



## Tuesday FELLOW VILLAGERS DAY

The big, old political slogan in the restaurant, "Respect the Homeland, Strengthen Thy Self; Respond to Change without Fear", tells of the Village's beginning. Composed of second-generation "Mainlanders" that have retreated from China, the crew mainly consists of people that grew up in Taiwan's military dependents' villages, with each having been through highs and lows in society trying to make a career for themselves. They met in the middle-age chapter of their lives and have come together to open up this noodle shop to start something new.

**Chef Hsiao**  
Job Title: Chef  
Job Details: Noodles  
Year of Birth: 1963  
Astrology Sign: Gemini  
Hobby: Pickle

**Old Wong**  
Job Title: Boss/Village Chief  
Job Details: Operations, menu design, and overall supervision  
Year of Birth: 1960's  
Astrology Sign: Sagittarius  
Hobby: Drinking

**Fatso**  
Job Title: Chef  
Job Details: Braised side dishes  
Year of Birth: 1970's  
Astrology Sign: Aries  
Hobby: Eating

**Sis**  
Job Title: Front of the house  
Year of Birth: 1954  
Astrology Sign: Libra  
Hobby: Surf the net

**Boss Lady**  
Job Title: Woman of the house  
Year of Birth: 1965  
Astrology Sign: Taurus  
Hobby: Shopping

1980's Daddy's Lover Restaurant opens in the East District (Co-owned by Old Wong and Chef Hsiao)

2000 Old Wong meets Fatso

2008 Tsun Tzu Kou (The Village) opens

This relationship infused with delicious flavors consists of a gang of "army brats". Led by the boss Old Wong, the entire Village crew includes Chef Hsiao, Chef Fatso, Sis, and Boss Lady. They have known each other for over two decades and have worked together for eight years. They get one day off in the week and work for nine hours a day.

Boss Old Wong is in charge of operations, menu design, and general supervision. He grew up in a military dependents' village in Gongguan, Taipei, and has an incredibly loud voice that he was born with – a man beaming with natural enthusiasm. Chef Hsiao works in the kitchen, and is a man of straightforward sincerity; he specializes in noodles. Chef Fatso comes from a military dependents' village in old Taipei's south airport area. He specializes in Shanghaiese cuisine and is in charge of the side dishes; he is known for his masterful knife skills. Boss Lady is in charge of the cash register, taking reservations and orders. Sis is the other woman on the team and is in charge of front of the house reception; she also manages the Village's Facebook fan page.

You won't see a fancy décor at the Village. It is nestled in a small alley. With no imposing minimal charge, the Village has not raised its price in 9 years. Get a bowl of its double-sauce noodles, a plate of braised side dishes, and a couple of stir-fries that have maintained the original flavors of "wok-qi", and wash it all down with some beer. Come and enjoy old-time food in this memory box filled with nostalgia.

**Collaborative Strengths:** Friendliness with different regional accents, the Village recreates a collective past with the place filled with nostalgia to share with all.

**Complementary Mode:** Noodles from Shantung, dishes prepared by a Shanghaiese, the restaurant oozes with different flavors of the old times mixed with regional specialties from the North and the South. The crew's daily banter with each other makes the ambience feel so familiar and homey.

**Recommendation:** [Double-sauce Noodles] — A bowl of white noodles with sesame sauce and minced meat sauce that leaves a lingering aroma in your mouth.

📍 No. 34, Aly. 52, Ln. 12, Sec. 3, Bade Rd. ☎️ +886-2-2579-6455 🕒 Mon to Sat 11:30-14:00 - 17:00-21:00

## Wednesday FORMER COLLEAGUES DAY

This culinary trio met in Las Vegas. The three are partners and also chefs. Melanie and Hansang run the kitchen, and Eric, the only one that speaks Mandarin in the group, is in charge of operations, accounting, and human resources. The three chefs have worked incredible hours in the past year, ranging 12 to 14 hours a day, six days a week. The mutual understanding they have for each other allows them to work in the kitchen fluidly with no translations needed.

