

Universal Multiple-Octet Coded Character Set  
International Organization for Standardization  
Organisation Internationale de Normalisation  
Международная организация по стандартизации

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This document includes only one character which is used for one kind of Hakka snack in Heyuan City, Guangdong Province (广东省河源市), PRC to UAX #45. The corresponding form has also not encoded yet, but it is included in TCA-CNS 11643.

### 1. Proposal

This character is needed for this common Hakka snack for various festivals and commemoration days in Hakka regions, so I propose it to include into UAX #45 for the future IRG WS submission.

Glyph	IDS	RS	TS	FS	Traditional form
粿	米达	119.7	13	1	TE-367B

TCA-CNS 11643 includes the traditional form as 14-367B, and they show the reading is dá.

字形資訊

本機字型			全字庫字型		
橫體	黑體	宋體	橫體	宋體	

發音/拼音

注音	注音二式	通用	漢語	耶魯	威妥瑪
ㄉㄚˊ	da2 dā	da2 dā	da2 dā	da2 dā	ta2 ta2

CNS	Unicode	EUC	部首
14-367B	FBA88 暫編於Unicode使用者造字區	8EAE6FB	米

筆畫	倉頡	IDS
19 總筆畫 部首外	火木卜土手 (FDYGQ)	米達

## 2. Brief introduction

In May of the year of 1930, Chairman Mao published his famous article, *Xunwu Investigation* (《寻乌调查》). He mentioned one kind of local food called 铁勺板.

第九糖。粉、糍粑、那子(粉皮)、板子(软板子、铁练板、铁勺板、豆子板、油果、糖板子、鱼子板、苕叶板、番薯板、印子板各种)。圩期到了,他们就来了,特别是“会景”的时候(迎故事或打醮的时候)来的更多。一两块钱本钱。

Fig. 2.1 毛泽东, 中共中央文献研究室:《毛泽东文集》, 第一卷(一九二一年一月—一九三七年六月), 北京: 人民出版社, 1993.12, ISBN 7-01-001833-2/A·196, p. 167

Xunwu County (寻乌县) is a part of Ganzhou City, Jiangxi Province (江西省赣州市) now, which is a Hakka county. This food is a kind of Hakka snack in most Hakka regions in Chinese mainland, but not common in Western Guangdong (粤西), Southern Guangxi (桂南), Eastern Guangxi (桂东), Western Fujian (闽西), Shenzhen City and so on in Chinese mainland. I don't know if it is common in Hong Kong SAR, Macao SAR, Taiwan Province, South-eastern Asia and other Hakka regions around the world. If any experts know more information, please let me know. There are several names and the corresponding alternative forms for the same food. I collected some forms as below. The form I request (铁勺糍) is only commonly used in Heyuan City, especially in Longchuan County (龙川县) and Heping County (和平县).

Name	Alternative form
铁勺糍 (tiêd <sup>5</sup> sog <sup>6</sup> lad <sup>5</sup> )	铁勺挞, 铁勺𪗇, 铁勺糍, 铁勺喇, 铁勺辣, 铁手米达
铁勺板 (tiêd <sup>5</sup> sog <sup>6</sup> ban <sup>3</sup> )	铁勺板
铁勺米粿 (tiêd <sup>5</sup> sog <sup>6</sup> mi <sup>3</sup> guo <sup>3</sup> )	铁勺米果
铁勺饼 (tiêd <sup>5</sup> sog <sup>6</sup> biang <sup>3</sup> )	
铜勺饼 (tung <sup>2</sup> sog <sup>6</sup> biang <sup>3</sup> )	
月亮粿 (ngiad <sup>6</sup> liong <sup>4</sup> ba <sup>1</sup> )	月亮巴
.....	

板 (ban<sup>3</sup>) is a common class name for rice product in Chinese Hakka-dialects, but 板 (ban<sup>3</sup>) and 𪗇 (lad<sup>5</sup>) are not totally the same. Fig. 2.2 shows 𪗇 (lad<sup>5</sup>) is needed to be deep-fried (the authors used 喇 as the Hanzi form), that means 板 (ban<sup>3</sup>) is not the best choice for the name of this kind of snack. Figs. 2.3 and 2.4 show the differences between 板 (ban<sup>3</sup>) and 𪗇 (lad<sup>5</sup>) more clearly. 𪗇 (lad<sup>5</sup>) is the specific form (*n.*) for the food of the second definition of 𪗇 (lad<sup>5</sup>) mentioned in Fig. 2.4, aka “burnt” for the food (*adj.*). Note that 𪗇 (U+242B6) has been included in the so-called 《“教育部本土語言”成果參考字表》 as #6680 in Taiwan Province.

