The Last Spring Breeze in the Last Field of Lingjiao
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I have heard many elders share that in their memories, the lozenges in Kaohsiung's Zuoying are very delicious, and even the entire Zuoying district is full of paddy fields and muddy roads, which is a memory from many people's childhood. To me, as a Kaohsiung resident, this sounds quite unbelievable.
Where have all the lozenge fields gone? Did the farmers who planted the lozenges stop doing so? I tried to find out where the lozenge fields in Zuoying were.
Lin Kun-yung, a 48-year-old trader who sells water chestnuts on Zuoying's lower road, started growing water chestnuts with his mother in the fifth grade of elementary school, and it has been more than 50 years since then. More than ten years ago, he stopped growing water chestnuts because of the urbanization project and switched to selling them at wholesale level. He has witnessed the transformation of the lotus pond behind Zuoying from a diamond field to a scenic spot. The prongs he now sells are wholesaled from farmers in Tainan's Dongshan Mountain and cooked and sold to vendors in the Zuoying neighborhood. In the morning, they are harvested in Dongshan and delivered directly to Zuoying on the same day. When the prongs arrive, they must be washed and cleaned immediately, and the grade of the prongs must be selected at the same time. The way to choose the grade is to see whether the loins are submerged or floating on the surface of the water. Sinking into the bottom of the water, commonly known as hard kernel, is with the shell directly into the pot to steam, floating on the surface of the water, is more tender, commonly known as soft kernel of the rhombus, suitable for peeling the shell, to the rhombus kernel state of the sale, are usually used to cook soup.
Lin Kunyong said that when the weather was favorable in the past 20 years, it was possible to buy a house by planting and selling water chestnuts. At that time, the lozenges in Zuoying were so famous that lozenge farmers in Tainan would come to Zuoying to pick up lozenges for cultivation.

Mr. Tseng Chun-feng, who was known as the "diamond horn uncle," began growing diamond horns in Lianchi Lake at the age of sixteen. He is now 94 years old and has been growing lozenges for more than 70 years. At the peak of the harvest, he hired more than 80 workers to harvest the lozenges together, and it was only after the Zuoying area was rezoned and developed that he and his family decided to buy a field in Wuho Lane, Renwu District, to continue growing lozenges. With the aging of the agricultural population, it has become increasingly difficult to hire workers in the last two years, and many places have switched to hiring migrant workers from the south of Vietnam. Lingjiao Bo also retired in response to this trend, handing over the lingjiao fields to his eldest son to manage, and leasing them out to other farmers for lingjiao cultivation.
The two neighboring districts of Zuoying Renwu have the same traces of the diamond horn industry. In the past, farmers who sold lozenge could buy their own properties and houses through self-production and self-sale. Farmers who owned farmland in Zuoying also bought neighboring Renwu's fields and came to Renwu to plant lozenges after they had made money. Looking at the industrial area behind the diamond horn field, I can't help but think that those landscapes that I once "thought" would never change, the same things that I passed by every day until one day they completely disappeared, as if a certain part of my memory had disappeared, and that this Inwu diamond horn field from the Zuoying diamond horn farmer is the last diamond horn field to bear witness to, and that it would be even more desirable to overturn this initial thought.