

# 天下泉城



THE CITY OF SPRINGS



山东城市出版传媒集团 · 济南出版社

## 民俗风情

FOLK CUSTOMS

姜振民 / 编绘



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图书在版编目(CIP)数据

民俗风情：汉英对照 / 姜振民编绘. -- 济南：济南出版社，2017.3

(天下泉城)

ISBN 978-7-5488-1808-3

I. ①民… II. ①姜… III. ①风俗习惯-介绍-济南-汉、英 IV. ①K892.452.1

中国版本图书馆CIP数据核字(2017)第035671号

民俗风情 姜振民/编绘

出版人 崔刚

责任编辑 王菁 韩宝娟 宋书强

责任校对 刘雅稚 董傲因

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出版发行 济南出版社

地址 济南市二环南路1号<sup>250002</sup>

网址 [www.jnpub.com](http://www.jnpub.com)

电话 0531-86131726

传真 0531-86131709

经销 各地新华书店

印刷 山东齐鲁古籍印务有限公司

开本 889×1194毫米 1/16

印张 8.75

字数 100千

版次 2017年3月第1版

印次 2017年4月第1次印刷

印数 1-1000册

定价 89.00元

发行电话 0531-86131730/86131731/86116641

传真 0531-86922073

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# 市井漫画

「市井漫画」 Market Comics

济南的老街旧巷特别多，我上学时，每天都走在青石板的小街上。路过锅饼铺、煎饼摊、做油旋的、卖米粉的。那时走街串巷的小商贩也多，换洋火的、卖菜的、修理风箱的、磨剪子的、剃头挑子、货郎鼓……这些都是我童年时代的耳闻目睹。

There are numerous old streets and alleys in Jinan. When I was a child, I almost passed through the streets paved with blue flagstones every day. And on the way to school, I would pass the wheat cake shop, the pancake stall, the oil rotary stall, and the rice-noodle shop. At that time, there were a lot of small peddlers doing businesses on the streets, like trading matches, selling vegetables, repairing bellows, grinding scissors, itinerant barbers, rattle-drums etc. I heard and saw them in my childhood.



## 油 旋

YOU XUANR

油旋是济南名吃，用猪油与葱花将面卷得一层一层，烤出来非常香、酥、脆，颜色金黄、松软多层，入口即碎。

You Xuanr is a famous snack in Jinan. The flat wheat flour dough is spread with lard and chopped spring onions and then is rolled over layer upon layer. After being baked in a pan, it becomes a golden coloured and multi-layered crispy pie. It smells and tastes delicious and with one bite, it melts in mouth.



# 水煎包

## PAN-FRIED BUNS

水煎包是济南常见的一种小吃，分荤、素两种。煎包下锅前，先用油壶在平锅里滴一层油，再浇上一勺子稍加面粉的水，一锅煎包只需十来分钟。出锅前再浇一圈油，就做成了，香酥可口。

Pan-fried bun is a common snack in Jinan. There are two kinds of buns: one is filled with pork mince and the other vegetables. The frying pan is spread with a layer of thin oil and then a spoonful of water with a little bit of wheat flour before the buns are put in. It only takes about ten minutes to cook a pan full of the buns and before they are taken out, some more oil is poured in around the pan. They are crispy and taste delicious.



## 米粉鋪

### MILLET NOODLE SHOPS

济南的米粉类似南方的米线，只是米线的原料是大米，而米粉的原料是小米，济南过去的“高汤米粉”那可是地地道道的地方名吃。米粉浇上母鸡汤或猪肘汤，外加紫菜末、香菜末，吃起来清爽润滑。

The millet noodles in Jinan are similar to the rice noodles in the south of China. The only difference between the two is the raw materials: one is made of rice, the other millet. The "Stock Soup Millet Noodle" in the past was genuinely a famous local snack in Jinan. The chicken stock or the pork hook stock was poured in the boiled noodles, added with chopped seaweed and coriander. It was smooth and slippery, with light and fresh taste.



