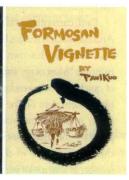
Formosa Vignett-Part C

Formosa Vignette is a collection of nostagic snap-shot of life/custom in 1960's Taiwan.





我畫水彩

郭博修

我的水彩作品一大半是根據現場的速寫畫成,而不是當場描繪自然景象的。通常使用140磅的法國水彩畫紙,在開始作畫之前,先以海棉把整張紙弄濕。畫紙的表面有了水份,以水彩顏料刷底就容易多了。

至於畫筆,我喜歡用三寸寬的國畫用扁筆(刷子)以及 美國製的一寸寬短刷子。當然也使用粗細長短不同的 水彩筆。

對我來說,作品整個畫面的「氣氛」比它的「真實性」重要,因此為了求得畫面上較佳的效果,我往往不重視細節。

我一開始作畫(四開大的水彩)約在十五分鐘之內就察 覺這一幅水彩畫是否畫壞了。如果我覺得畫下去沒有 什麼「起死回生」的可能,就馬上扔掉,如果開始塗塗 改改,把死馬當活馬醫的話,這一幅水彩畫就很難保 持乾淨。

尤其使用透明水彩時,必定失去其透明度。我始終記得一句名言:「畫水彩如同說謊,說得越多越容易出 紕漏」。並且為了不過份依賴作畫過程中的「偶然性」 我都事先經過一番構圖上,明暗對比上的安排。

ABOUT MY PAINTING

Most of my watercolors grow out of quick outdoor sketches instead of finishing them right on the spot and end up with copying nature.

Unlike other watercolor artists I usually wet the entire surface of the Arches watercolor paper (mainly "cold press", 140 Lb.) using a sponge. As most of you know watercolor pigment spreads better while it is wet.

The wide and flat Oriental brush known as "Hake brush" is my favorite. It helps me to do a quick job in covering a big area. I frequently use a smaller flat brush called "Aquarell".

I also use various round brushes made by Grumbacher in the United States.

Since the atmosphere means a lot more than likeness as far as I am concerned, I sometimes ignore small details.

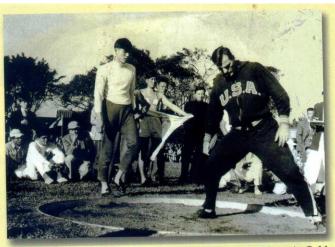
It usually takes about fifteen minutes painting time to be able to tell if I have "blown" it, should this happen I throw it away because after a long struggle my painting will only get dirty or muddy. I always remember that painting watercolors is like telling a lie, the more you work on it the worse it gets.

In order to get clear cuts and clean touches I plan (or design) the whole picture ahead of time so that I do not have to depend too much on "unpredictabilities".

Summer 1978



Drawing Mr. Chiang Ching-Kuo's Portrait



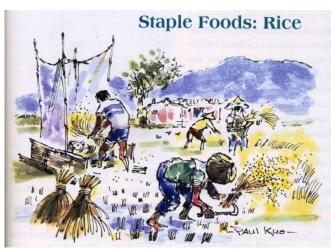
Personal instruction in Discus-Throw by the Olympic Gold Medalist Bob Mathias. (Decathlon '48 and '52. Taipei 1956.)



Awarded medal of achievement by the National Museum of History, 1984.



Movie star Ingrid Bergman, visiting Paul's studio in Taipei, 1967.









