

健康 有機 專訪川永生技休閒農場 ——徐榮銘

林宏宗¹

藏身於屏東鄉村巷弄之間的川永農場，如同無患子樹下的香夾蘭優雅而低調的身影，不著痕跡的融入農村景色中，蘊藏著盎然生機，川永農場全區種植作物包含桑葚、諾麗果、紅藜等，皆採用有機栽培，川永生技休閒農場將健康與生態放在第一優先，數年來不用除草劑，使得園區青蛙、蝴蝶、鳥類等生態豐富，這是當初種植檳榔時所沒有的景象，場長徐榮銘這麼述說，十幾年前，檳榔收入開始走下坡時，就思考如何轉作成為有機農場，從減用農藥到轉作有機，經歷了十多年的努力與堅持，食安風暴危機，才有今天的榮景。

徐榮銘的農場是由父親經營的農牧事業手裡承接下來，農場原本有種植水果、檳榔，並畜養牲畜，在他退伍後接手農場，自己看書研究農作物種植技術，他說，檳榔噴農藥會使周遭所有的生物受害，由於不想種讓人吃了會罹患口腔癌的檳榔，幾經衡量利弊得失，於是拿其中一公頃土地來轉型做有機看看，剛開始從慣行農法改成為有機栽種，各項農作物管理得從頭學起，面臨收入減少，雜草及病蟲害控制不易，農作物產量銳減，咬緊牙根吃之前種檳榔收入的老本，但還是堅持不用農藥、除草



圖 1. 川永生技休閒農場 - 徐榮銘

劑及化學肥料，有一次因緣際會到中興大學參加慈心的說明會，認同慈心有機的理念，決定全部農作物轉成為有機耕作，之後越做越有興趣，並經營農場栽培生產有機農作物，如諾麗果、桑葚、紅藜等，現在農場面積擴大經營到十公頃，並已通過慈心有機驗證。

徐榮銘說農場轉型的開始是以栽培諾

¹ 種苗改良繁殖場屏東種苗研究中心 助理研究員



圖 2. 農場轉型的開始是以諾麗果起家

麗果起家，並成功開發各式生機健康飲品包裝販售，後來又加入相關的作物，如桑葚的栽培利用是發現桑葚汁添加在諾麗果汁中調味會產生絕妙的搭配組合，並可降低諾麗果的味道，徐榮銘說有機桑葚與慣行栽培的區別是有機桑葚其風味較佳，保存期限較久，並可透過加工成為桑葚汁或蜜餞食用，生產有機栽種的桑葚 1 公頃平均可收 20 噸果實，徐榮銘強調適地適種的概念，以適合屏東當地土壤及氣候之作物，相較之下管理容易。

在多年的栽種過程中，桑葚及諾麗果樹每年都需修剪枝條，他認為修剪後枝葉成為廢棄物很可惜，既然是上天的賜予，整株都視為綠寶石，用途需要善加利用，加上家人提供他建議，於是開發將桑葚及諾麗的莖、葉、花、果，全株利用，烘乾

後切成細末，裝成茶包後就是諾麗桑葚茶，熱開水沖泡就能飲用，也可搭配茶點、餅乾，也是下午茶的好組合，除了茶香之外還有獨特的喉韻，除了可以幫助消化，更可以加強身體代謝功能。

農場另外一個主力商品作物是紅藜，俗稱「穀類界紅寶石」，紅藜含有豐富膳食纖維營養豐富，適合加工做為餅乾及加入米飯可增加營養使用，紅藜成熟時花色有紅、黃、橘等不同色彩，豔麗的花穗迎風搖曳煞是好看，紅藜因有帶殼，味道苦苦的，鳥類不會去吃，因此不用架設防鳥網，種子隨手一灑，就隨處而生，徐榮銘表示，紅藜採收後，需經過乾燥、脫粒、脫殼、風扇選別、及篩選顆粒大小、鼓風去雜等流程，繁複的加工製程，使得徐榮銘曾經一度想放棄，此外，加工紅藜需添

購小型農機輔助使用，所幸當時有機會申請到雜糧補助經費 30 萬元，才買了相關機械來作為加工使用。目前紅藜收成後交給聖德科斯生機食品通路契作，並輔導鄰近屏東原住民原鄉部落 6 公頃山坡地種植紅藜及加工利用，徐榮銘期盼將來紅藜收成後再交予全聯等店家小包裝販售，以解決銷售通路問題。

香莢蘭為香料作物，產值頗高，全世界目前最大產區是馬達加斯加，另外其他產區有印尼、巴布亞紐幾內亞、峇里島等，香莢蘭是農場目前新推廣種植的新興作物，三年前由桃園場技轉引進栽培，說起這個誤打誤撞的過程，徐榮銘說是當初有人來農場看，被高大無患子樹林下的環境所吸引，認為這裡應適合栽種香莢蘭，並且大力推崇其高經濟價值作物，值得投入

生產，於是徐榮銘就從剛開始 3 分地 1,000 棵組培苗開始種起，並時常請人修剪林木，保持充足的光線，以適合香莢蘭生育開花，到目前為止他又自行繁殖 2,000 多棵香莢蘭苗等待栽種。徐榮銘期待香莢蘭能在此有機農場落腳生根，並日漸發展茁壯。

徐榮銘表示，看著農場從原有檳榔園寸草不生轉變成爲現在的生機盎然有機農場，覺得一切的努力是值得的，有機生態農場會因爲你投入愈多，回饋就越豐富。徐榮銘以永續經營的模式來經營有機農場，未來的願景將朝向智慧型農業發展，並期盼與員工成爲夥伴關係，希望有機健康產業成爲屏東客家社區的特色產業，也實踐他的理想，並希望建構「健康長壽村」這個理想努力邁進。



