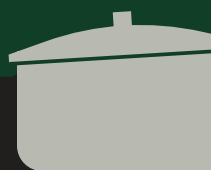


# POST 41



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## 23 REGULAR SERVICE 美荷樓生活館 服務

過去三年，全世界在疫情的陰霾下，經歷了一場始料不及的停擺，香港也置身其中，整個城市掉進了時間的空隙，突然靜默了。曾經熙來攘往的道路人跡疏落，原本在街頭巷尾隨處可見的喧鬧聲及煙火味也銷聲匿跡。一波又一波，跌宕起伏，曾經以為沒有盡頭，也終看到了曙光。隨着香港的防疫措施全面撤銷，我們可以擁抱彼此，看見對方樂與愁的臉孔；可以和知己好友聚首，舉杯笑談昨天明天；更可以再次出發，遊歷遠或近的他方。城市重新撥動了時針，滴答滴答，原來那些過於日常的畫面，才是最嚮往的平凡時光。

「民以食為天」，飲食向來是人生大事。疫情下，幾度「禁堂食」，讓可以說上是香港人的日常飯堂、曾經夜夜煙火氣不斷的大牌檔，面對空前困境。第二次世界大戰過後，在政府批准下，露天大牌檔如雨後春筍般出現，售賣各種廉價食物，人們得以三餐溫飽。雲吞麵、燒味飯及各式小炒，都是先出現在大牌檔，後慢慢流行，才成為今天街知巷聞的地道美食，大牌檔稱得上是香港現代飲食文化的雛形。除了有各種美食外，最重要的就是人與人之間的人情味，老闆與食客之間的閒聊、老闆與街坊的情誼、客人之間的傾談，這些場景在大牌檔處處可見。大牌檔也因這特殊之處，留住了一代代香港人的心。

隨着香港的發展日新月異，大牌檔的生存空間也在不斷縮窄，只在深水埗、中環等少數地區還能看到露天大牌檔的蹤影。今期《四十一報》將帶大家走訪兩間在深水埗扎根多年的大牌檔，一探兩家人經營背後的酸甜苦辣。同時，在經歷多月的翻新工程後，美荷樓生活館也於去年 11 月重新對外開放，地下展館特設十大主題區，介紹與昔日徙置區居民息息相關的 50、60 年代生活環境，少不了這期主角——大牌檔的歷史和居民故事。

迫不及待再次去品嚐那些地道的香港美食，也急不可待與大家在美荷樓再次相見。

最後，祝願大家安好，健康！

2023 年 7 月

In the past three years, the whole world has experienced an unexpected shutdown under the shadow of the pandemic, and Hong Kong has also been affected. The whole city fell into a gap in time and suddenly became silent. The once bustling roads were deserted, the chattering sounds and cooking smells on the streets and alleys disappeared. Experiencing wave after wave of pandemic and all the ups and downs, we once thought that there would be no end, but finally we saw the dawn. With the anti-pandemic measures fully withdrawn, we can hug each other, and see each other's happy and sad faces. We can gather with our friends, toast and laugh about yesterday and tomorrow. We can set off again and travel to somewhere near or far. The city is back on track just like the clock is set to tell the right time. Tick tock tick tock... It turns out that those everyday scenes are the ordinary moments that we yearn the most.

There is a Chinese saying, 'food is the most important thing for the people'. Eating has always been a major event in life. During the pandemic, dine-in has been forbidden several times. As a daily canteen for Hong Kong people, the dai pai dong, which used to be full of wok hei (breath of a wok) every night, has faced unprecedented difficulties. After World War II, with the approval of the Government, the open-air dai pai dong sprang up like mushrooms, selling all kinds of food at a low price, filling people's stomach. Wonton noodles, siu mei fan (Cantonese barbecue rice), and all kinds of stir-fried dishes first appeared in the dai pai dong, then gradually gained popularity and became the well-known authentic delicacies nowadays. Dai pai dong can be regarded as the prototype of Hong Kong's modern food culture. In addition to all kinds of delicious food, the most important thing is the human touch, the chat between the owner and the diners; the friendship between the owner and the neighbors, and the conversation between the diners. These scenes can be seen everywhere in dai pai dong, and it is because of this special appeal that they can retain the hearts of Hong Kong people from generation to generation.

With the rapid development of Hong Kong, the survival space for dai pai dong is shrinking and open-air dai pai dong can only be seen in a few areas such as Sham Shui Po and Central. This issue of *Post 41* will take you to visit two famous dai pai dong that have been rooted in Sham Shui Po for many years, and explore the ups and downs behind the two families' operations. At the same time, after several months of renovation work, the Heritage of Mei Ho House reopened to the public in November last year. There are ten thematic zones on the ground floor of our exhibition hall, introducing the living environment in the 1950s and 1960s that is closely related to the residents of the resettlement areas in the past, including this issue's protagonists – the history and residents' stories of dai pai dong.

We can't wait to try those authentic delicacies again, and we can't wait to see you all again at Mei Ho House.

At last, we wish everyone well and healthy!

July 2023



## 專題：深水埗的「大牌檔家庭」

Feature: 'Dai Pai Dong Family' in Sham Shui Po

踏入美荷樓生活館，翻新後的地下展館重現了五、六十年代香港居民的生活面貌，而率先看到的，就是傳統露天食肆——大牌檔的模擬場景。

提起大牌檔，大家會想起甚麼？是一碟碟「有鑊氣」的炒菜、琳瑯滿目的啤酒、還是人聲鼎沸的煙火氣息？今時今日，多數人對大牌檔的定義，是能提供晚市小炒、打冷的食肆。其實，大牌檔原本是指持有上世紀中葉香港政府頒發特定牌照的露天食檔，售出的食物並沒有固定類別。時至今日，政府早已不再發出這類牌照，露天大牌檔更成「稀有」之物。牌照主多會選擇在居住地附近擺檔，因此大牌檔主要分佈在人口較多的地區，包括深水埗、油麻地、中環、上環。而深水埗的大牌檔則分散在數條街道上，如耀東街、石硤尾街等。

Stepping into the ground floor of the renovated Heritage of Mei Ho House, in which we recreate the life of the locals in the 1950s and 1960s, the first thing you can see is a simulated setting of a traditional open-air dai pai dong.

