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蔬菜的泥味、魚和肉的腥味、水果的香甜味，以及豆腐、醃製食品發出的各種氣味，猶如一曲獨有的「味道交響樂」。這首樂章從上世紀五十年代開始，伴隨着愈來愈多的人口，擔挑竹籃與木頭車漸漸在大廈前的空地、橫街窄巷聚集，販賣着新鮮食材，露天街市就此衍生。然後，樂章加上了「聲音」，不論在晴或陰的日子，叫賣聲此起彼落，檔販與街坊在說笑閒談，或是討價還價的爭論聲，露天街市的日常總喧嘩嘈吵，交織着一段段的經歷和情懷。

轉眼，樂章編寫到七十年代，露天街市依舊存在，卻逐漸被室內街市取代。那裏「有瓦遮頭」，檔販和街坊不用「好天曬，落雨淋」；而且除了食物，還有家庭用品、衣物首飾等售賣，可謂應有盡有。然而，隨着時間推移，新落成的屋邨大多自設街市，大型商場、超級市場的普及，甚至網上購物的興起，時至今日，很多昔日的室內街市已經退下火線，傳統露天街市更寥寥可數，那首交響樂彷彿走到最終章。

在石硤尾，這個昔日香港第一個徙置區的所在地，有已經找不到痕跡的露天街市、有一座見證着社區變遷的室內街市、還有曾親身經歷過的街坊們。今期《四十一報》將會有舊街坊與街市檔主，和大家分享區內露天街市和室內街市的往事趣聞。除此之外，翻新後的美荷樓生活館也有「街市」主題展區，以歷史資料、相片及街坊的口述歷史重現昔日場景。

農曆新年將臨，祝願大家團圓健康，一切安好！

2024年1月

The earthy scent of vegetables, the pungent smell of fish and meat, the sweetness of fruits, and the various odours from the market composed a unique 'symphony of flavours'. This symphony began in the 1950s when, alongside a growing population, individuals with bamboo baskets and wooden carts gradually congregated in open spaces in front of buildings and narrow cross streets, selling fresh ingredients, giving birth to open-air markets. Then, 'sounds' were added to the symphony. Walking through those open-air markets, the sounds of hawkers peddling their wares and the laughter of the neighborhood could be heard, whether it was sunny or cloudy. With all the odours and sounds combined, the 'Symphony of the Market' was created, interweaving with the experiences and emotions of people from the old days.

In the blink of an eye, the symphony continued into the 1970s. Open-air markets still existed but were gradually replaced by indoor markets. The appearance of the indoor market not only improved the environment of the market, but also made the hawkers' business less susceptible to weather conditions. It also provided residents with a wider variety of products and daily necessities. As well as fresh food, household necessities could also be found. However, as time passed, with the widespread popularity of large-scale shopping malls, supermarkets, and the surge in online shopping, many indoor markets have gradually faded from people's daily lives in recent years, not to mention 'historical relics' like the open-air markets. This symphony seems to have come to its final chapter.

In Shek Kip Mei, the first resettlement estate in Hong Kong, there are open-air markets of which no trace can be found, an indoor market that witnessed the transformation of the community, and a group of residents who have personally experienced it all. In this issue of *Post 41*, a former Shek Kip Mei resident and a market stall owner will share their intriguing stories about the open-air and indoor markets in the district. In addition, the renovated Heritage of Mei Ho House features a thematic zone dedicated to the 'Street Markets', which recreates scenes from the past through historical documents, photos, and oral histories shared by former residents. Come and visit us to explore the history and stories behind Hong Kong's markets of the old days.

With the Lunar New Year approaching, we wish you all a joyful and healthy new year!

January 2024

專題：石硤尾街市的「陰晴風雨」

Feature: Ups and Downs in Shek Kip Mei Market

「埋嚟睇，埋嚟揀啦喂！」「啲菜心又平又靚㗎！」聽到這些話，相信大家都會記起街市檔販的吆喝聲，對很多人而言，街市是我們生活上不可或缺的一部分。但是大家對於香港街市的過往了解有多少呢？

石硤尾邨作為香港最早的徙置區，無論是露天還是室內街市的年代都曾經歷過，現在，讓我們從這裏出發，認識香港舊式街市的面貌和轉變。

石硤尾街市 Shek Kip Mei Market

位於石硤尾邨的石硤尾室內街市，是石硤尾商場的一部分，被南昌街、窩仔街、石硤尾街、巴域街「包圍」，雖然外貌並不起眼，但從1979年落成至今，已有逾四十年歷史。滄海桑田，物是人非，經過近半個世紀發展，石硤尾街市從昔日的摩肩接踵，到今天卻已經是門可羅雀。

▼ 石硤尾街市在南昌街的入口。
The entrance to Shek Kip Mei Market on Nam Cheong Street.



'Come and look, come and pick!' 'The vegetables are cheap and fresh!' When we hear these words, it is as if we can all vividly recall the enthusiastic calls of the hawkers from the markets in days gone by. For many of us, the market is an essential part of our lives. However, how well-acquainted are we with the history of markets in Hong Kong?

Shek Kip Mei Estate, one of Hong Kong's earliest resettlement estates, has witnessed the transition from open-air to indoor markets. Let's begin here and explore the changes of Hong Kong's markets.

Surrounded by Nam Cheong Street, Woh Chai Street, Shek Kip Mei Street and Berwick Street, the Shek Kip Mei Indoor Market is part of the Shek Kip Mei Shopping Centre, in Shek Kip Mei Estate. Though unassuming on the outside, the Shek Kip Mei Indoor Market has a history of more than 40 years since its completion in 1979. Over nearly half a century of development, the Shek Kip Mei Market has evolved from a bustling and crowded place in the past to its current state of being sparsely populated.

舊街坊重回舊地 Revisiting Old Haunts

「這裏原本是石硤尾徙置區的第三、四、五座，1974年拆除，並在1979年建成了現在的街市。」林桂芬（下稱桂芬）是石硤尾的舊居民，她與家人於1957年住進了石硤尾徙置區的N座（1963年重新命名為第一座）。七十年代，因石硤尾徙置區進行改建及重建計劃，她們一家人獲安排搬至白田邨。當時白田邨在設施配套上，已有便利生活的商場及室內街市；但由於街市不大，所以桂芬和家人偶爾還會來石硤尾街市購買食材，「以前石硤尾街市好多人，不單是石硤尾邨的，甚至深水埗居民以及好像我們這些住白田邨的人都會來『幫襯』。久而久之，我和街市一些檔主都變得熟悉。」今日桂芬將帶我們重遊故地，看看這麼多年來石硤尾街市到底有甚麼變化。



▲ 桂芬指街市在1979年落成，附近很多人都來買菜。
Kwai Fun mentioned that the market was completed in 1979 and many people in the neighbourhood came to buy food.

