

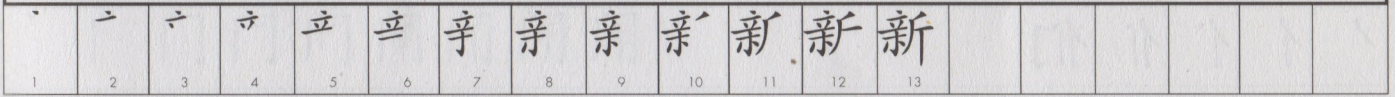
新

xin
new

新：“亲”字代表的是可以制成棍棒的红褐色灌木。古代用此种棍棒来抽打犯人，以达到逼供的目的。由此“新”字是由代表红褐色棍棒的“亲”字与代表斧头的“斤”字组成的。

Rods, freshly chopped from the hazel bush (亲) for flexibility, were once used for flogging criminals, sometimes to extort a confession. Hence: 新, the symbol for “new”, indicated by the hazel rods (亲) and the axe (斤).

新兵	xīn bīng	new recruit
新婚	xīn hūn	newly-married
新郎	xīn láng	bridegroom
新年	xīn nián	New Year
新娘	xīn niáng	bride
新奇	xīn qí	strange; new; novel
新闻	xīn wén	news



新西蘭東增會館
THE TUNG JUNG ASSOCIATION OF NZ INC

PO Box 9058, Wellington, New Zealand
www.tungjung.org.nz

Newsletter Spring 2019 issue

The Tung Jung Association of New Zealand Committee 2019—2020

President	Peter Moon	389 8819	Membership	Gordon Wu	388 3560
Immediate past pres	Gordon Wu	388 3560			
Vice Presidents	Peter Wong	388 5828	Property	Alex Chang	499 8032
	Eugenie McCabe	475 7707			
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Chinese	Kevin Zeng	021 669628	Website	Gordon Wu	388 3560
Treasurer	Virginia Ng	232 9971		Peter Moon	389 8819
Assistant treasurer	Robert Ting	478 6253	Public relations	Gordon Wu	388 3560
Social	Peter Wong	388 5828			
	Andrina Chang	499 8032			
	Valerie Ting	565 4421			
	Peter Moon	389 8819			

Please visit our website at <http://www.tungjung.org.nz>

President's report.....

Annual Mid-Winter Yum Cha:

A record number of up to 100 people attended, which was a record since its inception. This event is getting bigger every year and it was great to see some new faces. Everyone came away enjoying themselves after catching up with and family friends.

Open Day: This event was attended by over 30 people and it was a great success. Gordon Wu enlightens the audience with a Power-point presentation on the Past, Present and the Future of the association. This was followed by a Chinese afternoon Yum Cha, questions and answers. Also of interest were many memorabilia on display for people to view.

Tung Jung Room: It's good to see that our room is been used regularly by members and other community groups this year. As a consequence a draft guideline is being drawn up .Also it is an income stream for the association. Gordon Wu has taken the position of Room Hire Manager.

Cantonese Classes August: Gordon Wu managed to get a group of up to 11 people to learn the basics of the Cantonese language. The course was due to commence in early August, but because of the long delay in starting people pulled out and we had no option to cancel. We now have decided to have a beginners class in the Tung Jung rooms instead.

Senior Members: Mrs.Garling Wong was one of our staunchest members sadly passed away in late July this year. She will be sorely missed by her family and friends. With her hospitable nature and generous with her donations it was a pleasure to visit her each Christmas.

Joe Chang passed away in August and will be remembered for his involvement with the association and Miramar Bowling Club. Joe held the position of Property Manager with the association and worked tirelessly to keep the building up to scratch. He was often found supporting Elaine during all our social events when they were on the committee. A man of very few words and let his actions do the speaking.

Chinese Nation Day Celebration:

This year it will held at the Grand Century on Saturday 14 September. The Tung Jung Committee will attend this Annual Dinner in support of this special occasion alongside with other Chinese community groups.

Moon Festival: This year it will be held at the newly renovate Dragon Restaurant; Tory Street. Tickets will be in great demand again this year. So if you wish to attend please make up a table of 10 people and contact one of our committee member or Peter Moon 04 3898819,peteraumoon@yahoo.co.nz

Chung Yeung:

This year it will be held on Sunday 13 October. If you haven't been to this important traditional festival for a while this is your opportunity. Bring your family along so they can learn what **Chung Yeung is all** about. Time: 12.00pm see you there.

Christmas Yum Cha.

Day: Wednesday **Date:** 11 December. **Time:** 12.00 noon. Venue: Dragon Restaurant.

A great time to catch up with your family and friends before Christmas.

For further information contact: Peter Moon- peteraumoon@yahoo.co.nz or any committee members.

AGM: The AGM was well attended this year with new members coming aboard the committee. The executive committee will be elected at the next committee meeting after this newsletter goes to press.

Peter Moon 歐律權

1 September 2019.

會長報告

年中飲茶聚會

這次活動大概有 100 人參加，從開辦這個活動以來最好的一次記錄。參加這聚會的人數每年都在增加，我很高興能看到很多新臉孔，這次活動他們跟家人和朋友相聚感到很開心。

開放日

這次活動一共有 30 人參加，已經是很成功的一次。Gordon Wu 用PPT 向觀眾們呈現東增會館的過去，現在和將來的情況和設想。在中午飲完茶後，大家自由問答活動。活動現場陳列了很多有趣的具有紀念的物品，讓大家參觀。

東增會館場地

我很高興看到今年我們會員和其他社團正常地使用會館場所。因此我們正在起草使用場所的指引，同時也是增加會館收入的一種方法。Gordon Wu是負責場地的租賃經理。

8 月份廣東話班

Gordon Wu 組織了 11 人學習基廣東話初級班，這次課程被安排在 8 月初，但因為一開始就人員變動，而一直延遲課程，最終因為場地的問題不得不取消課程。我們現在決定廣東話初級班在會館場所進行。

資深會員

Mrs.Garling Wong 是我們忠誠的資深會員，但很遺憾，她今年 7 月初去世了。她的家人和朋友將會深切的悼念她。她很熱情好客和慷慨大方向會館捐贈，我們每次耶誕節去探訪她，我們都感到很開心。

Joe Chang 在今年 8 月份去世，我們永遠記住他為東增會館和保齡球俱樂部的付出。他是東增會館的財務經理，他孜孜不倦去打理會館的一切財務事務，他經常支援和參加Elaine為會館組織的一切活動。他雖是一名沉默寡言的人，但也是行動力很強的人。

中國國慶慶典

9 月 14 日星期六在 Grand Century 餐廳舉辦這次活動，東增會館委員會會員們會跟其他的華人社團每年一起慶祝這個特別的日子。

中秋節

今年慶中秋活動會在新重修的 Dragon Restaurant，今年活動入場餐券也很受歡迎，因此如果你有興趣參加的話，請你組合 10 人一桌，然後聯繫委員會的會員或者 Peter Moon 043898819 or peteraumoon@yahoo.co.nz

重陽節

10 月 13 日，星期日，中午 12 點，舉辦 重陽節祭祀活動，如果你從來都沒有參加這麼重要的傳統節日，現在機會來了。帶上你的家人來看看重陽是怎樣的一回事。到時見。

耶誕節飲茶活動

日子：星期三 日期：12月11日 時間：中午12點 地點：Dragon's Restaurant.