What does the term 'Dai Pai Dong' remind you of? Intoxicating stir-fried dishes with wok hei (breath of the wok)? Dazzling beer choices or the sounds of the chattering crowds? Nowadays, most people perceive the dai pai dong as restaurants that serve stir-fried dishes or daa laang (Chiu Chow dishes) at night. In fact, the term 'Dai Pai Dong' originally referred to open-air food stalls that held a specific licence issued by the Hong Kong Government in the middle of the last century, regardless of what types of food sold. Today, the Government no longer issues such licences, hence the open-air dai pai dong has become extremely rare. The licence owners usually prefer to set up their stalls near to where they live. Therefore, dai pai dongs are mainly located in districts with large populations such as Sham Shui Po, Yau Ma Tei, Central and Sheung Wan. Dai pai dongs in Sham Shui Po are scattered around several streets including Yiu Tung Street and Shek Kip Mei Street.

大牌檔

## 蘇記茶檔 So Kee Cha Dong

從雲吞麵到餐蛋麵

From Wonton Noodle to Luncheon Meat and Egg Noodle

位於耀東街的蘇記茶檔，以售賣公仔麵、三文治、咖啡奶茶等「冰室食物」為主，是香港現時少有的舊式露天茶檔。在六十年代，王鳳群（妹姐）的父親王蘇獲政府發出「大牌」，於是帶着一家人在窩仔街一帶設立露天熟食檔，主打雲吞麵，因檔主王蘇而取名「蘇記」。

Located on Yiu Tung Street, So Kee Cha Dong is one of the few remaining traditional open-air cha dongs in Hong Kong, mainly serving cha chaan teng food including instant noodles, sandwiches, coffee and milk tea. In the 1960s, 'big licence' (please refer to 'Fun Fact' section) was issued to Wong So, father of our interviewee Wong Fung Kwan. Mr. Wong set up a family-run open-air cooked food stall on Woh Chai Street selling wonton noodles. The name of the food stall So Kee was named after him.



▲ 數間大牌檔藏身於短短的耀東街內。  
A few dai pai dong are hidden in a short street, Yiu Tung Street.





▲ 作為少數僅存的大牌檔，蘇記還在使用露天檔位。  
As one of the few remaining dai pai dong, So Kee is still using open-air stalls.

七十年代末，石硤尾邨窩仔街一帶的七層徙置大廈需拆卸重建，蘇記亦因此在1979年從窩仔街遷至耀東街。當時耀東街已經有數間露天茶檔，並有兩間主要賣雲吞麵，姐姐指其父親認為競爭太大，於是轉賣三文治及公仔麵。蘇記最初只有餐蛋及牛肉兩種選擇，在父親退休並由兄弟姐妹六人接手後，才加入了一些新款，「包括豬扒、豬潤、滑牛、牛扒，靠着這些新款，都算吸引了一批常客。」

蘇記原本的擺設，和其他大牌檔一樣，一個綠色鐵皮檔，裏面有廚房、洗碗池，外面擺兩、三張桌子、長凳，長凳上再放幾張小凳，食客都是蹲在小凳上吃飯，方便他們快速吃完就離開。在千禧年代開始，因應政府要求，檔位換成現在的不鏽鋼製，長木凳亦不復存，換成現在的膠凳。蘇記原本是24小時營業，後來因為人手不足，取消了晚市和通宵營業，只從早上做到下午五時。

In the late 70s, since the 7-storey Shek Kip Mei Estate resettlement blocks on Woh Chai Street needed to be demolished and rebuilt, So Kee relocated to Yiu Tung Street in 1979. At that time, there were already several open-air food stalls on Yiu Tung Street. Two of them also sold wonton noodles just like So Kee. Since the competition was fierce, Ms. Wong's father decided to serve sandwiches and instant noodles instead. At the beginning, So Kee only served instant noodles with luncheon meat, egg and beef. After their father's retirement, the six siblings took over the business, 'By adding some new dishes including pork chop, pork liver, fried beef and steak, we have attracted some regular customers,' Ms. Wong said.

The original layout of So Kee is like other dai pai dong - a green-painted iron sheet stall with a kitchen and sink inside, two or three tables and benches outside, and a few small stools on the benches. The diners ate on these small stools, which enabled them to leave easily after having a quick meal. At the beginning of the millennium, the stalls were replaced with the current stainless steel in response to the Government's request. Long wooden benches no longer existed and were replaced with rubber stools. So Kee originally opened 24 hours a day, but due to the lack of manpower, it gave up operating in the evening and after midnight, and only served from morning to 5pm.

## 蘇記是我們的家 So Kee is Our Home

據妹妹憶述，她在十幾歲時，就與四個哥哥、一個弟弟，一起幫父親經營蘇記，至今已經四十多年。她說做大牌檔有很多準備功夫，「要沖茶、煮咖啡、煮麵、煮牛肉、煎豬扒、腌豬潤等、還要洗碗、擺枱凳，做大牌檔沒有說分甚麼部門，所有事情都要懂、都要親力親為去做。」

父親退休後，蘇記就由第二代的姐姐及五個兄弟共同營運，現時主要由姐姐負責。直到今時今日，姐姐的兄弟每日都會在凌晨四、五時從旺角過來開門，住在附近的姐姐就負責煮麵、腌豬潤、及照顧攤檔。

姐姐指蘇記是他們的家，「父親已過世，蘇記是他的遺產，是屬於我們一家人的，每逢颱風過後，大家都會馬上回茶檔看看有沒有甚麼地方損壞，需要修補。以前我和兄弟一起幫忙，現在有些哥哥生病、中風，不能來幫忙的，都會給些生活費，因為蘇記是大家辛辛苦苦支撐起來，不能說我有，你沒有。」除了六兄弟姐妹外，姐姐的姪女、親戚，都會來茶檔幫忙，盡顯一家人的齊心。



▲ 從綠色鐵皮檔到現時的不鏽鋼檔位，姐姐指檔位的大小及擺設變化不大。  
From the green-painted iron sheet stall to the current stainless-steel stall, Ms. Wong said the size and layout of the stall has not changed much.



▲ 姐姐表示，做大牌檔甚麼事情都要學會做，不夠人就要自己「頂上」。  
Ms. Wong said that you have to learn how to do everything in the dai pai dong because without enough staff, you must be on top of everything.

Ms. Wong recollects when she was in her teens, she, her four elder brothers and younger brother started helping their father run So Kee. 'Operating a dai pai dong requires a lot of preparation such as making tea and coffee, cooking noodles and beef, frying pork chops, marinating pork liver, not to mention also washing the dishes and setting up tables and stools. There is no distinct division in running a dai pai dong. You have to know everything and do it all by yourself,' Ms. Wong said.