'This area was originally Block 3, 4, and 5 of the Shek Kip Mei resettlement estate, which were demolished in 1974, and the current market was built in 1979.' Lam Kwai Fun (hereinafter called Kwai Fun) is a former resident of Shek Kip Mei. She and her family moved into Block N of the Shek Kip Mei resettlement estate in 1957 (renamed as Block I in 1963). In the 1970s, due to the redevelopment and reconstruction of the Shek Kip Mei resettlement estate, her family was relocated to Pak Tin Estate. At that time, Pak Tin Estate already had a shopping mall and an indoor market. However, as the market was not big enough, Kwai Fun and her family would occasionally come to Shek Kip Mei Market to buy food. She recalled, 'In the old days, Shek Kip Mei Market was bustling with people, not only from Shek Kip Mei Estate but also residents from Sham Shui Po and people like us who lived in Pak Tin Estate. Over time, I became familiar with some of the stallholders.' Today, Kwai Fun will take us on a journey to see how Shek Kip Mei Market has transformed over the years.

從今看舊 Looking Back in Time

一邊走過石硤尾街市，桂芬的記憶逐漸「返晒嚟」，進入街市內，近石硤尾街的一排以肉檔、魚檔、各式雜貨店為主，「這間順興凍肉檔都很有歷史，不過這幾間肉檔魚檔，都已經轉過手了！」往前幾步，見到有間舊式家品店，「以前街市一定會有這種家品店，筷子、碗碟等日常生活用品，甚至舊式暖水壺的木塞都可以找到。」再往前就看到幾間舊式雜貨舖，「這邊的林記米業、皇冠茶行都是從最初營業至今的『老舖頭』。」桂芬又介紹，最早期營業的店舖多是用凸字招牌，從右讀至左，大多數還在用這種招牌的字號都是有相當久的歷史。

While walking through the Shek Kip Mei Market, Kwai Fun's memories gradually resurface. Upon entering the market, the row along Shek Kip Mei Street is primarily occupied by meat stalls, fish stalls, and various grocery shops. Kwai Fun pointed out, 'This Shun Hing Cold Meat Stall has a long history, but these meat and fish stalls have changed ownership over the years.' A few steps ahead, an old-fashioned houseware shop catches her eye, 'In the old days, there must have been this kind of houseware shop in the market, where you can find daily necessities such as chopsticks, dishes and even corks from old-fashioned vacuum bottle.' A little further on, several old grocery stores come into view. 'Lam Kee Rice and Crown Tea House here are "old shops" that have been in business from the very beginning,' Kwai Fun added. She also explained that the earliest shops used embossed letter signboards, reading from right to left. Most of the shops that are still using this type of signboard often have a long history.



▲ 桂芬說這是以前比較常見的家品店，售賣各種家庭生活用品。
Kwai Fun said this was a common homeware shop in the old days, selling all sorts of household goods.

走到街市內近窩仔街的一排，有兩、三間燒臘水店，旁邊有一間已關閉的店舖，依稀能見到招牌上留有「金華」兩個字印，「以前這裏有一間『金華燒臘店』，都頗有名，很多人排隊買燒臘飯，旁邊本來還有間專做潮汕魚飯的，現在都沒有了！」在街市的中間地段，是菜檔和豆腐檔的集中地，沿途經過，頗多檔位鐵閘緊閉，「以前全部檔位都有人在做生意的，現在很多都已經轉讓或者沒有再經營，整個石硤尾街市也愈來愈少人啦！」

回到街市在南昌街的入口，入口處有一個賣茶菓的檔位，有鹹仔糕、芝麻糕、雞屎藤等各式傳統糕點，桂芬說這個茶菓檔也是從街市落成之初營業至今。有趣的是，這個檔位還是「自助售賣」，老闆長期不在檔內，立了塊牌子寫着顧客可放下錢然後自行取走茶菓，這就是街坊之間的人情味與信任感。



▲ 這個茶菓檔採取自助模式，顧客放下錢就可以自行拿走茶菓。
This cha kwo stall operates on a self-service basis, allowing customers to leave their money and help themselves to the sweets.



▲ 圖中這一排都是燒臘店，最右邊的這間店舖，可見招牌上「金華」的凸字印痕跡（紅色框）。
The row of shops in this picture are all siu mei shops. The shop on the right shows the mark of 'Kam Wah' in embossed letters on the signboard (red frame).

Walking to the row near Woh Chai Street in the market, there are few shops selling 'siu mei' (barbecue meat) and 'lo mei' (marinated food). Next to that is a permanently closed shop, with a faded signboard with the mark of 'Kam Wah.' 'In the past, the famous "Kam Wah Barbecue Meat Shop" drew long queues of people who were eager to buy siu mei rice. Next to it, there used to be a shop selling Chaozhou-style Cold Fish, but it no longer exists!' In the middle of the market, there is a cluster of vegetable and bean curd stalls. Along the way, many of the stalls have closed their iron gates, 'In the past, all these stalls were bustling with business activity, but now many of them have either changed ownership or shuttered, and the whole Shek Kip Mei Market is becoming less and less crowded!'

Turning back to the entrance of the market on Nam Cheong Street, there is a stall selling 'cha kwo' (stuffed tea cakes) that offers various kinds of traditional sweets, such as 'put chai ko' (red bean pudding), sesame cakes and 'gai see yeng' (Chinese Fevervine cha kwo). Kwai Fun mentioned that this cha kwo stall has been in business since the market first opened. Interestingly, this stall operates on a 'self-service' basis, with the owner rarely being present. There is a sign saying that customers can leave their money and pick up the cha kwo by themselves, showcasing a sense of trust between the stallholder and customers in the neighbourhood.

走出街市來到南昌街，街市外圍有一排店舖，據桂芬所說，這些店舖看似很新，但與街市的「年齡」相差無幾，「比如這間叫『興華』的粥麵店，和那間叫『義利』的燒臘飯店，都是有幾十年歷史的，好多街坊都經常來幫襯。」

再度回到街市，桂芬感到既熟悉又陌生，「整體格局沒有太大變化，甚至有些老舖還在，但是人大部分也不同了。看着這個街市逐漸變得冷清，有時不禁覺得有點可惜。」

隨後，一位從街市落成經營至今的老店主，將與我們分享街市經歷的興衰變遷。

Exit the market to Nam Cheong Street, along which there are many shops. According to Kwai Fun, although these shops look very new, they are not much different from the 'age' of the market, 'For example, this congee and noodle shop called "Hing Wah" and that siu mei rice shop called "Yee Lee" have a history of several decades, and many neighbours frequently visit them for a meal.'

Returning to the market once more, Kwai Fun felt a mixture of familiarity and strangeness. 'The overall layout hasn't changed much, and some old shops remain, but most of the people are different. I can't help but feel a bit saddened as the market gradually grows quieter and quieter.'

Later, a long-time market stall owner who has been in business since the market's establishment will share the ups and downs of the market with us.

多年老店 見證街市變化 A Half-Century-Old Shop Witnessing Changes in the Market

石硤尾街市面對南昌街的外圍，其中一間歷史悠久的店舖名為「協義興繡莊」，老闆林美倩是香港僅存着還懂得手打棉被的師傅。人稱四姨的她還是石硤尾街市的商會主席，多年來一直關注着街市的轉變。

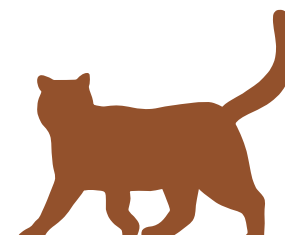
「繡莊在1967年開始營業，當時是在石硤尾徙置區第七座的地舖，即現在南昌街的對面，後來1979年街市落成後就搬到現址。」街市落成後，內部被細分為三百多個攤檔位和數十間店舖，「這個街市主要是安置露天街市的檔販，以及因重建徙置大廈而受影響的地舖，當時，據房屋署統計，受影響的攤販有三百多家，所以建好後就間隔出這麼多個檔位。」



Facing Nam Cheong Street at the perimeter of Shek Kip Mei Market, there is a long-standing shop known as 'Hip Yee Hing Embroidery.' The owner, Lam Mi Sin, is one of the few remaining artisans in Hong Kong who still knows how to make pure cotton bedding by hand. She also serves as the chairman of the Shek Kip Mei Market Stallholder Association and has been closely monitoring the market's transformations over the years.