這是耶誕節前與你的家人和朋友相聚的好時光。

如果需要詳細的資料，請聯繫任何一位委員會會員或者 Peter Moon- peteraumoon@yahoo.co.nz or any committee members.

年度例會

今年年度例會的出席率很好，有很多來自國外回來的新會員。在這期新聞簡訊出版後，我們會舉行委員會會議來選舉新的委員會領導班子。

歐律權

2019 年 9 月 1 日

Obituary

George Chiew Fook Wong 黃潮福 Q.S.M. Gwa-liang village 瓜嶺村

1922 – June 2019

George was born in July 1922 in Christchurch. His father, Kow Hing Wong had bought a green-grocer shop in Temuka in 1924. He sold the shop in 1928 and opened another one in Invercargill. It was here that George and his older brother Bill, attended Middle School.. This was in the Depression years and the family ran into difficulties financially. George's mother, who had learned to read and write English after coming out from China was able to help the family by working for a Chinese herbalist translating prescriptions and therefore supported the family during those hard times.



In 1930, George's mother earned enough to send George then 8 and his brother Bill then 9 back to their ancestral village of Gwa-liang to have their Chinese education and in the company of an uncle and aunt, they took the four week voyage in steerage class (cheapest) back to Hong Kong and then to Gwa-liang. The boys lived with their grandparents and studied at the local school which had modern facilities for the time and good teachers, thanks to the New Zealand Gwa-liang villagers who sent money back there for the development of the school.

George's grandfather died in 1935 and with the fear of war looming, it was decided that the boys would be sent back to New Zealand where George's mother raised half the money required and the grandmother borrowed the other half from fellow villagers.

Back in New Zealand, George's father tried to open another business in Timaru and then Christchurch after his Invercargill failure but with no success and with his health failing, George's mother was the sole source of income working for the Chinese herbalist. She opened a branch in Dunedin in late 1936 and the family moved there with George and brother Bill working for various shops and market gardens to repay the loan their grandmother borrowed by 1937.

In 1939, George took a lease of a fruit shop at 147 Cargill Road (known as Cargills Corner) and asked his brother Bill to be partners. They called it Wong Bros. This partnership lasted until they both retired in 1990. The family lived above the shop and in 1953, the business moved next door to 149.

George was called up to the army in 1942 and Bill who was called up a year earlier was released temporarily to look after the business while George did his training at Burnham Camp. After the war in 1945, the two brothers then ran the business together.

In 1948, George then married Noeline Shue and together they had six children—one son and five daughters. George's mother passed away in 1975.

George and his brother Bill both taught Cantonese to the local Chinese children after school which was sponsored by the New Zealand Chinese Association and with an avid interest in New Zealand Chinese history, his skills were in demand, so much so that author James Ng called upon George to translate the Chinese names from Reverend Don's transcripts into English in his book *Windows on a Chinese Past. Vol.3&4*.

George was a keen supporter of the New Zealand Chinese Association and a committee member in the Otago Southland Chinese Association since 1941 and was a trustee of the Dunedin Chinese Garden. He was awarded the Queens Service Medal in 1996 for services to the Chinese community.

His funeral service was held at Gillions Chapel in Dunedin on 22 June 2019 and is buried at the family plot at Temuka Cemetery. He is survived by his six children and their families.

Here is a link to George's funeral service for those wishing to view: <http://www.ustream.tv/recorded/122449908>

Obituary.....

Mrs. Wong Chan Chiu Kwan (Sadie) 黃陳肖群

塔崗村 Tup-gong village

13 September 1920—22 July 2019

Sadie, more commonly known as Mrs. Wong Gar-lun or 加鈴娘 was born in the village of 塔崗 in Jungsan 增城. She was 10 years old, and her sister 8, when their father died. As the family were unable to support themselves, they went to live with their mother's sister in the village of Ngar Yiew 雅瑤.

To earn their keep, the family did all the household chores: cooking, cleaning and laundry.

She married Wong Gar Ling at 18 years of age. In 1950 she and their young son joined her husband in Wellington. Their journey by ship took several weeks and during this time she and her fellow passengers had many discussions about food and shared recipes for making pork buns and other Chinese food. With a young family Mrs Wong supplemented the family income by making cakes and dumplings to sell. She quickly gained a reputation for her range of baking from pork buns 叉燒飽 and joongs 粽 to soo bangs 蘇餅 and moon cakes 月餅.

In the early 1960's the Tung Jung Association held dinners at their Frederick Street premises to celebrate special events. Mrs Wong was part of a group of 3 in the kitchen, along with James Luey and the late Roy Chong, they cooked impressive 9 course banquets for these events. This was quite an achievement given the small kitchen and limited facilities. She was also one of the few women voted into the Tung Jung committee during those years.

From the 1960's Mrs Wong worked at the matchstick factory in Tory Street for a year and then at the handkerchief factory Polo House, where she worked for 17 years and where life-long friendships were formed with other Chinese women working there also.

Mrs Wong also travelled extensively – to Sydney to visit Anne and Jeannie; to Hong Kong to visit Norman and his family; and to London with Jeannie to visit Millie and Anne, with the highlight being a weekend in Paris; she was most impressed with the Eiffel Tower. In 1979 she and Jeannie went on one of the first tours to China (5 weeks). It was a memorable trip for Mrs Wong, she was delighted to return to Shatou 沙頭 and to see her first cousins again in Ngar Yiew 雅瑤.

After her retirement from working, she was a staunch member of the Tung Jung Association, generous in her contributions and participated in the activities and dinners until old age got the better of her.

Mrs Wong suffered a stroke earlier this year and moved into the Rita Angus Nursing Home in January. She passed away peacefully at Wellington Hospital. She is survived by her children Anne, Jeannie, Norman, and Millie, daughter-in-law Rita, grandchildren Clarence and Victoria, David and Christopher, and great-grandson Cullen. Mrs Wong was a devoted mother, grandmother and great-grandmother, and will be greatly missed by her family and many friends.

Her funeral was at the Cockburn Street Chapel in Kilbirnie, on 30th July 2019, a private affair, but was attended by numerous friends and relatives.

The Wong Family



Obituary.....

Karen Louise Wong

Gwa-liang village 瓜嶺村

13 April 1956—24 July 2019

Karen was the eldest of two girls born in Wellington to Betty and Stan Wong. The family moved to Tawa in the 1960's and Karen went to Tawa and Redwood School for her primary education where she learnt ballet and tap dancing as well as playing the piano. She went to Tawa College later and took up sport like netball, basketball, tennis and softball. She was also into crafts, sewing and knitting and made most of her own clothes. Although she did well in her studies, she was not the academic type and left college at the age of 16. Karen was a very independent person and upon leaving college, she flatted around Wellington and had various jobs.



After leaving college, Karen worked in drafting for a few years and at the age of 20, took up computer programming working at Cumberland where she made some life long friends. Her father, Stan, at that time was involved in establishing the Wellington Chinese Sports and Cultural Centre and Karen would help in doing pub crawls with friends selling raffle tickets. Throughout the eighties, she played basketball and netball socially and continued working in computers until the birth of her son William in 1987. After her son was born, she took on a holistic and healthier lifestyle and studied massage and natural remedies.

In 1989 and 1990, two daughters Kelly and Allanah, were born and Karen worked at a bank throughout the early nineties and also ran a massage business from home. She had great support from her parents helping to raise three children under five.