After her father retired, So Kee was jointly run by Ms. Wong and her five brothers. Currently, Ms. Wong is mainly in charge. To this day, Ms. Wong's brothers come from Mong Kok every day at around 4am to 5am to open the stall. Ms. Wong lives nearby and she is responsible for cooking noodles, marinating pork liver and taking care of the daily operation of the stall.

Ms. Wong pointed out that So Kee is their home. 'Father has passed away. So Kee is an inheritance, and it belongs to our family. Every time after a typhoon, everyone will go back to So Kee immediately to see if there is any damage that needs to be repaired. My brothers used to help out, but now some of them are ill and have had strokes. They are unable to come to help anymore, yet they still offer to cover some of the daily expenses because So Kee is supported by everyone's hard work. Everyone contributes.' Other than her siblings, Ms. Wong's niece and other relatives also come to So Kee to help, showing the unity of the family.



## 大牌檔也艱辛 Hardship of Running a Dai Pai Dong



▲ 豬扒麵，蘇記的「招牌麵」之一。  
Pork chop noodle, one of So Kee's signatures.

投身於茶檔四十多年，妹姐認為做飲食業非常困難，生意並沒有人們想像中的那麼「旺」，僅僅足以維持生計，「七、八十年代，客人多數是在區內工廠大廈工作的工人。當時一碗餐蛋麵都要一、兩蚊，加上一杯奶茶幾毫子，相當於一家人一天的買菜錢，當時一般人沒有多餘錢，所以哪裏會捨得出街吃飯呢？」

去到八、九十年代，香港很多工廠搬到內地，因此原本主要的工人客群失去了，「當時那些工廠一走，真的幾乎沒有生意，好在後來『幫襯』的街坊多了，也有很多的士司機喜歡來蘇記吃，因為在路邊，一吃完就可以開車走。現時我們主要都是做這些熟客的生意。」每逢金融危機、新冠疫情等大事件，蘇記的生意都會很差，加上市區重建，很多人都搬走，這對於做街坊生意為主的蘇記是極大損失，「唯有盡力捱，沒生意就唯有吃老本！」

因為是露天的原因，所以蘇記的生意也會受到天氣影響，「做大牌檔基本上就是日曬雨淋，每次『打風落雨』都會水浸，枱凳也被吹走、帆布支架好多時候都會被吹倒，『打風落雨』都會沒有生意做！」

Having devoted herself to So Kee for more than 40 years, Ms. Wong thinks that it is very difficult to be in the catering industry. The business isn't flourishing as people imagined, and it is only enough to make ends meet. She added, 'In the 1970s and 1980s, most of the customers were factory workers. At that time, a bowl of luncheon meat and egg noodles cost one to two dollars and a cup of milk tea cost a few extra cents. This expense was equivalent to a household daily grocery shopping bill. Most people didn't have extra money, so they were reluctant to eat out.'

In the 1980s and 1990s, many factories in Hong Kong relocated to the mainland, and So Kee lost their main customer base. Ms. Wong said 'When those factories were gone, business was pretty bad. Fortunately, more and more neighbours came and many taxi drivers liked to dine in So Kee because they could park their car on the side of the road, and drive away as soon as they finished eating. Now our business mainly depends on these regular customers.' Whenever there are major events such as a financial crisis or a pandemic, So Kee's business will be very bad. In addition to urban renewal, many people moved away. It is a great loss for So Kee because they heavily rely on their neighbourhood. 'We can only try our best to survive, if there is no business, we can only live off our past gains.'

Since it is an open-air stall, So Kee's business is affected by the weather. 'Dai pai dong is exposed to the sun and rain. Every time when typhoon comes, it is flooded. The benches are blown away, and sometimes even the canvas support is blown down. Not to mention no business can be done during adverse weather.'



▲ 的士司機喜歡幫襯大牌檔，因為能方便他們在街邊停車。  
Taxi drivers like to patronise dai pai dong because they can easily park on the street.

## 街坊情誼 Neighborhood Companionship

妹姐還很感謝這麼多年一直風雨不改來支持他們的熟客，「就算是水浸，他們都願意來幫襯，就踩着枱腳，墊高雙腳照樣吃麵。有些八十多歲的公公婆婆，幫襯蘇記四十幾年，可以說是『睇住我大』，我每年都會收到很多他們的利是。」妹姐還曾和熟客一起去燒烤、去泰國旅遊，可見與熟客之間的深厚感情。

而妹姐之所以叫做「妹姐」，是因為她是家中獨女，年輕時家人及顧客都會叫她「阿妹」，後來就大家都叫「妹姐」。妹姐還說，那些看着她長大的公公婆婆，還是會用「阿妹」來稱呼她。一個稱呼，盡顯蘇記與顧客之間的親切感。



Ms. Wong is very grateful to the regular customers who have been supporting them for so many years. 'Even when it is flooded, they are still willing to dine in. They would place their feet on the bar underneath the table and keep on enjoying their noodles. Some elderly people have patronised So Kee for more than 40 years. They have witnessed the growth of So Kee. I receive lots of red packets from them every year,' Ms. Wong recalled. Once Ms. Wong also went to a barbecue and travelled to Thailand together with some regular customers, which shows their deep relationship.

The reason why Ms. Wong is called 'Mui Je' is because she is the only daughter in the family. When she was young, her family and customers would call her 'A-Mui'. Later everyone called her 'Mui Je'. Ms. Wong mentioned that some elderly people who watched her grow up would still call her 'A-Mui'. This heartwarming nickname shows the intimacy between So Kee and its customers.

◀ 蘇記除了有很多熟客外，還有一班「貓街坊」長期幫襯，這些街貓每天到時到候就會在固定地點等妹姐「上菜」。Besides having many regular customers, So Kee also has a group of 'cat neighbours' who visit on a long-term basis. These street cats arrive every day and wait at a fixed location for Ms. Wong to feed them.