'The Embroidery began its business in 1967 as a ground-floor shop in Block 7 of the Shek Kip Mei resettlement estate, which is now located opposite Nam Cheong Street. It has later relocated to its current site after the completion of the market in 1979,' she said. Following the market's completion, its interior was subdivided into more than 300 stalls and dozens of shops. 'This market was primarily created to accommodate the stalls from the open-air markets and the ground-floor shops affected by the reconstruction of the resettlement blocks. At that time, according to Housing Authority statistics, there were more than 300 affected stalls. This explains why so many stalls were partitioned off after the market's completion.'

▲ 四姨已經在街市四十多年，見證着街市的興衰。
Ms. Lam has been in the market for more than 40 years and has witnessed the many ups and downs.



舊式「商場」 由興至衰 An Old-Fashioned 'Mall' From Prosperity to Decline

當年街市一開幕，就出現了門庭若市的景象。四姨回憶道：「每一檔位都有營業，巔峰時期，有十檔豬肉、五檔賣魚、還有三至四檔賣牛肉，經常出現排隊買肉的情景。」當時，正巧石硤尾地鐵站開通，因此許多上下班的人或者經過的都會來這裏購買食材，使得街市更加熙來攘往。如今的商場琳琅滿目，但當年的石硤尾街市亦不遑多讓。除了基本的魚、肉、菜檔外，還有售賣香燭、衣物、化妝品、肥皂、鐘錶維修等各種商品，以及各式雜貨店，堪稱應有盡有。「過去哪有商場，所以這裏的選擇相當豐富，能夠滿足眾多人的需求。」

然而，這樣的繁華景象並非永恆，石硤尾街市慢慢由盛轉衰。作為香港最早的徙置區及公共屋邨之一，石硤尾邨經歷了多次重建工程，千禧年以來，政府陸續拆除了多座石硤尾邨的徙置大廈，以興建新型的公屋，「十幾年前，隨着這些新樓陸續竣工，街市內的生意便開始下滑，新居民不再前來買菜。」

When the market first opened, it was a bustling scene from the very beginning. Ms. Lam recalled 'Every stall was in operation, and at its peak, there were ten pork stalls, five fish stalls, and even three to four beef stalls, often resulting in long lines for meat purchases.' During that time, the Shek Kip Mei station had just started operating, attracting office workers and passersby who would often stop by before or after work. As a result, the market was constantly abuzz and crowded. Although shopping malls offer a wide variety of products today, the Shek Kip Mei Market back then was no less impressive. Not only did it have fresh foods such as fish, meats, and vegetables for purchase, but it also included varieties of products such as incense sticks, candles, clothing, cosmetics, soaps, clock and watches repair services, and groceries. It truly had everything one could need. 'Malls didn't exist back then, which was why this place offered a plethora of choices to meet the needs of the majority.'

However, this thriving scene didn't last, and Shek Kip Mei Market slowly declined. As one of the earliest resettlement blocks and public housing estates, Shek Kip Mei has undergone multiple rounds of reconstruction. Starting in the year 2000, the Government has successively demolished numbers of resettlement blocks in Shek Kip Mei Estate to build new public estates, 'A decade ago, as new public estates were completed, business in the market started to drop, with new residents no longer purchasing goods from us.'



▲ 四姨提到，街市高峰時期曾有五家魚檔，但現在只剩下一家，而且生意蕭條。
Ms. Lam mentioned the decline in the number of fish stalls from five at its peak to only one remaining with slow business.

歲月之下 催人年老 Age Takes Its Toll

沒有新客人，那麼只靠原本的熟客又能否撐起街市的生意呢？「街市已經有四十多年了，以前有好多住在白田邨和深水埗的街坊來買菜，如今這些老一輩的居民已漸漸年長，不再願意走過來。白田邨之前建了商場和酒樓，公公婆婆在酒樓飲茶後就順道買菜。」四姨又說，近二十年深水埗北河街和鴨寮街附近的露天街市的「餸菜」愈賣愈平，而且有車來往石硤尾邨、白田邨，更方便區內的人去那裏買菜。

數十年過去，變老的不僅僅是顧客，還包括街市內的攤販和店主。四姨道出現實：「許多攤販年紀大了，不再繼續經營，或轉讓生意，又或者空置檔位。目前，整個街市可能僅有五、六十家檔仍在經營，其中牛肉和豬肉攤檔剩下兩三家，而魚攤更只剩下一家。」街市的經營狀況每況愈下，四姨深感憂慮，「許多攤販都生意不好，大家現在都在捱，都在堅持着。」

If there are no new customers, can we depend on the original customers to sustain the market's business? 'The market has been in operation for over 40 years and, in the past, many residents of Pak Tin Estate and Sham Shui Po used to come here to buy groceries. Nowadays, the older generation of residents has aged and no longer visit the market. Since shopping centres and restaurants were built in Pak Tin Estate, elderly customers would stop by to buy groceries after having meal at the restaurants nearby,' said Ms. Lam. She also noted that over the past two decades, products in the open-air markets near Pei Ho Street and Apliu Street in Sham Shui Po have become increasingly affordable. Additionally, with the availability of transports to and from Shek Kip Mei and Pak Tin Estates, it has become more convenient for residents in the neighbourhood to do their shopping in those areas instead.

Several decades have passed, and it is not just the customers who have aged, but also the market stallholders and shopkeepers. Ms. Lam revealed the reality, 'Many stallholders have grown older, and they no longer continue their businesses. Some have transferred their businesses, or some remain vacant. Currently, the entire market may have only about fifty to sixty stalls still in operation, with just two or three beef and pork stalls, and only one fish stall remaining.' The market's business situation is worsening, and Ms. Lam is deeply concerned, saying, 'Many stalls are not doing well, and everyone is struggling and holding on.'



▲ 街市內很多檔位都已經「落閘」，不再經營。
Many stalls in the market have shuttered and are no longer operating.

另外一個影響街市生意的因素，就是環境。石硤尾街市並未安裝公共冷氣，因此每當夏季來臨，街市內變得非常酷熱，「早些年街市並不像現在這麼炎熱，是後來一些檔位和店舖自行安裝了私人雪櫃、冷氣，才令到街市溫度升高，真的好像會中暑一樣，現在每到夏天我都很怕，怕有客人投訴太熱，進一步影響生意。」有檔主也因為覺得熱而希望街市能盡快拆除，四姨對此深感無奈，「多數檔主都希望繼續經營，要靠個檔『搵食』啊！」

Another factor affecting the market's business is the environment. Shek Kip Mei Market is not equipped with public air conditioning, so when summer arrives, the market becomes extremely hot. 'In the early years, the market was not as hot as it is now. It was later when some stalls and shops installed their own private refrigerators and air conditioning that leads to increasing in temperature. It sometimes feels like I might suffer from heatstroke. Now, every summer, I'm very worried, afraid that customers will complain about the heat, which could further impact the business.' Some stallholders even hope that the market can be demolished as soon as possible because of the heat, which leaves Ms. Lam feeling helpless. 'Most of the stallholders wish to continue their businesses and rely on their stalls for their livelihood.'

