

我

wǒ
I; me

我们 wǒ men we
我爱你 wǒ ài nǐ I love you
我们的 wǒ men de our; ours

我：“我”字最早的形状似两把互架的长矛“𠄎”。大概是表示双方均在捍卫象征自我的权力，而后又出现了一种新写法“𠄎”，像是一只“手”拿着一支长矛(戈)。想必是指当一个人挥动手中的长矛时，他便会有有一种唯我独尊的感觉，这就是表示自我的“我”字。

The earliest forms show two spears against each other in direct confrontation: 𠄎, presumably symbolising two rights being asserted and, by extension, my right, that is, me. A later transcription projected a new image: 𠄎, a pictograph of a hand 手 grasping a spear 戈, denoting that when man wields in his hand 手 a spear 戈 his ego, the big "I", emerges. Hence 我: I.

一 二 手 手 我 我 我



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 Summer 2019 issue

The Tung Jung Association of New Zealand Committee 2019—2020

President	Peter Moon	389 8819	Membership	Kevin Leong	569 2525
Vice President	Kevin Leong	5692525	Property	Alex Chang	499 8032
Secretaries-	Danny Goddard	027 8110551	Newsletter	Gordon Wu	388 3560
English	Peter Wong	388 5828	Website	Peter Moon	389 8819
Chinese	Virginia Ng	232 9971	Public Relations	Kevin Leong	569 2525
Treasurer	Robert Ting	478 6253	Consultant	Graeme Chiu	939 0216
Assistant treasurer	Peter Wong	388 5828		Gordon Wu	388 3560
Social	Andrina Chang	499 8032		Kevin Zeng	021 669628
	Valerie Ting	565 4421		Gordon Wu	388 3560
	Peter Moon	389 8819			
	Kirsten Wong	027 3260684			

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

President's report.....

Year of the Pig, 2019 has been a very successful year particularly with our Chinese New Year, Moon Festival Banquet Dinners, and senior Yum Cha's.

At our recent 2019 AGM several new members were nominated for the committee and at our first monthly meeting were duly elected to the executive. Welcome to Kirsten Wong, Danny Goddard, Kevin Leong and Graham Chiu.

In the coming term, there are still a lot of challenges ahead to keep our association alive and moving forward in the 21st century. With our 95th anniversary and the centennial fast approaching your committee is planning to celebrate these milestones. So watch out for further details.

It's great to see the Tung Jung rooms are being used on a regular basis. The Waiata Group, which meets monthly there to sing Chinese and Maori songs and learn basic Cantonese language. Members are of Chinese, Maori and Chinese-Maori descent. Sharing their stories and learning more about their ancestral roots.

A Cantonese class is run by Gordon Wu on a weekly basis to teach members and friends who wish to learn basic Cantonese dialogue. Attendances range from 8-10 which includes both seniors and young professionals.

The Association History Group: This group has been formed to record and digitize the history of the Tung Jung Association as a legacy for the next generation. If you have any stories or old photos of the Association to share we would love to hear from you. Contact Gordon Wu at gordon.wu@xtra.co.nz or call 027 4875314.

In September the Tung Jung Association celebrated their annual Chinese Moon Festival and the ambience of the newly decorated Dragon Restaurant added to the special occasion. The evening was abuzz especially for those who won a lucky table prize and others in the raffle. The evening ended with serving of those traditional lovely Moon Cakes. A wonderful evening was had by all who attended. Congratulations to the social committee for a job well done.

2020 Chinese New Year is the year of the Rat and we will be celebrating this most important event on Sunday 26 January 2020 at the Grand Century Restaurant, 84 Tory Street.

Get in early and make up a table of 10

For tickets: Contact: Peter Moon peteraumoon@yahoo.co.nz 021 0225 3097
Kevin Leong kfleongnz@gmail.com 021 299 6540
Virginia Ng ng_virginia@yahoo.co.uk 021 250 2677

For further details see newsletter

Chung Yeung: This year the Chung Yeung festival at Karori Cemetery by the Tung Jung Association memorial was attended by a crowd of 22 people, which was the largest for many years. The day was fine and calm which made it more enjoyable. After paying our respects, the group shared a light lunch with our ancestors.

Our annual Senior Christmas Yum Cha will be held on Wednesday 11th December at 12.00 noon at the Dragon's Restaurant, Tory Street. **If you wish to attend please contact Virginia Ng at: ng_virginia@yahoo.co.uk ,021 250 2677**

Calendar of Social Events for 2020:

Ching Ming Festival	Sunday, 5 April
Mid-Year Senior Yum Cha	Wednesday 17 June
Moon Festival	Sunday 4 October
Chung Yeung Festival	Sunday, 25 October
Christmas Senior Yum Cha	Wednesday 9 December

May I wish all members and friends a very Merry Christmas and a Bright and Prosperous New Year in 2020.