## 繼續「撐落去」 Keep Hanging in There

大牌檔數量越來越少，被問到有沒有搬到室內營業的打算，妹姐截然了當地搖頭，「搬了就不再是這群客人，有些的士司機就是圖個方便，他們開車停在路邊，遇到警察抄牌可以立刻走，如果在室內或樓上舖就很難。而且室內舖位的租金貴很多，我們哪裏負擔得起，一日哪裏做到這麼多生意。」

耀東街是知名的大牌檔聚集地之一，最高峰時期曾有七家大牌檔在這條街上，但後來搬遷的搬遷，結業的結業，只餘下四間，其中兩間更不是原本的經營者。談到蘇記以及大牌檔的前景，妹姐直言決定權不在他們手上，「如果真的有一天會流失都沒有說捨不得，這是任何事物的必然階段。」妹姐亦表示不會勉強日後由子女接手蘇記，「因為大牌檔真的很難做，如果有得選擇，我都不想我兒子這麼辛苦，他自己寧願做室內餐廳都不想在大牌檔做。」妹姐也坦言，自己暫時不會退休，「繼續做啦，做到堅持不到為止，始終蘇記都要有人撐下去。」

蘇記能在深水埗這麼多年，王氏一家的堅持及街坊之間的人情味是必不可少的。在深水埗區的另一邊，有間無論是食物還是營業時間都與蘇記截然不同的食肆，她不但同樣是香港餘下的二十多間大牌檔之一，還是現時大部份人們心目中的「大牌檔」代表。接下來讓我們一起走進愛文生，發掘她背後的故事。

The number of dai pai dong is decreasing. When asked if they plan to move indoors, Ms. Wong shook her head decisively, 'If we move, we will no longer serve the same kind of customers. Some taxi drivers park their taxis on the side of the road at their convenience and leave immediately when the police come. If we move indoors or upstairs, this won't be happening. Moreover, the rent of moving indoors is much more expensive. How can we afford it? And we wouldn't be able to do so much business in a day.'

Yiu Tung Street is one of the well-known places famous for dai pai dong. In their heyday, there were in total seven dai pai dongs on this street. However, there are only four remaining after relocation and closure, and two of them are not run by the original owners. Speaking of the prospects of So Kee and the dai pai dong, Ms. Wong bluntly said that the decision-making power is not in their hands, 'If one day it vanishes, I won't say that I am reluctant, it is inevitable.' Ms. Wong stated that she would not force her kids to take over So Kee in the future, 'A dai pai dong is really difficult to run. If there is a choice, I wouldn't want my son to work so hard. They would rather work in an indoor restaurant than a dai pai dong.' Yet, Ms. Wong also frankly stated that she will not retire for the time being, 'I will keep running it until I can't hang in anymore, So Kee needs someone to sustain it.'

The persistence of the Wong's family and the human touch among the neighbours is indispensable for So Kee being able to stay in Sham Shui Po for so many years. On the other side of Sham Shui Po, there is a restaurant that is completely different from So Kee in terms of food and business hours. Not only is it one of the remaining twenty dai pai dongs in Hong Kong, but also one of the most iconic dai pai dongs in peoples' minds. Next, let us walk into Oi Man Sang and discover the story behind it.

## 愛文生 Oi Man Sang



▲ 每到晚上，來愛文生吃飯的人都絡繹不絕，更不惜在外等候數個小時。  
Even though waiting outside for hours, many people still come to Oi Man Sang every night for dinner.

每到晚上，許多人都喜歡叫上三五知己，相約到晚上大牌檔叫上幾碟小炒和幾瓶啤酒，一邊享受「有鑊氣」又地道的炒菜，一邊把酒言歡。而每到這時，深水埗的石硤尾街都會特別「墟口」，因為位於此的愛文生，自上世紀五十年代已開始經營，是香港最歷史悠久的大牌檔之一，甚至到現在都仍保留着傳統大牌檔露天的特色。

現時愛文生主要由牌照持有人陳愛女士的外孫李先生及其妻子胡蕙欣女士負責經營，李先生主要負責訂貨及樓面工作，而胡女士則負責愛文生的行政事務。今日胡女士將帶我們一起回顧愛文生六十多年來的點點滴滴。

Many people like to invite their friends out at night, head to a dai pai dong, enjoy some authentic stir-fried dishes with wok hei while chatting with each other over a few bottles of beer. Shek Kip Mei Street is packed with crowds in the evening, because Oi Man Sang is located there. Oi Man Sang has been in business since the 1950s and it is one of the oldest dai pai dongs in Hong Kong. They still retain the traditional open-air characteristic of the dai pai dong.

Currently, Oi Man Sang is mainly operated by Mr. Lee, the grandson of the original licence holder, Ms. Chan Oi, and Mr. Lee's wife, Ms. Wu Wai-Yan. Mr. Lee is mainly responsible for purchasing ingredients and frontline operation, while Ms. Wu mainly focuses on administrative work. Today, Ms. Wu will review Oi Man Sang over the past 60 years with us.



▲ 愛文生從陳愛傳到現時的第三代經營人，現時由李先生與妻子胡女士（圖中）經營。  
Oi Man Sang has been passed down from Ms. Chan Oi to the current third generation of operators, and is now run by Mr. Lee and his wife Ms. Wu (in the picture).



## 從早餐到晚市 From Breakfast to Dinner

1956年，陳愛獲得了政府派發的「大牌」，一家人在石硤尾街經營露天熟食檔。她將自己名字中的「愛」字，加上兩個兒子名字中的各一字——「文」和「生」，將食檔命名為「愛文生」。愛文生最初的營業時間是早上及中午，以賣腸粉、粥、叉燒飯為主，胡女士說因為當時的客群主要是碼頭工人，「在五、六十年代，深水埗碼頭（通州街與北河街交界）還在，有很多碼頭工人工作，他們多會選擇在附近吃早餐及午餐。」

至1970年代末，通州街以南填海，深水埗碼頭搬遷，再沒有碼頭工人來吃早午餐，在主要客群流失下，愛文生亦開始轉型。當時香港經濟起飛，市民的生活水平提升，有更多餘錢在晚上出外吃飯，再加上熟食炒菜開始流行，於是愛文生轉做晚市營業，主打各式小炒。

在做早午餐時，愛文生的佈置很簡單，就是一個綠色鐵皮檔，加上兩、三張桌子和長木凳，客人都是坐在戶外用餐。轉做晚市後，則開始租用旁邊的地舖，能容納更多客人及作為廚房使用，現時更已擴展到四個室內舖位。但愛文生仍保留着部分傳統大牌檔的特色，包括沿用至今的鐵皮廚房、食客也可選擇坐室外。胡女士又指出，愛文生轉做晚市至今都還在使用火水爐炒菜，「我們一共有四個爐，在戶外的兩個都是火水爐，因為火水爐炒出來的餸才會夠鑊氣。」

熟悉的朋友都知道，愛文生向來以黑椒薯仔牛柳粒、黑椒鹹豬手、椒鹽九肚魚等招牌菜而聞名。胡女士講述了當初研發菜單時的過程，「我們參考了一些傳統及當時比較流行的炒菜，又會到其他食肆試吃，務求將每一道菜的味道做到最好，將香港地道的味道呈現給客人，所以才會有現在的招牌菜。」

Ms. Chan Oi obtained the 'big licence' issued by the Government in 1956. Since then, her family started to run an open-air cooked food stall on Shek Kip Mei Street. She put together her first name 'Oi' with her two sons' names 'Man', 'Sang', and named the food stall Oi Man Sang. Its initial business hours were morning and noon, mainly sold steamed rice rolls, congee and barbecued pork rice. Ms. Wu said that back then their main customers were dock workers, 'When the Sham Shui Po Ferry Pier (at the junction of Tung Chau Street and Pei Ho Street) was still here in the 1950s and 1960s, there were lots of dock workers, most of them chose to have breakfast and lunch nearby.'