街市和檔販何去何從 What Will Happen to the Market and the Stallholders?

近十年來，屢次傳出石硤尾街市將會拆除重建的消息，但似乎「只聽樓梯響」。四姨解釋道：「房屋署的確有重建計劃，也曾和我們開會討論。然而，由於房屋署的人事變動頻繁，長期計劃經常會有中途擱置的情況。通常，如果要清拆街市，房屋署會提早兩三年通知，但目前還沒有收到相關通知，我也不確定還可以做多久。」

談到街市的未來，四姨對此則很豁達，「因為舊、殘破所以要拆除，這些都似乎是無可避免的。」從五、六十年代至今，四姨一直居住在石硤尾，對這裏懷有深厚的情感，「我非常樂意與人分享有關石硤尾的一切，希望更多人了解這個地方。」

平凡的建築下，是一代人的生計及三餐溫飽。「有興盛就會有衰落」，石硤尾街市的經歷，好像在說明世間萬物都逃不過這個定律，未來彷彿一團迷霧，靜待有心人的發掘與探尋。

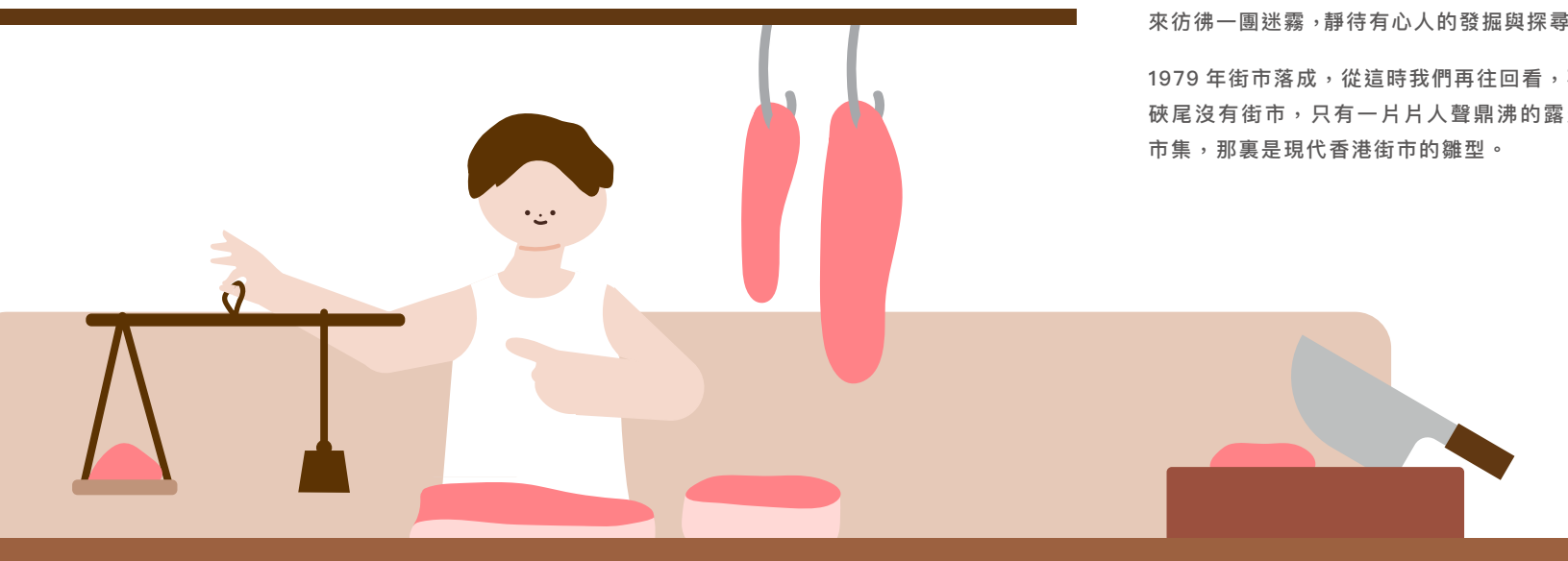
1979年街市落成，從這時我們再往回看，石硤尾沒有街市，只有一片片人聲鼎沸的露天市集，那裏是現代香港街市的雛型。

Over the past decade, there have been repeated rumors that Shek Kip Mei Market will be demolished and redeveloped. Ms. Lam explained, 'The Housing Authority (HA) does have a redevelopment plan and has conducted meetings with us to discuss it. However, due to frequent personnel changes within the HA, long-term plans are often shelved midway through a project. Typically, when a market is to be demolished, the HA will notify us two or three years in advance. But we haven't received any such notice yet, so I'm uncertain how much longer we can continue.'

When it comes to the future of the market, Ms. Lam is quite accepting, 'Because it's old and dilapidated, it seems inevitable that it will be demolished.' She has been living in Shek Kip Mei since the 1960s and has a deep emotional connection to this place, 'I'm willing to share everything about Shek Kip Mei with others and hope that more people can understand this place.'

Behind these ordinary buildings are the livelihoods and nourishment of a generation. 'Prosperity leads to decline,' and Shek Kip Mei Market's experience seems to exemplify this natural law. The future appears shrouded in mist, silently awaiting those who are eager to uncover and explore it.

The market was completed in 1979. Looking back on time, there were no built structures for housing a market but bustling open-air markets on the street, which was the prototype of a modern market in Hong Kong.



石硤尾露天街市 Shek Kip Mei Open-air Market

雖然現今的香港街市多數位於室內，但街市一詞原本指的是位於街邊的市集。在1954年至1963年期間，政府陸續在石硤尾區興建了29座6至7層高的徙置大廈，每座大廈可容納約二千人居住，因而衍生出售賣各種食物，包括蔬菜、肉類、魚類的小販，這些小販通常聚集在徙置大廈的地下或街邊，形成了露天街市，石硤尾徙置區同樣如此。

Although most of the markets in Hong Kong nowadays are located indoors, the term 'market' originally referred to a bazaar located at street level. Between 1954 and 1963, the Government built 29 six-to-seven-storey resettlement blocks in the Shek Kip Mei district, each capable of accommodating approximately 2,000 people. This development gave rise to hawkers selling various foods, including vegetables, meat, and fish. These hawkers typically gathered on the ground floor of the resettlement blocks or on the street side, creating open-air markets, as was the case in the Shek Kip Mei resettlement estate.