Peter Moon
December 2019

會長報告

回顧今年豬年我們會館所舉辦的聚會都很成功，特別是中國新年，中秋節和資深會員聚餐等。

在2019年年度例會中有幾位新成員被推薦加入會館的委員會，通過每月的例會中進行選舉，以下名單正式當選為會館委員會成員。 Kirsten Wong, Danny Goddard, Kevin Leong 和 Graham Chiu，歡迎你們。

在這21世紀的將來，東增會館的活躍發展仍然是個很大的挑戰。隨著95周年，甚至100周年即將到來，委員會將要計畫如何慶祝這些里程碑，所以我們拭目以待活動的細節吧。

我很高興看到會館的房間被使用為活動基本場所，The Waiata Group 團隊每月都會來這裡唱中文歌，毛利歌和學習一些基本的粵語。中國人，毛利人和毛利華人一起分享他們的故事，一起學習他們祖先的根源。

由 Gordon Wu 教授的粵語班週末開班了，他會教會員們和朋友們一些基礎的粵語對話，班額限制為8到10人，其中包括老年人和年輕人。

記載東增會館歷史小組。這個小組已經收錄東增會館的歷史，它將會作為遺產來傳承給我們的下一代。如果你有任何關於會館的故事和舊照片與我們分享，我們會樂意接收。請聯繫 Gordon Wu [他的電郵是 gordon.wu@xtra.co.nz](mailto:gordon.wu@xtra.co.nz) 或者打電話 027 4875314.

在9月，會館在新裝修的龍餐廳舉行年度中秋節聚會，由於當晚加了特別的節目，所以當晚非常熱鬧高興，特別那些中獎的人們，最後大家一起吃中國傳統的月餅來結束聚會。這次聚會的成功是歸功於參與活動的你們和組織活動的委員會會員們，你們真棒！

2020年是中國年的鼠年，我們將計畫在2020年1月26號在 Grand Century 餐廳慶祝這麼重要的日子。

快點提前訂桌，10人為一桌。

需要餐票的請聯繫以下幾位會員：

Peter Moon: petermoon@yahoo.co.nz 02102253097

Kevin Leong kfleongnz@gmail.com 0212996540

Virginia Ng: ng-virginia@yahoo.co.uk 0212502677

需要更多的細節請關注這期新聞簡訊。

重陽節 今年的重陽節在 Karori 墓地，一共有22人參加祭拜東增會館逝去的會員，這是近幾年參加人數最多的一年。祭拜過後，我們與祖先們一起分享午餐。

我們周年聖誕飲茶聚會將會在12月11號星期三中午12點在 Dragon's 餐廳進行。如果你想參加，請聯繫 Virginia Ng: ng-virginia@yahoo.co.uk 0212502677

2020 年聚會的日曆

清明節 4月5日 星期日

年中飲茶 6月17日 星期三

中秋節 10月4日 星期日

重陽節 10月25日 星期日

聖誕飲茶 12月9日 星期三

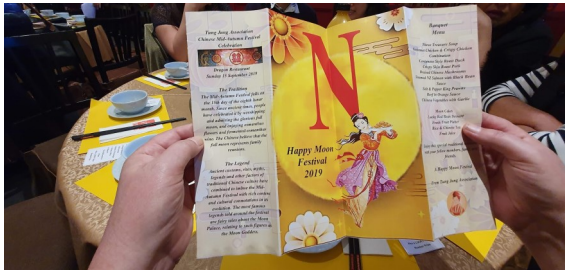
我在此祝福大家 2020 年聖誕快樂，前程錦繡。

歐偉權

2019年12月

Moon festival 中秋節.....

The Association held their Mid Autumn or Moon Festival at the Dragon's Restaurant in Tory Street on 15 September. As usual, the restaurant was packed to the door with over 200 members and friends attending. The social committee did a tremendous job in making the occasion a happy and memorable one by adding a few embellishments to the tables with colourful menus and snacks. The evening got underway with some entertainment from committee members who sang a popular jazz song composed by a Chinese composer in the 1920's. The lucky draw was well received with some one from each table receiving a prize. The restaurant chefs cooked a sumptuous meal for all and everybody went home very contented.



Chung Yeung 重陽 ...

On Sunday 13 October, the Association committee and members and friends congregated at the Tung Jung memorial at Karori Cemetery at 12 noon to pay homage to our ancestors. The weather was fine after a windy day and over twenty people were there to pay their respects. It was satisfying to see some younger members attending and it is hope that this will carry on in the future. After paying their respects, the group sat down to partake in a light lunch in the presence of the ancestors.



Obituary.....

Tom Leong 梁國興 Leong Kwok Hing

Pin-di village 平地村

14 March 1930 — 21 August 2019

Tom was born Leong Kwok Hing in Canton in 1930. In 1939 his father arranged for him to come to New Zealand as a refugee student, along with his eldest brother Day Hing. Another brother, Tong Hing, was already living in New Zealand. They arrived in Wellington on board the Wanganella in early February 1940 where they lived above their fruit shop in Hataitai, Wellington.



Tom started school at St Marks Church School in Wellington, at the age of 10. He knew no English except for the two swear words he had learnt on the boat, but was able to communicate in English within the year. He did very well in arithmetic and by standard 6 was Dux of the school.

