	fù rich; abundant	富：此字由代表屋顶的“宀”，代表高度的“高”字及代表田地的“田”字组成。它象征着一个人把从田里(田)收获的粮食高高地(“高”或“白”)堆在家里(宀)，即“富”。但精神上的财富恐怕更为重要。正如谚语所说：“财富多少看房屋，美德如何需看人。”	Man created this symbol for material prosperity: 富 from 宀 (roof), 高 (high) and 田 (field). Under shelter of the roof (宀), he piled up high (高 or 白) the products of his field (田) and amassed great wealth: 富. Spiritual wealth, however, is to be preferred, according to the saying: “Riches adorn the house; virtue adorns the person.”																																															
富丽 fù lì grand; 富強 fù qiáng prosperous and 富饶 fù ráo bountiful; fertile 富庶 fù shù rich and abundant 富翁 fù wēng wealthy man 富裕 fù yù wealthy																																																		
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新西蘭東增會
THE TUNG JUNG ASSOCIATION OF NZ INC.
PO Box 9058, Wellington, New Zealand-
www.tungjung.org.nz
Newsletter Summer 2010 issue

The Tung Jung Association of New Zealand Committee 2010—2011					
President	Willie Wong	386 3099	Membership	Jocelyn Gee	04 2331746
Vice Presidents	Brian Gee	566 2324	Property	Charles Lum	476 9582
Secretaries-	Joe Chang	388 9135		Joe Chang	388 9135
English	Sam Kwok	027 8110551	Newsletter	Brian Gee	566 2324
Chinese	Peter Wong	388 5828		Thomas Chong	472 6916
Treasurer	Robert Ting	478 6253		Gordon Wu	388 3560
Assistant treasurer	Virginia Ng	232 9971	Website	Peter Moon	389 8819
Social	Elaine Chang	388 9135		Gordon Wu	388 3560
	Jocelyn Gee	042331746	Consultant Public relations	Peter Moon	389 8819
	Valerie Ting	565 4421		Anne Chong	388 4085
	Pete Wong	021 2396654		Gordon Wu	388 3560
Please visit our website at http://www.tungjung.org.nz					

President's report.....

I am pleased to submit my first report as president of the Tung Jung Association.

I hope I can follow in the footsteps of past outstanding presidents that had served the Association. I know I have an enthusiastic committee helping this year, which I am sure will make my job easier.

Since taking office, there have been a few functions. The Chinese National Day celebrations which the Association takes part in with the other "county" associations, was in my absence, represented by Brian Gee and I am told he did a very good job.

The Chung Yeung Festival dinner at the Dragon's Restaurant was well attended and a good time was had by all. The Association took the opportunity to invite the family of the late Jack Chung who had bequeathed \$10,000 to the Association.

My thanks to all those who sold tickets to make the function a successful one and to those brave souls who braved the cold wet weather to attend the traditional observance at Karori Cemetery. While at the cemetery, David Fung and I noticed how neglected some of the Chinese headstones were and David has put a proposal to the Wellington Chinese Association as a project to help restore some of the headstones. A meeting with the Wellington Chinese Association is scheduled at the next meeting.

The following events are coming up.....

Dec. 8th - Senior members Christmas yum cha lunch at the Dragon's Restaurant.. Please see advertisement.

Feb. 6th – Chinese New Year celebrations also at the Dragon's Restaurant. Please see advertisement

Early March – A proposed trip to visit a 21st century market garden in Otaki with a barbecue supplied.

April 3rd – Ching Ming Festival

June – An evening at the Time Cinema viewing a suitable Chinese film.

Sept. – Mid Autumn Festival.

Sept. – Chinese National Day celebrations

Oct. – Chung Yeung Festival

A trip to visit the Chinese Garden in Dunedin late next year is envisaged but we will keep you informed on that later on.

In order to keep the Association going, we need your support. That can be in the form of keeping your membership fees up to date, or a generous donation or joining the committee and putting in your input. We need younger members in the committee as some of the older members have reached retirement age.

As this is the last newsletter of the year, may I take this opportunity to wish you all a great Christmas and a happy New Year.

Willie Wong

December 2010

P.S. Please don't forget Chinese New Year on February 6th 2011 – the year of the Rabbit, as the next newsletter will be out in March. 恭喜發財! 新年快樂!

Holiday reading.....

The Earth Turns Silver — the much acclaimed first novel by Tung Jung member ***Alison Wong*** about life in Wellington in the 1920's between a new Chinese immigrant and a Kiwi woman. Alison's description of 1920's life in Wellington may bring back many memories.

Unpolished Gem — also a first novel by Australian writer and lawyer ***Alice Pung***. She received the Australian book industry's Newcomer of the Year Award. The story is about a Chinese Cambodian family pursuing the Australian Dream—Asian style. The book is rich in comedy and gives a portrait of a family in its struggles and triumphs.

會長報告

我是東增會館會長,我感到很樂意,為東增會館提交第一份會長報告.

我期望能跟隨著服務過會館的傑出會長們的腳步.我知道,我今年有熱情的委員會會員來說明我.我有信心我能更容易地去完成任務.

自從述職後,會館有一些慶典,我們與其他縣的會館一同參加了中國國慶慶典.由於我當天缺席,就由 **Brian Gee** 代表出席.我得知他出色地完成工作.

在龍餐館舉行的重陽節晚宴會,我們都出席了,而且過得很愉快. 我們會館借此機會邀請了前會館會員 **Jack Chung** 的家人來參加. 並感謝 **Jack Chung** 遺贈了\$10,000 給我會館.

我感謝那些買入場票的會員, 他們使這次慶典能成功. 還有要感謝那些冒著濕冷天氣勇敢的會員們能參加在 **Karori** 墓地的傳統拜祭. 當在墓地的時候,我和 **David Fung** 注意到很多中國人的墓石都被忽視. **David** 已經向惠靈頓中國協會提出計畫去說明恢復一些墓石. 與惠靈頓中國協會的會議,預先安排在下個例會.

以下的就是即將到來的活動安排:

12月8日 在龍餐館有個資深會員的聖誕飲茶午餐. 請看廣告.

2月6日 在龍餐館的中國年慶祝會. 請看廣告.

3月初 有個計畫去 **Otaki 21** 世紀市場公園旅遊並燒烤.

4月3日 清明節

6月 找個晚上,在時代電影院看一場合適的中文電影.

9月 中秋節

9月 慶祝中國國慶日.

10月 重陽節

在2011年下半年,去參觀達尼丁的中國花園,現在在設想中.我們稍後通知大家.

為了保持會館的運作,我們需要你的支援,慷慨解囊或加入會館或付出你能付出的.我們需要年輕的會員加入委員會.因為很多老會員已經到了退休的年齡了.

因為這是今年最近的新聞簡訊,我借此機會祝大家耶誕節快樂和新年快樂.

黃蔭邦

2010年12月

附加: 請不要忘記中國年是在2011年2月6日,那是兔年. 因為下期的新聞通訊會在明年3月出版. 在此恭喜大家,恭喜發財! 新年快樂!

