Taiwan Monopoly Bureau, Taichung Branch," and Da Zheng Winery was under its domain. Due to the demanding market and the development of chemical industry, several new buildings were constructed here and more lands were purchased from Hainan Powder Manufacturer. For the convenience of raw materials and products transportation, a light railroad was also built to link with Taichung Railway Station.



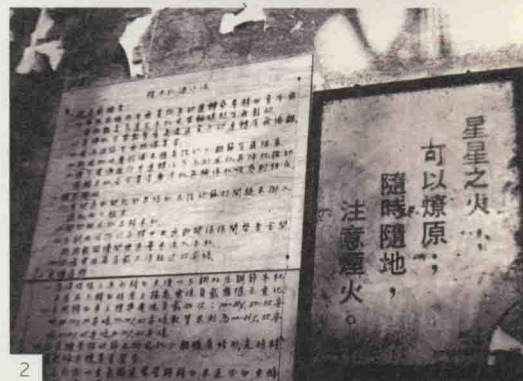
專賣局台中工廠氣罐室新築工事圖(現為台中舊酒廠生命史展示館)。  
圖片提供/國史館台灣文獻館



台中酒場老員工蔡文煙在實驗室中。  
圖片提供/林良哲

## 1945-1958 台灣省公賣局第五酒廠

第二次世界大戰結束後，台灣省政府接管台中酒工場，取消「專賣」名稱而改為「公賣」，並將其改制為「台灣省公賣局第五酒廠」，繼續生產米酒及清酒。此時廠區內的日本籍人士，已全遭遣送回國，廠區中央的日本神社也遭到破壞。



### Taiwan Monopoly Bureau's Fifth Winery

After World War II, Taiwan Provincial Government took over Da Zheng Winery and "Taiwan Government General Monopoly Bureau Da Zheng Winery" (台灣總督府專賣局台中酒工廠) was renamed as "Taiwan Monopoly Bureau's Fifth Winery" (台灣省公賣局第五酒廠). This winery continued to make Michiu and sake. However, all Japanese staffs in the factory were deported back to their home country; the Japanese shrine built in the center of the site was also vandalized.



- 1 七號倉庫牆面的戰機掃射彈孔，是昔日臺中酒廠的戰爭記憶。
- 2 時代變了，原本到處可見的日文公安標語，都換成中文。
- 3 昔日酒廠行政中心，也是酒廠的指揮中樞。



# 1958-1998

## 台灣省菸酒公賣局台中酒廠



攝影/林宏隆

1958年，台灣省公賣局將其更名為「台中酒廠」。之後，為配合台灣飲用酒習慣的改變，逐漸停止生產特級清酒，生產線改生產黃酒，之後又大量製造紹興酒，1970年更生產高品質的花雕酒。至於

在米酒方面，1971年台中酒廠在實驗室林慶福主任的帶領下，找到了新種的醱化菌，可以更快地生產米酒，使台中酒廠的米酒產量高居全台各酒廠之首位。

然而在1970年代，台中市區逐漸開發，台中酒廠舊址已從原本的郊區變成市中心區。隨著附近道路的開闢及居住人口增加，台中酒廠的廠區已對都市發展造成妨害。且因酒廠為民生工業之一環，製造過程中會產生污水及廢氣，也引起附近居民的反彈。再加上酒類製品生產量日益增加，原廠址已不敷使用，而必須另覓新址。

1979年，台中酒廠派員到新開發的台中工業區（台中市南屯區）進行評估，1990年即斥資55億元，在台中工業區購買21公頃的土地，興建新廠房。1998年7月21日正式遷廠到台中工業區。

## Taiwan Tobacco and Wine Monopoly Bureau Taichung Winery

In 1958, Taiwan Tobacco and Wine Monopoly Bureau renamed the Fifth Winery as "Taichung Winery." Due to the consumer's drinking habit change, Taiwan Monopoly Bureau gradually phased out fancy sake and began to produce Yellow Wine, which was later replaced by mass-produced Shaohsing Wine. In 1970, it even rolled out the top-grade Hua Tiau Wine. As for Michiu, in 1971, the company's laboratory chief, Ching-fu Lin, led the Taichung Winery into finding new bacillus mesentericus, which helped to speed up the processing of Michiu and catapult Taichung Winery as Taiwan's top Michiu maker.

In the 1970s, as the city of Taichung grew, the old winery site became a city center. The contaminations of industrial wastewater and exhaust gases that the winery brought along had annoyed nearby residents. Still, pressing by the market's demand, the plant needs more space and land to increase its producing capacities. As a result, the brewery's destiny was doomed to be crowded out from the city downtown and be relocated to a new spatial place.