In 1944 he went to Wellington Technical College and got distinction passes in his 4 years there. He went to Victoria University in 1948 and graduated with a BSc in mathematics and physics, then Canterbury University to study engineering. At Canterbury University, Tom played basketball and soccer and was awarded university Blues for both. Tom married Patsy Bing from Blenheim, in 1954. At that time Tom was working with the NZ Electricity Department on hydro and geothermal projects. They moved 10 times with his work taking them to different parts of the country. Tom and Patsy had two daughters, Donna and Debra, before they moved to Masterton in 1962.

Tom had been appointed Supply Engineer and Chief Electrical Inspector at Wairarapa Electric Power Board, over time becoming the Chief Engineer and Deputy General Manager there. He was the first Chinese staff member and manager since the establishment of the organisation in 1923. He introduced electrical safety practices to the Power Board. During his 30 years' service he was proud of the fact that there were no fatal electrical accidents involving staff.

In Masterton, Tom was also active in the community, with his daughters' schools and with Rotary, serving as president in 1972.

Tom retired from the Power Board in 1992. He and Patsy moved to Auckland where he set up a consulting business. This included taking a lead in presenting refresher courses for electrical inspectors throughout New Zealand at a time when courses were not available.

In 2011 Tom received a Queen's Service Medal for services to electrical safety in the electrical industry.

Tom retired for the second time in March 2013. After a short period of illness, he passed away on the 21 August 2019.

His funeral was held at the Purewa Cemetery Chapel in Auckland on the 29 August 2019 and was attended by numerous friends and relatives.

He is survived by his wife Patsy, daughters Donna and Debra and their families.

Donna Lee

Obituary.....

George Chiew Fook Wong Q.S.M.

There were some errors in George Wong's obituary in the Spring issue of this newsletter.

Here are the corrections:

Para. 7 - *In 1948, George married Noleen and they had six children – two sons and four daughters.*

Para. 9 - *He was awarded the Queen Services Medal in 2006 for services to the Chinese community.*

Para. 10 - *He is buried at the Greenpark Cemetery, outside Dunedin, alongside his brother Bill and their wives.*

The Association sincerely apologises to the Wong family for the errors.

Maccas, KFC and Starbucks cash in on mooncake demand in China

Falling on the 15th day of the eighth month according to the Chinese lunar calendar, the Moon Festival, or Mid-Autumn Festival is the second grandest festival in China after Chinese New Year. For Chinese people, the festival means family reunion and peace, for big business it is also presents an ideal opportunity to ply their offerings as well as engage customers with their brands. In recent years, more and more multinational businesses, especially food brands, have launched Moon Festival campaigns in China.



Mooncake, a traditional Chinese bakery product traditionally eaten during the Mid-Autumn Festival, has become a key selling point. McDonalds' McCafe first launched its mooncake gift pack in 2013, including eight flavours, from Mocca, Latte, to Greentea, Mocha.



Kentucky Fried Chicken also launched a limited edition of fresh baked meat mooncakes during the festival season, with an affordable price point of 34.5 yuan (around AU\$6.60) for 6 cakes.)

Pizza Hut China's Express service delivers an Aussie-inspired Moon Festival special deal, made of a pastry that is similar to mooncake, and a bottle of Australian red wine.



Starbucks, one of the earliest brands that started selling mooncakes in China, continually promotes their deal of coffee plus mooncakes

World famous cookie brand OREO this year offers Chinese consumers four different flavours of mooncakes, including black chocolate, cocoa milk, cream and pineapple, and fudgy strawberry



Since 2012, Haagen-Dazs has started selling ice cream mooncakes in China, making the luxurious brand more widely known in China. Now they have more than ten series of mooncakes products, including yogurt flavour and customised gift pack.

Disney China even launched a dedicated minisite for its selection of mooncakes, which features a wide range of designs and flavours.



Marking milestones at Moon Festival 2019

Celebrating the third anniversary of the arrival of the Chinese heritage types -

More than 30 guests gathered on Friday 13th September, 2019, to celebrate the Moon Festival (中秋節) and Chinese Scholar Studio project milestones at the Wai-te-ata Press at the Victoria University, Wellington which is now an annual tradition.

The printer, Dr. Sydney Shep, opened the celebrations with a few words and welcomed our friends and supporters, old and new, including our Dean of the Faculty of Humanities and Social Sciences, Professor Sarah Leggott, guests and friends from the Chinese Heritage Poll Tax Trust, New Zealand Chinese Friendship Society, NZ Chinese Cultural Arts Association, the Wellington Xiamen Association, the Confucius Institute, the Taipei Economic and Cultural Office, the Tung Jung Association and many others.

Many years ago, the New Zealand Chinese Growers Press was printed by hand in Newtown and then in Hataitai by Mr. Chan Lai Hung, secretary to the New Zealand Chinese Association at that time. There were no Chinese typewriters or computers in those days and the organisation managed to import an ancient hand press printer using metal letterheads which had to be handled manually individually, set in blocks before printing—a very laborious process. This printer is now in the Wai-te-ata Press at Victoria University who maintain it and occasionally open it out to the public.