More holiday reading.....*Ching Chong China Girl* — is the candid memoirs of **Helene Chung** the author. It tells the story from her fruit shop days to become the first female posted abroad by the Australian Broadcasting Corporation. A story about an Australian born Chinese growing up in 1950's Tasmania with a shocking secret—her mother was a nude model and lived in sin. The book is filled with honesty and gives an insight into life that crosses between Eastern and Western cultures.

Tung Jung profile.....

Warren Gee 呂超遠, Bak Shek village 白石村

Chief Executive of FNZ (UK)

Warren Gee is the UK Chief Executive of FNZ, a company which specialises in providing wealth management technology and services to major financial institutions around the world. As part of the founding team of four people in 2004, Warren has seen the company evolve from a New Zealand based start up company to a global company of 400 people, administering over £10 billion in assets on behalf of over 300,000 investors.



A combination of finance and software development experience has allowed Warren to do a number of roles within FNZ, including leading the software development effort for FNZ's first major projects in both NZ (for Bank of New Zealand) and UK (for Standard Life). Warren also played a lead role in effecting a Management Buy Out of the company in early 2009.

After earning a Bachelor of Commerce and Administration from Victoria University, Warren's career started in 1993 when he joined the Chartered Accountancy firm, KPMG. The opportunity to play rugby in Scotland and to work in the UK saw Warren follow in the footsteps of so many other New Zealanders, starting his OE in 1996.

Travel, rugby and work filled the next three years and Warren returned to NZ in late 1999 where he joined the company that would later become FNZ.

Born and raised in Wellington, Warren is the son of Brian and Cynthia Gee, the second of three children. He credits much of his success to the guidance and support of his parents and wife Susan. Sisters Nicola and Melanie have also had successful careers which further underlines the excellent grounding Brian and Cynthia provided for the family.

Like many Tung Jung member's descendants, Warren spent his formative years working in the family fruit shop in Pe-tone. Along with teaching him the value of a strong work ethic and teamwork, washing vegetables early in a mid-winter morning has also set him up well for dealing with the harsh UK winters!

The strong sense of belonging engendered by the Chinese community in Wellington while growing up, has also had a marked effect on Warren's outlook on life and he remembers with great fondness the camaraderie of the fruit and vegetable markets, large gatherings at his grandparents house and the monthly "boys dinners" he used to attend with friends of Brian.

Warren lives in Edinburgh with Susan and their two daughters, Sophie (5) and Maddie (3). Despite having spent more than half his working life in UK, Warren still considers New Zealand to be home and hopes to mirror at least part of his own upbringing in that of his children. In his mind, one of the great things going for Sophie and Maddie is that they get to choose the best aspects of Scottish, Kiwi and Chinese culture – except of course when they choose which rugby team to support!



Warren and family with wife Susan, grandmother and daughters Sophie and Maddie

Obituary.....

Peter Kohing 黃騰健 Bak Shek village 白石村

17 November 1939—20 August 2010

My father was born in Bridge Street, Rongotai in 1939. The second son of Wong Ko Hing 黃求興 and Loo Sai Ting 盧細甜, he was the third child of 6 and the first child to be born in NZ



It was growing up in and around Wellington City where he made lifelong friendships with many of the Chinese kids that he met via family friends or at the Chinese school that was run every afternoon at St .Mark's Church School.

Dad went to Wellington Technical College where he was captain of the A basketball team that were runners up at the secondary schools tournament in 1958 and he was also a deputy head prefect in his final year at college.

After high school, Dad went to Teachers College where he embarked on a career of teaching throughout the North Island. Early on in Dad's career he was posted to little primary country schools dotted around the Hawkes Bay and the Wairarapa. There he taught classes of 20-30 kids of all ages how to read, write and count. He often used to say that it was ironic that when he began his teaching career, he was, a young Chinese guy teaching Maori kids English.

When Dad was teaching at these schools, he would often travel in the weekends up to Auckland, Hamilton or come home to Wellington to catch up with other Chinese families. By doing this, he maintained his family friendships with many of the other Chinese families in NZ when most only came together for the annual sports tournaments.

In the 1960's he met my mother Audrey and after they were married in 1967, Dad based himself back in Wellington. For the next 30 years, he taught at schools such as Newtown, South Wellington, Bellevue, Randwick and Te Aro . He also spent a year lecturing at Wellington Teachers College in Karori before I was born in 1974.

My father was a foundation member of the Wellington Chinese Sports & Cultural Centre (WCSCC), and for the 30+ years after it opened in 1977, he formed part of the core team that fundraised for the WCSCC through its many catering events such as the weddings that were held at the Centre, the Gourmet dinners and its yearly Market days that were held at Turners & Growers. It was also his enthusiasm for education and the Chinese community where he helped to set up the Yau Yih Yun which was one of the first Chinese Language Preschools in NZ to be recognised by the Ministry of Education in the 1980's.

In the 2000's, my father was elected onto the Tung Jung Association Committee, it was here that he re-forged some of the relationships he had had with those that he had grown up with. He enjoyed working on a lot of the projects the Association undertook and he was very proud when the new Tung Jung premises in Torrens Terrace was purchased.

Prior to Dad's passing he was working with some old friends on a book about the sites of Chinese businesses in the Wellington region and work on this book is being continued even though he's no longer with us.

For those of you who don't know, Dad was diagnosed early in 2009 with Mesothelioma, which is a rare form of cancer caused by the lodgement of asbestos fibres in the lung walls. It takes about 30 years to show up. When he was told that the outcome was grim, he fought the bravest battle for just over 15 months, which was 7 months longer than doctors thought. My Dad stayed fiercely independent and proud right to the end and Mum and I are so proud of him for his courageous efforts with his battle.

Dad has left a big hole in our lives and its hard to get used to the fact that he's not with us anymore.

Obituary continued.....

In the last few months, I have heard many of his friends and colleagues describe Dad as being a caring, generous, organised, friendly, honourable and dedicated person. To some of you, he was a mentor, an advisor and a leader. He was an educator and for all of his life, he was dedicated to the NZ Chinese Community. He was a very sociable person, where he could talk to anyone about anything, anywhere, and if he could help you he would go out of his way to help you with what you needed and if he couldn't, he'd find someone else who could.

My Dad was a lot of things to a lot of people, but to me, he was my Dad. He taught me how to drive, change a tyre and put the oil in the car. He taught me that life isn't always as easy as it looks on TV and best of all, it was his enthusiasm for our community that has made me the person I am today.

Mum and I are grateful to those of you who kept in touch with Dad throughout his battle with his illness. He really enjoyed receiving all the emails, letters and phone calls. You all gave Dad the encouragement to keep on fighting right to the end and for this, we thank you.

