

# 與生態共榮，打造出專屬可可的 梅雅農場－邱文能

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屏東地區四季如夏的氣候型態，讓屏東成為得天獨厚的可可栽植地，種植面積目前約有 300 公頃，主要分布在內埔、長治、竹田及萬巒等鄉鎮。其中座落於屏東

縣長治鄉的「梅雅農場」頗具特色，農場內沒有精緻的裝潢、沒有高貴的環境，只有濃濃的可可香味，以及採用全日照天擇放養、生態系共榮方式管理的農場景致，

是一座迷人的複合式可可農場，充滿著園主邱文能先生對環境友善的熱忱及對可可產業的認真。近年來也和食農教育結合，讓更多學習者認識在地的農業、正確的飲食生活方式和其所形成的文化，以及農業和飲食方式對生態環境造成的影響。

邱園主原先是一位公務員，於公職生涯閒暇之餘接觸農業，剛開始將閒置飼養豬圈區域進行大改造，改造成可以處理農作物及休憩場所，並將周邊土地進行農作物種植，初始嘗試種植農作物為香水桂花，但都沒有存活，之後因其他朋友推薦種植可可，抱持著姑且一試的心態，結果可可生



圖 1. 可可園主 - 邱文能先生

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長良好，雖然初期培育約 2～3 年利用價值較低，可可樹生長 4～5 年後，生產的可可豆才具有高商品價值，且產量也會逐年增加，直到進入高峰期，管理良好之果園能採收 25～30 年左右。藉此他真正愛上可可產業，退休後投入屏東可可農的隊伍。

邱園主說：「在剛開始種植可可這 7-8 年期間，可可生長過程中發現許多問題，如：可可種苗來自於各地（不純），導致生長有落差、可可種子冬季或雨季會有果內發芽；經詢問專家來解決問題，如：進行可可品種改良，並且選出不會果內發芽的品種等」。邱園主從這 7-8 年可可種植的經驗當中，體悟出可可品種的重要性及在地生長適應性，都會直接影響可可樹生長及產量的關鍵。掌握關鍵後，接下來也針對可可豆子品質上的要求，希望能達到品質與數量均衡的標準。近年來，在不同的實生苗中逐步選出適合在地品系，同時，也保持以實生苗方式來維持園內植株的歧異度，以因應氣候變遷會伴隨而來的氣溫、雨量和病蟲害的挑戰和危害。另外，並將在地優質可可種苗繁殖，來賣給需要的農民，抱著想讓可可產業越變越



圖 2. 邱文能先生與飽滿的可可果實

好的心態，才造就現在的梅雅農場的誕生。

爲要讓更多人了解可可，致力於分享可可豆的生產過程，會隨季節產生不同層次的風味特性，爲了傳遞從種植可可樹一路做成巧克力（種植、發酵到成品都在同一地區完成），堅持以自然安全的方式種植可可，並賦予了巧克力獨有的風土特色。梅雅農場雖然沒有許多慕名而來的團客，適合喜歡自然遠離塵囂的朋友，來一趟可可體驗的寧靜時光。

# Promoting Coexistence with Ecology, Creating a Unique Maya Cocoa Farm – Qiu Wun-Neng

Wu Ying-Min<sup>1</sup>

The year-round warm climate in Pingtung makes it an ideal place for cocoa cultivation, with approximately 300 hectares of land dedicated to cocoa cultivation, mainly in the townships of Neipu, Changzhi, Zhutian, and Wanluan. Among them, the "Maya Farm" located in Changzhi Township, Pingtung County, is quite distinctive. There are no fancy decorations or luxurious environments in the farm, only the rich aroma of cocoa. Managed in a manner that emphasizes all-day sunshine and ecological coexistence, the farm is a charming compound cocoa farm, full of the enthusiasm of its owner, Mr. Qiu Wun-Neng, for environmentally friendly practices and the cocoa industry. In recent years, it has also integrated food and agricultural education to educate more learners about local agriculture, correct dietary lifestyles and the cultural significance it forms, as well as the impact of agricultural and dietary practices on the ecological environment.

Originally a civil servant, Mr. Qiu became involved in agriculture during his spare time in his career. He initially transformed idle pig pens into areas for crop processing and recreation, and cultivated surrounding land for crops. Initially attempting to cultivate osmanthus for perfume, which did not survive, he later tried cocoa cultivation upon recommendation from friends. With a tentative attitude, cocoa grew well. Although the initial cultivation had low value for about 2-3 years, cocoa trees produce beans with high commodity value after 4-5 years of growth, and the yield increases year by year, peaking around 25-30 years with proper management. Through this experience, he truly fell in love with the cocoa industry and joined the ranks of cocoa farmers in Pingtung after retirement.

Mr. Qiu said, "During the initial 7-8 years

of cocoa cultivation, many problems were encountered in the growth process, such as cocoa seedlings coming from various places (impurities), resulting in uneven growth, and cocoa seeds germinating inside the fruit during winter or rainy seasons. Expert consultation was sought to solve these problems, such as cocoa variety improvement and selection of varieties that do not germinate inside the fruit." From this 7-8 year experience in cocoa cultivation, Mr. Qiu realized the importance of cocoa varieties and their adaptability to local conditions, which directly affects the key to cocoa tree growth and yield. After mastering this key aspect, he focused on the quality requirements of cocoa beans, hoping to achieve a balance between quality and quantity. In recent years, suitable local strains have been gradually selected from different seedlings, while maintaining genetic diversity through seedlings to cope with the challenges and hazards of climate change such as temperature, rainfall, and pests and diseases. In addition, high-quality cocoa seedlings are reproduced locally and sold to farmers in need, with the mindset of fostering the improvement of the cocoa industry, which led to the birth of Maya Farm.

To make more people understand cocoa, efforts are made to share the production process of cocoa beans, which produce different levels of flavor characteristics with the seasons. In order to convey from planting cocoa trees to making chocolate (from planting, fermentation to finished products are all completed in the same area), Mr. Qiu insist on planting cocoa in a natural and safe manner, and give chocolate its unique terroir characteristics. Although Maya Farm does not attract many tourists, it is suitable for friends who enjoy nature and seek a tranquil cocoa experience away from the hustle and bustle.

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