As it was also the third anniversary of the arrival of the Chinese heritage types, Dr. Shep also warmly acknowledged the Chan family, who have been staunch supporters of our various curatorial, research, and engagement activities and the Dominion Federation of New Zealand Chinese Commercial Growers, She also acknowledged the on-going involvement of the Dominion Federation of New Zealand Chinese Commercial Growers, whose type forms the basis of our unique collection and on whose behalf we are shaping a dynamic future for their legacy

Research assistant Ya-Wen Ho also shared an abundance of celebration-worthy milestones such as the Chinese heritage type collection's growing international recognition.



The hanzi characters 秋/autumn, 雨/rain, 天/sky and 明/bright were selected by graphic designer Michelle Huang from a classic Tang poem, *Staying in the Mountains on an Autumn Night* 《山居秋暝》 by Wang-Wei (王維).



A delicious offering of treats – moon cakes in many flavours.



Thousands of Chinese wedding invitations were printed by the letterpress over the years



The original cover page



The pictured kit is an early version of the highly successful portable kits developed by Mr. Gao Peng-Xiang, Taiwan.



The last print of the NZ Chinese Growers cover page and the block where it was printed

Article by Ya-wen Ho

SENIOR MEMBERS INVITATION

The Tung Jung Association of NZ Inc.
would like to invite

The senior members

to a Christmas lunch at the
Dragon's Restaurant,
25 Tory Street, Wellington.
on Wednesday 11 December 2019
at 12.00 noon

Cost per person \$18.00

RSVP 6 December 2019 to Virginia Ng 232 9971

Email: ng_virginia@yahoo.uk

新西蘭東增會館

想要邀請

高齡會員

參加聖誕節午餐會

聚港軒酒樓

25 Tory Street, Wellington

時間：下午 12.00 點

2019 年十二月一日星期三

每位費用 \$18.00

在 2019 年十二月六日之前請賜覆：

Virginia Ng 232 9971

Email: ng_virginia@yahoo.co.uk

新 西 蘭 東 增 會 館

TUNG JUNG ASSOCIATION OF NZ INC.

Chinese New Year Dinner



Grand Century Restaurant

84 Tory Street, Wellington

Sunday 26 January 2020

at 6.30pm

\$40 per person

Tickets available from committee members

Make up a table of 10

Proposed trip to Guangzhou and Xintang villages.....

The Association is proposing to organise another trip to Guangzhou and the Xintang villages (Jungsen) in March 2020. It is proposed to travel by Singapore Airlines so that you may have a chance to see Singapore as well and it is a direct flight to Guangzhou from Wellington though there is a night stopover at Singapore Airport where there is stopover accommodation. Registrations are being accepted now for those interested with cut off time at 31 January 2020.

Accommodation is based on twin share and breakfast is included in the price.

On the return flight, there will be a 3 night stopover in Singapore to enable you to sample and taste the delights of Singapore.

Airfares from Wellington to Guangzhou and return	NZ \$1309.00
Accommodation at Guangzhou—Grand International Hotel or similar (9 nights).....	950.00
Singapore transit one night at airport	55.00
3 nights stopover in Singapore on return flight—Concorde Hotel or similar	643.00
	Approximate total
	\$2957.00

There will be other hidden costs like transport (bus hire), admission costs to venues and other incidentals.

In Xintang, we will possibly be hosted by the Zengcheng Overseas Foreign Affairs Office for a couple of days.

Itinerary.....

March 8 Depart Wellington Singapore Airlines — 2.30 pm

Arrive Singapore via Melbourne - 10.30 pm

March 9 Depart Singapore—8.05 am

Arrive Guangzhou—12.10 pm

In Guangzhou till 18 March 2020. (9 nights)

Stay at Grand International Hotel or similar

March 18 Depart Guangzhou — 1.30 pm

Arrive Singapore—5.50 pm

Stay at Concorde Hotel or similar

March 21 Depart Singapore—8.05 pm

March 22 Arrive Wellington—1.10 pm

Please fill in the below form and send back to : gordon.wu@xtra.co.nz

Please register me for the proposed trip to Guangzhou and Xintang in March 2020.

Name

Email address Phone number

Ancestral village in Zengcheng

I understand this is just an approximate cost and there may be changes in the final cost.

Signed Date

Ice cave.....

Located in the mountains of the Shanxi Province in China, the Ningwu Cave is 280 feet (85 meters) deep and situated on the side of a mountain more than 6,500 feet (2,000 meters) above sea level. Its walls and floors are literally coated with slicks of ice, with stalactites (icicles, basically) stretching from ceiling to floor. While it's believed to have been formed during the Ice Age some 3 million years ago, locals refer to as the "10,000-Year Cave."



The big question is: how does the ice never melt, even during the warmer seasons? According to scientists who study ice caves, one main reason is its structure and shape. Ningwu Cave is shaped like a bowling pin. This curvy shape consistently keeps cold air trapped inside, allowing it to stay frozen all year round. "It's almost biological, the way the ice cave environment maintains itself,"

The magical Wannian Ice Cave is located in Luya Mountain Scenic Area, Ningwu County, Shanxi Province, and is known as Shangri-La in the north. The temperature in the cave is minus 5 degrees, freezing and thawing all the year round, and the lighting configuration effect is in place. It seems like a fairy tale world. It is suggested that we take some time to see its elegance. In the scenic area, there are hanging walkways, Valley of Lovers and hanging villages.

