

LOCAL SNACKS

香港懷舊小食

IN HONG KONG

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香港環球美食薈萃，但要體驗本地飲食文化，品嚐各式各樣的地道小食必不可少。香港的懷舊小食最初主要由街上的流動熟食小販售賣，隨著社會變遷和發展，小販經營的「車仔檔」逐漸式微，為小食店所取代。香港郵政以令人垂涎欲滴的魚蛋、糖蔥餅、煎釀三寶、菠蘿油、滷水串、花生糖和腸粉等作郵票設計，發行「香港懷舊小食」一套六枚郵票及郵票小型張。郵票及郵票小型張特別採用壓印技術印製，令各款美食更具立體感，宛在目前，尤如走進一場視覺盛宴！

Hong Kong offers worldwide delicacies for foodies to savour. But to get a real taste of the food culture of the city, it is a requisite to try the wide variety of local snacks. At first, local snacks in Hong Kong were sold mainly by food hawkers on the streets. With rapid changes and social development, the “push-cart stalls” manned by hawkers have gradually been replaced by small catering outlets. Hongkong Post issues a set of six stamps and a stamp sheetlet under the theme of “Local Snacks in Hong Kong”, featuring some of the appetising favourites such as fishballs, candy and coconut wrap, stuffed three treasures, buttered pineapple bun, stewed skewers, peanut candy, steamed rice rolls, etc. in the design. The stamps and stamp sheetlet are specially produced with the embossing technique creating a stunningly three-dimensional effect for the snacks, as if putting them close at hand, feasting our eyes on a veritable banquet of local delicacies!



\$2 郵票 Stamp



街邊「篤魚蛋」於上世紀五十年代開始流行，經油炸的魚蛋煮沸後以竹籤串起，粒粒金黃彈牙，無論原味和咖哩味都各有捧場客，各攤販更會炮製自家醬汁以作招徠。不少嗜辣者甚至配上辣椒醬同吃，香濃惹味，實為不少香港人的集體回憶！

“Fishballs skewering” on the street has been popular since the 1950s. The deep-fried fishballs are boiled and skewered onto bamboo sticks. Golden in colour and springy in texture, fishballs of original and curry flavours both have their own fans. Some hawkers would tailor sauces out of their secret recipes to appeal to customers, and those with a spicy tooth may even top the snack with chilli sauce to go for a tangy taste. Such experience is definitely a collective memory for many Hong Kong people!

\$2.60 郵票 Stamp



糖蔥餅由潮汕地區傳入香港，在上世紀五六十年代開始在本港流行，傳統上小販會以鐵皮箱盛載糖蔥餅的材料在街上擺賣。糖蔥餅的主材料「糖蔥」是以麥芽糖製成的糖膠，再拉成白色中空長條狀，因外形與蔥白相似而得名；以白麵包包著「糖蔥」，裏面再加進椰絲、芝麻和花生等餡料，即成味道甘香鬆脆的糖蔥餅。

Candy and coconut wrap was introduced to Hong Kong from the Chiuchow-Shantou region and has become prevalent here since the 1950s to 1960s. Traditionally, the hawker would carry the ingredients for the wrap in a tin box for sale on the street. The main ingredient of the wrap is actually melted sugar made from maltose that is pulled into a white hollow tube. Its Chinese name means “candy scallion” literally and it is so named because it resembles the white stem of scallion. This sweet delight is then wrapped in a piece of rolled-out dough and goes with shredded coconut, sesame seeds and crushed peanuts, offering a delicious aroma and a crunchy bite.

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\$3.40 郵票
Stamp



煎釀三寶是以鯪魚膠釀在食材上，然後煎炸而成。主要的選材有青椒、紅椒及茄子，但事實上「三寶」並非只限此三類，而是泛指以此方式烹調的食材，其他尚有紅腸、豆腐等。煎釀三寶蘸上豉油後，焦香的魚肉餡料與食材完美結合，齒頰留香。

Stuffed three treasures is a pan-seared snack stuffed with mud carp paste. Green pepper, red pepper and eggplant are the main choices, however, the ingredients in fact are not confined to any three particular types but many more, as long as they are made in the same way. Other options may include red sausage, tofu, and so on. Dip the treasures in soy sauce and the perfect combination of the browned fish paste with your favourite ingredients will make it highly satisfying!

\$3.70 郵票
Stamp



菠蘿包是香港的特色美食，內裏沒有菠蘿，只因表面有一層形狀凹凸凸凸的酥皮，如菠蘿的表面而得名。外皮鬆香酥脆、熱呼呼的菠蘿包，夾上一大片冰凍的鮮牛油，製作成雙重口感、令人一試難忘的「菠蘿油」。在茶餐廳嘆奶茶和菠蘿油，是地道下午茶的不二之選。

Pineapple bun is a signature pastry of Hong Kong. Contrary to its name, there is no pineapple inside. Instead, there is a crumbly crust covering the bun that resembles the pineapple skin, hence its name. With a crispy crust on top and a large piece of butter fresh out of the fridge sandwiched in the middle of the warm bun, take a nibble and you will never forget the contrasting tastes. Served together with milk tea, this combo is the unparalleled choice for tea time at any local cafe.