In 1998, Karen met Terry and in 1999, another daughter Moya was born.

Around 2004, Karen started organic biodynamic gardening as a profession. She built her own business with many treasured customers and she has great friendships with many of them. She took great pride in her work and always wanted to do her best.

When Karen's parents both went to the Longview Rest Home in Tawa at about the same time, Karen took on the role of helping with their care every day and taking meals for them until when they both passed away in 2016, 4 days apart.

Karen has always been the go-to person for everything. If you're sick or sad, if you need to have a vent or need advice. She was always showing up with fruits and vegetables or various remedies and offering to them or mend our clothes. Mum has always been a fixer.

Karen was diagnosed with cancer in August 2018. She was always positive about the future and continued to work doing gardening through until the last few months. She didn't tell a lot of people that she was unwell as she didn't want to worry anyone and was determined she could turn it around. Unfortunately, the last couple of months her health had steadily taken a turn but she was positive and hopeful all the way through.

Her funeral was held at the North Porirua Baptist Church in Porirua on Tuesday 30 July 2019 and was attended by numerous friends and relatives .

She is survived by her sister Janie in Sydney and her children William, Kelly, Allanah and Moya and granddaughter Eska.

Kelly Hunt

Obituary.....

Joe Sinn Chang 陳耀信

三合村 - 台山 **Taishan county**

25 October 1938—2 August 2019

Though of Taishan 台山 ancestry, Joe was born in Nakelo, Fiji, where his parents emigrated and was the third eldest in a family of ten siblings. Though the family name is Chan, Joe and his brother Humphrey, ended up with an extra “g” at the end of their surname, due to a filing error by the authorities.



He was educated at the Fiji Chinese Primary School in Suva, and received his secondary education at the DAV College, also in Suva. He was well known to be a go-getter, as he held leadership positions as prefect and Head boy etc.

After leaving school, Joe immediately went straight to work and with the help of an uncle, operated a grocery shop called the Wing Lee Store in Suva. He worked long hours, delivered groceries to keep the shop going and every Saturday morning would drive his mother to buy goods and other necessities for the shop at the Nausori Market. After the shop closed for the day, Joe would then go and work at the China Club as a bartender until the wee hours of the morning.

He joined the Morning Breeze basketball team where he played avidly in the local tournaments and it was in a tournament in 1968, between the Fiji Chinese and the Eastern Chinese basketball team from New Zealand, held in Suva where Joe met Elaine Wong.

After an exchange of air mail letters for three years, Joe arrived in Wellington in November 1971 and married Elaine. He settled in taking over Elaine's parents shop in Miramar after a learning curve in how to run a fruit and vegetable business and made many friends who befriended him from the Eastern Sports Club when in Fiji. Joe and Elaine worked at the shop in Miramar until 1989 when the supermarkets competition forced them to close the business.

Joe later worked at Melorich Ice Cream Factory in Miramar, which suited him well as he could then spend time in his garden which was one of his pastimes. He grew many varieties of vegetables which he often gave away to friends. Joe also loved his rugby and would often go with friends to Westpac Stadium to watch the big national and international games there and would stay up all night if an international game was being televised from overseas.

Joe also joined the Miramar Bowling Club where he joined in the activities and was one of their players. From his bartending days in Fiji, Joe took the job as bartender at the bowling club and every Friday night, he and Elaine would not get home until late.

Elaine, being a descendant of one of the founders of the Tung Jung Association was in the executive committee, so Joe joined also and was involved in the committee for a number of years. He was given the position of property manager which he performed with dedication and efficiency until he retired owing to his state of health.

Joe and Elaine had no children and Joe treated all his nieces and nephews with love and respect, so much so that some came from Canada, Fiji and Sydney to his funeral which was held at the Cockburn Street Chapel in Kilbirnie on Thursday 8th August and attended by numerous friends and relatives. Special attendance were Joe's sisters from Canada, Fiji and Sydney. Joe was cremated and his ashes are buried in the Rose Garden at Karori Cemetery beside Elaine's parents.

Joe is survived by his wife Elaine and many brothers and sisters and their families overseas.

Chang and Wong families

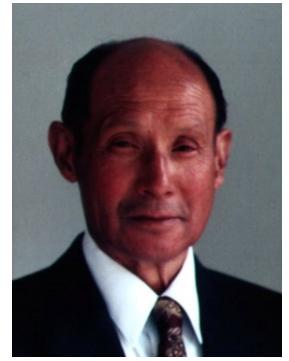
Obituary.....

Colin Wong 黃保佳.

沙頭村 Sa-tou village

24 August 1926 – 28 June 2019

Born in Wellington in 1926, Colin was the third eldest in a family of six siblings of four boys and two girls. His grandfather and granduncles had set up a trading business in Wellington where they traded for some time.



At the age of six, his parents sent him back to China for a Chinese education but following the outbreak of the Sino-Japanese war they returned to New Zealand and settled in Hastings. The siblings attended Hastings Central School, one of the first Chinese families to do so, and Colin, who was keen on rugby, represented the primary schools representative team. Colin left school after Form 2 and then worked in the family fruit shop and market garden.

In 1948, travelling through Masterton, he was introduced to Shirley Young and after a short courtship, they were married and Colin took over the running of Shirley and her mother's fruit shop which he ran successfully for a number of years. He was a very meticulous man and took pride in his displays and signage. He also opened a milk bar next door.

Colin was also a keen gardener and had a three and a half acre market garden in Worksop Road which he tended at the weekends.

Although very busy, he always found time to take the family to Hastings to visit his parents and occasionally invited friends to his shop at weekends, after clearing space in the shop to play table tennis and have a good supper.

After retiring, he sold the market garden but maintained his interest in gardening by growing vegetables in his garden at home. Visitors would always get some freshly picked vegetables to take home after their visit.



He was a well-known identity in Masterton, driving around after his retirement in his old truck. He owned several properties and was always considerate to his tenants.

His funeral was held at Rosewood Funeral Home in Masterton on 6th July and was attended by numerous friends and relatives. He is buried at the Riverside Cemetery, Masterton.

He is survived by his family of two sons, three daughters, eleven grandchildren and nine great-grandchildren.

Kaye Wong

Searching his past.....

After linking up with the Tung Jung Association when searching his past, Danny Goddard, whose grandfather was Kwok Kee Yee, one of the longest serving presidents of the Association has joined the executive committee. Danny, who has a Maori wife, can speak basic Cantonese and with his wife and other Maori with Chinese descent, have formed a group to sing Chinese songs in Chinese as well as Maori. Some members of this group, the Chee family 謝, have recently visited their ancestral roots in Poon-yu and came back excited and entranced.

At the recent powhiri of Meng Foon, the ex Mayor of Gisborne and now the new Race Relations Commissioner, at the Pipitea Marae on the 26th August, the group of about seven got up to sing a waiata after the president of the New Zealand Chinese Association, Richard Leung had finished his speech. This group will now bring a much more variety of activities into the Association.