環境擠逼 龍蛇混雜

Crowded Environment Mixed with Good and Bad People

桂芬於1957年住進了石硤尾徙置區，當時還沒有室內街市，「那時我還是個小孩，但我仍記得60年代時，在第七、八、九、十座之間的十字路口，那裏就是一個露天街市。」如下圖所示，這個露天街市擠滿了攤位，一眼望去都是攤販的鐵皮屋頂或帆布搭建。「這四座大廈在七十年代被拆除，露天街市也隨之消失，取而代之的是現今的美彩樓、美虹樓和美山樓。」

Kwai Fun moved into the Shek Kip Mei resettlement estate in 1957, and at that time, there was no indoor market. She reminisced, 'I was just a kid, I remember at the crossroads between Blocks 7, 8, 9 and 10 in the 1960s, there was an open-air market.' As shown in the picture below, this open-air market was packed with stalls, each covered by corrugated iron roofs or canvas canopies. 'When these four blocks were demolished in the 1970s, the open-air market disappeared and was replaced by the present-day Mei Choi House, Mei Hung House, and Mei Shan House.'



▲ 左圖（由政府檔案處 歷史檔案館提供）是石硤尾徙置區其中一個露天街市，位置就是現今巴域街的連鎖快餐店（右圖）。
The picture on the left (Provided by the Public Records Office, Government Records Service) shows one of the open-air markets in the Shek Kip Mei resettlement estate, which has now become a chain fast-food restaurant located at Berwick Street (as shown in the picture on the right).



▲ 以前的街市由一個個攤檔組成，沒有管理，所以會比較混亂。（照片由高添強先生提供）
In the past, the market consisted of individual unlicensed stalls without management, so it was rather chaotic. (Photo provided by Mr. Ko Tin Keung)

桂芬憶述，以前的露天街市攤檔連在一起，非常擠逼，滿地積水，衛生情況堪慮，而且沒有規管，「當年誰都可以隨意擺攤，導致了一片混亂，經常爆發爭執，今天你搶了我生意，明天我的價錢又比你低。」正因如此，「呃秤」的情況屢有發生，「一斤十六兩（英斤），有些攤販卻會十兩當作一斤。此外，他們也經常在秤上做手腳，因為沒有人進行監管，所以問題層出不窮。當時，我和朋友會『唱衰』這些檔販。但也有些檔販會老老實實，因為他想做回頭客生意。」

Kwai Fun recalled that the previous open-air market was crowded, with stalls closely packed together, often resulting in water puddles on the ground and poor hygiene conditions. There were no regulations at that time, and she mentioned, 'Back then, anyone could set up a stall at will, which led to chaos and frequent disputes. One day you would steal my business, and the next day I would lower my prices to undercut you.' As a result, 'cheating on the scale' was a common issue, 'with some hawkers selling ten taels as a pound (16 ounces) instead of the standard sixteen. In addition, since there was no oversight at the time, they often tinkered with the scales, leading to numerous problems. My friends and I would often criticize these hawkers. However, some hawkers were honest because they aimed to build a loyal customer base.'

價格低廉 種類繁多

Affordable Price and Wide Variety of Products

儘管露天街市的環境並不理想，但對桂芬和當時的居民來說，街市上那些價格實惠的「餸菜」卻是解決三餐的福音，「那時候蔬菜大概幾毫子一斤；紅衫魚也不太貴，大約一蚊左右一條；肉類略貴一點，但一蚊都可以買到少少肉。」

桂芬還記得，露天街市「濕貨」和「乾貨」樣樣有齊，「不僅有各種肉食蔬果，還有多種小吃和熟食，甚至有人販售藥油，或者開個露天茶寮，比現在的超市還多選擇。」而最讓桂芬印象深刻的，是一種叫「雜水」的食物，「以前酒樓會將廚餘和當天賣剩的餸菜混在一起，然後拿到街市以較便宜的價錢售賣，雜水中會有鴨腳、雞腳、豬肉碎、冬菇等食材，當時人們不會介意衛生，而且又有肉食，所以吸引了很多人購買，當時有兩、三個攤檔專門販售這種食物。」

現在人們購物時會用膠袋和環保袋，但是在五、六十年代的香港，桂芬回憶說當時是一條鹹水草一張報紙「走天涯」，「當時會用鹹水草綁住魚、肉、蔬菜，而且是有技巧的。例如，綁魚時會將繩穿過魚鰓和背鰭吊着，冬瓜會打穿中間然後用鹹水草穿過，沿着周圍打兩圈，最後打上結。」桂芬又笑言，當時有人會將鹹水草「循環再用」，「有些人會在街上、垃圾桶、排水渠撿鹹水草，洗乾淨整理後，再扎成一捆一捆賣給小販，因為當時鹹水草的需求很大，所以都頗值錢。」

Despite the environment of the open-air market not being ideal, the affordable food in the market was a godsend for Kwai Fun and the residents at the time. She recollected, 'Vegetables were about a few cents a catty; Golden threadfin bream wasn't too expensive, around a dollar each; meat was slightly pricier, but you could still get some for a dollar.'

Kwai Fun also remembered that the open-air market had a wide variety of wet and dry goods, saying, 'Not only did they have various meats, vegetables and fruits, but there were also many types of snacks and cooked food. Some people even sold medicated oils or ran outdoor tea stalls, offering more choices than today's supermarkets.' What left a deep impression on Kwai Fun was a kind of mixed food called 'zap shui'. 'In the old days, restaurants would combine kitchen leftovers and unsold dishes from the day, then sell it in the market at a lower price. This mixed food would contain ingredients such as duck feet, chicken feet, minced pork, mushrooms and more. At that time, people didn't pay much attention to hygiene, but since it contained meat, it attracted many people to buy. There were two or three stalls specializing in this food.'

Today, people use plastic bags and eco-friendly bags for shopping. However, Kwai Fun recalled that in Hong Kong during 1950s and 1960s, people used a bundle of 'Malacca Galingale' (a species of thin long sedge grass) and a piece of newspaper to carry items. She explained, 'We would use Malacca Galingale to tie up fish, meat and vegetables, and it required skill. For example, when tying fish, we'd thread the rope through the gills and dorsal fin and hang it that way. Winter melons would have a hole punched through the middle, and Malacca Galingale would be threaded through, wrapped around the sides twice, and then tied off at the end.' Kwai Fun also jokingly mentioned that some people would 'recycle' Malacca Galingale, 'Some people would pick up Malacca Galingale on the streets, from garbage bins, or drains, wash it clean, bundle it up and sell to hawkers. Because there was a high demand for Malacca Galingale back then, it was quite valuable.'

隨時代消逝

Vanishing with the Times

直到七十年代，政府開始加強對街市衛生環境的監管，同時展開徙置區的重建，石硤尾邨的露天街市也因此慢慢消失，「沒有甚麼可惜的，時代要進步，與過去相比，街市的環境確實得到了改善。」

歲月如梭，香港的發展日新月異，如今許多室內街市已有空調，更有大型的超級市場，或者可以在網上購物送到家門口。然而，對於過來人而言，露天街市是他們的必去之地，只需下樓，就總能看到一個街市在不遠處。傳統露天街市應時代需求而生，亦伴隨時代的進步而消失，或許我們不必介懷，即使有天露天街市不復存在，對經歷過的人而言，依然是無法抹滅的珍貴回憶。

In the 1970s, the Government began to intensify monitoring on market hygiene and the environment, coinciding with the commencement of resettlement estate redevelopment. Consequently, the open-air market in Shek Kip Mei Estate gradually disappeared. 'There is nothing to regret; the city requires development, and the market's environment has indeed improved compared to the past.'