There are not many people who know it, so even if they take a short vacation, there are not many people. At present, the ice and snow on some roads have not completely melted. Ice caves are very peculiar. They freeze in summer and turn into winter. The walls of the caves are covered with thick ice, with drooping or sturdy icicles or slender ice cones on the roof, and with changing lights, they are amazing.

The Wannian Ice Cave in the east of Madigou Village, Junshan Township, Ningwu County, was formed in the Cenozoic Quaternary glacial period, about 3 million years ago, so it is called Wannian Ice Cave. What puzzles you is that the location of this ice cave is neither the extremely cold North and South Poles nor the snow-covered mountains all the year round, but Ningwu County, Shanxi Province, which has four distinct seasons. The peculiarity of such a perennial ice cave lies in the fact that the local climatic conditions do not constitute an ice-frozen environment at all, but the cave is frozen all the year round. Even in hot summer, the grass and flowers are blooming outside the cave, but the cold air is pressing and the ice is carved in the cave. The thicker the ice layer is, the stronger the contrast is formed with the conventional geological situation that the deeper the temperature is, the higher the temperature is. Experts said that the ice cave ranked first among the only



nine ice caves in more than 10,000 caves in the country, with the strongest refrigeration mechanism and the largest ice reserves. Now it has been developed nearly 100 meters. It can be divided into five layers, through drilling ice holes, descending ice stairs and crossing ice stacks, you can go sightseeing on all layers. Each floor can accommodate dozens of people. The widest part of the cave is more than 20 meters in diameter and the narrowest part is more than 10 meters. The cave is surrounded by ice. There are at least ten types of ice in the cave, including icicles, ice curtains, ice waterfalls, ice flowers, ice Buddhas, ice beds, ice clocks, ice men, ice bodhisattvas, ice stalagmites, ice stalactites, ice vortex tubes, ice grapes, ice wafers and so on. The scenery inside the cave is exquisite, brilliant, graceful or magnificent. It is amazing and can be called an ice world. The ice thickness varies from year to year, and all the ice is attached to limestone. Although the ice in the cave seems to be the same, it can be found that the age of the ice varies after special measurements. Ice is also stratified, there is a core layer, the core part of the ice, from the ice situation and some sediments it contains, this part of the ice is relatively old. The ice outside, near the entrance or near the mainstream channel is relatively new. According to the observation, when there is much rain in the mountain, it often flows into the cave and melts a lot of ice, but after a period of time, the original ice melts and automatically restores its original appearance. That is to say, this magical ice cave has a very unique regeneration function, once the ice volume decreases, it will also carry out self-repair.



Tian Jiabing



Tin Ka Ping GBM MBE 田家炳; 20 November 1919 – 10 July 2018), also known as **K. P. Tin** or **Tian Jiabing**, was a Hong Kong–Chinese entrepreneur and philanthropist. He was the founder and chairman of Tin's Chemical Industrial Company and the Tin Ka Ping Foundation. Tin donated billions of Hong Kong dollars and funded hundreds of schools, dozens of hospitals, and thousands of rural libraries throughout China. He was awarded numerous honours for his philanthropy, including the Order of the British Empire by Queen Elizabeth II, the Grand Bauhinia Medal by the Hong Kong government, a Gold Plate on Contribution to Public Welfare by President Lee Teng-hui of Taiwan, honorary citizenships by more than 80 cities, and honorary doctorate degrees by over ten universities. Chinese astronomers named the asteroid 2886 Tinkaping after him, and his childhood home in Dabu County is protected as a heritage site.

On the morning of July 10th, the Tin Ka Ping Foundation announced the passing of the founder and chairman of the foundation and Hong Kong Tianshi Chemical Industry Company Limited, Dr. Tian Jiabing, at the age of 99. Over the course of his life he donated 80% of his wealth, building over 200 schools.

Dr. Tian was born in 1919 in Taipo, Meizhou, in Guangdong province. At the age of 18 he travelled to Vietnam to sell porcelain, and by 1939 he had moved on to the rubber industry in Indonesia. In 1958 Dr. Tian moved to Hong Kong and founded the Hong Kong Tianshi Chemical Co. Ltd. in Tuen Mun, and began building his reputation as the city's "Leather King". In 1994 the Purple Mountain Observatory in Nanjing named asteroid 2886 after Tian, and two years later, in 1996, he was awarded an M.B.E by Queen Elizabeth II. Numerous universities and colleges have awarded Tian with honorary doctorates, titles and honours, and he has been awarded honorary citizenship in more than 70 cities in China.

Whenever Tian Jiabing is mentioned, anyone in the educational sector will be familiar with his name. Since the 1980s Tian has donated to 93 universities, 166 secondary schools, 41 primary schools and kindergartens and around 18000 rural libraries across the country. Across the different provincial levels there are schools and institutes named after him, earning him the title of "the Father of 100 Chinese Schools" (百校之父).

In interviews Tian expressed that education is linked to a country's strength and cultural prosperity. He said that spending money on education is "spending money in the most useful of places", and that the value of education is far greater than the value of giving money.