By the end of the 1970s, after the reclamation south of Tung Chau Street and the relocation of Sham Shui Po Ferry Pier, the dock workers no longer came for meals. With the loss of the main customer base, Oi Man Sang began to transform. At that time, the economy of Hong Kong started to take off, the living standards of the citizens improved, they had extra money to eat out at night. In addition, stir-fried dishes started to become popular, thus Oi Man Sang operated at night, featuring various stir-fried dishes.

Back when Oi Man Sang served breakfast and lunch, the stall layout was very simple. It was a green-painted iron sheet stall with two to three tables and a couple of long wooden benches. Customers were seated outdoors to eat. After operating at night, Oi Man Sang rented the store next door, which could accommodate more guests and be used as a kitchen. Now it has expanded to four indoor stores. However, Oi Man Sang still retains most of the traditional characteristics of a dai pai dong, including the outdoor steel kitchen, diners can still choose to dine outdoors. Ms. Wu also stated that they still use kerosene stoves to cook. She said 'We have four stoves in total. The two outdoors ones are kerosene stoves. Dishes stir-fried with kerosene stoves are filled with wok hei.'

隨着時間，愛文生名氣越來越大，近十多年甚至有外國遊客慕名而來。胡女士說，踏入千禧年，愛文生迎來最「旺」的時期，本地客人和外國遊客各佔一半，「尤其是很多韓國人來香港旅遊時都會來我們這裏吃飯，因為他們有個綜藝節目的主持人曾到這吃飯並回國推薦，他們最喜歡避風塘炒蟹、椒鹽鮮魷、揚州炒飯這幾道菜。」



▲ 開業幾十年，愛文生多款「鑊氣」招牌菜遠近馳名，連很多外國遊客都慕名而來。  
For decades, Oi Man Sang has been famous for its signature dishes, and many foreign tourists have come to visit.

## 三代人的飯堂 味道留住人心 Canteens for Three Generations, Taste that Retains People's Hearts

能在深水埗屹立不倒數十年，當然少不了一班回頭客的功勞。胡女士說愛文生有很多「三代」熟客，「有些客人在小時候，就跟父母過來吃飯，到現在結了婚、有了小朋友，他們又會帶自己子女來吃。」又提到有些熟客就算住得比較遠，都會特意過來「幫襯」。被問到愛文生為甚麼能吸引這麼多熟客，胡女士就表示：「我認為是味道，我們很重視食物的質素，我們堅持到現在都還使用火水爐，就是為了這麼多年都能一直保持味道，而且每碟菜的分量都很足夠，我們做大牌檔是『無花無假』的。」

People who are familiar with the restaurant would know that Oi Man Sang is famous for its signature dishes such as stir-fried black pepper potato with diced beef, black pepper pork hock and salt and deep-fried Bombay duck. Ms. Wu talked about the process of developing the menu at the beginning, 'We referred to some traditional and popular stir-fried dishes at that time and went to other restaurants to try out their food. We strived to present the best and most authentic local tastes to our guests. That's why we decided to feature the current signature dishes.'

Oi Man Sang has become more and more famous over time. Even foreign tourists have come to visit over the past ten years. Ms. Wu said that Oi Man Sang ushered in the most prosperous period after entering the millennium, with local customers and foreign tourists accounting for half of their customer base. 'Many Koreans in particular come here when they visit Hong Kong, because a Korean variety show host once ate here and recommended us to the audience. The Koreans' favourite dishes are Typhoon Shelter Fried Crab, salt and pepper fried squid and Yangzhou fried rice.'

Oi Man Sang has been able to stand tall in Sham Shui Po for decades because there is a group of loyal patrons. Ms. Wu mentioned that Oi Man Sang has many 'three generations' regular customers. 'Some customers came with their parents when they were young. Now that they are married and have children, they will bring their children here.' She also stated that some loyal customers who live far away also come regularly on purpose. When asked why Oi Man Sang is able to attract so many regular customers, Ms. Wu said 'I think it's the taste. We attach great importance to the quality of the food. We insist on using kerosene stoves to keep the taste consistent. Besides, we serve generous portions. We never leave our customers short.'



▲ 愛文生的食物向來以夠鑊氣出名。鄧國強師傅（右）就是其中的「老功臣」，他希望能一直做下去。  
Oi Man Sang's food has always been known for its wok hei. Chef Tang (right) is one of the long-time contributors, and he hopes to keep doing it.

問及愛文生有甚麼熟客時，胡女士、夥計及師傅第一時間就想到謝先生一家。謝先生與家人幾乎每週都會來愛文生吃飯，二十年來風雨不改，對他們而言這裏就像飯堂一樣。謝先生笑說，附近的大牌檔他們都有嘗試過，但最喜歡的始終都是愛文生，「因為很好吃，味道這麼多年來都沒有變，我媽媽每次來都一定要吃焗魚腸。而且老闆也很好人，吃了這麼多年，大家都成為了好朋友。」

現時愛文生有兩、三位比較老資歷的師傅，鄧國強就是其中之一。從小入行的鄧師傅，已在愛文生做了十八年，黑椒薯仔牛柳粒、豉椒炒蜆子、炒蜆等菜式主要都是他負責，很多常客都對他很熟悉，有時專門過來就是為了吃他的拿手菜。鄧師傅今年已將近六十歲，被問到日後有何打算，他笑言暫不考慮退休，「希望一直做，做到做不到為止。」

When asked about Oi Man Sang regular customers, Ms. Wu, the waiters and the chef immediately thought of Mr. Tse's family. Mr. Tse and his family come to Oi Man Sang for dinner almost every week. This place is like a canteen for them. Mr. Tse said with a smile that they have tried all the nearby dai pai dongs, but their favourite one is still Oi Man Sang, 'Because the food here is delicious and the taste hasn't changed over the years. My mother must eat baked fish intestines every time she comes. Besides, the boss here is very kind. After all these years, we have become good friends.'