\$4.90 郵票
Stamp



滷水串的款式五花八門，有墨魚、紅腸及雞腎等各式雜碎。港式滷水比潮式滷水的味道略淡，但更能突出食材原來的味道。用滷水烹調好的食材，以竹籤串起，吃之前加上甜醬和芥末醬，就是色香味俱全的滷水串，必令人食指大動。

There are dozens of meats and cuts to choose from when ordering stewed skewers, ranging from cuttlefish and red sausage to chicken kidney and various offal. Although the Hong Kong style marinade is a pinch less salty than that of Chiuchow, it better complements the original flavours of the ingredients. Stewed in the tempting marinade, skewered by bamboo sticks and topped with sweet paste and mustard, all these just make your skewers mouth-watering.

\$5 郵票
Stamp



花生糖是來自潮州的民間美食，香港開埠以來不少潮籍人士來港謀生，將家鄉的飲食文化一併帶到香港，其中為人熟悉的便是花生糖。其主要材料包括花生、麥芽糖和白砂糖等，先炒好花生，再將麥芽糖和白砂糖煮成糖漿，最後拌入花生後切成小件，即成香甜鬆脆的花生糖。

Peanut candy is a traditional delicacy brought along by the Chiuchow people when they came to Hong Kong in the 19th century to earn their living and make this city home. Since then, peanut candy has become a popular treat among other Chiuchow delicacies. The main ingredients of the candy include peanuts, maltose and white sugar. Peanuts are first fried and subsequently mixed with the syrup made from melted maltose and white sugar, which is then let cool to set before cutting into small pieces of nutty, treacly and chewy peanut candy.

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郵票小型張
Stamp Sheetlet

郵票小型張展示五款讓人回味無窮的香港懷舊小食，包括伴以豉油、甜醬、麻醬、辣醬和芝麻的香滑腸粉；豆香濃郁、滑嫩如絲的豆腐花；香脆軟糯、甜而不膩的麥芽糖夾餅；紅豆綿密、質感煙韌的砵仔糕；以及外脆內軟、蛋香四溢的雞蛋仔。

The stamp sheetlet showcases five delectable local snacks, including silky-smooth steamed rice rolls poured over with soy sauce, sweet paste, sesame sauce and chilli sauce, and sprinkled with sesame seeds; velvety tofu pudding with a strong soy aroma; maltose crackers with gummy maltose and crunchy crackers; soft and mushy steamed rice pudding with boiled red beans; and egg waffle crispy on the outside and fluffy on the inside that leaves a strong aftertaste.



小版張
Mini-pane

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首日封
First Day Cover



HONG KONG
22.4.2021
特別郵戳
Special Postmark



HONG KONG
22.4.2021
彩色郵戳
Colour Postmark



貼有一套六枚郵票並以相關的特別郵戳蓋銷的首日封
Serviced First Day Cover affixed with a set of 6 Stamps and date-stamped with associated special postmark



貼有一套六枚郵票並以相關的彩色郵戳蓋銷的首日封
Serviced First Day Cover affixed with a set of 6 Stamps and date-stamped with associated colour postmark



貼有郵票小型張並以相關的特別郵戳蓋銷的首日封
Serviced First Day Cover affixed with a Stamp Sheetlet and date-stamped with associated special postmark



貼有郵票小型張並以相關的彩色郵戳蓋銷的首日封
Serviced First Day Cover affixed with a Stamp Sheetlet and date-stamped with associated colour postmark

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套摺 (封面)
Presentation Pack (Cover)



套摺 (內頁)
Presentation Pack (Inside)



珍藏卡 (正面)
Collector Card (Front)



珍藏卡 (背面)
Collector Card (Back)

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郵票資料

設計：	高天龍
繪圖：	劉史文
承印者：	荷蘭 Joh. Enschedé Stamps B.V.
印刷方法：	平版印刷加立體壓印
郵票面積：	版票 - 28 毫米 × 45 毫米 \$10 郵票小型張 - 42 毫米 × 70 毫米
郵票排列：	版票 - 二十五枚郵票一版
郵票小型張面積：	135 毫米 × 85 毫米
小版張面積：	193 毫米 × 202 毫米
珍藏卡面積：	95 毫米 × 185 毫米
齒孔：	版票及小版張 - 13.5 × 13.25 (兩面直邊各有一個橢圓形齒孔) \$10 郵票小型張 - 14.25 × 13.75 (兩面直邊各有一個橢圓形齒孔)
紙張：	版票、\$10 郵票小型張及小版張 - 混有防偽纖維 珍藏卡 - 自動黏貼郵票紙(混有防偽纖維)
發行日期：	二〇二一年四月二十二日

Stamp Data

Design:	Colin TILLYER
Illustration:	Roxy LAU
Printer:	Joh. Enschedé Stamps B.V., the Netherlands
Process:	Lithography plus 3D embossing
Stamp Size:	Stamp Sheet - 28 mm × 45 mm \$10 Stamp Sheetlet - 42 mm × 70 mm
Stamp Layout:	Stamp Sheet - Pane of 25 stamps
Stamp Sheetlet Size:	135 mm × 85 mm
Mini-pane Size:	193 mm × 202 mm
Collector Card Size:	95 mm × 185 mm
Perforation:	Stamp Sheet & Mini-pane - 13.5 × 13.25 (one elliptical perforation on each vertical) \$10 Stamp Sheetlet - 14.25 × 13.75 (one elliptical perforation on each vertical)
Paper:	Stamp Sheet, \$10 Stamp Sheetlet & Mini-pane - Paper with security fibres Collector Card - Self-adhesive stamp paper with security fibres
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