春節快到了

STREET CALLIGRAPHER 15x22



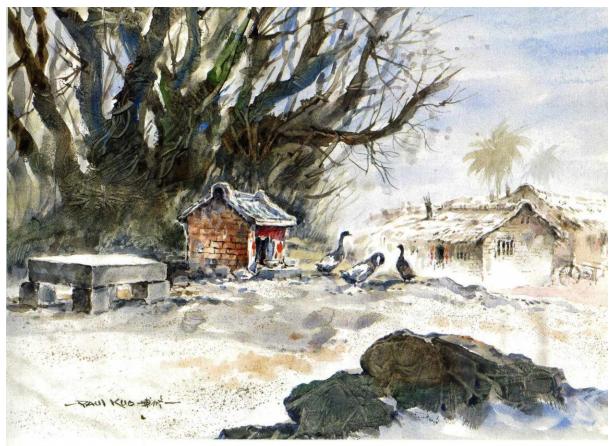
牛童

WATERBUFFALO BOY 15x22

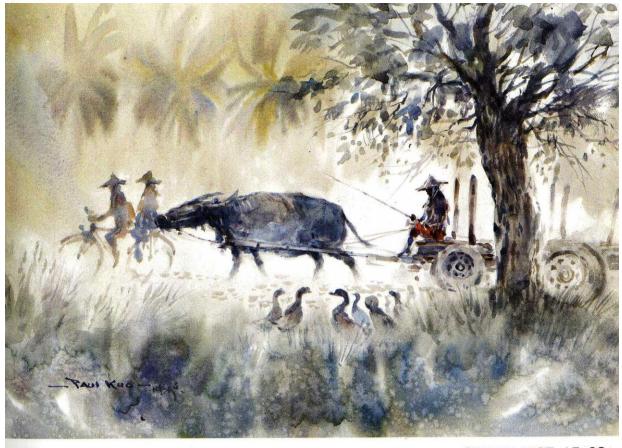


菜市場

MARKET PLACE 15x22



小土地廟 MINI TEMPLE 15×22



GROUND MIST 15x22



SIN OFFERING

In order to make reparation for an evil deed the offender marks his name on the back of a turtle and sets it free. The turtle lives for a legendary 10,000 years piling up merit for the one who saved its life.



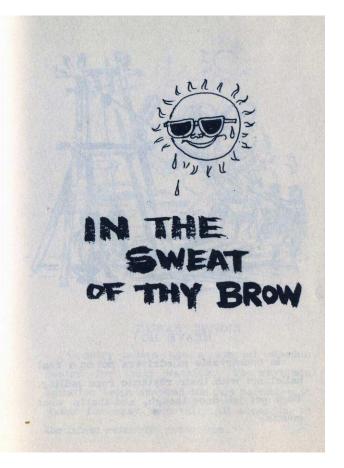
MALE INSURANCE

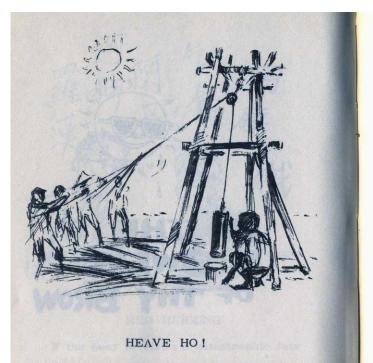
Pork tripe is recommended as a diet for the mother plagued with a prolonged procession of daughters. This remedy will insure a male heir and prevent the home from becoming a women's world.



RED HERRING

If the seer foretells a catastrophic fate for the newborn babe, it must be given a low or mean name to wring mercy from the gods. Fool, dog, thief and castaway are some of the handles picked to throw evil spirits off the scent.





In countryside piledrivers put on a real ballet act with their rhythmic rope pulling. They get job done though, and that's what counts.



TAIWAN BENDIX

Country ladies use a special wooden beater for their washing. The rhythmic agitation helps suspend the dirt particles in water for easy removal. All according to the latest scientific principles.



RUB ME TENDER...

Scraping and polishing terrazzo is traditionally a woman's job. The ladies use an abrasive stone to smoothe the marble chips and make stairs and floors gleam. A machine polisher takes over the large areas.



BRICK IN ORBIT

No hod carriers here. Taiwan masons, men and women, hoist their bricks with an agile flick of the wrist. Sidewalk superintendents, betware of the misflung brick.

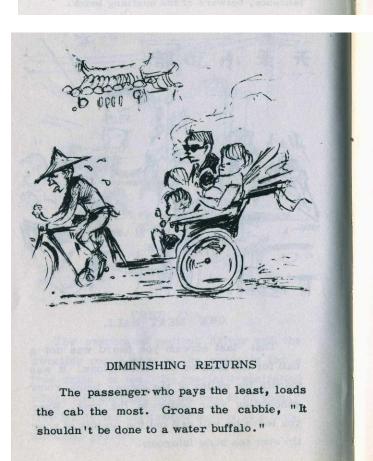


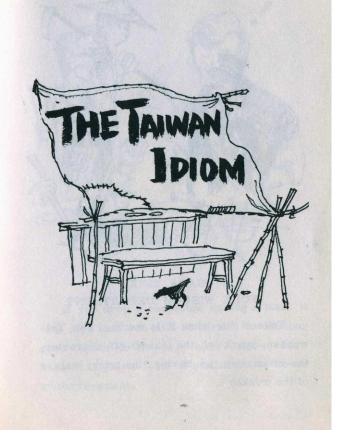
The overheated pedicab driver and the sweating coolie stop by the roadside for a free drink of tea. No special organization offers this service, but the well to do supply free tea during the summer months as a humanitarian gesture.



ONE MEAT BALL

That last scream you heard was not a call for the cops or the fire engines. It was merely the waiter of the corner lunch room announding your order to the cook. When you leave he will call out the amount of your tip over the same intercom.