In 1997, after the financial turmoil in Asia, Tian's businesses and foundations were affected, making it difficult to fulfil promises of donations. In order to make donations as planned, Tian, at the ripe old age of 83, decided to sell his home, in which he had resided for 38 years, for 56 million HK dollars. He then donated the full amount to dozens of schools in China, and moved into a small apartment with his wife.

As Tian later reflected, "at the time the economic situation was not good, but I had promised organisations my donations, and they made plans relying on that. So I decided to sell my house. On the one hand living in such a big house felt like a waste, but more importantly the money gained helped more than 20 schools. This felt like a more worthwhile and significant action." When asked if he had felt any heartbreak, Tian replied "seeing the construction of a new school and hearing the sounds of millions of children reading and learning made it worth it, spiritually and economically."

In 2003, in order to help the Hong Kong Polytech University and the City University gain more "matching" funds from the government, but not being able to extract the funds in time, Tian took a loan of more than six million HK dollars in order to donate to multiple universities. These actions have become a unique story within Hong Kong's philanthropic history.

In 2005 Tian also sold the 130 thousand square meters, 24 story, Tian Square, in order to advance the payment of 300 million Hong Kong dollars which was donated to dozens of universities and secondary schools.

Even though every donation was tens or hundreds of millions, Tian Jiabing lived a modest and simple life in Hong Kong.

Tian didn't own a car, he rode the subway and walked to and from work; his expenses were low, he would wear one pair of shoes for ten years, and darn his socks over and over again; for a long time in his life Tian's monthly expenses did not exceed 3000 yuan. He didn't like extravagance or social parties, and even when turning 80 years old he refused to attend celebratory events.

Tian Jiabing.....contd

He said “Everyone should do a small good deed, and in the end it will add up into a big good deed and this society will get better. If everyone does small bad deeds, in the end it will turn into a big bad deed and this society will get worse.” Other than his big donations, Tian also gave an example with small actions. When he stayed in hotels he would always take his own soap, as he didn't want to waste the soap he didn't use in hotels. When he ate out, he would only ask for tap water and never soft drinks; once a reporter asked him why and he replied “there are 7 million people in Hong Kong, if everyone has a bottle of juice, that's 7 million bottles.”.



The self-disciplined Tian Jiabing was also a strict mentor for the next generation.

He would emphasise that it is better to leave posterity to the next generation rather than wealth. His five sons and four daughters were all first educated in the Chinese system through middle school and then sent to the US and Canada for university in order to learn about the world.



Tian's character was revered by the people, and gained him great honours, including the highest honour awarded by the Hong Kong SAR government, the Bauhinia medal. But he was never arrogant and never asked for returns for his work. In all the places he donated he never made business investments, and never expected the use of donations to aid his business endeavours and projects.

Only in one aspect did he self-promote, and that was to put his name on nearly every single building and project. He hoped that in this way more people would know about his efforts and spirit, inspiring and grabbing the attention of more people to do good deeds together. This also added a certain pressure onto himself to make sure that the education projects and schools were well executed.



www.shutterstock.com • 354044333

“If you have bad education or bad schools, and put the three characters of the name Tian Jiabing on there, not only will you not bring glory to the school but you will tarnish the reputation of Tian Jiabing – parents will not want to send their children there – it would be a disgrace.” Tian said these are the reasons that motivate him further, requiring his foundation and his partners to honestly generate good educational results and good schools, and to not let anyone down.



Some of the schools built by the Tin Ka Ping Foundation in China



www.BestJourney.net

Tung Jung Association committee 2019—2020.....

Long standing president of the Tung Jung Association, Gordon Wu, last year stood down from being re-elected and Peter Moon, was duly elected as president. This year, Peter has accepted another term as president but the Association has also got new members in the committee. Eugenie McCabe has resigned from the committee due to personal reasons and Gordon has stepped down after guiding Peter through the paces of presidency but is still in the committee concentrating on the historical side of the Association to produce something for the 100th anniversary of the Association in 2026.

New members in the committee are Kevin Leong, Danny Goddard, Kirsten Wong and Graeme Chiu. They bring with them a range of technology and expertise and youthfulness to carry on the traditions of the Association.



Peter Moon 歐偉權
President



Kevin Leong 梁永基
Vice president



Danny Goddard 郭達良
Secretary



Virginia Ng 吳綺凌
Treasurer



Gordon Wu 吳道揚
Consultant



Peter Wong 黃錫華
Chinese secretary



Alex Chang 陳志強
Property manager



Robert Ting 陳銳榮
Assistant treasurer



Valerie Ting
Senior

陳惠理
excursions



Kirsten Wong 黃銀芳
Social



Graeme Chiu 趙世榮
Website



Kevin Zeng 曾凱文
Liasion



Andrina Chang 林蕙娟
Social

Pumpkins.....

In life many people like to eat pumpkins, but most people may not know that by adding an additional item into the pumpkin can surprisingly treat knee pain. The pumpkin is full of NUTRIENTS .

Based on a report, there's a village in Osaka, Japan where the villagers actually use pumpkin as their STAPLE FOOD . It was discovered that the villagers do not have diabetes nor high blood pressure. So In Japan, pumpkins has become a fashionable, popular nature food.