## 炸油条

### DEEP-FRIED YOUTIAO (WHEATEN STICKS)

烧饼夹油条是济南标准化的早点，老幼皆宜、百吃不厌。那时的早点铺天不亮就开始炸油条、打烧饼，孩子们常常买一套烧饼油条，边吃边往学校走。

The Shaobing (pan-baked pies) stuffed deep-fried Youtiao is a standard breakfast in Jinan, suitable for all ages and tastes, and people never get sick of it. At the time, the vendors started making deep-fried Youtiao and Shaobing before sunrise. The kids often buy a set of Shaobing and Youtiao, and eat the breakfast while walking to school.



## 炸馓子

### DEEP-FRIED SANZI ( THIN WHEATEN NOODLES )

济南人喜欢吃馓子，馓子有粗条的，有细条的，炸馓子和炸油条比起来，技术含量要高一些。和好的面先在盆里盘得一圈圈的，下锅前一人将盆中的面绕来绕去在手中拉细，另一个人再将拉细的面用两根筷子接过来，放在油锅里炸。馓子炸好后呈金黄色，酥、香、脆，非常美味。

Jinan people love Sanzi. There are two kinds of Sanzi: thicker ones and thin ones. Compared with Youtiao, the making process of Sanzi is more complicated: first, the thin dough is coiled in a big bowl. One person prepares the dough by stretching and folding it over with both hands again and again, until it turns into a coil of thin noodles. Then the cook takes over the noodles with two chopsticks, and puts them in hot oil. After being fried, Sanzi becomes golden coloured and crispy. It smells and tastes very delicious.



## 锅饼铺

### GUOBING (GIANT WHEATEN PANCAKE) SHOPS

童年时期，在我们居住的西公界街，有家锅饼铺，老板姓李，附近三街五巷的居民提起他做的薄锅饼，都拍手叫绝。一个直径六十厘米的锅饼还不到二斤重，很薄，两面的馅儿又黄又酥，芝麻特多。可惜李师傅的手艺已失传，我现在想起来还非常馋呢！

In my childhood, there was a Guobing shop in our neighbourhood, West Gongjie Street. The owner was Mr. Li. He was applauded and praised highly by the residents living nearby everytime they mentioned his thin Guobing. A giant wheaten pancake with a diameter of 60cm and a weight less than 1kg, was very thin and baked to a golden colour on both sides with lots of sesame seeds, and tasted crispy. Unfortunately, the master Li's technique was lost forever. Even now, it makes my mouth water whenever I think about his Guobing.



## 摊煎饼

### MAKING JIANBING (VERY THIN PANCAKES)

济南过去的老街上和小巷里都有煎饼铺，煎饼卷大葱是山东人食俗的代表作。煎饼的口味有酸煎饼、枣煎饼、糖酥煎饼、五香煎饼等。现在煎饼已被当作礼品和地方名吃，上了大超市的礼品货架。

In the past, there were many Jianbing shops on old streets and in lane ways in Jinan. The Jianbing rolled up with large spring onions inside is a typical food habit among the Shandong People. There are many different flavoured Jianbing, such as sour-taste Jianbing, the Chinese date Jianbing, sweet and crispy Jianbing, five-spiced Jianbing etc. These days, Jianbing has been put on the shelves of the gift section in supermarkets, and people present it as a gift of local specialty.



## 刀削面

DAOXIAOMIAN ( SLICED WHEATEN PIECES )

山西的“刀削面”早在20世纪30年代就已出现在济南。做“刀削面”的师傅站在离锅台两米远的地方，削出来的面片厚薄、大小均匀，准确地落入锅内，令旁观的食客赞叹不已。

The "Daoxiaomian" from Shanxi province appeared in Jinan's food scene as early as in 1930s. The "Daoxiaomian" cook stands about two metres away from the cooking pot, and slices a dough into small pieces with similar size and thickness. These pieces "fly" right into the cooking pot while the waiting diners look on and get quite amazed.