𪗇 (lad<sup>5</sup>) has not been encoded, and it is very hard to find it in the publications and papers, or the authors just use the alternative forms, but the local people know which one is correct.

**炸喇子** [tsa<sup>55</sup>lat<sup>2</sup>e<sup>31</sup>]

喇子也叫“虾喇”[ha<sup>11</sup>lat<sup>2</sup>]。把加了盐和香料的米浆摊在“板托”[pan<sup>33</sup>t<sup>h</sup>ok<sup>2</sup>]上蒸熟，染色后切片晒干，叫作“粉皮”[fun<sup>33</sup>p<sup>h</sup>i<sup>11</sup>]。把粉皮放在油锅里油炸，捞起就成了“喇子”[lat<sup>2</sup>e<sup>31</sup>]。这是客家人过年时常见的食品，吃起来香脆可口，与市场上的虾片类似。“喇子”必须保存在铁皮盒子里，不然容易氧化，产生异味。

**炸铁勺喇** [tsa<sup>55</sup>t<sup>h</sup>iet<sup>2</sup>sok<sup>5</sup>lat<sup>2</sup>]

炸铁勺喇需要用到一种用平底铁勺子。把米浆和黄豆摊在平底勺上，放在油锅里煎炸即成。这种食品一般在过年前的几天内做好。

Fig. 2.2 严修鸿, 侯小英, 黄纯彬; 侯精一, 李守业, 曹志耘: 《梅州方言民俗图典》(中国方言民俗图典系列), 北京: 语文出版社, 2014.12, ISBN 978-7-80241-942-1, p. 239

**板** ban<sup>3</sup> [pan<sup>31</sup>] 用大米、小麦磨粉制成的糕点: 甜 ~ (糯米加糖制成的糕) / 萝帛 ~ (萝卜糕) / 老麦 ~ (粗面粉蒸的糕)。

Fig. 2.3 张维耿: 《客方言标准音词典》, 广州: 中山大学出版社, 2012.11, ISBN 978-7-306-04342-9, p. 9

**爌** lad<sup>5</sup> [lat<sup>1</sup>] ①指热度很高: 镬头 ~ 欵, 好放油炒菜欵 (锅烧红了, 可下油炒菜了) / 日头咬 ~, 出外背爱戴草帽 (太阳那么猛, 外出要戴草帽); ②指食物焦糊: 番薯烧 ~ 欵, 快去端起来 (红薯烧糊了, 快去端起来); ③指怒气冲天: 听讲有人诬告佢包庇坏人, 佢火气鵒 ~ (听说有人诬告他包庇坏人, 他怒不可遏)。

Fig. 2.4 张维耿: 《客方言标准音词典》, 广州: 中山大学出版社, 2012.11, ISBN 978-7-306-04342-9, pp. 146-147



### 3. Evidence

#### 3.1. Journal article

的消费者，但很多土特产品的生产商都是一些小企业自主加工经营的，这些小企业一般只是给产品包上外包装，更多考虑的是保护商品的实用性，如何降低成本，他们更看重的是产品本身，从而忽略包装设计即美观性对于土特产销售的重要性，只是做到了“包”而忽略了“装”的意义。

##### 2. 包装设计不合理

包装材料的选择与产品的特性不适应。主要突出表现在包装设计与产品包装的功能具有不协调性，比如：野生菌类采用纸袋包装不仅易碎，而且储运损耗大；小吃类铁勺饼等包装的文字、图案、颜色的选择和搭配不当，使购买者产生模糊概念，难以识别其性能与食用方法。产品没有列出包内的物品，在说明书上列出该产品介绍，这样作为一个外地购买者根本不明白里面是何物，及如何食用等。包装方式缺乏新意。有的产品包装方式过于传统，缺乏时代感、创新性，难以引发消费者的购买“冲动”。