FOLK WISDOM DEPARTMENT

Take it for what it is worth. The Taiwanese speak of the sawed-off character, the short man, as having "the tricky nature of the monkey".



COME AGAIN

If you drop a chopstick during a meal it is a sign that you will be invited to another good dinner in the very near future. Perhaps it is just a form of politeness to cover embarrassment.



COALS TO NEWCASTLE

"Carrying firewood up the mountain" is a Taiwanese expression for the superfluous task, the unnecessary duplication, the misguided efforts of the zealot.



BANANA PEELS

In Taiwan simple actions abound in special hidden meanings. For instance, absent-mindedly eating the peel instead of the genuine banana means that one has lost his ture love.



IF YOU DON'T LIKE OUR WEATHER.....

"Spring weather is like a step-mother's face." The old Formosan proverb emhpasizes the changeableness of the lady in question and the fickleness of weather on this island.



WALL LIZARD

No home should be without a few of these friendly fellows. The Taipei variety is positively silent. The Taichung type emits an occasional disapproving "Tsk, tsk!" But South of Chiayi and the Tropic of Cancer they become really vocal, "Geck, geck, gecko!" Why? No one knows.



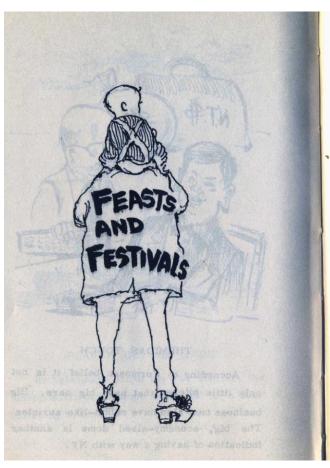
PEARLS BEFORE SWINE

In Taiwanese idiom the dull auditor, the unappreciative audience is likened to "a duck listening to thunder"



THEMIDAS TOUCH

According to Formosan belief it is not only little pitcher that have big ears. Big business men also have rabbit-like auricles. The big, economy-sized dome is another indication of having a way with NT.





This porker made a pig of himself and ended up with the first prize, nicely outlined in ten dollar bills on the banner. From his position on the high hurdle he presides over the local "pai pai" until he is cut up to feed the assembled guests.



sents.

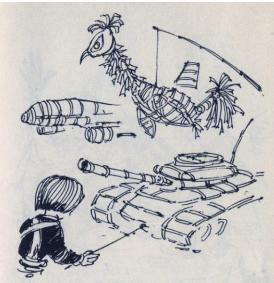


The Rockettes have nothing like this. A real dragon dance is a skilled ballet performance requiring cooperation and stamina. Winding through the crooked streets amid a swirl of music and a rattle of firecrakers the lucky dragon should thrill even the most jaded soul.



PAPIER-MACHE LION

A special feature of the New Year's celebrations is the two-man lion. His antics bring good luck and are not to be sneezed at. The "Protection" of the god extends to the manipulators who are fortunately preserved from all firecracker injuries.



LANTERN FESTIVAL

The fifteenth day of the first lunar month is celebrated with lanterns. Tiny ones are for the small fry, tanks, ships and jets are for the bigger children. Even the sophisticated adult will enjoy the lantern exhibition at Ching Shan Temple near the theater district.



HAPPY NEW YEAR, EVERYBODY!

Kung Hsi! Kung Hsi! Get out, greet your friends, and see the sights. Clasping your own hands and bowing is the accepted form of salutation on this happy day.



JOYFUL LANTERNS

All kinds of special trades flourish at the year-end time. Bright lanterns are favorite home decorations and foreigners find the silk palace lantern just the thing to send home to Aunt Julie.



This is the time for gifts of moon cakes, hams and other goodies. Some moon cakes are fruity, Others nutty, still others beany. You might even find an egg yolk in the center of yours Since it is the 15th day of the 8th lunar moonth, a full moon graces the scene.



DIVIDED BODY

When local divinities are moved from place to palce, an elaborate sedan chair is used. Special orchestral accompaniment and fire crackers are de rigueur.

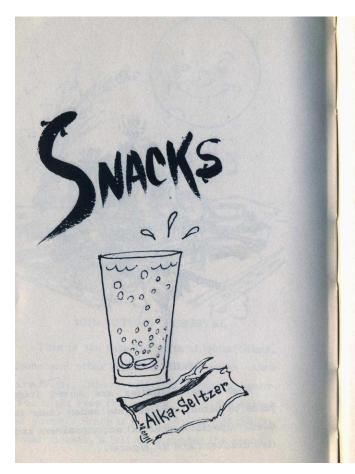


The old finger game is a boisterous accompaniment to the friendly dinner. There is more to it than meets the eye, or the ear for that matter. The loser must down a cup of wine the winner gets off scotch free.