**Melanie**  
Job Title: Chef  
Job Details: Kitchen, front of the house  
Year of Birth: 1986  
Astrology Sign: Virgo  
Hobby: Food

**Eric**  
Job Title: Chef  
Job Details: Kitchen, management, accounting, and human resources  
Year of Birth: 1978  
Astrology Sign: Gemini  
Hobby: Food

**Hansang**  
Job Title: Chef  
Job Details: Kitchen, accounting  
Year of Birth: 1983  
Astrology Sign: Virgo  
Hobby: Food

2007-2010 Become acquainted in Las Vegas and work together

2013-2014 Work together in a restaurant in Boston

2014 Come to Taipei to start a business

June of 2015 Roots Creative opens

Eric and Hansang met in 2007, and Eric became Melanie's manager when he switched to work for another restaurant in 2010. The three then moved to work in the restaurant industry in Boston at different times in 2013. After working together for about a year and a half, Eric expressed his intentions to move back home to Taipei, and Melanie and Hansang also wanted some changes in life. Their partnership is a true teamwork, with everything accomplished as a team. The right people at the right time in life brought them together, and as the wheels of their lives click and turn in unison, they have landed and clicked into one unit in Taipei.

As faithful followers of seasonal ingredients, these chefs that now call the subtropical Taiwan their home had to reeducate themselves about the local seasons and learn about the produce here. The result is a culinary story with delightful new elements; for example, you will find at Roots Creative mountain pepper or Magao sherbet created by Melanie inspired by the local aboriginal spice. Since opening, Roots Creative has changed its menu four times to work with the changing seasons. Their shared passion for seasonal ingredients is what propels this team to achieve culinary greatness.

Finishing Salt — A pinch of salt sprinkled on the dish before serving that can result in bursts of powerful flavors. The three chefs have brought with them culinary skills and executive experiences from working in Las Vegas. No flashy gimmicks, everything is done step by step here in pursuit of purity and finesse with food. Like finishing salt for the city, we look forward to their restaurant to transform Taipei's culinary landscape into something that's more complete and more enthralling.

**Collaborative Strengths:** The team resonates with each other from their food belief to humble approach and respect for nature's seasons. These principles are what evoke the incredible energy present in this restaurant.

**Complementary Mode:** Harmony and balance formed by different nationalities, continents, cultures, and genders.

**Recommendation:** [Roots Trio] — which consists of milk, magao, and cocoa, is a unique dessert made with unique flavors from the homes of the three chefs.

📍 No. 24, Ln. 63, Sec. 2, Dunhua 5 Rd. ☎️ +886-2-2707-3348 🕒 Mon to Thu 17:30-22:00 - Fri to Sat 17:30-23:00

## Sunday MAN & WIFE DAY

Does the business model of wife-and-husband duo mean 1+1=3? The couple behind Café de Riz brings to the shop a double dose of blissfulness, and the longer the shop opens, the better their relationship becomes and the tastier their rice gets. The shop's name, Café de Riz, uses the Latin origin for the word rice, representing the passion that they have demonstrated since the beginning, with each bite of rice that hits just the right spot inside.

**Jimmy**  
Job Title: CEO  
Job Details: Financial management, brand positioning  
Year of Birth: 1978  
Astrology Sign: Cancer  
Hobby: Qigong, health, travel, food

**Irene**  
Job Title: Marketing  
Job Details: Marketing PR, cross-industry collaboration  
Year of Birth: 1985  
Astrology Sign: Gemini  
Hobby: Travel, food

2005 Meet

2011 Marriage

2012 Wedding in Taiwan and Bhutan

2013 Café de Riz dinner opens

2014 Café de Riz coffee shop opens

Philosopher Gaston Bachelard saw the house as a sort of initial universe. The history of Jimmy and Irene dates way back to 11 years ago, followed by 5 years of marriage so far and 3 years as business owners. They exude a sense of reclusiveness and have chosen a hidden alleyway in a residential area to open their shop, creating an intimate and organic dining experience for their patrons.