In 1979, Taichung Winery sent staff to assess the site at Taichung Industrial Park (in Nantun District of Taichung City). In 1990, they spent 5.5 billion NTD to purchase 21 hectares of factory land at Taichung Industrial Park.

On July 21, 1998, the new Taichung Winery held a grand opening ceremony at the Taichung Industrial Park site.



# 1998

## 閒置與台中文化創意產業園區設立

台中酒廠搬遷至台中工業區新廠之後，舊酒廠留下大片工業遺產與歷史建築，足以見證日治時期迄今的台灣製酒產業發展歷史。廠區部分建築在 2002年7月獲台中市政府登錄為歷史建築，而國有財產局將5.6公頃的土地及建物所有權撥交行政院文化建設委員會，使得台中酒廠舊址得以完整保留，並獲行政院文化建設委員會擇定規劃為創意產業發展計畫中的五大創意文化園區之一——「台中文化創意產業園區」，作為台灣文化創意產業推展基地，而定位發展成台灣建築、設計與藝術展演中心。

另，掌管全國文化資產相關業務的「行政院文化建設委員會文化資產總管處籌備處」亦設立於此。其政策推展目標為：有效結合地方政府、大專院校、民間及社區組織，形塑綿密完整的文化資產保護網絡，建構符合文化資產發展之生態環境，並推動文化資產保存國際合作而與世界接軌。



攝影/黃爾健

## The Old Winery's Dormancy and the Establishment of Taichung Cultural & Creative Industries Park

After relocated to its new site at Taichung Industrial Park, original plant buildings and facilities of the Taichung Winery that had witnessed the history of wine-making in Taiwan since the Japanese colonial rule were left unattended and thus became industrial relics. Finally, the Taichung City Government moved to register them as historic buildings in July 2002. The National Property Administration then allocated and transferred the site's 5.6 hectares land and the rundown buildings and useless facilities that scattered on the land to the Executive Yuan's Council for Cultural Affairs, so that the old Taichung Winery site could be repaired and preserved. The Council for Cultural Affairs also selected the old winery site as one of the five creative & cultural parks, "Taichung Cultural & Creative Industries Park", based on Cultural and Creative Industry Development Plan and as the base of the cultural & creative industry in Taiwan. Taichung Cultural & Creative Industries Park is proposed to be a center for architecture/design exhibits and artistic performances. The Headquarters Administration of Cultural Heritage under Council for Cultural Affairs, which is the competent authority for cultural heritage all around Taiwan, was also headquartered here.

The HACH's proposed goals are: collaborating effectively with local governments, colleges, civil and community organizations; developing a comprehensive protection network for cultural heritage; constructing an ecological environment that matches with the development of cultural heritage; promoting the preservation of cultural heritage by working with and linking up with the world.



攝影/黃爾健



攝影/林均品

# 台中文化創意產業園區配置圖



B01 文化創意主題餐飲空間  
原八號包裝材料倉庫

B03 藝文展覽館  
南段一原包裝室  
中段一原三號倉庫(黃酒花雕酒成品)  
北段一原二號倉庫(紙箱)



B04 舞蹈排練室  
原七號草倉庫



B05 舞蹈室、餐廳、供應部及圖書室



B06 木工坊  
原木工廠

B07 酒文化館區  
原鍋爐室



B08 酒文化館區  
原機械修理場



B09 雅室館  
北段一原米酒成品倉庫  
中段一原米酒半製品儲酒庫  
南段一原米酒半製品儲酒庫



B10 杜康草堂  
原五金材料倉庫

B11 國際展覽館  
北段一原五號倉庫(花雕酒、黃酒、原料米)  
南段一原精米室與三號黃酒儲酒庫

R02 行政中心  
原辦公廳

R04 台中都市發展館  
原包裝工場

R05 酒文化館區  
原配電室及板金架電機室



R06 酒文化館區  
酒文化館區  
原蒸餾酒工場一發靜室

R08 音樂排練室  
原六號倉庫(米酒原料米)

RO9 行政中心(修繕廠)  
原花雕酒儲酒庫

R10 台中市文化資產管理中心  
原化驗室



R11 求是書院  
原冷凍機室第二配電室

R12 酒文化館區  
東段一原發靜室  
西段一原蒸餾及冷飯場

R13 文化資產總管理處籌備處辦公(預定地)

R14 文化資產總管理處籌備處辦公(預定地)  
1F一原封裝場、調合室、製糖室、後發靜室  
2F一原黃酒、花雕酒儲酒庫

R15 (整修中)  
原酒糟貯槽

S01 文化創意產業商品旗艦店  
原小酒倉庫

S02 文化資產資料及檔案中心  
原菸草庫

S03 原大酒倉庫



# 酒標與酒歌

——酒標的設計及飲酒歌謠

Wine Trademark & Wine Songs

— Trademark Designs And Wine In Songs