Justine Kohing

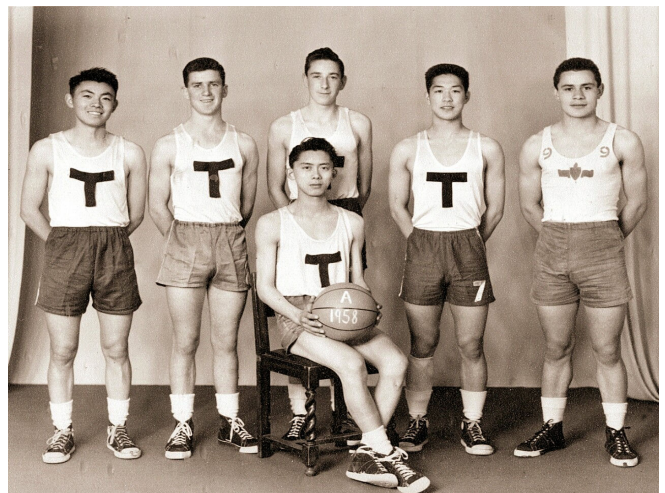
November 2010



The Kohing family: May, Mrs. Kohing, Percy, Tom (rear), Paul, Josephine,

Mr. Kohing, Peter

Photos courtesy of Justine Kohing



Peter (sitting) and Wellington Technical College basketball team

Thank you.....thank you.....thank you.....

Thank you for your kind donations and subscriptions. Your generosity will enable the Association to carry on the good work for future generations.....

The Chun family

Yvonne Chew Lee

Ho and Maria Young

Steven and Donna Low

Diana and Young Chan

Kwan Yim Lai

Mrs. Lowe Woo

Donald and Dorothy Wu

Christopher and Sally Bing

Moya Ng

Mary Chong

Caroline and Bernard Sang

Allan and Marion Hoon

Alice Cheung

Valerie Ting

Norman and Jessie Lowe

Obituary.....

Mavis Chun 陳美嫦 — Bak Shek village 白石村

14 September 1916 – 28 September 2010

Mavis or May, as she is sometimes called by the family, was the matriarch of the Chun family in Wellington. She was the first child born in Wellington to Chun Yee Hop 陳宜合 and his second wife Wun Choy Lin 溫翠容 . Her father arrived in New Zealand in 1895 and her mother in 1915.



He was 46 at the time of Mavis's birth and she was 20. Mavis's Chinese name was given to her by her father but her English name was supposedly given to her by Annie Wong, the popular wife of the Chinese Anglican minister at that time. After two years, Mavis had a sister and every year after that another sister until 1923 when the first boy Bill, was born. In all, Mavis's mother had 18 children, all single births .

Mavis started school at Te Aro Primary School on The Terrace in the same year her father moved the family fruit shop from Lambton Quay to Willis Street. Being the eldest, she was given responsibilities well beyond her years and had a growing up period completely different to other children of her time.

In 1929, when Mavis was 13, her father took the whole family (10 then) back to China for a Chinese education for at least six years. However, after less than a year, one of the boys became sick and fearing that they might be targeted for kidnapping or die from illness, Mavis's father returned to New Zealand with the three boys. Mavis and her sisters stayed with her father's first wife, eventually attending a traditional Chinese school. However as Mavis was a bright and brilliant student, after two years, her father decided she was more useful in the shop in Wellington than studying in China and in 1931, returned to Wellington. She was then 15.

Mavis's job was now to help her parents full time with the family and the shop. Being the eldest child, it was natural in those days that she shouldered the responsibility. There was limited communication with her father and even less with her mother so Mavis bore the responsibilities with no support from anyone. It was a hard time for the family, financially and otherwise and with so many to support, it was all work and no play.

In 1932, her father moved shop again to Coutts Street in Kilbirnie. By 1941, another seven children had arrived and the remaining six sisters return from China made the family even larger. To cope with this increase and to support the family, in 1935 Mavis's father bought another fruit shop in Newtown, where Mavis moved with her parents and the younger children.

In 1946, Mavis's mother died from ovarian cancer at the age of 49 and a year later, her father passed away at the age of 78. With both parents dead, there was no one to look after the family and business except 32 year old Mavis and her 25 year old brother Bill.

Because there were no parents, there was a strong possibility the family would be broken up by the social services. This was particularly after the younger ones decided to wag school unknown to Mavis. The social welfare suggested that as Mavis was obviously unable to care for her brothers and sisters, the family should be fostered out.. Mavis knew that this would be the end of the family and she refused. Determined that this would not happen again, she cared for the family with firmer discipline to enable them all to stay together.

Mavis enjoyed parties and socialising when time and family duties permitted. The 1940's brought changes to the community with more young Chinese arriving in Wellington. Chinese sports clubs were formed and Mavis enjoyed the company of other people of her age. Even though she didn't play sports herself, it gave her the opportunity to relax from her responsibilities. She loved to dress up for the functions and made all her own and the children's clothes as was the trend of the time.

Mavis loved classical music, bought a piano and took piano lessons. She entertained her friends by playing the piano and as she had a fine soprano singing voice, also took singing and elocution lessons to develop it. She also developed her professional skills by going to secretarial college where she learnt shorthand and typing. She bought herself a typewriter and in later years this was to become her main means of communication and she wrote thousands of letters over the years.

Despite the grind of looking after the shop, Mavis maintained a refined dignity and wanted her siblings to do well. She arranged for them to take piano lessons and Chinese language classes and made sure they practised.

In 1951, the Newtown and Kilbirnie shops were sold and Bill bought the Zenith Fruit shop in Manners Street. All the siblings moved to work in the new shop. In 1952, the family bought a large house in Homewood Avenue in Karori, where they all lived. From this point life improved considerably for the family.

In 1955 with all the children grown up, Mavis decided it was time for her to take a break and she took a holiday in America, where she worked in a Chinese restaurant for six months. She returned to work with the family again until 1966 when decided to travel again, this time to Hawaii. On her way back to New Zealand, she stopped off in Hong Kong for a brief visit which lasted for 24 years! She found work there as a personal secretary. At the age of 55 she decided to be free of her responsibilities and enjoy life. She loved Hong Kong for its vibrancy, culture and food.

Mavis never married as this was denied her by of her responsibilities to her family. Her youth was spent for the good of the family.

Mavis retired in the late 1980's. In 1990 when in her 70's she returned to Wellington from Hong Kong to live out her remaining years at Homewood Avenue with youngest sisters Connie and June. There she enjoyed family gatherings, discussed Chinese history and culture and joined the Chinese Anglican Church which she attended regularly. Mavis passed away suddenly and unexpectedly on Monday 27 September at the age of 94.

Mavis's life was not easy as she sacrificed her own life for the sake of holding the family together, a virtue that is seldom seen these days. She truly had an indomitable spirit and the remaining family will miss her tremendously.

Mavis's funeral was held at the Chinese Anglican Church in Glenmore Street on Tuesday 5 October and attended by numerous family and friends. She is buried in the Tung Jung section at Makara Cemetery.

Adapted from the eulogy by Nigel Murphy at Mavis's funeral .

102-Year-Old Student Proves You're Never too Old to Learn

Ma Xiuxian never had the opportunity to attend school, as a child, but she is making up for that in her later years. The 102-year old Chinese woman, from Jinan, Shandong province, began working at a cotton mill, at the age of 13, and married when she was only 18. She gave birth to nine children, seven of which attended universities. Her children remember Ma Xiuxian and her husband made great sacrifices, in order to support their studies, but never got the chance to fulfill her own dream, of going to school, for the first time.

After being interviewed by a local newspaper, and revealing her dream, on March 31, Ma Xiuxian was invited to the Weishan Road Elementary School, to attend her first class. Equipped with a schoolbag and a large magnifying glass (for reading), Ma entered the class in the applause of her primary school classmates. The 102-year-old student commented she was very proud to be able to go to school, and that she will study hard to bring her contribution to the motherland.