Bak-shek men come to Aotearoa—New Zealand – ‘No small feat’

Like many of our Jung-sen ancestors, my great grandfather Kwok Moon Wan arrived in Aotearoa-New Zealand (via Sydney) to find a new life through gold mining in Milton in the South Island in the late 1896. He and two other great grand uncles, Kwok Moon King and Kwok Moon Cheuk were supported by their village family in Bak-shek (Báishí), Sun-Tong (XīnTáng), Gǔangzhōu to make the journey. I can only assume they had originally thought they would sojourn between the Land of the Long White Cloud and the Pearl River Delta. In some ways sadly, this was not to be the case. More than 100 years later, I returned to Bak-shek and standing at the gateway of the Kwok compound, I realised that this was no small feat. These men who only spoke Cantonese, left their villages, travelled by boat halfway across the world to colonial New Zealand, and would never return again.

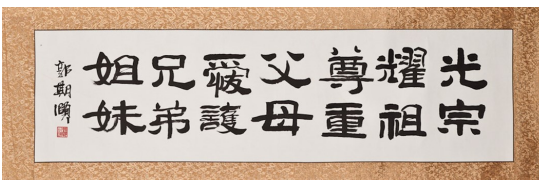


Kwok Moon King 1886-1942 Kwok Moon Wan 1861—1947 Kwok Moon Cheuk 1872-1950

Kwok Moon Wan brought his son, Kee Yee, here in 1901 and reaching adulthood my goong goong, Kee Yee, was able to gather the necessary funds to bring my porpor, Chung Joon Foon, out from the village to Napier and then onto Wellington. By this stage Kwok Moon Wan, Kee Yee and Joon Foon had moved to Napier, finally establishing a fruit shop at 32 Webb Street near the current Tung Jung rooms on Torrens Street in Wellington. Here at the top of the fruit shop Kwok Kee Yee (郭期頤) and Joon Foon brought up 10 children. My grandfather, Kwok Kee Yee (William Kwok) had written on the wall at his shop in Webb Street the Kwok family mantra: ‘Honour your Ancestors, Respect your Parents, Love your Brothers and Sisters’



Back row: L-R Nancy, Hilda, Sadie, Mollie Middle: L-R Joon Foon, Frank, Kee Yee
Sitting: L-R Betty, Mona Front: L-R Winnie, Norma,



Hilda (married Sheung Go, couple front row left), Sadie (married Percy Leong, couple front row right), my mother Nancy (married George Goddard), Winnie (married Peter Young*), Mollie (married William Ngan Kee), Linda (married Keith Lowe*), Betty (married Ken Young), Mona (married Paul Wong), Norma (married Ray

Low) and Frank (married Nanette Wallace). In these early times our eldest cousins Tony and Kevin Leong (two cute babies with Goong and Por) were joined by my eldest brother, Lee Goddard. Denis Leong followed shortly after.



But for us younger ‘cousins’ and by the time the Kwoks had moved to Kelburn Parade, there were more than 50 of us who gathered and ate together every Sunday. The children would eat first, one of us cousins would be asked to run around the house and call out, “*sik faan! sik faan!*”. The adults always ate after. Every family would bring a special plate, but the uncles always prepared an amazing *tong* or *choy* which we never partook in. But wait there’s more, we gathered at our grandparents house during the May, August and Christmas holidays. We celebrated our birthdays, complete with birthday cakes and the annual gift, an acrylic jersey (we were all allergic to wool) knitted by the aunties. The annual question was, ‘Danny would you like a round neck or ‘v’ neck?’ On Christmas Day the family Christmas tree was surrounded by presents, aunties/ uncles on one side and children’s on the other. There was a huge rabble as presents were handed out buy the older cousins. The Kwok family was endowed with doctors, so entering the cold months we would all be immunised. There was a room called ‘the Study’ and we would line up in reconnoitre, youngest cousins to eldest and enter in to the room for the **jab!** Uncles Frank Kwok, Willie Ngan Kee and Paul Wong were ready with the needle, there was no easy way out But hold on there’s more, Aunt Nanette also administered the flu shots ... hey she’s not even a doctor! Actually uncle Frank was an Ear, Nose and Throat Specialist, not a GP. To make it even more awkward, aunty Winnie Young joined the jabbers one year... we all knew she was neither a Dr or a Nurse. However, in retrospect—*how lucky we were.*

Continue to page 10

Bak-shek men come to Aotearoacontd

My memories of my grandparents are warm and fond ones. With my mother and father, Nancy and George, we were live in care givers towards the end of their lives. By this stage they had moved from Kelburn to Roxburgh Street in Mt. Victoria. The house had two halves, and as a college student I lived in one half. Tung Jung donation certificates hung on the walls along with Chinese Calendars (The Hoisin Lady etc). Goong's reading tray comprised Kuomintang and Republic of China tabloids. Porpor knitted a lot and she always suffered pain from her bound feet. Goong passed away on the 4th April 1975 before Porpor and they are both buried in Karori Cemetery Wellington.



Kwok Kee Yee

We all knew from a very early age that he was a hard worker who held a special affection and place in his heart for those early Cantonese families that arrived in New Zealand. Part of his mission and community service saw him serve as president of the Tung Jung Association, advocacy and support for Chinese families (especially after the Napier Earthquake in 1931, supporting the cause of War Bonds, fundraising, a patriotic supporter of Sun Yat Sen, Chiang Kai Shek and the Kuomintang. Goong was also a great chef! My mother Nancy (Kwok Wailan) who was born on the 22 August 1923 would accompany Goong as he visited communities. She would sing for him at various public events and also act as an interpreter although Goong had studied English at a tertiary level. He and Porpor never spoke English at home though.

He loved China, a place he would never be able to return home to after 1949.

At our family home on Evans Bay Parade (Wellington) my mother had a calligraphy certificate on the wall signed by the Chinese Republic of China Consulate and Chiang Kai Shek. This sat right next to a portrait of Chairman Mao.

Mum was a singer, musician and great cook. Her and her siblings attended Mount Cook School on Tory Street and later Wellington East Girls College. Frank went to Wellington College. Goong encouraged the education of his daughters. My mother, Nancy, married George Goddard whom she had met in a Latin class at Victoria University of Wellington. Dad use to escort her home during the Second World War as at that time Wellington was frequented by American soldiers. Dad was a proclaimed Communist and active Trade Unionist. Mum soon became politicized and this eventually led to her becoming active in the New Zealand China Friendship Society. The Society, especially the Wellington Branch can be credited with the successful recognition of diplomatic relationships between the Peoples Republic of China and New Zealand. Mum spent a life time of service to the Society, in building friendship and understanding between the two countries. Something she would be recognized for by the New Zealand government in receiving a CNZM in 1997 and the Peoples Republic of China's, Chinese Peoples Association, recognised her with a Certificate for her contribution to building Sino – New Zealand friendship. My parents frequented many delegations to the *new China*. She would have been one of the few ex pats that were allowed to travel in China during 1966 'The Cultural Revolution', she spoke at the Great Hall of the Peoples, she had held close friendships with Rewi Alley, Ma Haide, and her involvement saw her meet Chairman Mao Tse Tung, Zhou En Lai and the writer Han Suyin.



Childhood memories I remember fondly: Attending big dinners at the Tung Jung rooms in Frederick St, newspaper table cloths, one bowl and *faigee*, fizzy drink that you drank from your bowl, rice and *soong* you would eat from your bowl, and when the meal was over everyone would put all their scraps on the paper table cloth, wrap it up and straight in the rubbish bin. I loved the adults meeting room as it had a picture of Sun Yat Sen and Chinese Nationalist flags surrounding it. There were portraits of all our elders that adorned the walls... this was certainly our ancestral house.