In China, according to national research data, it shows the degenerative knee joint overall prevalence rate to be 15% . .

* 40yrs and above: Degenerative knee joint overall prevalence rate is 10-17%

* 60yrs and above: degenerative knee joint overall prevalence rate is 50%

* 75yrs and above: degenerative knee joint overall prevalence rate is alarmingly at 80%.

Currently, age of prevalence for women is earlier than in males, around the age of 57yrs. The ratio of men to women is probably 1-2.54.

Below is a SECRET RECIPE for prevention and cure of degenerative knee joints.



PUMPKIN SOY MILK.

Let's look at the ingredients first. Pumpkin and soy milk. Please take note that soy milk may be replaced with fresh milk and an egg .

Method of preparation:

1. Take a bowl of pumpkin and a bowl of soy milk

2. Rinse and wash the pumpkin rind thoroughly . Together with the flesh and seeds i.e. the whole pumpkin, cut them into small cubes.

3. Pour the pumpkin cubes and soy milk into a large bowl. Add water up to 80% to a pot and steam the mixture.

This can be taken as breakfast. The taste is pretty good. If you persevere in taking this on a daily basis, it can prevent arthritis, adhesive capsulitis (frozen shoulder) , myotenositis, etc .

For those who have severe knee arthritis, take this meal again at 9pm . Continue to take this for three months, you will then notice there's a significant effect.

There's a 72 yr old lady who claimed that she suffered knee arthritis for 10 years and could not be cured. Then her friend introduced her to this special secret recipe . She sustained taking it for three months, the situation slowly and gradually got better. Now she travels everywhere and goes on tours.

What other benefits does the pumpkin have for our well-being? Now, medical research further indicates that pumpkin can effectively prevent high blood pressure, diabetes and liver pathological changes.

Pumpkin is also known as one of the anti cancer foods. The nectar contained in the pumpkin has a laxative effect and can reduce the harmful toxins in the human body. Hence It has the exceptional function of preventing the occurrence of cancer.

Thank you..thank you....thank you....謝謝, 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.....

Harry Wong (Masterton)

Alison and Trevor Phua

Kathleen Lowe

Arnold and Jane Young

Your contributions are a lifeline to the Association for future generations. If you haven't paid your subscription or have forgotten it, please do so now. A receipt will be issued to you for tax purposes.

Top 10 safest cities in China

A sense of security amongst a city's residents is regarded as one of the major indicators of a city's public security and the government's ability to manage public order.

The perception of feeling secure involves a mixture of variables: government, public policy, effective administration, individual's lives and social stability. It is a subjective psychological feeling and therefore cannot be substituted by an evaluation of the real security situation.

The research was based on a survey of cities across China from July to August in 2017 conducted by over 200 teachers and students formed into 18 groups.

A scale was constructed covering nine aspects: natural environment, public order, food security, transportation,

The following are the top 10 ranking Chinese cities according to the public's perception of security, medical and health care, ecological security, facilities in public places, social security and information security.



Lhasa



Xining



Hangzhou



Fuzhou



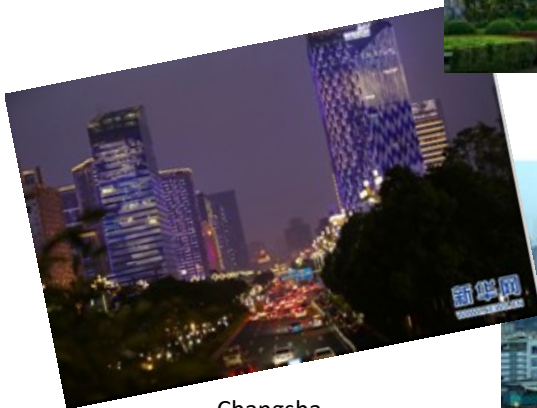
Guangzhou



Yinchuan



Kunming



Changsha



Tianjin



Wuhan

Love wrapped up in dumpling dough.....

This article was written by a westerner married to a Chinese woman. This is his account of his attempt in making dumplings with his newly found family.....

I know two things that I'll be asked to do every year to amuse my wife Ellen's family during Spring Festival.

One is lighting fireworks. The other is making Jiaozi 餃子 or dumplings.

Fireworks, I have no problems with. Pyrotechnics I can handle and make them perform as they should.

Dumplings, however is another story.

When I think of dumplings, I envision little balls floating on top of a rich hearty stew. Sometimes, I conjure up the image of dumplings in a sweet syrup. Even potato gnocchi in a creamy sauce comes to my mind.



Chinese dumpling do not come into these categories with their payload of filling in a thin dough casing.

They shouldn't be such a hard task. I've made ravioli before and that is the same idea except that ravioli is made with a form or mould and is not judged by eye.

I can make the filling for dumplings, that is not a problem. Chopping and mincing the meat, prawns and vegetables, stirring them together – all I can handle. Even the dough for the wrappers is quite straightforward – I just can't form them!

My wife's family gathers around the table watching my struggles. On occasion, they even invited their friends just to make sure that no-one is missing out on the entertainment!