Chung Yeung Festival 重陽節.....

On Sunday 17 October, the weather was cold, windy and wet and a few old stalwarts of the Association braved the wintry conditions to observe the traditional rituals to honour our ancestors at the Tung Jung Association's memorial at Karori Cemetery. When the party arrived at the memorial site, it was noticed that some other member had been there before us and had placed some fresh flowers and incense sticks on the memorial. We do not know who that was but if you are reading this article, thank you for your dedication and let us know who you are!

Normal procedure would be to sweep and clean the memorial, place fresh flowers and light incense sticks and place food on the memorial, offer it to the ancestors and then eat the food ourselves. Owing to the inclement weather that day, all that was not feasible so the fresh flowers were placed on the memorial, the ancestors honoured and then it was back to the Tung Jung rooms to eat the food and light the incense sticks. Those who attended enjoyed the yum cha lunch in the warmth of the Tung Jung rooms. In the evening, the Association had a public dinner at the Dragon's Restaurant in Tory Street. We had a full restaurant and all who attended were fully satisfied with the sumptuous meal the restaurant provided. The usual lucky draws are always popular and there were some excellent prizes for the raffles. In all, the evening was enjoyed by all.



The Tung Jung Memorial



Those who braved the weather



The packed restaurant

Beauty Mud Cup 2010 Held in China

With the eyes of the entire world on the Football World Cup, in South Africa, local authorities from Changsha, China had to come up with something better, yet related to current events.

And what's better than football? Mud football, played by barely dressed gorgeous models, of course. So they set up a small football pitch, filled it with mud, brought in models from various Chinese cities, and got the **Beauty Mud Cup 2010** under way. In the photos below, teams from Hunan and Hubei go head to head, in one of the first matches of the competition. I don't know the score, and neither do most of the male spectators who resumed to roars and cheers every time any of the girls kicked the ball through the mud.



CLAN SURNAMES OF RESPECTIVE ZENGCHENG VILLAGES

VILLAGE			SURNAME		
Mandarin pronunciation (Pinyin)	Cantonese pronunciation (romanised)	Chinese characters	Cantonese pronunciation (romanised)	Chinese characters	Mandarin pronunciation (Pinyin)
Baishi	Bak - shek	白石	Kwok, Lee, Luey, Shew, Wong	郭, 李, 呂, 蘇, 黃	Guo, Li, Lu, Su, Huang
Baishui	Bak - soi	白水	Wong	黃	Huang
Pitou	Bi - toa	被頭	Chung	鐘	Zhong
Dadun	Dai-dun	大敦	Loo, Ou (Au)	盧, 歐	Lu, Ou
Dongpu	Dong-bo	東埔	Kwan	閔	Guan
Zhuhuangtang	Gee-wong-tong	朱黃塘	Gee	朱	Zhu
Jiangbei	Gong-boi	江背	Chung	鐘	Zhong
Jiuyu	Go-yi	久裕	Lee	李	Li
Gualing	Gwa-liang	瓜嶺	Wong, Chan	黃, 陳	Huang, Chen
Guanhu	Gwoon-fu	官湖	Lowe (Lau)	劉	Liu
Xiaji	Ha-gee	下基	Chan	陳	Chen
Xuehai	Hok-hoi	學海	Lay (Lai), Chung	黎, 鐘	Li, Zhong
Zhangpi	Jurng-bi	章陂	Kwan	閔	Guan
Zhangda	Jurng-dai	張大	Shum	沈	Shen
Liantang	Leen-tong	連塘	Wong	黃	Huang
Yayao	Nga-yiel	雅瑤	Ng (Wu), Deng	吳, 鄧	Wu, Deng
Xiapingdi	Ha Ping-di	下平地	Young	楊	Yang
Shanpindi	Sheung Ping-di	上平地	Young	楊	Yang
Shacun	Sa-chuen	沙村	Chan	陳	Chen
Shatou	Sa-tao	沙頭	Wong, Kan	黃, 閔	Huang, Guan
Shixia	Shak-ha	石下	Lowe (Lau)	劉	Liu
Xiancun	Seen-chuen	仙村	Chan, Lit	陳, 列	Chen, Lie
Shangji	Sheung-gee	上基	Chan	陳	Chen
Shangshao	Sheung -shel	上邵	Shew	蘇	Su
Xinjie	Sun-gaai	新街	Chan, Dong	陳, 董	Chen, Dong
Xintang	Sun-tong	新塘	Dong, Jarm, Ma, Ng (Wu), Ou(Au)	董, 湛, 馬, 吳, 歐	Dong, Zhan, Ma, Wu, Ou
Taicun	Tai-chuen	太村	Chung	鐘	Zhong
Tianxin	Tein-sum	田心	Ng (Wu)	吳	Wu
Tangmei	Tong-mei	塘美	Lowe (Lau), Yip, Ou (Au)	劉, 葉, 歐	Liu, Ye, Ou
Tagang	Tup-gong	塔崗	Chan	陳	Chen
Hengkeng	Waan-han	橫杭	Wong	黃	Huang
Yaotian	Yiel-tein	瑤田	Wong	黃	Huang

This could be Nature's greatest superfood

Black rice - revered in ancient China but overlooked in the West - could be one of the greatest "superfoods", scientists say.

The cereal is low in sugar but packed with healthy fibre and plant compounds that combat heart disease and cancer, say experts.

Centuries ago it was known as "Forbidden Rice" in ancient China because only nobles were allowed to eat it.

Today black rice is mainly used in Asia for food decoration, noodles, sushi and desserts.

Food scientist Dr Zhimin Xu said: "Just a spoonful of black rice bran contains more health promoting anthocyanin antioxidants than are found in a spoonful of blueberries, but with less sugar, and more fibre and vitamin E antioxidants.

"If berries are used to boost health, why not black rice and black rice bran?"

"Especially, black rice bran would be a unique and economical material to increase consumption of health-promoting antioxidants."

Bran is the hard outer coating of a cereal grain that is often removed during processing.

Research suggests that plant antioxidants, which mop up harmful molecules, can help protect arteries and prevent the DNA damage that leads to cancer.

Anthocyanins provide the dark colours of many fruits and vegetables, such as blueberries and red peppers. They are what makes black rice "black".

Food manufacturers could potentially use black rice bran or bran extracts to make breakfast cereals, beverages, cakes, biscuits and other foods healthier, said Dr Xu, from Louisiana State University.

When rice is processed, millers remove the outer layers of the grains to produce brown rice or more refined white rice - the kind most widely consumed in the West.

Brown rice is said to be more nutritious because it has higher levels of healthy vitamin E compounds and antioxidants.

But according to Dr Xu's team, varieties of rice that are black or purple in colour are healthier still.

The scientists, whose findings were presented at the 240th National Meeting of the American Chemical Society in Boston, analysed samples of bran from black rice grown in the southern parts of America.

They found boosted levels of water-soluble anthocyanin antioxidants.

The pigments in black rice bran extracts produced a variety of different colours, ranging from pink to black.

Another food industry application for black rice could be using the pigments as healthier, natural colourants, said Dr Xu.