Basket Ball at the Wellington Chinese Cultural Centre

Chinese Baptist on Webb Street and Chinese classes after church from a teacher from Hong Kong.

Patriotic Movies from *Red China* – The Red Lantern, The East is Red, The Red Detachment of Women In 1972 the establishment of full Diplomatic Relationships with the Peoples Republic of China and attending numerous banquets and dinners at the Chinese Embassy in my pyjamas.

But the question in my heart begged – ***'Who am I really?'***

I decided to go home to Bak-Shek to answer that question. So I planned a trip to spend 7 weeks in China and to be there on the 1st October and the 10th of the 10th in 2010. I wanted to see my village in BakShek, stay at my grandfather's house, pay respect to my ancestors in our *citong* ancestral hall and light incense at the cemetery.

But that's another story, but I can share with you now, there is no mystery why I have come home to Wellington, to the Tung Jung Association ... it's home.

Danny Goddard

Open day at the Tung Jung rooms.....

The Association decided to have an open day to the community to showcase the functions and activities of the Association on Sunday 14 July 2019 at 2 pm .

Peter Moon and Gordon Wu prepared a power-point presentation to deliver on a screen. The presentation outlined the origins, history, past presidents, activities and a look ahead for the future. It was highlighted by showing selected photographs.

The presentation was well received by those attending and some new members signed up to join the Association.



By having the open day, members were able to perceive the workings behind the Tung Jung name which they didn't know about. Publications were available on display for those attending to peruse and some publications were sold.

After the presentation, all attending had afternoon tea at the Association's expense.

The outcome of the exercise was a great success and the attendance was beyond the committee expectations.

Papers Past.....

Nga Hainamana.

HE iwi aroha nui tenei iwi te Hainamana ki ona tupapaku mehemea ki te mate ki nga whenua o nga tauwi. Ko nga tupapaku he mea hahu ka uta ki runga i nga kaipuke ka mauria atu ki to ratou whenua tupu ki Haina. Mehemea ki te hahua te tupapaku e kore rawa e pai kia mahue kia ngaro ranei tetahi wheua iti, mehemea ki te ngaro tetahi wheua ka haere ano ka ata rapua a roto i te kawhena kia kitea rawatia taua wheua. He tikanga tenei na tera iwi mo ona tupapaku.

Translation.....

"The Chinese people are a great people who love their dead when they die in foreign lands. The dead were sent aboard ships and transported to their homeland in China. If you find the deceased, it is not advisable to leave or lose a small bone, or if a bone is missing then go and search through the coffin to find the bone. This is the custom of that nation for its dead."

This article was printed in a Maori newspaper about the same time when the first shipment of Chinese bodies were being sent back to China on the SS Hoihow as shown in the next article.

Beginners Cantonese classes.....

Owing to the collapse of the proposed Cantonese class in a registered institution, the Association saw the need for New Zealand born Chinese to be able to speak basic Cantonese in order to communicate.. A beginner's class is being held every Thursday night at the Tung Jung Association rooms at 33 Torrens Terrace, Mt. Cook, between 7.30 to 9.30 pm. All wishing to attend are welcome. There is no charge except for textbooks.

The Gualu lychee 挂绿荔枝 ...

Lychees are synonymous to Zengcheng, the area in China from where this sweet delicious juicy fruit was first introduced to the world. These red-skin-white-meat fruits were originally planted in the South of China only. They are fresh, sweet, and juicy but not necessarily that easy to store. Conghua and Zengcheng are the two dominant planting regions in Guangzhou. There are approximately 60 different varieties, with different names. The Zengcheng Gualu Lychee is small in size and crowned to be the king of its kind for its fresh taste and rarity.



Gualu (挂绿) literally means "hanging green." A green strip is on the skin when it is mature so that is why it is given this name. The legend of a local girl who was said to be a fairy explains the "reason" of the green strip because she left a green silk thread on the Lychee tree.

Litchi chinensis is the sole member of the genus *Litchi* in the soapberry family, *Sapindaceae* and is the only commercialized lychee. Cultivation of lychee began in the region of southern China, going back to 1059 AD. Unofficial records in China refer to lychee as far back as 2000 BC. Wild trees still grow in parts of southern China and on Hainan Island. In the 1st century, fresh lychees were in such demand at the Imperial Court that a special courier service with fast horses would bring the fresh fruit from Guangdong. There was great demand for lychee in the Song Dynasty (960-1279), according to Cai Xiang, in his *Li chi pu* (Treatise on Lychees). It was also the favourite fruit of Emperor Li Longji (Xuanzong)'s favoured concubine Yang Yuhuan (Yang Guifei). The emperor had the fruit delivered at great expense to the capital .

The name "Fei Zi xiao" came from the story which happened in the Tang Dynasty. The Lady Yang likes to eat Lychees very much, but the problem was that lychees are grown in the south of China and was so far from the capital Chang'an in the Tang Dynasty capital. The lychee does not keep well during transportation so it was very difficult to bring it to the capital. The lady Yang did not smile often, for winning her smile, the Emperor decided to get fresh lychee to satisfy Lady Yang. Therefore, the Emperor made an order and get the army to deliver a lychee tree to keep the lychee fresh. The delivery team should not stop until it arrived in the capital. Many soldiers were exhausted and died on duty. Finally, when lady Yang saw the lychee tree the emperor brought to her, she smiled.

There was an ancient Chinese poem about this story by the Poet: Du Mu
Viewed from Chang'an, Mount Li seemed a piece of embroidery;
Countless gates opened one after another on a hill-top.
At a horse raising red dust the imperial concubine smiled;
No one knew it was for the litchi fruit it had brought.



The Gualu variety is a rarity even in China and the trees were protected immensely. Another story was that a daughter of a Zengcheng County magistrate had a strange disease, and her skin was red and swollen, and itching was not stopped. The magistrate asked all the famous doctors in the county to diagnose and treat, and many of them could not cure her. Now a village doctor who had a reputation for honesty was recommended to the magistrate to cure his daughter's disease. After careful treatment, the doctor managed to cure the magistrate's daughter in 10 days to which he was rewarded 50 taels of silver, a large amount of money in those days to which the doctor made a request that the magistrate give him two saplings of the Gualu lychee tree instead. The magistrate agreed to procure two saplings of the Gualu lychee tree for the doctor who took them back to his village and nurtured them and that is why there are now many more the rare Gualu lychee trees in Guangzhou.

Lychees are extensively now grown in China, India, Thailand, Vietnam and the rest of tropical Southeast Asia, the Indian Subcontinent, and in South Africa, Brazil, the Caribbean, Australia, Israel, and the southeastern United States

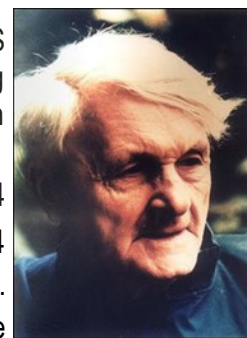
Raw lychee fruit is 82% water, 17% carbohydrates, 1% protein, and contains negligible fat. The raw pulp is rich in vitamin C, having 72 mg per 100 grams – but contains no other micronutrients in significant content.

Lychees have moderate amounts of polyphenols which is why one should not gorge on them but eat moderately.

Joseph Needham.....