As time passes, Hong Kong's development is in a state of constant evolution. Nowadays, many indoor markets are air-conditioned, and large supermarkets are readily accessible. We even have the option to online shop with doorstep delivery. Nevertheless, for those who reminisce about the past, open-air markets hold a special place in their hearts. A quick trip downstairs, and a market is always just a short distance away. Traditional open-air markets arise in response to the needs of their time, and may fade as time progresses. Perhaps we need not be too disheartened, for even if open-air markets cease to exist one day, they will remain cherished and indelible memories for those who have experienced them.



▲ 在沒有膠袋和環保袋的年代，鹹水草是買菜的必需品。
In the days before the widespread use of plastic and recycled bags, Malacca Galingale was an essential item for grocery shopping.



從美荷樓生活館細數街市回憶 Memories of the Street Market in the Heritage of Mei Ho House

美荷樓生活館地下的展覽，主題為「歲月留情」，介紹了五、六十年代基層市民的各種生活面貌。走進模擬街景，就能看到其中一個展區介紹了以前香港街市的情況，還原了昔日露天街市的攤檔，以木架支撐，再用布遮着檔頂，並有以前攤檔必備的鹹水草、秤等；亦有照片讓大家更直觀了解舊日的露天街市，檔位與檔位相連、人們在街邊隨處擺賣的畫面，可反映出當時的環境擠逼混亂。

此外，展館更展示了一些舊街坊的口述歷史分享，讓參觀者更加了解當時的社會狀況，有街坊分享了當年街市的物價，幾毫子可以買一大束蔬菜，而且生活艱苦，很多家庭買一次菜分兩天食；亦有街坊分享了以前鄰里之間的人情味，會幫助不方便的鄰居去買菜。透過展覽，既能勾起老一輩人的回憶，又能讓新一代人認識長輩曾經的日常生活。

The ground floor exhibition at Heritage of Mei Ho House, titled 'Memories of Our Days,' showcases various aspects of the lives of the grassroots in Hong Kong during the 1950s and 1960s. One of the thematic areas of the exhibition recreates the open-air markets of Hong Kong in the old days. Supported by wooden frames and covered with cloth awnings, the stalls in the exhibition area display necessities such as bamboo baskets, Malacca Galingale (a species of thin long sedge grass) and scales, etc. By walking into the immersive scene, together with photographs from the old days, visitors can better understand what open-air markets were like in the past, how stalls related to one another and where people are seen hawking at random in the street, which was rather crowded and chaotic at that time.

Furthermore, the exhibition features oral histories from former residents living nearby in the old days, providing visitors with a deeper understanding of the social conditions of that time. Some interviewees from the old neighbourhood shared their stories about the prices of groceries in the market during that era when just a few cents could buy a substantial number of vegetables. Life was so challenging at that time that many families would purchase vegetables once and divide them over two days. Some interviewees also shared their stories about the human touch of the neighbourhood in the old days, where they would help neighbours who had difficulty walking to go to the market and buy what they needed. Through the exhibition, it not only evokes the memories of the older generation but also allows the new generation to learn about the daily lives of their elders in the past.



尋寶・深水埗 —— 街市

Treasure Hunt · Sham Shui Po – Street Market

隨時代的變遷，街市陸續搬進市政大廈中，舊式及露天街市亦所剩無幾。今期我們介紹了一些在舊式街市常見、但現今已經消失或逐漸被代替的事物。

Time flies, and the street market has moved into the Municipal Services Building, with only a few wet markets and open-air markets remaining on the streets. We will be introducing some vanishing, or vanished things that were commonly seen in the street markets of the past.

擔挑竹籃 Carrying Pole and Basket

「街市」這名稱的由來，源於從前的無牌小販，常集結在街道旁擺賣，形成露天市集。為方便「擺檔」及「走鬼」，小販都會使用擔挑及竹籃運載貨物及設置自己的攤檔，節省固定店舖的租金及電費。販賣的貨品除了有蔬菜、鮮肉、雜貨，更會有一些日用品及衣物。

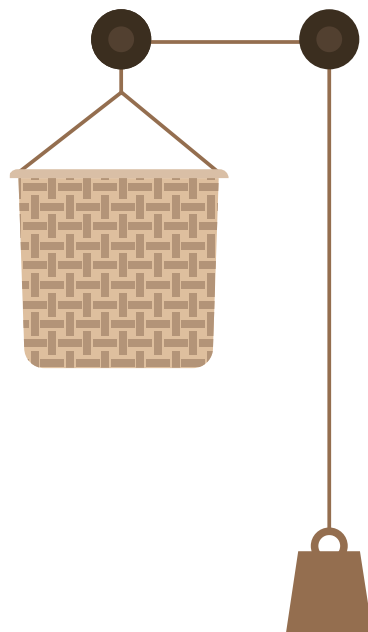
The term 'street market' originated from past unlicensed hawkers who gathered by the streets to sell goods, creating open-air bazaars. To set up stalls and move easily, they used carrying poles and bamboo baskets to transport their merchandise and save the costs of fixed storefronts. These stalls offered various items, such as vegetables, fresh meat, groceries, daily necessities and clothing.



天上的錢箱 The Sky Cashbox

過去，攤販經常在攤檔上設置滑輪，一端懸掛着竹籃或膠桶，用於存放現金，而另一端則連着一個重物。當需要收錢或找贖時，攤販只需拉下竹籃，放開後另一端的重物會下墜，竹籃便會上升。此設計不僅可以防盜，又方便攤販。

In the past, hawkers often installed pulleys on their stalls, with a bamboo basket or a plastic bucket hanging from one end for storing money and a heavy object attached to the other end. When it was time to collect money or make change, the hawkers simply had to pull down the bamboo basket. Upon releasing it, the weight on the other end would descend, causing the bamboo basket to rise. This design not only served as a theft deterrent but also made things convenient for the hawkers.



秤 Chinese Balance Scale

早期街市的量度工具，以斤、兩為計算單位，透過平衡物件及秤的另一端的法碼，根據秤上的刻度便可知道「有幾多斤兩」。而「呢秤」的起源亦是因商人不如實報上秤所顯示的斤兩，欺騙消費者而來。

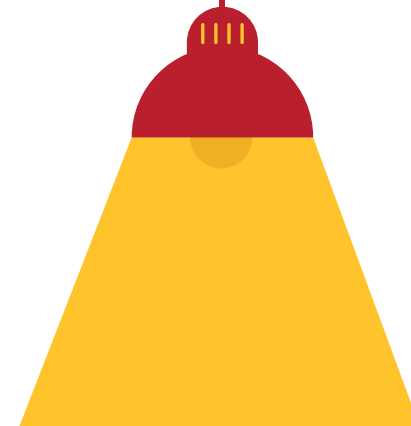
This weighing tool was used in street markets in the past. It displayed measurements in unique units known as 'taels' and 'leung'. We could verify the weight by balancing the goods with the weights. Some hawkers would deceive customers by misrepresenting the actual weight in order to sell at a higher price.