First, I roll the dough into long strips and pinch the right amount for a wrapper. I take the little lump of dough, form it into a circle with a rolling pin, place it on the palm of my hand and that's where the theatrics begin. With the wrapper in my left hand, I take pair of chopsticks in my right and try to gauge just how big of a lump of filling I need. I drop the filling into the wrapper and start to try and fold it.

While I'm pinching along the edge of the wrapper, the filling is being forced away from the seam and the more I work on it, the thinner one end gets while the other end bulges. If I put in too little filling, I end up with a sausage shaped dumpling that's all dough!

All the while, I can feel several sets of eyes glued to my every move. I swear I can hear the occasional giggle. I start to sweat as my concentration increases.

None of my efforts come even close to the perfect form of the others made by my relatives. While I am struggling with my two, the others have made dozens and I am starting to feel that I have missed out on a secret somewhere.

Why do I think like that? Because every time I ask for help, I am told you are doing fine but I know that I 'm not! I resolved to reading cookbooks and practising with Play-doh!

This year, I finally broken the curse of the funny shaped dumpling. I discovered that no matter what my dumplings look like, I am part of my wife's family – forever.

The most important thing that I have learned about Chinese dumplings is that they bring people together. No matter what!

Stuart Beaton

MILK BREAD – AN EASY CHINESE BAKERY CLASSIC

- 2/3 cup (158 ml) heavy cream (at room temperature)
- 1 cup, plus 1 tablespoon (total 250 ml) milk (at room temperature)
- 1 large egg (at room temperature)
- 1/3 cup (75 grams) sugar
- 1/2 cup (about 70 grams) cake flour, tap measuring cup to avoid air pockets
- 3 1/2 cups (about 500 grams) bread flour, tap measuring cup to avoid air pockets
- 1 tablespoon (11 grams) active dry yeast
- 1 1/2 teaspoons (7 grams) salt
- Egg wash: whisk together 1 egg with 1 teaspoon water
- Simple syrup (optional): 2 teaspoons of sugar dissolved in 2 teaspoons hot water

In the bowl of a stand mixer, add the ingredients in the following order: heavy cream, milk, egg, sugar, cake flour, bread flour, yeast, and salt. Use the dough hook attachment, and turn on the mixer to “stir.” Let it go for 15 minutes, occasionally stopping the mixer to push the dough together. If you’re in a humid climate and the dough is too sticky, feel free to add a little more bread flour, 1 tablespoon at a time until it comes together. If you don’t have a mixer and would like to knead by hand, extend the kneading time by at least 5-10 minutes.



After 15 minutes of mixing, the dough is ready for proofing. Cover the bowl with a damp towel

and place in a warm spot for 1 hour. I proofed the dough in my oven (I had the oven on rapid proof for 5 minutes, turned the oven off, and then closed the oven door). The dough will grow to 1.5X its original size.

In the meantime, grease two baking vessels on all sides with butter. I used a standard loaf pan and a 9-inch round cake pan.

After the hour of proofing, put the dough back in the mixer and stir for another 5 minutes to get rid of air bubbles. Dump the dough on a lightly floured surface, and cut it in half. I made a loaf with one half of the dough by cutting it into 3 pieces and placing them in the loaf pan.

Then, I twisted the entire piece in on itself to make a knot. There’s no strictly right or wrong way to achieve the knot. Just make sure that the dough gets twisted in on itself and that you’re not pulling ends through the knot. It’s should be round in shape with nothing poking out when you’re done.



Once shaped, let the dough proof for another hour.

Preheat the oven to 350 degrees F. Brush the risen dough with egg wash. Bake the loaves for 23-25 minutes. Remove from the oven and brush the buns with sugar water to give them a great shine, sweetness and colour.



*The Tung Jung Association
committee wishes to extend to all their
members and friends a very joyous
Christmas and a bright and
prosperous New Year*



新 西 蘭 東 增 會 館

THE TUNG JUNG ASSOCIATION OF NZ INC

Established 1926

33 Torrens Terrace, Wellington, N.Z. PO Box 9058, Wellington, N.Z.

Membership to 31 March 2020

Keep the Tung Jung Family alive and vibrant. Your subscriptions are essential to the Association

Family name 家姓名Husband/wife/partner 丈夫/妻子/朋友

Family senior (over 70) 長輩

Family 家人 age..... Family 家人.....age.....

Family 家人 age..... Family 家人 age.....

Village ancestry: Paternal 男鄉下 Village ancestry: maternal 女鄉下.....

Address 地址

Phone 電話.....Fax 傳真.....

Email address.....

Please send Membership fees to: **The Tung Jung Association of New Zealand Incorporated**
P.O. Box 9058, Wellington
 or by internet to account: 01-0505-0178453-00 with your name as reference

Tick appropriate box:

Family \$30	Partners \$20	Single \$15	Seniors over 70 Free (honorary membership)
-----------------------	-------------------------	-----------------------	--

(if different from above address)

Senior's address.....

Phone number.....

Email address.....

Donations: membership and donations are tax deductible.

I wish to donate \$..... to maintain the activities of the Tung Jung Association.

Please ignore this reminder if you have already paid your membership