Who is Joseph Needham you might ask. Noel Joseph Terence Montgomery Needham CH FRS FBA was a British biochemist, historian and sinologist known for his scientific research and writing on the history of Chinese science and technology. He was elected a fellow of the Royal Society in 1941, and a fellow of the British Academy in 1971.

He had a Chinese name, 李約瑟 and was born on 9 December 1900, London, and died on 24 March 1995, Cambridge. Needham married the biochemist Dorothy Moyle (1896–1987) in 1924 and they became the first husband and wife both to be elected as Fellows of the Royal Society. Needham was an avid gymnosophist and he was always attracted by pretty women.^[37] When he and Lu Gwei-djen met in 1937, they fell deeply in love, which Dorothy accepted. The three of them eventually lived contentedly on the same road in Cambridge for many years. In 1989, two years after Dorothy's death, Needham married Lu, who died two years later. He suffered from Parkinson's disease from 1982, and died at the age of 94 at his Cambridge home. In 2008 the Chair of Chinese in the University of Cambridge, a post never awarded to Needham, was endowed in his honour as the Joseph Needham Professorship of Chinese History, Science and Civilisation. He was one of the most outstanding intellectuals of the 20th century. As Reader in Biochemistry at the University of Cambridge, and Fellow (later Master) of Gonville and Caius College, in the inter-war years he was one of a group of left-wing, socially active scientists. His interests and publications ranged far and wide beyond biochemistry - from the history of science and the relationships between science and religion, to steam trains and morris dancing.



Dorothy Moyle

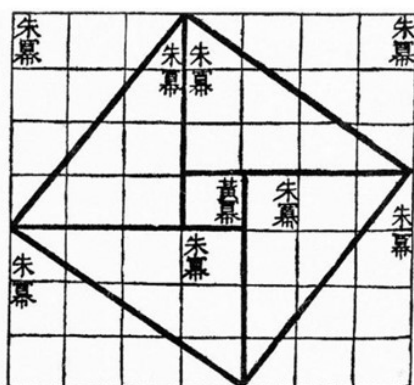


Lu Gwei-djen

However, it is in the field of Sinology, in particular the history of science, technology and medicine in China, that his greatest contributions were made. It was a visit by three Chinese scientists who came to work with Needham in 1937, Lu Gwei-djen (鲁桂珍), Wang Ying-lai (王应睐) and Chen Shi-zhang (沈诗章). Lu, daughter of a Nanjingese pharmacist, taught Needham Chinese, igniting his interest in China's ancient technological and scientific past. He then pursued, and mastered, the study of Classical Chinese privately. One day in 1937, he found a heap of forgotten books in a temple and discovered a fourth-century text containing material unknown to Western historians of chemistry. It was a crucial moment. He spent the years 1943 to 1946 in China visiting laboratories and factories to assess the needs of scientists working in extraordinary conditions, and arranging for research materials and equipment to be supplied to them. After a further two years serving as the first Director of the Science Section of UNESCO in Paris, he returned to Cambridge in 1948, intending to write a single volume history of China's contributions to the scientific, technological and medical heritage of human civilisation. With the assistance of his research collaborators, this was to grow into his monumental series *Science and Civilization in China*. Described as 'perhaps the greatest single act of historical synthesis and intercultural communication ever attempted by one man', the first volume was published by Cambridge University Press in 1954, and to date a further 25 volumes have appeared of a projected 27. His commitment to making China's scientific heritage known to the wider world, and to the regime in New China, made him a revered and respected figure among both Chinese intellectuals and senior government leaders, though sometimes a controversial one back home in the UK.. A key aspect of Needham's

unique persona that must be mentioned, and indeed better researched, is his productive collaboration with his two wives, Dorothy Mary Moyle Needham, whom he married in 1924, and Lu Gwei-Djen, whom he married in 1990, following Dorothy's death in 1987. Both women took their PhD in biochemistry at Cambridge University, with Lu arriving there in 1937 to work in Dorothy Moyle Needham's laboratory. Though both women maintained independent careers, they also collaborated significantly with Joseph Needham, while making indispensable contributions to his two major projects in science and in history of science, respectively

句股幂合以成弦幂



Chinese Pythagorean theorem from Joseph Needham's Science and Civilization in China

Continue to page 14

SS Hoihow.....

Many of us know now of the SS *Ventnor* and the fate of the 499 Chinese bodies that were on board that ill-fated ship. Not many of us know that this was the second shipment of Chinese bodies being sent back to China. The first shipment was on the SS *Hoihow* in August 1883 which left Dunedin with 286 Chinese remains in polished coffins of various sizes. The ship was consigned to trade between China and New Zealand and usually carried cargoes of tea, ham, bacon, bran, flour, and general produce. The ship had a Chinese crew of 33 men with English officers. It also had about 100 fare paying Chinese passengers who travelled back to China.



The cost of each remains was said to be about seven to eight pounds per head, a considerable sum in those days. The ship left Dunedin and sailed to Sydney arriving there on the 29th August 1883 but was not allowed to dock there owing to its “offensive” cargo but was ordered to unload the “offensive” cargo to a hulk “*Faraway*” anchored in the harbour until the ship had loaded their general cargo from Sydney and then re-loaded from the “*Faraway*” to proceed to Hong Kong. The ship arrived safely in Hong Kong where their unusual cargo was dispatch safely to the various villages in China for their final resting place. The cargo was arranged by the Cheong Sing Tong, a charitable Chinese organization under the guidance of Choie Sew Hoy of Dunedin.

Joseph Needham.....contd from page 13

For example, Joseph Needham’s ability in the 1930s to conduct a demanding research project in physico-chemical morphology at a time he was also engaged in teaching, writing large books, lecturing, and leading social activism depended on Dorothy Moyle Needham’s experimental skills, her constant presence in the laboratory, and her willingness to put her work aside during the collaboration on the “organizer.” Moyle Needham remained all her life in the Department of Biochemistry at Cambridge, where she focused on the biochemistry of muscle contraction; she was among the first women to be elected to the Royal Society, in 1948, and was a Fellow of New Hall, a women’s college established in Cambridge after World War II. Joseph Needham’s election to the Royal Society in 1941 was thus indebted to Dorothy Moyle Needham’s steady collaboration during the 1930s.

Similarly, Lu conducted research in the United States and Europe in the 1940s and 1950s, joining Needham as a long-term collaborator and project associate director for three decades in the 1960s. She became a foundation Fellow of Robinson College, the first coeducational college in Cambridge, which Needham was instrumental in establishing. At the same time, Needham’s vast undertaking in the history of Chinese science is inconceivable without the contributions of Lu Gwei-Djen, who not only stimulated his forays into the unknown territory of Chinese science and civilization, as early as 1937, but who also served as an ongoing resource of Chinese language, culture, and contacts, until she formally joined his project as a collaborator.