圖 3. 農場栽種的香莢蘭開花了


Health and organic Interview with Xu Jungming – Chuan yong biotech and leisure farm

Lin, Hung-Tsung¹

Hidden among the alleys and lanes of Pingtung's villages, Chuan yong Farm is like the flat-leaved vanilla under the soapberry tree, elegant low-key, blends into the rural scenery free of any trace and is full of vitality. The cultivated crops in Chuanyong Farm include mulberries, noni fruits, red quinoa, etc., all of which are cultivated organically. Chuan yong Biotech and Leisure Farm gives top priority to health and ecology. For years, no herbicide has been used, making the park ecologically rich in frogs, butterflies, birds and many more, which was not the case when betel nuts were planted. Xu Jungming, director of the farm, said that more than a decade ago when the income from betel nuts began to decline, he started to think about transforming into an organic farm. From pesticide reduction to organic gardening, it took Xu's farm more than ten years of effort and persistence to survive the food safety crisis and achieve its present glory.

Xu inherited his farm from his father's farming. The farm used to grow fruits and betel nuts and raise livestock. After Xu left the army, he took over the farm and studied crop planting techniques by himself. He said spraying betel nuts with pesticides would harm all living things around them. After weighing the pros and cons of planting betel nuts, which causes oral cancer, he transformed one hectare of land into an organic one. He had to learn all kinds of crop management from scratch's. Albeit faced with reduced income, difficult control of weeds, insect pests, sharp decline in crop yield, and could only live off his past gains from betel nuts, he insisted on not using pesticides, herbicides and chemical fertilizers. On one occasion, he went to National Chung Hsing University for the presentation of the Tse-Xin Organic Agriculture Foundation and recognized their organic concept, after which he decided to convert all crops to organic farming. Later, he became more interested in

¹ Taiwan seed improvement and propagation station, pingtung seed and seeding research center, Assistant researcher



farming and producing organic crops, such as noni fruits, mulberries and red guinoa. Now the farm area has been expanded to 10 hectares and is certified organic by the Tse-Xin foundation.

Xu indicated that the farm's transformation began with the cultivation of noni fruits and the successfully developed various health drink packaging for sale. Related crops were added later, such as the cultivation and utilization of mulberries. It was found that the addition of mulberries to the flavoring of noni juice produced excellent combinations and reduced the bad smell of noni fruit. Xu also said that the difference between organic and conventional cultivation mulberries is that organic mulberries have better flavor, are preserved for a longer time and more suitable processed into mulberry juice or preserved fruit. One hectare of organically grown mulberries can yield an average of 20 tons of fruit. Xu stressed the concept of suitable planting for the local soil and climate in Pingtung, which is relatively easy to manage.

Mulberries and nori trees need be pruned every year. Xu considered it a pity that the pruned branches and leaves became waste and believed that they were gifts from heaven and should thus be regarded as an emerald

and used wisely. He accepted his family's suggestion, utilized the whole plant of mulberries' and noni's stems, leaves, flowers and fruits, dried them and cut them into finely chopped pieces. Not only are they drinkable with hot boiled water after being packed into tea bags, but they also go well with tea and biscuits, the nori mulberry tea makes a suitable combination of afternoon tea. The tea with the fragrance and the unique aftertaste, but also facilitate digestion and strengthen the body's metabolism.

Another staple of the farm's commercial crop is red guinoa, commonly known as the "Grain Ruby." Red guinoa is rich in dietary fiber and nutrition and suitable for processing as biscuits and rice add-ins to increase nutrition use. When red guinoa matures, its flowers color become be red, yellow, or orange. How beautiful it is to see its flower swaying in the wind. Red guinoa contains shell and bitter taste, which means there is no need to put up a bird net to prevent birds from eating it. Red guinoa grows wherever its seeds are sprinkled. Xu implied that red goosefoot has to go through drying, threshing, shelling, fan sorting, particle size screening, and air blowing for its impurities to be removed after harvesting. Due to such a complicated process,

Xu once wanted to give up. He also needed to purchase small agricultural machinery for auxiliary use. Fortunately, he had the opportunity to apply for a miscellaneous grain subsidy of NT\$ 300,000 before purchasing the machinery for industrial use. The current harvest of red guinoa has been entrusted to Santacruz Organic. The aboriginal tribes in Pingtung have been instructed to plant and process red guinoa on 6 hectares of the hillside. Xu hopes that red goosefoot will be sold in small packages to PX Mart and other stores after its harvest to solve future sales channel challenges.

Vanilla is a spice crop with a high output value. At present, its largest production area in the world is Madagascar, and others include Indonesia, Papua New Guinea, Bali, and many more. Vanilla is an emerging crop newly popularized in the farm, introduced and cultivated by Taoyuan District Agricultural Research and Extension Station three years ago. Speaking of this process of blundering and bumping, Xu said that some people came to his farm and were attracted by

the environment under the tall Wingleaf Soapberry tree. They thought that vanilla should be planted here and highly praised its high economic value crops, which were worth putting into production. Hence, Xu planted 1,000 tissue-culture seedlings from the first three plots and regularly had the trees trimmed to maintain adequate light for the vanilla to grow and bloom. So far, he has bred more than 2,000 vanilla seedlings on his own. Xu expects vanilla to take root in this organic farm and flourish vigorously.

Xu expressed that the transformation of his betel nut plantation from a barren field into a vibrant organic farm is worth the effort. The more the farmer sows, the more he reaps. Xu runs his organic farm in a sustainable way. His future vision is to develop intelligent agriculture, and he looks forward to forming a partnership with his employees. He hopes that by fulfilling his ideal, the organic health industry would characterize the Hakka community in Pingtung, accomplishing a prospective “Village of Health and Longevity.”