Café de Riz can be deconstructed into basically the wife and husband duo. The husband is in charge of the back of the house, as he takes care of execution details, information collection, financial management, and brand positioning. The wife is in charge of the front of the house, taking care of visual design, marketing, and cross-industry collaborations. The focus on rice comes from Jimmy's past experience of running a Japanese restaurant. He began paying close attention to food and dining environment when he fell ill 3 years ago, and decided to put everyday life at the core, with rice at the foundation of their business.

Irene began to take on multiple roles after the two got married, including wife, mother, travel book author, and also the inspiration behind Café de Riz. Sick and tired of the same old boring drinks on the market? With her boundless imagination for food, Irene, together with Jimmy and a drink maker, developed the unique chestnut milk tea that can only be found in their shop. Café de Riz's menu changes periodically and has also been through three different versions. They even invited three Michelin starred French pastry chef Pierre Gagnaire to come to Café de Riz to create unique desserts.

The structure of this duo is analogous to mixing two different types of rice together, with their own unique texture, aroma, and flavor working in unison to compliment each other. 1+1=3 definitely works in this combo, with the fusion resulting in an exceptional blend.

**Collaborative Strengths:** They love food and value the time they spent with each other and spend on average of 2-3 hours together everyday eating. They also both love to travel, and traveling to uncommon destinations is a romantic bond they have promised each other.

**Complementary Mode:** Irene is like a rabbit, and Jimmy is like a turtle. She has a wild imagination and works perfectly to ease his more serious, step-by-step personality.

**Recommendation:** [Chestnut Milk Tea] — Working with milk from select small dairy farmer, the marriage of chestnut and milk is a unique concoction born in this shop.

📍 No. 9, Ln. 119, Sec. 3, Heping E. Rd. ☎️ +886-2-2736-6166 🕒 Everyday 11:00-19:00

## Monday SISTERS DAY

Reminiscing of Yoji Yamada films, the family-run Little Fatso serves food that is warm and genuine. Lane 216, Zhongxiao East Road is the homiest of all lanes and alleyways in the East District, and for those that work in the area, Little Fatso, which opened 16 years ago, is a place that makes them feel the most at home.

**Big Sister**  
Job Title: Head of Little Fatso Wonton Shop  
Job Details: In charge of the front and the back of the house at the wonton shop  
Year of Birth: 1960's  
Astrology Sign: Pisces  
Hobby: Travel

**Second Sister**  
Job Title: Head of Little Fatso Breakfast Shop  
Job Details: In charge of the breakfast shop and also sales at the fruit stand  
Year of Birth: 1960's  
Astrology Sign: Scorpio  
Hobby: Karaoke

1960's Born and live together

2000 The breakfast shop opens

2001 The wonton shop opens

2010 The shop undergoes renovation

Little Fatso has a very ordinary, everyday beginning, with big sister accidentally seeing a store up for lease in the area when she was taking her kid to art class. The idea of opening up her own shop then began to bud inside her. The way that this family-run joint operates is like this: big sister is in charge of the wonton and meal box side of the shop. The second sister is the head of the breakfast joint and the fruit stand. "Bigger-bro" sister, second brother, niece, and nephew also help out at the shop.

They only use the freshest of ingredients, with a shopping map crafted by big sister that includes: pork from Changchun Market, chicken from Songjiang Market, and vegetables are from a vendor in Binjiang Market with the highest quality and also the highest price point. Second sister, who is in charge of breakfast and the fruit stand, is known for her quick hands, and she also makes fruit boxes that require her to pick out different quality fruits to satisfy the pickiest of moms in the East District. Little Fatso offers 10 different meal box dishes daily, with all of them made from family recipes. Bigger-bro sister is the one that cooks the food behind the scenes, and second brother, who used to run Wenzhou Wonton Noodles inside Tonlin Department Store, is also part of the crew. He has improved the size of the wontons, making each piece the perfect bite, taking the delicate wonton to a different level.