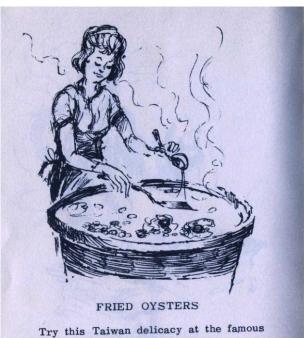


ANTICLIMAX TO SAD STORY

The legend of the Cowboy and his Girlfriend comes right into everyday Taiwan
life. Today is the seventh day of the seventh
lunar month. Hence on this day it always
rains a bit, the tears of the weaving girl.
Articles exposed for "pai-pai" include fruit,
rice, washbasin, towel, soap, water, liptick and powder, things she loved in life.







"Circle" north of the tracks. Midget oysters

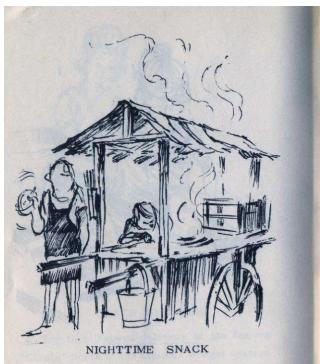
fried on a hot griddle and basted with a

mixture of egg and leeks. The resultant

quasi-omlette is served with a native tomato

sauce. This is one for the gourmands.





"Clank, clank, clank!" The midnight sound of spoon on bowl signals the arrival of the man selling fish ball soup. A light treat guaranteed not to cause insomnia or

nightmares.



MINUTE NOODLES

A swish and a swash through boiling water suffices to cook these thin noodles. Soy sauce, pepper and a dash of oil complete the dish.

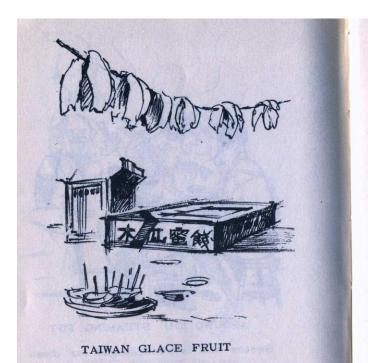


"Give a man enough rope and he'll hang himself". Most foreigners can do the job just as neatly with a bowl of "long-life" noodles!



AROUND THE STEAMING POT

Swatow beef is recommended for those who want something new. This cold weather dish consists of paper thin slices of beef cooked for an instant in boiling herbs. The bite of beef is bathed in pepper sauce and inhaled. "Water!!!"



Papaya, pomelo, and pineapple all make delicious candied fruit. The fruit is first dried then soaked in sugar. Southern Taiwan produces this delicacy but stores all over the island sell it.



Mongolian grill is a cold weather favorite in Taiwan. Beef and pork are favored in the absence of the traditional mutton. Thin slices of meat are mixed with fragrant sauce and greens and cooked on a hot grill by the consumer himself.

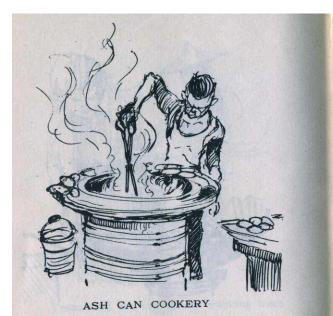


Translated the cry means stinking bean curd. It's sort of the limburger variety fried in deep fat and served with red hot pepper sauce. Formerly a great autumn favorite in Shanghai, it can be had all year round in Taiwan.



FRIED CAKE

With the advent of Fall this French-fried rice cake has become the popular betweenmeal snack. Its triangular yellow form can be seen dripping grease at every street corner.



Shao Ping, Chinese hearth cakes, and bean-curd milk make a delicious breakfast. This streetside specialty is made up of layers of flaky pastry and costs only 5

cents.

MORE ASHCAN COOKERY

Hearth cakes, oil cakes, onion cakes, there is hardly any limit to the number of tasty varieties that can be produced in this ingenious oven. Some are cooked inside, some on top, but all emit a savory odor that compels the passenger to stop and eat.



EDIBLE WRAPPER

These wafer-thin pan cakes are used to make sandwiches out of various Chinese delicacies such as Peiping duck. A mass of moist dough is pressed on the hot griddle. Only a paper-thin layer remains to make the interesting item.