Currently, Oi Man Sang has two to three senior chefs, Mr. Tang Kwok-Keung is one of them. Mr. Tang has been a chef since he was young, he has worked in Oi Man Sang for 18 years. He is mainly responsible for dishes like stir-fried black pepper potato with diced beef, stir-fried razor clams with black bean and chilli sauce and stir-fried clams. Many regular customers are very familiar with him and sometimes come here just to try out his specialty dishes. Chef Tang is nearly 60 years old this year, when asked what his plans are in the future, he said with a smile that he would not consider retirement for the time being, 'I wish I can keep cooking until I can't.'



▲ 一方水土養一方人，愛文生養活了陳愛文士一家，客人也能找到了他們心儀的食堂。  
Oi Man Sang feeds Ms. Chan's family and diners are able to find their favorite eatery.

## 三代經營的心血 堅持做下去 Let's Carry On the Hard Work of Three Generations

李先生及胡女士是愛文生的第三代經營人。胡女士原本在外面的公司從事行政工作，與李先生結婚後，就來到愛文生幫忙。雖然都是做行政工作為主，胡女士表示做大牌檔比較辛苦，「外面公司的工作比較分散，但在大牌檔所有事都要做、都要學，有時要洗菜、要買菜、要搬搬抬抬，哪裏不夠人手就要去幫忙。」她又指愛文生是一個家族生意，「老公的妹妹、舅父、我爸爸都有在幫忙，甚至婆婆陳愛，雖然早已退休，但都會時常來巡舖，看看有甚麼事情需要她幫忙。愛文生是我們全家人的心血。」

經營數十年，胡女士坦言越做越難，「菜、肉、海鮮等成本不斷上漲，所以我們的小菜都被迫加價，人工亦要加，請人又難，沒有人願意入行。」至於最困難時期，她認為：「毫無疑問是新冠疫情，因為禁堂食對我們的影響實在太大，但沒有辦法，唯有盡力捱下去，例如擴展我們之前很少做的外賣生意，現在總算見到一些曙光啦！希望可以一直做大牌檔啦，如果以後室外做不到，會想辦法搬到室內舖位繼續做下去。」

二戰後的香港百廢待興，大牌檔的出現養活了無數家庭，有人可以維持生計，也有人用低廉的價格溫飽三餐。它是香港歷史的見證者，會隨着市區面貌而變遷；它也是現今香港飲食文化的起源，一碗碗叉燒飯、雲吞麵、一碟碟炒菜，這些地道的食物蔓延至香港每個角落。大牌檔雖已日漸式微，但仍留下了不少痕跡及回憶，如果大家有興趣，就快些去尋找現存的大牌檔，一嘗真正的香港味道！

Mr. Lee and Ms. Wu are the third-generation persons-in-charge of Oi Man Sang. Ms. Wu originally worked as an administrative staff in a company. After she married Mr. Lee, she worked in Oi Man Sang instead. Although she was mainly responsible for administrative work in the restaurant just like her previous job, Ms. Wu said that it is much harder to work in a dai pai dong. 'An ordinary company practices division of labour, while I have to do and learn everything in a dai pai dong. Sometimes I have to wash and buy vegetables, move around the tables and stools. Whenever there is a lack of manpower, I have to fill in.' She added that Oi Man Sang is a family business, 'My husband's sister, uncle and my father all help out, and even my mother-in-law, Ms. Chan Oi, who retired early, often comes to see if she can help with anything. Oi Man Sang is the work of our whole family.'

After decades of operation, Ms. Wu admitted that it has become more and more difficult to run the business. 'The cost of vegetables, meat, seafood and so on have continued to rise, so we have to increase the price of our dishes. Besides, the labour cost increases. Yet it is difficult to hire people. No one wants to enter this industry.' As for the most difficult period, she has no doubt and states that it is definitely the pandemic. 'The ban on dine-in at night had a great impact on us, but there was no way around it. We could only try our best to hang in there. For example, we expanded our takeaway service that we had seldom provided in the past, and now we can eventually see the light at the end of the tunnel. I hope that I can continue to run a dai pai dong. If we can't operate outdoors anymore in the future, we will find a way to relocate indoors and continue running this business.'

After World War II, Hong Kong was in a state of devastation, waiting to bounce back. The emergence of the dai pai dong has supported countless families. Some can make ends meet, while some can enjoy meals at a low price. The dai pai dong is a witness to the history of Hong Kong and it evolves along with the cityscape. It is also the origin of modern Hong Kong food culture. Authentic local food such as barbecued pork rice, wonton noodles, and stir-fried dishes have spread to every corner of Hong Kong. Although the number of dai pai dong is declining, many traces and memories have been left behind. If you are interested, don't hesitate. Find an existing dai pai dong and get an authentic taste of Hong Kong.





## 冷知識 Fun Fact | 大牌檔？大排檔？ Big 'Licence' Stall? Big 'Row' Stall?

1921年，香港政府將原有的小販牌照區分為流動小販的「小牌」，及固定小販的「大牌」。1950年代初，大批難民從內地逃至，導致香港人口激增。為增加就業機會，政府發出俗稱「大牌」的食肆牌照，允許在公眾露天地方經營固定攤位的熟食檔，因此這類食肆被稱為「大牌檔」，又因為這些食檔多數會集中排列在一起，所以也會叫做「大排檔」。大牌檔的特點是外形為一個大型鐵皮箱，其牌照是一張大紙，需要裱裝在當眼位置。大牌檔出售的食物各有不同，有做粉麵的、有做「碟頭飯」的、也有做炒菜的。

自1970年代起，政府為整頓市容，對大牌檔的經營施加限制，越來越多食檔被迫結業或搬遷至室內，同時政府在1972年停發「大牌」，因此大牌檔的數量只有越來越少。時過境遷，現時全港只剩下二十多間大牌檔。

In 1921, the Hong Kong Government divided the original hawker licences into two types - a 'small licence' for mobile hawkers and a 'big licence' for stationary hawkers. In the early 1950s, a large number of refugees fled to Hong Kong from the Mainland, resulting in a surge in the population. In order to increase employment opportunities, the Government issued a restaurant licence commonly known as a 'big licence'. With this licence, cooked food stalls with fixed locations were allowed to operate in public open-air areas. Thus, these food stalls are called 'big licence stalls', and because most of these food stalls are arranged together, they are also called 'big row stalls'. The characteristic of the dai pai dong is that it looks like a large iron sheet box and its licence plate is a large piece of paper which is required to be mounted in a conspicuous spot. Each dai pai dong sells different foods. Some sell noodles, some serve 'rice with topping', while some provide stir-fried dishes.