Little Fatso has conquered the stomachs of many foodies, with its "big-chop-ric" or "four-dish rice" favorites among people that work in the area. Despite its kind of tricky way of ordering food and the huge but neatly lined crowd outside the shop, Little Fatso has remained a popular establishment in the East District. Every day at lunchtime, you will find people around Lane 216 area either eating at Little Fatso or on their way there.

**Collaborative Strengths:** Big foodies with a passion for learning and eating food; they also have great palates passed down from their family and exceptional skills for homemade dishes.

**Complementary Mode:** With one taking on a stricter role and the other a more lenient one, this is how they deal with customers that love to bargain. In the end, a great deal is always offered, warming the hearts of their patrons and keeping everyone happy.

**Recommendation:** [Four-dish Rice] — 10 side dishes are offered everyday in rotation, a favorite of regulars.

📍 No. 14, Aly. 4, Ln. 345, Sec. 4, Ren'ai Rd. ☎️ +886-2-8773-7286 🕒 Mon to Sat 10:00-21:00

## Friday THREE GENERATIONS DAY

A partnership of three generations makes up for this team of deep, long kinship. Pastry making is something almost every woman knew how to do in the old days. The traditional approach is not something that should be easily toyed with or altered lightlyheartedly. When the shop opens, every step involved needs to be taken seriously and practice makes perfect is the only way to go about it.

**Granny Qin**  
Relative: Grandma  
Job Details: Spiritual leader, pays cash to the vegetable vendor  
Year of Birth: 1920's  
Astrology Sign: Gemini  
Hobby: Family gathering

**Ms. Qin**  
Relative: Mom  
Job Details: In charge of how many pastries to make, rolling of the dough, and shop management  
Year of Birth: 1940's  
Astrology Sign: Aquarius  
Hobby: Interacting with customers

**Granddaughter**  
Relative: Granddaughter  
Job Details: Online management, PR  
Year of Birth: 1973  
Astrology Sign: Pisces  
Hobby: Travel and look at new things

1983 Grandma founded the shop

2007 Granddaughter and mother join the team fulltime

The Qin family home right by the Ren'ai Circle is where the shop is. It is a place of modest setup, and you won't find the usual greenness here that you may see in other traditional pastry shops. A dining table is placed against the wall, with another working area divided by a big piece of glass. Speaking with a strong regional accent, Granny Qin, wearing pink earrings that her granddaughter has gotten her, has been using the same rolling pin that she brought back from her hometown in Shantung, China 30 years ago.

When the shop first started, Mama Qi also owned a salon next door, and granddaughter was an elementary school student. Fast-forward to a decade later, mother and granddaughter have both joined the team. To the granddaughter, the most challenging thing with this familial partnership is change. When she brought up the idea of delivery service, it took three years just to get the idea across. How about setting up a website? Another two years to explain the concept. Today, a mutual understanding is observed in this team of three generations. The mom is in charge of running the shop and quantity control. The granddaughter manages their online shop and helps with online orders every week. Granny Qin, who is 93 years old, still insists on walking down two alleyways to pay the vegetable vendor daily. She sometimes supervises the pastry making process, but most of the time nowadays, she enjoys sitting by the door to chat with their customers.

Carefully cared for plants are found in the backyard of the Qin Family Bakery, with the plants glistening with vibrant colors whenever rain washes over the city. The district is in the city's prime location, but the Qin family just happens to have made it home for the past 30 years. With tall buildings rising one after another, the gentleness that the women of the Qin family hold to care for their home has always stayed the same.

**Collaborative Strengths:** This team of family proves that blood is thicker than water, and there is nothing that is closer than family.

**Complementary Mode:** Each person on this team plays a distinctive role: grandma is a treasure trove of pastry knowledge, mother has great people skills, and granddaughter brings to the team her tech savviness.

**Recommendation:** [Single sheet of Chinese baked pancake and Chinese chives turnover] — Made with cold water dough and hand rolled, the pastries stay just as delicious even after reheating.