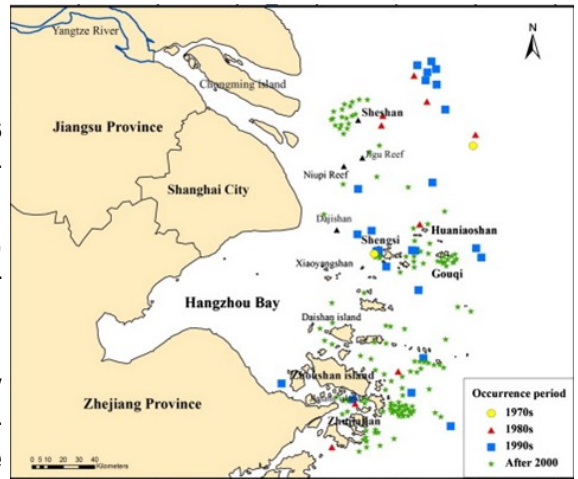
In 1948, Needham, proposed a project to the Cambridge University Press for a book on Science and Civilisation in China. Within weeks of it being accepted, the project had grown to seven volumes and it has expanded ever since. The first years were devoted to compiling a list of every mechanical invention and abstract idea that had been made and conceived in China. These included cast iron, the ploughshare, the stirrup, gunpowder, printing, the magnetic compass and clockwork escapements, most of which were thought at the time to be western inventions.

Needham’s vast work and challenging personal life will no doubt continue to attract attention from historians of science. His meticulous habit of leaving clearly written traces will greatly help in discerning the origins of such unique visions and passions as bridging biochemistry and embryology, science and religion, science and ideology, Europe and China, or East and West. His multivolume “Science and Civilisation in China” is recognized as one of the great works of historical scholarship in the twentieth century.

Gouqi Island

Never heard of it? Of course not!

Gouqi Island belongs to a group of nearly 400 islands known as Shengsi Islands, and form a part of the Zhoushan Archipelago, located outside of Hangzhou Bay. It is the largest archipelago of China. Traditionally Zhoushan had relied heavily on its primary industry, which is fishing, given Zhoushan is the largest fishery in China. Nowadays with the development of the secondary and tertiary industries, Zhoushan's economic base has been largely diversified. Ship building and repairing, shipping, light industry, tourism and service industry grow to be the major contributors of local economic output. Consequently, many fishing villages have today become abandoned. Some of the best preserved villages are located in Gouqi Island. The Shengsi Islands are a popular tourist destination and is still an important fishery area that attracts more than 100,000 fishermen every winter.



On Gouqi Island, east of Shanghai, China, only a handful of people still live in a village that was once home to more than 2,000 fishermen. Every day hundreds of tourists visit Houtouwan, making their way on narrow footpaths past crumbling houses overtaken by vegetation. The remote village, on one of more than 400 islands in the Shengsi archipelago, was abandoned in the early 1990s as residents moved away, aiming to leave problems with education and food delivery behind them.

In the mouth of the Yangtze River off the eastern coast of China, a small island holds a nature—an abandoned fishing village swallowed by dense layers of ivy slowly creeping is located on Gouqi Island, which belongs to Islands in the Zhoushan Archipelago. It's na that have become ghost towns due to sources, and shifts in industry, among other Once a thriving settlement merely half a cen-deserted when the small bay could no longer fishing boats. Over the past few decades, lage into a hauntingly beautiful wonderland tourists and a handful of elderly residents



eastern coast of China, a small island holds a nature—an abandoned fishing village swallowed every brick and path. Houtou Wan Village a group of 394 islands known as the Shengsi one of many examples of small villages in Chi-urbanization, inaccessibility, depletion of re-factors.

tury ago, Houtouwan Village was gradually meet the needs of the increasing number of nature has reclaimed the land, turning the vil-devoid of human presence save for wandering who refuse to leave their birthplace.



One of the very few remaining residents of Houtouwan, is seen from inside the room where he lives on July 25, 2015. Sun, a 59-year-old former fisherman who doesn't often leave the village except for an occasional game of mahjong in the town across the hill, lives alone in a house with no running water or electricity.

Trade and price hikes knock down large Chinese restaurants

The US-China trade war is glued, and the Chinese food industry, which relies heavily on Chinese and Asian imports, has been hit hard. Under the high pressure of high prices and high pressure on customers, large Chinese restaurants have closed, and the Chinese restaurant that has not seen for many years has come back. Nearly half of the large and old Chinese restaurants in San Gabriel Valley have been closed down in the middle of the year. The merchants are helpless and the people sigh.

In the Monterey Park City, which has the highest proportion of Chinese Americans, there are at least three old Chinese restaurants that have been operating for decades in just a few months. The name is called Cuiheng Village and Miramar, one of the earliest and most powerful in Los Angeles. The original (Beihai fishing village), the loss of imported ingredients last month, continued to rise sharply and the source of tourists was seriously lost. The pressure to make ends meet, the hanging brands were hanged one after another; the other restaurant on the ground floor of the Lincoln Hotel, a few months ago, was also dying due to rising prices. Blow off the lights. Shortly after the start of the trade war, Ross's large-scale restaurant was closed for business. After one year, the door was still closed and no one took over.

"Now the Chinese food industry is really embattled." Liu Bo, who runs a well-known roasting shop on the Great Road in Mengshi, said that the trade between the United States and China has been in operation for one year. The prices of various ingredients and Chinese ingredients from China have increased significantly. More than last year, the price of some Chinese food materials has been three to four times that of two years ago.

Boss Liu said that nearly half of China's imported Chinese food ingredients have doubled their prices by 50% in recent months, especially the spices and some special ingredients used daily in Chinese restaurants. For example, he said that before the trade war, the ginger imported from China, the price of a 25-pound box was about 12 yuan, and now it has risen to 30 yuan; the original 20 yuan a box of 20 to 25 pounds of garlic, now up to 80 yuan; From the previous 25 yuan, 40 pounds a box of Chinese lotus root, has now soared to 70 yuan. The ingredients from other Asian countries have also soared. The previous 29 yuan a bag of 50-pound Buddha rice is now 39 yuan, and the price increase is nearly 30%. The beans, rice flour, spices and spices imported from various Asian markets are almost all rising.

The soaring prices of imported raw materials in China and Asia have driven a new wave of price hikes in Chinese restaurants, and consumers have felt the blood loss in their pockets. Some people have found that the San Gabriel Valley Chinese food, which has been famous for its "economic benefits" for many years, can hardly find dishes under two digits. Up to 90% of the Chinese dishes are worth more than ten yuan each, even lunch. No exception. Some restaurants have just raised the price, seemingly out of the speed of rising prices, have suspended supply; some guests just got the coupons, and then went to the restaurant when they found that they had already closed their doors and people went to the building.

"It's good to have a restaurant now." Zhang Bo, who runs a medium-sized Sichuan restaurant in Roland, said that except for the soaring prices of imported ingredients, the minimum wage has risen again since July, and the cost of water and electricity has risen.