Starting from the 1970s, the government-imposed restrictions on the operation of dai pai dong in order to rectify the city's appearance. More and more open-air food stalls were forced to close down or move indoors. Meanwhile, the Government also stopped issuing 'big licences' in 1972, so the number of dai pai dong has dwindled. As time has gone by, there are only twenty-odd dai pai dongs left in Hong Kong.



▲ 在美荷樓生活館地下展館，還原了以前香港露天大牌檔的場景。  
The ground floor exhibition of Heritage of Mei Ho House restores the scene of the former Hong Kong open-air dai pai dong.

# 尋寶・深水埗 —— 大牌檔

## Treasure Hunt · Sham Shui Po – Dai Pai Dong

香港傳統大牌檔已經買少見少，而深水埗區是大牌檔的集中地。今期我們編製了一張地圖，讓大家可以逐一吃盡區內的草根飯堂。

Hong Kong's traditional dai pai dongs have become rare, and the Sham Shui Po district has a concentration of them. In this issue we have compiled a map for you to try out all the grassroots restaurants in the district one by one.

### 1. 長發麵家 Cheung Fat Noodles

耀東街最初有三間大牌檔，長發麵家是其中之一間，開業已逾 70 年，見證着耀東街的興衰變遷。

Originally, there were three dai pai dongs on Yiu Tung Street. Cheung Fat Noodles is one of them, it has been in business for more than 70 years and has witnessed the rise and fall of this street.

### 3. 增輝藝廚 Glorious Cuisine

連續多年獲「米芝蓮必比登」推介的晚市小炒大牌檔，主打創新菜式「鮑魚海參雞」。

Glorious Cuisine has been recommended by the 'Michelin Bib Gourmand' for consecutive years. Braised chicken stuffed with abalone and sea cucumber is their innovative signature dish.

### 5. 強記大排檔 Keung Kee

已經有四十多年歷史，是區內少數從早到晚經營的大牌檔，滿足各有所需的食客。

With more than 40 years history, Keung Kee is one of a few stalls that operates from day to night, satisfying diners with different needs.

### 7. 愛文生 Oi Man Sang

區內人氣晚市小炒大牌檔，連韓國旅客也慕名而來朝聖，每晚客人都絡繹不絕，座無虛席。

Oi Man Sang is a popular stir-fry stall in the district, even Korean tourists come here for a pilgrimage. The restaurant is always packed with diners every night.

### 2. 蘇記 So Kee Cha Dong

1979 年在耀東街經營至今，散發着舊式露天茶檔的獨有風味，是街坊熟客聊天的聚腳點。

So Kee has been operating on Yiu Tung Street since 1979, it exudes a unique flavor of the old-fashioned open-air cha dong and becomes a gathering place for regular patrons and neighbors to chit-chat.

### 4. 小菜王 Siu Choi Wong

門口懸掛着耀眼奪目的霓虹招牌，是少數仍供應傳統大牌檔菜式「砵仔焗魚腸」的食肆。

With a dazzling neon sign hanging at the entrance, Siu Choi Wong is one of a few that still serves the traditional dai pai dong dish 'Baked Fish Intestines'.

### 6. 根記大排檔 Kan Kee

40 年代已經在石硤尾街擺檔，保留了舊式綠色鐵皮大牌檔設計的露天茶檔。

Kan Kee has been in business on Shek Kip Mei Street since the 1940s, it still retains the old-style cha dong green iron exterior design.

### 8. 天祥飯店 Tin Cheung Restaurant

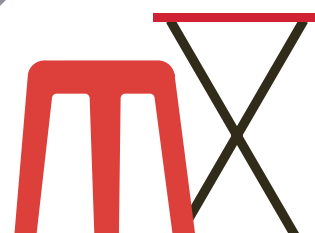
位於愛文生的正對面，石硤尾街另一間親民老字號大牌檔，同樣有室內室外座位。

Located directly opposite to Oi Man Sang, Tin Cheung is another down-to-earth, long-established dai pai dong on Shek Kip Mei Street, which also offers both indoor and outdoor seating.

1. 長發麵家 Cheung Fat Noodles
2. 蘇記 So Kee Cha Dong
3. 增輝藝廚 Glorious Cuisine
4. 小菜王 Siu Choi Wong
5. 強記大排檔 Keung Kee
6. 根記大排檔 Kan Kee
7. 愛文生 Oi Man Sang
8. 天祥飯店 Tin Cheung Restaurant



**H** YHA 美荷樓青年旅舍  
YHA Mei Ho House  
Youth Hostel





## 美荷樓舊居民網絡活動

## Mei Ho House Alumni Network Activities

祈願風鈴工作坊  
Blessing Wind Chime Workshop

農曆新年過後，美荷樓舊居民網絡舉辦了特備節目「祈願風鈴工作坊」，邀請了一眾街坊朋友參與。當日導師 Mancy 不但介紹風鈴所代表的意思，破解了大家的小迷思，更悉心教導如何在玻璃風鈴上運用不同的技巧，繪上喜好的風景或圖案。此外，亦利用回收得來的花材和樹枝裝飾風鈴，隨風擺動下，便能發出清脆悅耳響聲。最後，名為「祈願風鈴」當然少不了祈願部分，參加者都誠心為自己與家人朋友許下衷心的祝福，帶着滿滿的心意圓滿完成工作坊。

After the Lunar New Year, we organised a special Mei Ho House Alumni Network program 'Blessing Wind Chime Workshop' and invited some former neighbors to participate. On that day, instructor Mancy introduced what the wind chimes represent and dispelled some of our myths. She also taught the participants how to use different techniques to paint their favorite scenery or patterns on the glass wind chimes. In addition, she demonstrated how to utilize the recycled flowers and branches to decorate the wind chimes. With a gentle breeze, the wind chime swayed and emitted crisp and pleasant sounds. It was called the blessing wind chime. Of course, we won't omit the blessing part. All participants made wishes for themselves, their family and friends. The workshop was completed with love, and joy filled in the room.