Studies linked some artificial colourants now used in foods to cancer and behavioural problems in children.



Black rice pudding

Chinese Artist Makes World's Thinnest Ceramic Bowl

Huang Cheng-nan, a ceramic master from China, has created a series of beautiful ceramic bowls, thinner than China's Jingdae bowl, the **thinnest ceramic in the world**, according to the Guinness Book of Records.

Huang Cheng-nan's ceramic bowls range from 12 cm to 20 cm in diameter, weigh between 4 and 8 grams, and are between 0.15 and 0.18 mm thick. His works are so light they can easily be supported by a cobweb. These fragile works of art are on display in Taipei, and will soon be acknowledged as the thinnest ceramic bowls on Earth.



Chinese New Year.....

Chinese New Year in 2011 falls on February 3rdthe Year of the Rabbit. Just what is Chinese New Year? There's actually a lot more to it than lion dances and firecrackers, although these two pieces of tradition are integral and more visible, Chinese New Year to China is like Christmas to the West. In essence, Chinese New Year is spending time with family, gift giving and, the all important, food-fest.

As if the Chinese language isn't difficult enough for Westerners, what's with the upside-down character one sees on so many doors and windows during, and left up after Chinese New Year?



The character is 福, *fu*, pronounced "foo". It means fortune or luck. In Chinese, saying *Fu dao le* 福到來 means "luck or fortune has arrived" but the word "dao" can also imply to fall down or turn upside-down. So, literally turning the character 福, *fu*, upside-down is a play on words implying fortune has arrived. You'll see the character, usually written in gold on a red background, hung on doors across the country by Chinese hoping for good fortune for the new year. The decorations are often left up all year so you may see it at any time. And why not? Everyone needs a little fortune heading their way.

If you've been inside a department store in China from December to February, you might be wondering what the strange winter fashion surrounding red underwear is. Most prominent in the men's section, red underwear is one of the most popular gifts for sweethearts to exchange around Chinese New Year.

So, *this* winter's fashion it is not. Every winter, red underwear decorated with gold embroidery usually illustrating the pertinent zodiac animal go on sale in China's stores.

For those turning 12, 24, 36 etc. (the Chinese Zodiac uses a cycle of 12), termed *benming nian*, or the meeting of one's zodiac year, traditional Chinese belief is that it can be an unlucky year. To ward off any dangers that might befall you in your *benming nian*, it helps to wear red. Red is one of the luckiest colours in Chinese traditions, standing for loyalty, success and happiness. If you're really traditional, you should wear red every day, all year long. If you're not a big fan of the colour red in your outer wardrobe, red underwear is an easy way to protect yourself against the hazards of *benming nian*. Better ask your sweetheart for more than one pair!

The Lantern Festival or **Yuanxiao**, falls on the final, or fifteenth day. This marks the end of the Chinese New Year celebrations with a party under the full moon. Legend has it that Yuanxiao was a beautiful maid in the emperor's palace. Despite her opulent lifestyle, she missed her family and desired only to be home with her family during Chinese New Year.

The story goes that she told the Emperor that the God of Fire visited her and told her that he planned to burn down the city. She suggested that the Emperor should make the city look like it was already burning so the God of Fire wouldn't bother them.

The Emperor took the threat seriously and had the entire court and city put up coloured lanterns and light firecrackers to mimic a great fire. The palace was so busy with the preparations that Yuanxiao was able to sneak home!

A person born in the Year of the Rabbit is described as being articulate, ambitious, controlled, affectionate, friendly, cooperative but overly sentimental! They are compatible with people born in the Year of the Pig and Sheep but to be careful with people born in the Year of the Rooster! Good career choices tend to be lawyers, actors and diplomats! Some famous Rabbits are Michelangelo, Madame Curie and Albert Einstein.

Chinese New Year celebrations have their origin with end-of-harvest celebrations when people would offer thanks to gods for good harvests and entreaty for a good crop in the following year. Although they varied according to the different calendars used, the customs were formalized under Han Dynasty (206BC-AD 25) rule with their adoption of the formal *Taichu* calendar, to the first day of the first lunar month. During the economically prosperous and politically stable Tang Dynasty (AD 618-907), celebrations around the New Year blossomed. Traditional customs around superstitions and worship gradually became means for people simply to celebrate and enjoy time with their families.

To celebrate the Chinese New Year in 2011, the Tung Jung Association will be holding a dinner at the Dragons Restaurant in Tory Street on Sunday 6th February 2011 beginning at 6.30pm. If you would like to join us then please book early to any committee member to avoid disappointment as the restaurant will only seat so many people.

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 8 December 2010

at 12.00 noon

Cost per person \$15.00

Members over 75—free

RSVP by 3 December 2010 to:

Gordon Wu phone 027 4875314

Elaine Chang phone 3889135

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

2010 年十二月八日 星期三

每位費用\$15.00

會員75 歲以上 免費

在2010年十二月三日之前請 賜 覆:

Gordon Wu; 電話 027 4875314

Elaine Chang: 電話 3889135

東 增

新西蘭東增會館

THE TUNG JUNG ASSOCIATION OF NZ INC
CHINESE NEW YEAR DINNER

DRAGON'S RESTAURANT

25 Tory Street

Sunday 6 February 2011

6.30pm

\$35.00 per person

Raffles

Lucky draws

BYO

In tables of 10

Tickets available from committee members or tel.

Elaine Chang 04 3889135 or Gordon Wu 027 4875314

Limited seating—please book early



Changing face of the medical profession in NZ

You are sick so you decide to see a doctor. What sort of doctor would you expect to see you? Thirty odd years ago you would expect to find a white male doctor to attend your needs. Today, there is a fifty per cent chance an Asian doctor will look after you. So what has happened to the white male doctor?

This year, 49 per cent of students qualifying for entry into Auckland Medical School were Asian or Indian. Less than 40 per cent were Pakeha. The white male is a goner – says a former hospital board member. The Asians are here to study and most do not play sport, all they do is work. They get good marks and have their family supporting them and therefore are high achievers. The white male in his first year has too many distractions like drinking, playing sport, going out with friends and therefore is not committed to hard studying as do the Asians.

Entry to Auckland medical school is strictly by merit only – not because the student is the son or daughter of a doctor and there are often complaints from doctors whose children failed to get entry to medical school. To get into medical school, not only does one have to have good grades but also to pass an interview process. This process heavily favours the Pakeha applicants. Asian applicants are declined at twice the rate of Europeans that is, more are declined than accepted. Of those accepted, more than 50 per cent are females

So what makes Asians go into the medical profession?

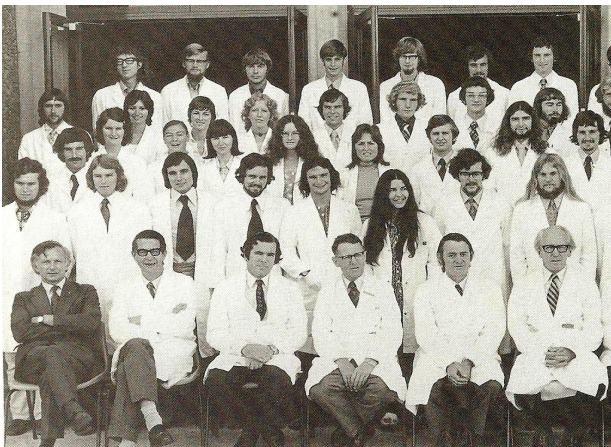
Apart from being the child of a medical family, most Asian parents want their children to become doctors for many reasons – job stability and status, being the most important ones. When one becomes a doctor, people respect you more because they trust you to look after their health. Asian parents are more supportive and encourage their offspring to work harder to achieve success.