##### 3. 包装设计没有独特的民族风味与地域特色

既然是地方特色产品，应该有明显的地域性特征。包装设计的作用并不是独立存在的个体，而是依据本地特色传统文化而呈现出独特的美。但是，从



#### 四、改进对策

综合分析河源现有土特产食品包装的特点，从消费者购买行为和消费习惯出发，提出几点包装改进对策。

##### 1. 土特产食品包装设计要突出品牌



便装，而当土特产作为一种礼品赠送的时候，他们就要求有精美的礼品装。像对于我们河源的各种风味的特色小吃，马蹄糕、绿豆糕、香芋糕、猕猴桃等就可以推出组合装，模仿现在市场上广泛出现的化妆品套盒一样，用一个包装容纳同类别的多种不

Fig. 3.1 陈文武: 《河源土特产包装设计现状及改进对策》, 《美术大观》, 2012.2, p. 133

#### 3.2. Food packaging



Fig. 3.2 Products sold on [Taobao](#)

# 香脆可口·铁勺饼

粤北风味 河源特产



脆

下酒佳品

食材放入油锅里炸  
入油锅炸至金黄捞起  
口感咸香酥脆

香

客家传统小食

在河源许多地方都能看  
到客家传统小食  
——铁勺喇

Fig. 3.3 Products sold on [Taobao](#)





Fig. 3.4 Products sold on [Taobao](https://shop109543774.taobao.com)



Fig. 3.5 Products sold on [Pinduoduo](#)





Fig. 3.6 One article on [WeChat Official Account](#)





Fig. 3.7 Products sold on [SMZDM](#)





Fig. 3.8 Products sold on [SMZDM](#)





Fig. 3.9 Picture on [Baidu Zhidao](#)



Fig. 3.10 Picture on [Sina Weibo](https://weibo.com/u/2753020843)





Fig. 3.11 Picture on [Sina Weibo](#)



Fig. 3.12 Picture on [Sina Weibo](https://weibo.com/u/2375312600)





Fig. 3.13 Picture on [Sina Weibo](#)

### 3.3. Social media

Some end-users asked how to input 粿 on the different social media.

米字旁加个达的是什么字?

此字出现在客家小食的上面!

我来答

分享

举报

你的回答被采纳后将获得:

系统奖励 15 (财富值+成长值) + 难题奖励 20 (财富值+成长值)

3个回答

#合辑# 面试问优缺点怎么回答最加分?



zhaoxiayingyv

高粉答主

2015-05-05 · 醉心答题, 欢迎关注

关注

一、米字旁加个达是客家方言。打不出这个字。在一个在线字典网页见过这个字。但既无读音，也无解释。只有在食品包装上能看到这个字。网上卖家用【铁勺米达】这样标示这种小吃。

Fig. 3.14 One request on [Baidu Zhidao](#)



米字旁加一个达 怎么读

我来答

分享

举报

2个回答

#热议# 为什么有人显老，有人显年轻？



过客守望者

推荐于2016-10-23 · TA获得超过1.2万个赞

关注

这属于客家话拼音拼不了没有这个字

龙川不是有一种小吃叫《铁勺“米达”》



Fig. 3.15 One request on [Baidu Zhidao](#)



Fig. 3.16 One request on [Sina Weibo](https://weibo.com/u/2174739412)