紅燈罩 Red Lampshade

街市上隨處可見，特別是肉檔、魚檔及雞蛋檔。為燈泡套上紅燈罩，在鮮紅色的燈光下，顧客可以窺探雞蛋內裏的乾坤，分清好、壞蛋；同時，肉類商品也在這特殊的照明下，呈現出份外紅潤的色澤。

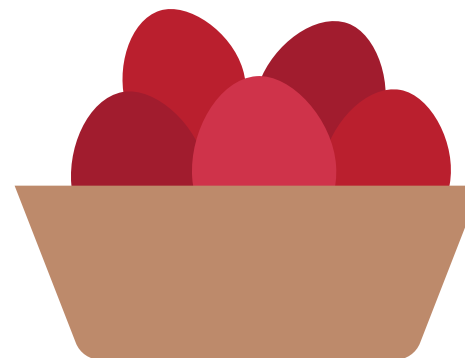
Commonly seen in the street markets, especially at meat, fish and egg stalls. By covering light bulbs with red lampshades, customers could inspect the quality of egg under the bright red light to distinguish between good and bad ones. Meanwhile, meat products also appeared exceptionally vibrant in color under this special lighting.



紅雞蛋 Chinese Red Eggs

中國傳統的喜慶食物，常用於慶祝滿月，除了紅色的外殼，味道、口感與普通雞蛋無異。因制作簡單，人們較常自行製作，以前的街市亦有少量店舖會預先做好出售。時至今日，在街市已經難以再找到紅雞蛋的身影。

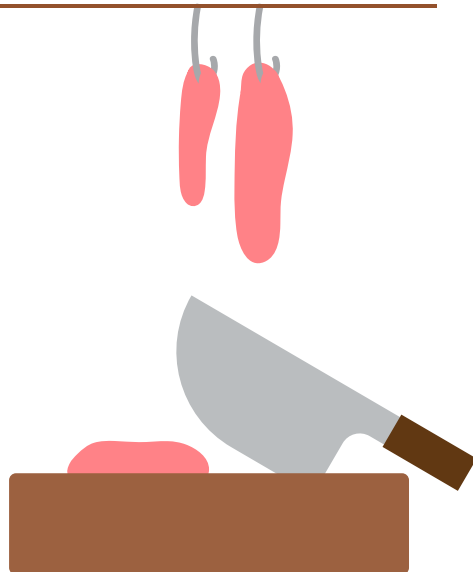
A traditional Chinese festive food, often used for the celebration of a baby's one month birthday. Aside from their red shells, the flavor and texture are no different from ordinary eggs. Due to their simple preparation, people often make them at home. In the past, a few shops in the market would have them available for sale. Today, it is increasingly rare to find Chinese red eggs in street markets.



新鮮肉 Fresh Meat

五、六十年代時，由於雪櫃尚未普及，肉類無法長期保存，因此市民對新鮮肉的需求非常大，會每日到街市購買新鮮肉。當時的街市幾乎沒有攤販會販售冰鮮肉，與現今的街市截然不同。

In the 1950s and 1960s, there was a significant demand for fresh meat because refrigerators were not yet widespread. During that period, there were hardly any stalls selling chilled meat in the markets, which is in stark contrast to the markets today.



白雞皮紙 White Sulphite Paper

又稱燒臘紙、油紙、或腸粉紙。白雞皮紙不但隔油，且可以吸取食物油分。不論是「斬叉燒加餸」還是早餐買腸粉，只需將食物包裹在一層白雞皮紙中，再放進膠袋中即可。

Also known as barbecue paper, oil paper, or rice noodle roll paper. This paper not only repels oil but can also absorb food oils. Whether you are buying 'char siu' (barbecued pork) or getting 'cheong fun' (rice noodle roll) for breakfast, just wrap the food in a layer of white sulphite paper and then place it in a plastic bag.



潮州魚飯 Teochew Cold Fish

又被稱為凍魚，先用鹽醃製，再以鹽水煮熟鮮魚，放涼後即可食用。魚飯是源自潮州的食品，從前潮州人以魚當飯，所以被稱魚飯，但當中並不含「飯」的成份。時至今日，魚飯仍然可以在一些老舊的街市找到。

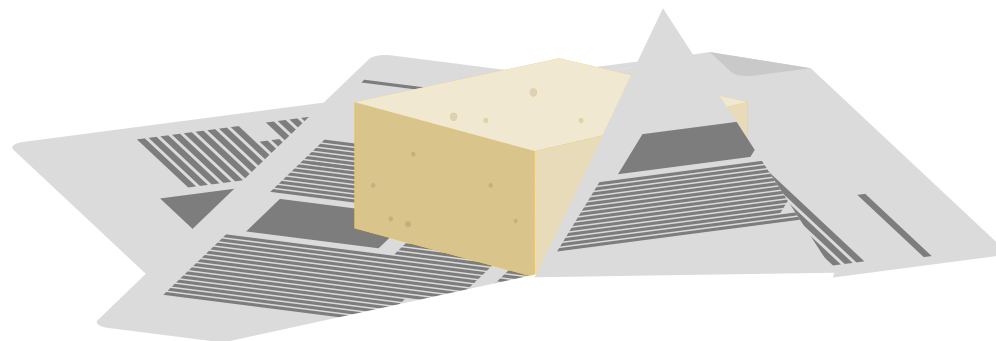
Also known as 'Fish Rice', it is a traditional Teochew (Chaozhou) recipe. It is served as a cold dish, prepared by curing fresh fish with salt, boiling it in saltwater, and allowing it to cool. Despite the name, it does not contain rice. Even today, Teochew Cold Fish can still be found in some old wet markets.



報紙包豆腐 Newspaper Packing Tofu

在膠袋尚未普及的年代，購買豆腐時，會使用報紙製成漏斗形狀，將豆腐裝入其中，然後用鹹水草綁緊。在烹飪前，他們需要將豆腐表面有報紙印墨的部分切掉。報紙可以吸去的多餘水分，因此在煎豆腐時更不容易散開。但不少「用家」表示，豆腐往往在回家過程已經爛了。

Before the era of plastic bags, tofu was wrapped in newspaper. The newspaper was folded into a funnel shape, tofu placed inside, and then secured with Malacca Galingale. They had to trim any inked parts off the tofu's surface before cooking. The newspaper can help absorb excess moisture, preventing the tofu from falling apart when fried. However, many found that the tofu was often rotten on the way back home.



美荷樓舊居民網絡活動

Mei Ho House Alumni Network Activities

「約在美荷賞月時」中秋節慶活動

Admiring the Moon at Mei Ho House Mid-Autumn Festival Event



今年中秋佳節，YHA 美荷樓青年旅舍以「月亮」為主題，舉辦了節慶活動「約在美荷賞月時」。除了有巨型月球和月兔等節日打卡佈置裝飾外，更為深水埗街坊、旅舍客人及公眾帶來一系列的應節工作坊和攤位活動。其中精彩活動包括：月亮冰皮月餅工作坊、月亮造型蠟燭工作坊、月亮繪本故事分享、月球燈 DIY 攤位、面部彩繪攤位、月滿美荷填色閣、月亮紋身貼自助攤位及音樂表演等。不少人都特意一家大小來到 YHA 美荷樓青年旅舍參與各活動及工作坊，一同度過了既難忘又圓滿的中秋追月夜。

This Mid-Autumn Festival, YHA Mei Ho House Youth Hostel organised a moon themed 'Admiring the Moon at Mei Ho House' event. In addition to festive decorations such as the giant moon and the rabbit, various festive workshops and booth activities were organised for Sham Shui Po residents, hostel guests and the public. Some of the exciting activities included: Icy Mooncake Workshop, Moon Candle Workshop, Moon Picture Book Sharing, Moon Lamp DIY Booth, Face Painting Booth, Full Moon at Mei Ho House Coloring Corner, Moon Tattoo Sticker Booth, Busking, and more. Many visitors gathered at YHA Mei Ho House Youth Hostel with their families to enjoy these activities, making it a memorable and fulfilling Mid-Autumn Festival moon-chasing night.