The interview process does not favour Asian students who have not assimilated into NZ society. Not only do you need brain power, but a good doctor must also understand the more mundane things of everyday life. Those who do make it, have gained the respect of their peers and can look forward to a comfortable life in New Zealand.

The older generation, still has the belief that a white male doctor is the one they want to see. They find it hard to accept an Asian doctor, let alone a female one to examine them. This attitude will have to change if the ratio of white male doctors to Asian doctors drop more.

So, if you are ill, who would you like to examine you? It doesn't matter. You can be assured that only the best medical graduates, regardless of race and sex, will be there to look after you.

Adapted from an article in North and South magazine.



The changing face of doctors at Auckland School of Medicine. Left: Fourth year students in 1975 and (right) a representative number in the School's graduating class of 2009.

Wellington Chinese Garden.....



In 2003, the Wellington Chinese garden was first mooted and the Tung Jung Association was a founding member of the Wellington Chinese Garden Society Inc. and a cash contribution was made to the Society. Up until 2007 - 2008, there has been a lot of discussions, issues, plans, competition, application for resource consents, but nothing had come out of it. There has been issues with the Wellington Harbour Board, the Wellington Waterfront Ltd. , the Wellington City Council, Beijing, Xiamen and others which has held up progress in the fruition of the Chinese garden.

Last year, representatives from Beijing and Xiamen came to Wellington and looked at the site earmarked for the Chinese garden and also the proposed plans for its devel-

opment. These representatives came because they have been asked to contribute their expertise and some materials for the proposed garden. They went away not happy with the original plans and asked for a redraft to specifications that they proposed. This was done and earlier this year, the Mayor of Wellington and some councillors and representatives from the Chinese Garden Society, went to Beijing and Xiamen to investigate building materials and ascertain the extent of the donation from the two cities. A Memoranda of Understanding (MoU) was signed by Wellington's mayor, Kerry Prendergast and the Mayors of Beijing and Xiamen.

Beijing is concerned that the resource consent has not been granted as yet but will commit itself at a later date. Xiamen has reaffirmed in writing their commitment and are now working out how to provide their expertise and building materials.

In order for the development of the Chinese Garden to proceed, it is important to raise sufficient funds to pay the contractors. A fund raising committee is being formed by the Society and in the next few months there should be some developments. There has been significant progress made these past few months than the past three years!! If all goes well, the Wellington Chinese Garden will be a Wellington attraction before the autumn of 2012!!

The Association has plans for a trip to visit the Dunedin Chinese Garden in the near future. Please express your interest to any committee member listed on the cover page and we will advise you accordingly. Cost and programme have yet to be ascertained.

Chinese Artist Carves Football Players on Eggs

Wang Huaping, a Chinese artist and huge fan of football, has found a unique way to celebrate the World Cup 2010. Using a fine chisel, he managed to carve the faces of famous football players on eggs. Wang Huaping has so far carved hundreds of eggs, and is an established artist in his home city of Tianjin. Now he has extended his collection of artworks with the portraits of famous football players like Lionel Messi, David Beckham, or David Villa. He has also carved the logos and mascots of the 2010 Football World Cup.

No info about the actual carving, but this man must have a real gentle touch, if he can keep from cracking the eggs with that chisel.



Congratulations to Nanette Kwok.....

Mrs Nanette Kwok, wife of Dr. Frank Kwok and past President of the Wellington Chapter of Ikebana International, has been awarded the prestigious Order of the Rising Sun, Gold and Silver Rays decoration of Japan for her work promoting Japanese culture in New Zealand and internationally.

The Order will be presented on behalf of the Emperor of Japan by H.E. Mr Hideto Mitamura, Ambassador of Japan to New Zealand, at a reception scheduled for December.

Mrs Kwok has been promoting Japanese culture through the art of Ikebana, or traditional Japanese flower arrangement.

Mrs Kwok began studying Ikebana in 1968 at day and night classes at what is now Wellington High School. She explains that at the time she already had experience at Western-style flower arranging, and that she originally began Ikebana as she thought it would complement her Western-style arrangements.

Mrs Kwok describes Ikebana as a “wonderful art from Japan which has spread throughout the world,” and says that it “calms the mind.”

Mrs Kwok has demonstrated and exhibited Ikebana on a variety of different occasions, including at the recent 2010 Japan Festival of Wellington, held at the Town Hall in September.

Mrs Kwok has also travelled to Wellington’s Sister City of Sakai in Japan to participate in the 50th anniversary of the Sakai Ikebana Association, an anniversary that happened to fall on the 15th anniversary of the founding of the Wellington-Sakai sister city affiliation.

Ikebana International is a cultural non-profit organisation founded in Tokyo, Japan in 1956. Its purpose is to stimulate, cultivate and perpetuate the study of Ikebana throughout the world. Membership is open to all persons who are interested in the art of Japanese flower arrangement. Their motto is “Friendship through flowers.”

The Order has not been awarded to a New Zealand citizen since 2005. Further information about the Order and the award ceremony is available from the Embassy of Japan in Wellington.



Adapted from Dominion Post and Wellington Scoop.

Tung Jung Association Social calendar of events 2010—2011

Late November	Summer Newsletter
8 December 2010 Wednesday	Seniors Christmas Yum Char, Free to over 75s at Dragon Restaurant \$15 others
6 Feb 2011 Sunday	Chinese New Year of Rabbit Celebration Dinner at Dragons Restaurant
4 March 2011 Friday	Bus trip to Woodhaven Market Gardens, Levin and Barbecue Sponsored by John Clarke.
March 2011	Autumn Newsletter
April 3 2011 Sunday	Ching Ming dinner
June 2011	Winter Newsletter
April/May 2011	Movie of Chinese interest at Time Cinema, Lyall Bay with refreshments
Aug 2011	Annual general meeting
11 September 2011	Mid Autumn Festival Dinner venue to be arranged.
October 2011 alternate date February 2012	Possible trip to Dunedin to visit Chinese Garden
December 2011	Senior members Christmas Yum Char
22 January 2012	Year of the Dragon

Recipe.....

Chinese Steamed Buns - 飽

Ingredients for 24 buns

- 1 cake of fresh yeast or 2 ½ teaspoons dried yeast
- 1 cup lukewarm water
- 4 ½ cups flour
- ¼ cup sugar
- 1 ½ teaspoons salt
- 2 tablespoons vegetable oil
- ½ cup warm water
- 2 tablespoons sesame oil

Dissolve and mix thoroughly in an ovenproof container the dried OR fresh yeast in 1 cup of lukewarm water and 1 cup flour. Cover with a cloth and place in oven for 20 minutes at 40 °C until bubbles appear.

Add the sugar, vegetable oil and the ½ cup warm water. Stir well until dissolved.