FIERY KETTLE

This Chinese samovar affair serves for an infinite number of dishes. Paper-thin tidbits of meat are cooked instantly in the steaming broth. Strictly a cold weather proposition, so try it before the advent of Spring.

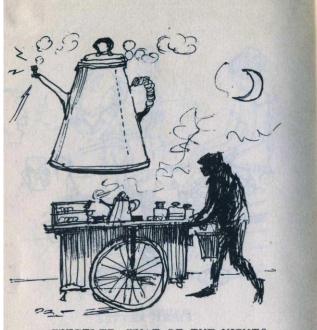


Nothing like the excitement of a train pulling into a station amid the cries of these platform vendors. Don't travel on an empty stomach. Duck eggs, oranges and rice lunch boxes are only some of the nice things offered to the hungry traveller.



WATERMELON SEEDS

These tasty toothbreakers are used to pass the time encourage conversation and dissipate nervous energy. A special type of melon is grown just for the seeds. The area between Pingtung and Kaohsiung is the center of production.



WHISTLER, WHAT OF THE NIGHT?

The whisting kettle sounds like an American peanut stand. However, this nocturnal vendor offers a delicious cup of mien ch'a or flour tea. His side line is berry juice.



WINTER DELIGHT

The overpowering aroma of baking sweet potatoes fills the winter air. First warm your hands on the steaming yam and then enjoy the mealy contents. Originally coolie fare, the plebeian sweet is becoming popular with all classes.



"Oil sticks" is the Chinglish equivalent for this tasty breakfast food. A cross between a cruller and a fritter, this critter is made of unsweetened dough and fried to a crispy brown in deep fat. Try a pair with a hot bowl of soy bean milk. "Twere paradise enow".



This is the commuter's breakfast. A big scoop of sticky rice is wrapped around a center of shredded pork. When squeezed into a hand-sized ball it is ready for eating.



LITTLE STEAMER DUMPLINGS

Don't try to get these on Tuesday or Friday undder the present austerity regulations. Succulent bits of meat in their natural juices are surrounded in a delicate envelope of dough and steamed. This culinary item deserves world wide acclaim.



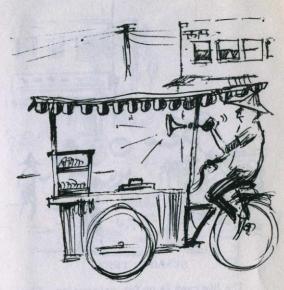
AROMATIC PASTRY

It takes a hot griddle and a skillful touch to bring this hearth cake to a successful completion. This one is of the "onion and oil" variety. A big one is a guaranteed filler and equal to its weight in beefsteak.



COLA GRANDFATHER

The lineal ancestor of all rootbeers, sas and cola drinks is the Taiwan medicinal tea. Summertime stands offer dozens of varieties guaranteed to cool the body, refresh the soul and ward off summer complaint. The lotus root concoction is a famed cooling lenitive.



GOOD HUMOR

Exotic flavors are found in local ice creams. Stop the above pictured ice cream seller and in less time than it takes to toot his horn you can sample his special redbean delight.



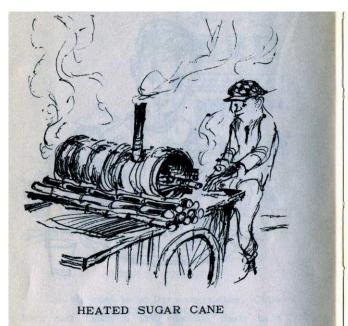
TROPICAL HEAT-ADE

The heat is here to stay, so try this on your Waring blender. The papaya cooler is an ice cold melon liquified into a delicious dirink. Those in the know add a dash of ice cream.



SUMMER SQUASH

This jumbo size melon is really a winter squash, year round favorite for deliclous Chinese soups. Come summer time, though, it and its contents furnish a well known streetside coolaid.



Cast iron choppers are required to really enjoy cane chopping. Some tender gums complained that the cold cane was hurfing their teeth. Hence, a new variation on an old theme, the preheated sugar cane.



SWEET JAWBREAKER

Chewing the real sugar cane is an exercise designed to strengthen the jaws, clean the molars and break the front teath, spit out the pulp, swallow the mildly sweet juice and bite off another hunk. You've got three more feet to go.



The big rush is on for watermelon. Chutung and Hsinchu are rushing their best produce to the big city, and if there is not enough space indoors the lucious fruit can be piled on the sidewalk like cannonballs stacked on a parade ground.



YELLOW WATERMELON

The red variety is out of season, but you can still get yellow watermelon. Taiwan addicts always sprinkle liberally with salt. It brings out the flavor.