📍 No. 12, Ln. 12, Ln. 6, Siwei Rd. ☎️ +886-2-2705-7255 🕒 Mon to Sat 11:30-19:00

## Saturday VOLUNTEER LEAGUES DAY

( ) Art Salon on Andong Street is shaped by connections between teams that move along with the pulse of society, with five hair stylists from The Walker and two baristas from Basement Café coming together to co-own the salon due to their shared ideology, resulting in this hair salon that combines antiques, coffee, and exhibition all under one roof.

**Morgan**  
Job Title: Hair stylist  
Job Details: Hair salon, event coordination  
Year of Birth: 1980  
Astrology Sign: Gemini  
Hobby: Outdoor activities

**Blue**  
Job Title: Hair stylist  
Job Details: Hair salon  
Year of Birth: 1983  
Astrology Sign: Gemini  
Hobby: Everything about hairstyling

**Kenny**  
Job Title: Hair stylist  
Job Details: Hair salon  
Year of Birth: 1982  
Astrology Sign: Gemini  
Hobby: Study physical Chemistry

**Wayne**  
Job Title: Barista  
Job Details: Coffee shop  
Year of Birth: 1992  
Astrology Sign: Pisces  
Hobby: Step

**Seven**  
Job Title: Hair stylist  
Job Details: Hair salon, exhibition coordination  
Year of Birth: 1988  
Astrology Sign: Virgo  
Hobby: Tell old stories

**Carter**  
Job Title: Hair stylist  
Job Details: Hair salon, exhibition coordination  
Year of Birth: 1985  
Astrology Sign: Leo  
Hobby: Dog walking

**Rose**  
Job Title: Barista  
Job Details: Coffee shop  
Year of Birth: 1992  
Astrology Sign: Pisces  
Hobby: Aquatic fish

2011 Conception of "The Walker"

2012 Begins The Walker charity haircuts

2013 ( ) Art Salon opens

2015 - Basement Coffee opens

( ) Art Hair Salon on Andong Street is pronounced as "parentheses" Art Hair Salon, with a hair salon on the top floor, coffee shop at the bottom, and occasional exhibitions taking place all in the same building.

The 5 stylists from The Walker each has over 10 years of experience, and they met the baristas working in a pour-over coffee stand at one of the events where they were offering charity haircuts. The chemistry between the two teams was instantaneous. Compared with fashion trends or coffee origins, they pay more attention to land and social justice, and this is what brought the two teams together to embark on their journey together. Rose and Wayne have been making coffee together since they were in high school, and they officially joined ( ) Art Salon in 2015 and named their coffee shop, Basement Coffee. Since then, this salon of multiple endeavors has unfolded with seven members, two teams, and one salon.

The diverse combination of this group actually operates under a rather simple model, with the stylists in charge of haircuts, dyes, and perms, and the baristas focusing on making the most aromatic brews. Other than their core businesses, they also come together to organize exhibitions of various scales. During their spare time, they walk their dog, take care of their pet fish, paint, make leather goods, and draw in nutrients from life to make their work flourish more organically.

An intersection of cross-disciplinary endeavors has brought together this group of young men in their 20s, resulting in this shared space where ideology and romanticism can co-exist. They each specializes in a unique area and works diligently in what they believe in: "Changing the world begins with me." This encounter of hair salon and coffee may seem unexpected but is bringing them together on the same path.

**Collaborative Strengths:** They do not blindly follow trends, and would stand up for any social injustice, and are the leadership type that can influence others.

**Complementary Mode:** There are seven of them on the team with seven distinctive personalities, seven different focuses and distractions. Mutual understanding between them allows the team members to have each other's backs at all times.

**Recommendation:** [ ( ) Art Salon ] — Once a month, get your haircut and get your head in the right place as well!

📍 No. 3, Ln. 40, Andong St. ☎️ +886-2-2775-1467 🕒 Everyday 12:00-00:00 - Reservation for salon