Pour the mixture into a bread making machine, add the remaining flour and mix well. Set the machine to “dough”.

If not using a bread making machine, knead the dough on a lightly floured board until smooth. Put the dough into an extra- large greased bowl and cover with a damp cloth. Let rise in a warm oven (40°C) until it doubles in size (about 45 minutes).

While waiting for dough to rise, prepare the filling and set aside.

When dough is ready, divide into two portions. Roll each portion into a 30 by 5 centimetre wide strip. Cut each strip into 12 pieces (24 in total). Flatten each piece with the palm of your hand then further more by using a rolling pin into 8 cm circles.

Brush with sesame oil and indent the centre of each piece with a chopstick.

Place 2 teaspoons of your filling into the centre and wrap the dough over the filling and pinch together at the top.

Place each roll on a separate piece of greaseproof paper about 8 X 8 cm square and place in steamer tray. Cover with a towel and let buns rise until double in size (about 10 minutes) and remove towel.

Put cover on steamer and steam for 10 to 15 minutes.

Serve hot. Buns may be stored in deepfreeze after cooling.

Different fillings may be used but ensure that the filling is fairly moist.

The Unique Stilt Fishermen of Guangxi

The Jing people, an ethnic minority in China's Guangxi Autonomous Region have a style of fishing unique in the world – they fish on stilts.

Unlike the stilt fishermen of Sri Lanka, who place wooden poles in the water and simply climb on them to fish, Jing fishermen actually walk on stilts and cast huge nets, in waters they couldn't normally reach. This centuries old tradition is unique to the Jing people, and allows them to reach deep waters and avoid foot injuries from clams or sharp rocks on the sea floor.



Join a fun day out!
Visit a 21st century market garden



1912 market garden



Woodhaven Gardens 2010

- When:** Friday 4th March 2011
- Where:** Woodhaven Gardens, Levin
- Who:** Owner John Clarke—sponsor
- What:** Bus trip and market garden tour
- BBQ:** At Clarke Estate



- How:** Bus pick up from Wellington Railway Station, time to be notified.
- Why:** Fun, friendship and a good day out
- Cost:** \$20.00 to \$25.00 pp. approximately (to be confirmed)
- Contacts:** Register your interest with the following members:
Jocelyn Gee—phone 04 2331746
Elaine Chang—04 3889135
Willie Wong—04 3863099

Proposed China Tour 2011.....

The itinerary below, subject to changes and currency fluctuations, is for a proposed tour of China in late April/early May 2011. This tour is also subject to a minimum of 10 participants. All interested parties please contact Gordon Wu, email: gordon.wu@xtra.co.nz or telephone 027 4875314 as confirmation is due by 31st December 2010 to enable bookings to be made. The tour is for 23 days inclusive of leaving /arriving Auckland. Wellington participants do not have to pay the Wellington/Auckland air fare.

25/Apr. Arrival Hong Kong

Arrival Hong Kong, meet and transfer to hotel. Free at own pace for the rest of the day

26/Apr. Hong Kong (B/L/D)

Morning visit to the Kam Tin Walled Village, Lam Tsuen Wishing Tree; Dim Sum lunch will be arranged in a nice local restaurant.

Afternoon will visit the Victoria Peak, Aberdeen Fishing Village, Repulse Bay lookout and Stanley market. Dinner will be arranged at Famous Jumbo Floating Restaurant.

Back to hotel after dinner.

27/Apr. Hong Kong (B)

Free at own pace for shopping today

28/Apr. Hong Kong / Shenzhen (B/L/D)

Meet and transfer to Hong Kong Hung Hom train station for train to Shenzhen. Meet and transfer to take a city sightseeing in Shenzhen. Check in hotel after dinner.

29/Apr. Shenzhen (B)

Today visit Folk culture valley and world window theme park (Lunch and dinner will be at own pace inside the theme parks)

30/Apr. Shenzhen (B)

Free at own pace for shopping today

01/May. Shenzhen/Guangzhou (B/L/D)

Transfer to Guangzhou, we will visit Lotus Mountain.

02/May. Guangzhou-Xintang (B)

Transfer to Xintang, free at own pace to visit Ancestral Village.

03/May. Guangzhou-Xintang (B)

Transfer to Xintang, free at own pace to visit Ancestral Village.

04/May Guangzhou (B)

Free at own pace today

05/May Guangzhou/Qingdao (B/D)

Transfer to airport for flight to Qingdao, upon arrival meet and transfer to hotel

06/May Qingdao (B/L/D)

Full day city tour include: 'Zhan Qiao Pier', Sifang Square, Qingdao Navy Museum, Eight Passes and Olympic Sites.

07/May. Qingdao (B)

Free at own pace today

08/May. Qingdao/Chongqing-Yangtze River Cruise (B/L/D)

Transfer to Qingdao airport for flight to Chongqing, upon arrival city sightseeing include: Three Gorge Dam Museum, Ciqikou. After dinner board Yangtze River Cruise

- 09/May** 10:00am depart Chongqing. Afternoon shore excursion to Fengdu, visiting either the "Ghost City" on Mingshan Hill, or the new relocation village for families who have moved as a result of the Yangtze's rising waters brought about by the Three Gorges Dam (L, D)
- 10/May** Morning excursion to Daning River Small Gorges or Shennong Stream. Evening sail through Three Gorges Dam Ship locks (B, L, D)
- 11/May** Morning visit to Three Gorges Dam site
Reboard ship at Yichang dock (B, L, D)
- 12/May** Afternoon shore excursion of Wuhan, visiting the Hubei Provincial Museum (B, L, D)
- 13/May** Full-day shore excursion to Huangshan ("Yellow Mountain").
(Jiuhuanshan or "Mountain of the Nine Lotuses" may be substituted if weather or road conditions do not permit a visit to Huangshan.) (B, L, D)
- 14/May** Full day tour of Nanjing including Sun Yat-sen Mausoleum and a Qing Dynasty style Bazaar surrounding a Confucian Temple;
9:00 pm Leave Nanjing for Shanghai (B, L, D)
- 15/May** 8:00 am arrive Shanghai (B/L/D)

Upon arrival, meet and transfer to hotel, after short rest, we will visit Yu Garden, Jade Buddha Temple, Oriental TV Tower and Xintiandi
- 16/May** Free at own pace in Shanghai (B)
- 17/May** Transfer to Shanghai airport for Departure flight (B)

Price: for 10-15 people travelling together

Single supplement: NZD\$950 (do not include Yangtze River Cruise)

Price includes:

- a. Twin share 4* Hotel with daily breakfasts
 - Hong Kong Salisbury Hotel or similar, 3 nights
 - Shenzhen Jinhui Hotel or similar, 3 nights
 - Guangzhou Ocean Hotel or similar, 4 nights
 - Qingdao Copthorne Hotel or similar, 3 nights
 - Shanghai Huating hotel or similar, 2 nights
- b. Meals: as indicated in itinerary (B L D)
- c. English Speaking guide and private coach and driver
- d. Admission tickets
- e. Yangtze River Cruise 7 nights (Vitoria Prince or similar)

TOTAL PRICE (subject to changes and currency fluctuation) NZ\$7019

Price does not include visa fees (approx. \$140)

Remarks:

1 Since room rate in Guangzhou hotel haven't been publish yet, the above price is just for your reference. Price may be changed accordingly to accurate room rate on 2011 in Guangzhou.

