

## 1. SALTED FISH SHOP 鹹魚店

- Salted fish business is an unique industry of Sai Ying Pun  
鹹魚業是西營盤特色行業
  - Salted fish were mostly found in Stanley in the beginning  
起初的鹹魚集中地位於赤柱
  - In 1850s, salted fish were brought to the Central and Western District with the influx of Chinese residents  
至1850年代由於大批華人湧至中西區居住，成為流傳至今的鹹魚欄
  - Salted fish shops are generally referred to the vicinity of Mui Fong Street in Sai Ying Pun. Salted fish shops of various scales and salted fish vendors ran their business here from the mid 19th century and to the end of 20th century  
鹹魚欄泛指西營盤梅芳街一帶，在十九世紀中期至二十世紀末，大小鹹魚欄和鹹魚小販均在此經營
  - 'Shop-house' was a popular design for salted fish shops in the past. The upper floor served as the warehouse as well as accommodation for shop-owner and his staff, where the balcony served as the ground for salted fish sun-baking. The lower floor served as the shop  
以往鹹魚欄普遍採用「上居下舖」設計，樓上是老闆和員工的住所、貨倉，天台作曬場，地下便是店舖
  - The current number of salted fish shops in Sai Ying Pun has decreased by more than 90% compared to that in the 70s. These shops are gradually substituted by dried-seafood and Chinese medicine shops.  
現時西營盤的鹹魚舖比七十年代大減九成多，海味及參茸店漸漸取代它的地位
  
- Salted fish was the main food for the Chinese at grass-root level  
鹹魚是昔日基層華人主要食糧
  - Rich in flavour, the source of protein  
濃味、蛋白質來源
  - Traditional food-preservation  
突顯傳統保鮮技術
  
- Salted fish business owners purchased fish harvested by fishermen by the coast  
昔日鹹魚業於海邊直接向漁民購入魚穫
  - Since refrigeration was not popular, fishermen would store substantial amount of salt on their boat for immediate preservative treatment on fish harvested  
由於冷藏技術未普及，漁民會預備大量食鹽於船上，把捕獲的漁產立即進行鹽醃防腐
  - Salted fish would be bought by brokers from the fishermen. Then, the salted fish master would judge by experience if the purchases needed further curing, or if they could be sun-baked directly after rinsing on balcony / open area  
鹹魚買手直接從漁民手上購買已醃製的鹹魚，鹹魚師傅再根據經驗判斷該些魚產需否繼續醃製，或可直接清洗後再於天台/空地的曬場曬製
  - When refrigeration became popular, fishermen no longer needed to preserve the fish harvest by salt-curing. Thus, the cost for salted fish production increased because fish would now need to be bought in fresh  
隨著冷藏技術普及，漁民已無需把魚穫進行鹽醃保存，因此鹹魚商人需以鮮魚價錢購入魚產，令成本上升