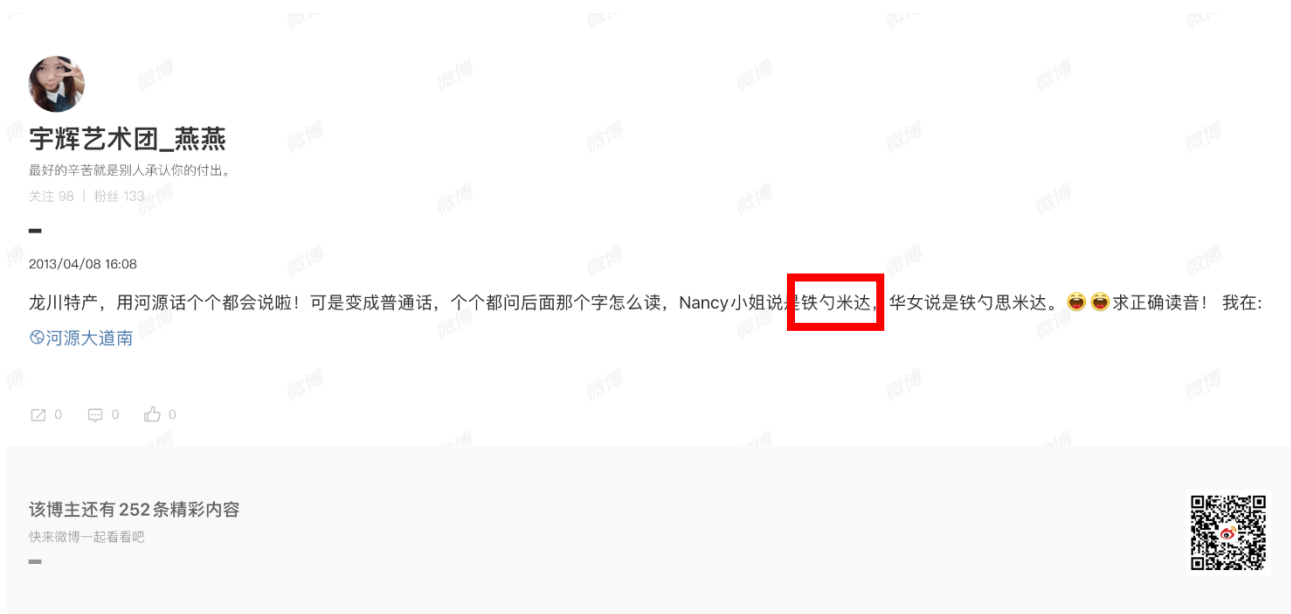


Fig. 3.17 One request on [Sina Weibo](#)

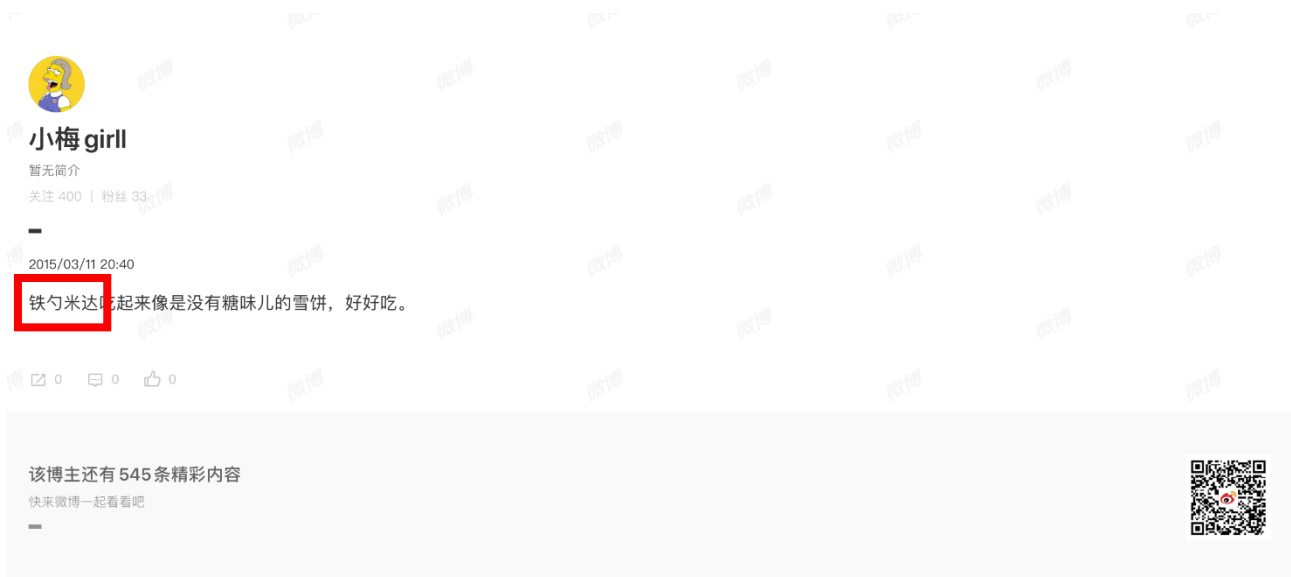


Fig. 3.18 One request on [Sina Weibo](#)



Fig. 3.19 One request on [Sina Weibo](https://weibo.com/u/1925133065)





Fig. 3.20 One request on [Sina Weibo](#)

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**(End of Document)**