2 Above price is valid before 31/Dec/ 2010. Price may be different according to currency fluctuation.

Christmas is for Love聖誕節是為愛

'Christmas is for Love' is a short story that I would like to share with you, the author remains unknown. It is not funny but is worth reading when considering what the Christmas message means to each of us as individuals.

“聖誕是為愛”是一個簡短的故事，我想與大家分享，筆者仍然不得而知。這一點都不好笑，但值得一讀的是什麼時，考慮到聖誕節消息意味著我們每一個人。

Christmas is for love. It is for joy, for laughter, for reuniting with family and friends, for tinsel and brightly covered packages. But, mostly Christmas is for love. I had not believed this until a small elfin like pupil with wide innocent eyes and soft rosy cheeks gave me a wondrous gift one Christmas.

聖誕節為愛。它是快樂，笑，因為與家人和朋友團聚，和明亮的金屬絲覆蓋的包。但是，大部分聖誕節是愛。我沒有相信，直到一個小淘氣樣的學生具有廣泛的無辜的眼神紅潤的臉頰和軟給了我一個美妙的聖誕禮物之一。

Matthew was a 10 year old orphan who lived with his aunt, a bitter, middle aged woman greatly annoyed with the burden of caring for her dead sister's son. She never failed to remind young Matthew, if it hadn't been for her generosity, he would be a vagrant, homeless waif. Still, with all the scolding and chilliness at home, he was a sweet and gentle child.

馬修是一個 10 歲的孤兒，誰住他的姑媽，一位苦，中年婦女的負擔大為惱火照顧她死去的親姐姐的兒子。她從來沒有提醒年輕的馬修，如果它沒有被她的慷慨，他是一個流浪漢，無家可歸的流浪者。然而，與所有的責罵和嚴寒在家裡，他是一個甜蜜而溫柔的孩子。

I had not noticed Matthew particularly until he began staying after class each day (at the risk of arousing his aunt's anger so I learned later) to help me straighten up the room. We did this quietly and comfortably, not speaking much, but enjoying the solitude of that hour of the day. When we did talk, Matthew spoke mostly of his mother. Though he was quite young when she died, he remembered a kind, gentle, loving woman who always spent time with him.

我沒有注意到馬修特別直到他開始留下課後每天，(風險喚起他的姑媽的憤怒，所以我後來才知道幫我振作起來了房間。我們這樣做是默默耕耘，舒服，不說話不多，但萬萬沒孤獨的這一個小時的一天。當我們沒有說話，馬修發言主要是他的母親。儘管他很年輕的時候，她死了，他想起了一良，溫柔，可愛的女子誰總是花時間和他在一起。

As Christmas drew near however, Matthew failed to stay after school each day. I looked forward to his coming, and when the days passed and he continued to scamper hurriedly from the room after class, I stopped him one afternoon and asked him why he no longer helped me in the room. I told him how I had missed him, and his large brown eyes lit up eagerly as he replied, 'Did you really miss me?'

但隨著聖誕節的臨近，馬修失敗後留下的學校，每一天。我期待著他的到來，當日子一天天過去，他繼續炸匆匆從房間下課後，我叫住了他一個下午，問他為什麼不再幫我在房間裡。我告訴他我錯過了，他的棕色的大眼睛亮了起來，他急切地回答說，'你真的想我嗎？'

I explained how he had been my best helper, 'I was making you a surprise,' he whispered confidentially. 'It's for Christmas.' With that, he became embarrassed and dashed from the room. He didn't stay after school any more after that.

我解釋了他如何是我最好的幫手，'我是你一個驚喜，'他低聲說保密。'這是聖誕節。'就這樣，他成為尷尬，衝出了房間。他放學後不留任何更多之後。

Finally came the last school day before Christmas. Matthew crept slowly into the room late that afternoon with his hands concealing something behind his back. 'I have your present,' he said timidly when I looked up. 'I hope you like it.' He held out his hands, and there lying in his small palms was a tiny wooden box.

最後終於來到學校聖誕節的前一天。馬修蹣手蹣腳慢慢地走進房間那天下午晚些時候，他的雙手在背後隱藏的東西。'我有你的存在，他說，當我膽怯地抬起頭。'我希望你喜歡。'他伸出雙手，趴在那裡他的小手掌是一個小木箱。

It's beautiful, Matthew. Is there something in it?' I asked opening the top to look inside. 'Oh you can't see what's in it,' he replied, 'and you can't touch it, or taste it or feel it, but mother always said it makes you feel good all the time, warm on cold nights and safe when you're all alone.'

這是美麗的，馬修。是否有什麼東西？'我問開頂往裡。'噢，你看不到的它，'他回答說，'你不能摸，品嚐它或感覺不到它，但媽媽總是說這會讓你感覺良好的當時，在寒冷的夜晚溫暖和安全當你獨自一人。'

I gazed into the empty box. 'What is it, Matthew' I asked gently, 'that will make me feel so good?'

'我望著到空盒。它是什麼，馬修'我輕輕地問，'這會讓我感覺這麼好？'

'It's love,' he whispered softly, 'and mother always said it's best when you give it away.' He turned and quietly left the room.

'這是愛，'他喃喃細語，'媽媽總是說，最好的時候，你把它送給別人。'他轉身悄悄地離開了房間。

So now I keep a small box crudely made of scraps of wood on the piano in my living room and only smile when inquiring friends raise quizzical eyebrows when I explain to them there is love in it.

所以，現在我把一個小盒子，粗製濫造的零散的木鋼琴上我的客廳裡，只有微笑，當詢問朋友探詢的眉毛，當我提出向他們解釋有愛在裡面。

Yes, Christmas is for gaiety, mirth, song, and for good and wondrous gifts. But mostly, Christmas is for love.

是的，聖誕節是歡樂，歡笑，歌唱，以及良好的和令人驚奇的禮物。但大多數情況下，聖誕節是為愛。

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What A Boy Wants For Christmas

Darren remembers accompanying his father out shopping in the toy department of Farmers one Christmas Eve.

Dad said, 'What a marvellous train set. I'll buy it.'

The girl behind the counter looked pleased and murmured, 'Great, I'm sure your son will really love it.'

Dad replied with a glint in his eye, 'Maybe you're right. In that case I'll take two.'

What A Girl Wants For Christmas

The Santa Claus at the shopping mall was very surprised when Emily, a young lady aged about 20 years old, walked up and sat on his lap. Now, we all know that Santa doesn't usually take requests from adults, but she smiled very nicely at him, so he asked her, 'What do you want for Christmas?'

'Something for my mother, please,' replied Emily sweetly.

'Something for your mother? Well, that's very loving and thoughtful of you,' smiled Santa. 'What do you like me to bring her?'

Without turning a hair, Emily answered quickly, 'A son-in-law.'



*The president and committee of the
Tung Jung Association
would like to wish all its members and
friends a very joyous Christmas and a
bright and prosperous New Year*

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THE TUNG JUNG ASSOCIATION OF NZ INC

Established 1926

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