「香港博物館節 2023」特備節目：美荷樓的時·地·人 Muse Fest HK 2023 Programme Series: Time · Place · Community of Mei Ho House

為響應香港博物館節 2023，美荷樓生活館於 11 月一連三週舉辦了「美荷樓的時·地·人」特備節目，讓公眾走進美荷樓，探索這座蘊含歷史和故事的建築，並更深入地了解深水埗和石硤尾社區的故事。特備節目的第一週主題為「時－探索歷史」，透過「回到過去，我在美荷樓的一天」、「主題講座：走進美荷樓，探尋公屋原型之旅」和「美荷樓書館」活動帶領參加者經歷一段關於美荷樓的時光之旅，了解美荷樓的歷史及體會五、六十年代居民生活的苦與樂。

而第二週以「地－地方之旅」為主題，先有「深水埗有個大片場」導賞團，請來人氣 Youtuber 化身為一日導賞員，與各參加者遊歷深水埗四齣本地電影的拍攝場景。再有「深水埗街角建築揭秘」主題講座，帶領參加者發掘社區隱藏的獨特之處。最後一週的主題「人－社區故事」，透過「好相樓／留住你」教導參加者製作立體相片模型，留下社區的故事。



In response to the Hong Kong Muse Fest 2023, Heritage of Mei Ho House organised a special programme titled 'Time · Place · Community of Mei Ho House' in November, allowing the public to step inside Mei Ho House, explore the history of this building, and gain deeper insights into the community stories. The theme of the first week was 'Time - Exploring History'. Through three different activities, namely 'Back to the Days at Mei Ho House', 'Thematic Talk: Exploring the Origins of Mei Ho House', and 'Mei Ho House Human Library', the participants were led to experience a journey of time about Mei Ho House, to learn about the building's history and to experience daily lives of residents in the old days.



In the second week, the theme of the programme was 'A Journey of Places'. Firstly, a popular Youtuber was invited to be a one-day tour guide for a guided tour 'Sham Shui Po as a Movie Set' to visit the shooting locations of four local movies in Sham Shui Po with the participants. Secondly, 'Thematic Talk - Unveiling Corner Houses in Sham Shui Po' participants were able to discover the hidden uniqueness of Sham Shui Po and Shek Kip Mei. The theme of last week was 'People - Community Stories', participants were invited to savor the stories of the community and experience the diversity of cultures in the neighborhood. In the 'Photos Capture the Moments', participants were taught how to make their own Fotomo, leaving behind the stories of the community.

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



詳情及登記

Details and Registration

歡迎加入我們！

You are welcome to join us!

導賞團 Guided tour

YHA 美荷樓青年旅舍作為「活化歷史建築伙伴計劃」之一，着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 livelihood 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 adaptative redevelopment.

公眾導賞團 Public Guided Tour

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



詳情 Details

名額 Quota

15 人 15 people

費用 Charge

全免 Free

團體導賞團服務 Group Guided Tour Service

人數 No. of visitors

10 至 30 人
Group with 10 to 30 Visitors

導賞服務 Guided Tour Service

1 小時導賞服務
1-hour Guided Tour



詳情及申請
Details & Application

導賞時段 Sessions

星期一（公眾假期除外）
Mondays (except public holidays) 10:30 – 11:30 / 12:00 – 13:00 / 14:30 – 15:30 / 16:00 – 17:00

星期二至五
Tuesdays to Fridays 10:30 – 11:30 / 16:30 – 17:30

導賞語言 Language Available

廣東話 / 英文 / 普通話
Cantonese / English / Mandarin

費用 Charge

每團港幣 1,000 元正
HKD\$1,000 for each tour

* 所有收費將用作美荷樓生活館之日常營運及展品保養維修等。
* All the revenue will be used for daily operation, repair and maintenance of the museum and artifacts.

美荷樓學習體驗營 Mei Ho House Experiential Camp

「香港賽馬會社區資助計劃：美荷樓香港精神學習計劃」本年度推出的全新學生活動——美荷樓學習體驗營，結合美荷樓生活館導賞團及教育戲劇工作坊，運用與中英劇團合製的教學影片《美在荷花再開的時候》，帶領學生在這座活化後的歷史建築物，了解 1953 年石硤尾大火後徙置區的生活、市民所面對的困難與掙扎，及鄰里之間的相處，從而引導學生思考自身在現今及日後面對各種事情的處理方法。

'The Hong Kong Jockey Club Community Project Grant: Mei Ho House Hong Kong Spirit Learning Project' launched Experiential Camp, a brand new student activity, this year. The Camp was separated into two sessions, including a guided tour of the Heritage of Mei Ho House and Theatre in Education workshop, with the use of the educational video 'When the Lotus Blossoms Again' created with the Chung Ying Theatre Company. Students will gain a deeper understanding of the local lives of early resettlement blocks after the Shek Kip Mei Fire in 1953, the difficulties and struggles that former residents faced and the precious neighborhood relationships. The Experiential Camp helps to develop students' positive attitude and problem-solving skills which support them to deal with any situations in their future.

對象 Target

小四至中六
Primary 4 to Secondary 6

形式 Format

完整版：約 3 ~ 4 小時
Full version: Approx. 3 - 4 hours

廣東話 Cantonese

星期一至五 Mondays to Fridays
10:00 – 17:00

精華版：約 1 小時

Condensed version: Approx. 1 hour



詳情及申請
Details & Application

名額 Quota

24-34 學生 24 - 34 students

費用 Charge

完整版：每位學生港幣 80 元正 HKD\$80 for each students
精華版：每位學生港幣 50 元正 HKD\$50 for each students

* 以上費用包含活動費及學習教材套

* Above price includes course materials and educational package

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美荷樓生活館——文化及社區關係部
Heritage of Mei Ho House
Culture & Community Relations Department

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📘 美荷樓生活館 Heritage of Mei Ho House

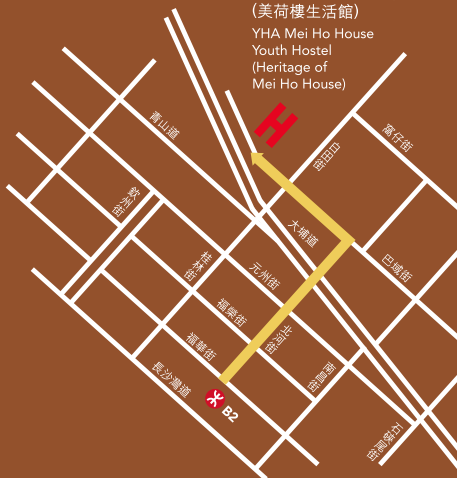
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HERITAGE OF MEI HO HOUSE
美荷樓
生活館

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YHA美荷樓青年旅舍
(美荷樓生活館)
YHA Mei Ho House
Youth Hostel
(Heritage of
Mei Ho House)



香港青年旅舍協會
Youth Hostels Association