社區園圃  
Farm @ Garden 41

YHA 美荷樓青年旅舍試行社區園圃計劃「Farm @ Garden 41」，首階段栽種了豔麗優雅的鬱金香。感謝「長春行保育機構有限公司」捐贈，以及深水埗民政事務處支持，大約一千顆鬱金香球根種子，在3月初運抵美荷樓。在美荷樓舊居民網絡成員的參與下，我們先將41雅座(Garden 41)園圃裏的雜草和小石塊移除，然後翻翻土，讓園圃的土壤變得鬆軟，可以透氣，最後才播下鬱金香球根種子。在悉心照料下，鬱金香每日成長，亦順利開出了一片小花海。

未來，社區園圃計劃將會繼續，一同種植，共同營造社區。

YHA Mei Ho House Youth Hostel has piloted a community garden program named 'Farm @ Garden 41'. In the first phase, gorgeous and elegant tulips were planted. Thanks to the donations from Greenlife Conservation Limited and the support of the Sham Shui Po District Office, around 1000 tulip seeds were delivered to Mei Ho House in early March. With the participation of the Mei Ho House Alumni Network members, we first removed the weeds and small rocks at Garden 41, then turned the soil to make it loose and aerated. Finally we sowed the tulip seeds. Under our loving care, the tulips grew day by day and a sea of tulips fully bloomed.

In the future, the community gardening program will continue, planting and transforming community together.

導賞員義工畢業禮及聚會  
Voluntary Docent Graduation Ceremony and Gathering

美荷樓生活館在2022年11月重新開幕，迎來全新展覽內容的同時，也招募了一群對歷史文化推廣有興趣的朋友，加上原有的資深導賞員，經過半年的培訓及實習，他們終於畢業，正式成為我們的導賞員！

再次感謝一眾導賞員義工的支持，撥出寶貴的時間及無數的心血，擔當YHA美荷樓青年旅舍與公眾的溝通橋樑。全靠他們，美荷樓生活館才能提供優質的導賞服務予大眾。希望大家日後能多來美荷樓生活館參觀，支持這班導賞員！

The Heritage of Mei Ho House reopened in November 2022. While we introduced brand-new exhibition contents to the public, we also recruited a group of volunteers who are interested in promoting history and culture. Together with some of our experienced docents, they have undergone half a year of training and internship. Now they have finally graduated and officially become our tour guides.

Thanks again for the support of all our voluntary docents, devoting their precious time and countless efforts to serve as a bridge of communication between YHA Mei Ho House Youth Hostel and the public. Thanks to them, Heritage of Mei Ho House can continue providing high-quality guided tour services to the public. We hope that everyone will visit the Heritage of Mei Ho House in the future and support our docents.





## 流動應用程式 Mobile App



翻新後的美荷樓生活館除了新增十個主題展區，保留昔日美荷樓的居室外，參觀者更可以下載免費的手機應用程式，使用多個互動模式，包括擴增實境（AR）及其他功能，以豐富參觀體驗。應用程式可於 Apple iOS 及 Google Play 免費下載。

In the renovated Heritage of Mei Ho House, not only did we add ten new thematic interpretive zones and preserved the former Mei Ho House units, but visitors can now download a free mobile app and use various interactive features, including Augmented Reality (AR) and other functions, to enrich their visiting experience. The app is now available on Apple iOS and Google Play for free.



下載 Download

## 公眾導賞團 Public guided tour

YHA 美荷樓青年旅舍作為活化歷史建築伙伴計劃之一，著重保育及傳承此二級歷史建築所代表的歷史、建築、文化及社會意義。透過導賞，訪客將認識美荷樓所標誌的香港公共房屋發展史、早期徙置大廈居民的生活面貌、舊居民的人生經歷和美荷樓的建築特色等。導賞員亦會為參加者介紹香港青年旅舍協會在活化計劃中的角色，及細述活化工程如何平衡保育和改建發展的細節。

Our public guided tours introduce how the historical, architectural, cultural and social significance of the Grade 2 historic building, Mei Ho House, is conserved and passed down through the 'Revitalising Historic Buildings Through Partnership Scheme (Revitalisation Scheme)'. Visitors will learn about the history of Hong Kong's public housing development, the way of life and interesting stories of early resettlement block residents, and the architectural features of Mei Ho House. Our docents will also explain the role of the Hong Kong Youth Hostels Association in the Revitalisation Scheme and how the project has managed to balance conservation and adaptive redevelopment.

廣東話 Cantonese

逢星期二至日，以及公眾假期  
Tuesdays to Sundays, and Public Holidays  
15:00 – 16:00

英文 / 普通話 English / Mandarin

隔週星期日  
Alternate Sundays  
11:00 – 12:00

名額 Quota

15 人 15 people

費用 Charge

全免 Free



詳情 Details

## 美荷樓舊居民網絡及義工團隊 Mei Ho House Alumni Network & Volunteer Group

導賞活動 | 口述歷史 | 資料搜集 | 故事分享 | 文化活動

Guided Tours | Oral History | Research | Story Sharing | Cultural Activities

\* 活動以廣東話為主 Activities are mainly conducted in Cantonese

歡迎加入我們！  
You're welcome to join us!



詳情及登記  
Details and Registration



# POST 41

四十一報  
NO 15  
大牌檔

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## 編撰 Editorial

鄧思茵 K Tang Sze Yan  
楊瓊珉 Alment Yeung Chan Man  
李嘉嫻 Karen Lee Ka Ki  
黎洛瑋 Ryan Lai Lok Wai  
Philip Edward Kenny (義工 Volunteer)

## 設計 Design

Ziggy Li

## 鳴謝 Acknowledgement (排名不分先後 In no particular order)

### 受訪者 Interviewees

王鳳群 Wang Fung Kwan (蘇記 So Kee)  
胡蕙欣 Wu Wai Yan (愛文生 Oi Man Sang)  
鄧國強 Tang Kwok Keung (愛文生 Oi Man Sang)  
謝先生一家 Mr. Tse and his family (食客 Diner)

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☎ 3728 3544

✉ hmhh@yha.org.hk

🌐 www.yha.org.hk/hmhh

📘 美荷樓生活館 Heritage of Mei Ho House

📷 heritagemhh

HERITAGE OF MEI HO HOUSE  
美荷樓生活館

### 地址 Address

九龍深水埗石硤尾邨41座YHA美荷樓青年旅舍地下  
(港鐵深水埗站B2出口步行約8分鐘)  
G/F, YHA Mei Ho House Youth Hostel,  
Block 41, Shek Kip Mei Estate, Sham Shui Po, Kowloon  
(8-min walk from Sham Shui Po MTR Station Exit B2)



香港青年旅舍協會  
YHA Youth Hostels Association