Continued to page 17



Miramar Park - Closed over three months



Closed over 12 months. Still vacant

Tung Jung Accounts as at 31 March 2019

Tung Jung Association of New Zealand (Incorporated) Statement of Financial Performance For the Year Ended 31 March 2019

Last Year	Note	This Year
Income		
208	Interest Received	203
347	Interest Received - JTH Chung Deposit account	328
74,645	Rent	83,435
21,450	Social Activities	19,452
288	Book revenue	133
2,929	Subscriptions and Donations	1,920
-	90 Anniversary Dinner receipts	-
99,867	Total Income	105,471
Expenses		
-	Expenses Related to Public fundraising	5
108	Volunteer and employee related costs	5
60,836	Provision of Goods and Services	56,273
1,300	Grants and donations	660
22,796	Other Expenses	22,094
85,040		79,027
14,827	Net Income for Year	26,444

The attached Notes form part of and are to be read in conjunction with these financial statements

Tung Jung Association of New Zealand (Incorporated) Statement of Financial Position As at 31 March 2019

Last Year	Note	This Year
Current Assets		
35,472	Bank Account - ANZ	40,183
105	Bank Account - NBNZ	-
5,000	ANZ Term deposit	5,000
10,000	JTH Chung Deposit Account	10,000
50,577	Total Cash and Cash equivalents	55,183
-	Accounts Receivable	5,623
4,709	Prepayments and Other Debtors	5,388
55,286	Total Current Assets	66,194
451,987	Fixed Assets	434,898
507,273	TOTAL ASSETS	501,092
Current Liabilities		
-	Accounts Payable	-
32,495	Non Current Liabilities due within 12 months	18,419
32,495	Total Current Liabilities	18,419
Non-Current Liabilities		
179,374	Term Loan - secured	146,749
(32,495)	Less Non Current Liabilities due within 12 months	(18,419)
146,879	Total Non Current Liabilities	128,330
179,374	TOTAL LIABILITIES	146,749
327,899	NET ASSETS	354,343
Represented by		
EQUITY		
313,072	Opening Balance	327,899
14,827	Net Income for Year	26,444
327,899	Closing Balance	354,343

Shoon President

Duglas Treasurer

Trade and price hikes knock down large Chinese restaurants contd..

"Now the Chinese restaurants do not make money at all." Most of them are just hard to maintain the difficulties. He explained that restaurants are slowing down the speed of "shopping down" as much as possible. Some dishes that cost too much can only be suspended. Otherwise, they will sell one loss, and the more they sell, the more they lose.

"We can only rely on the head of the people now, do not raise the price of vegetables, pull up and make up, but we must have enough customers, very hard." Lucci Chen, a 30-year-old senior manager of the restaurant on the Rose Valley Boulevard, said that the secret of their restaurant is that every festival will plan a large-scale catering event early on, and the food will be on the same stage as the song and dance. "In fact, it is still not profitable, but I hope that guests will not forget us. ". She said that because of the considerable number of repeat customers, we can face such a difficult business period.

Closed
over
one
year.
Still
vacant



Closed indefinitely

Making egg noodles...the easy way

With winter here, everyone likes some comfort food to warm themselves up on cold wintry days and there is nothing like a bowl of steaming hot egg noodles in the soup of your choice! Anyone can make it by following simple instructions.

All you need is FOUR super simple ingredients to make homemade egg noodles: eggs, flour, milk and salt - and a rolling pin and knife.

Ingredients

- 4 large eggs
- 1 teaspoon salt
- 300 mls milk
- 500 gms all-purpose flour

This recipe may be used to make won ton wrappers.
Roll out pastry as thin as possible then cut slab into 8 centimetre squares.
Dust with flour between squares when stacking to prevent sticking.
Place filling at one corner, then roll towards middle of square. Bring the two ends together under the other corner and press the ends together to stick.
A bit of moisture from the filling will help the ends to adhere.

Instructions

1. Mix eggs, milk and salt together until smooth. Stir in one cup of flour until smooth. Add additional flour, just a small spoonful at a time, until the dough comes together in a ball, but is still slightly sticky. If dough is too dry, add more milk, a little at a time.
2. Dump dough out onto a floured surface. Use well floured hands to knead the dough with your hands, until it's no longer sticky, about 3-5 minutes. If dough is too sticky, add more flour until right consistency is obtained.
3. Cover kneaded dough ball with plastic film and let it rest for 30 minutes
4. Uncover dough and knead for another 5 minutes, then fold and knead for another 20 minutes and cover again and leave to rest for another 5 minutes. Knead for another 5 minutes then cover again for another 30 minutes
5. Cut the ball in half and roll out onto a lightly floured counter until it's very thin –about 2 mm thick or paper thin. Sprinkle with flour to avoid any stickiness to dough. When reached desired thickness, roll dough to about centre of slab from each end . Repeat this process with other half of dough.
6. Use a sharp knife to cut the noodles into narrow or wider widths, depending on how you like them. As you cut , gather and loosen into dusted piles enough for one person
7. Leave noodles to dry for about an hour
8. Cook in boiling water in a big pot for 2 to 3 minutes or until tender to bite and drain.
9. Place in bowl and add your steaming hot soup. May be complemented with sliced barbecued pork, sliced thin beef or chicken, chopped spring onions or Chinese vegetables



If you have a pasta making mechanical roller you can skip 5 to 7 and save time!
If you have too much noodles, they can be frozen in its raw state in plastic seal-up bags.

Watch the video if you are not sure.
https://www.youtube.com/watch?v=nAk_gKN_rhI

Ma Lai Gool Chinese Steamed Cake

Ma Lai Go Chinese Steamed Cake is a fluffy brown sugar sponge cake typically found on dim sum carts in Southern China and Hong Kong—the few places where you'll find it done right.

Prep Time 1 hr Cook Time 35 mins Total Time 1 hr 35 mins

Ingredients

3 large eggs at room temperature
¼ cup vegetable oil (60 ml)
¾ cup lightly packed dark brown sugar (120 g)
1½ teaspoons vanilla extract (8 ml)
⅓ cup evaporated milk (80 ml, at room temp)
1½ tablespoons vanilla pudding mix or custard powder
1 cup cake flour (120 g)
⅛ teaspoon salt (1 g)
3½ teaspoons baking powder (14 g)
1 teaspoon softened butter or vegetable shortening for greasing cake pan, if using (5 g)
A dusting of all purpose flour if using a cake pan.



Instructions

Add 3 large eggs, ¼ cup vegetable oil, and ¾ cup lightly packed dark brown sugar to a mixing bowl. Use an electric mixer, and beat on high for 5 minutes until well-combined and fluffy.

Scrape the bottom of the bowl and add 1½ teaspoons vanilla extract, ⅓ cup evaporated milk, and 1½ tablespoons custard powder. Beat for 1 minute.

Sift 1 cup cake flour, ⅛ teaspoon salt, and 3½ teaspoons baking powder. Fold into the batter gently until incorporated. Try to break up any large lumps, but don't overwork the batter—some smaller lumps are okay!

Let the batter sit for 30 minutes. The dry ingredients absorb, and the baking powder has a chance to do its thing. While the batter is resting, line a 9 inch bamboo steamer basket with parchment paper. You can also use a 9 inch cake pan greased with vegetable shortening or butter and lightly coated with all-purpose flour. Lightly buttering and flouring the metal cake pan is important step, even if it is non-stick!

Gently stir the batter again in a folding motion—just enough to ensure the batter is mixed uniformly, but not too much since air pockets have already started to form in the batter. You will also see that the batter has thickened and most lumps have disappeared.

Pour the batter into the bamboo steamer basket lined with parchment paper or your prepared cake pan. Let the batter sit and settle for another 10 minutes while you heat up your steamer.

Place the Ma Lai Go into your steamer setup of choice, and steam on medium high heat—for 30 minutes if using a bamboo steamer, and 35 minutes if using a metal cake pan. To find out if the cake is done, insert a toothpick in the centre of the cake. If it come out clean, then it's done. Transfer to a baking rack and slice once cooled slightly.

Thank you ...thank youthank you謝謝你們

The Association would like to thank the following for their generous contributions to enable the Association to move forward for future generations.....

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新西蘭東增會館

THE TUNG JUNG ASSOCIATION OF NZ INC

Established 1926

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www.tungjung.org.nz

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