

# 知

## zhī

know

知道	zhī dào	know
知底	zhī dǐ	know the inside story
知己	zhī jǐ	bosom friend
知交	zhī jiāo	bosom friend
知觉	zhī jué	consciousness
知名	zhī míng	well-known
知识	zhī shi	knowledge

知: 形旁“矢”代表敏捷, 与“口”字相结合后, 即为“知”字, 意为在发言或阐述自己的观点时能够像快速飞出而又正中靶心的箭一样切合正题。“知”中的“口”表明“口”与“矢”一样锐利而深远。但谚语说: “知者不言, 言者不知。”

The radical: 矢 (arrow) represents swiftness. Combined with 口 (mouth), it means knowledge (知), possessed by one who can give his word or opinion with the precision and speed of an arrow (矢). Knowledge (知) is having a mouth (口) that is as sharp and far-reaching as an arrow (矢). Unfortunately, according to the proverb, “Those who know much talk little; those who know little talk much.”

1	2	3	4	5	6	7	8												
丿	勹	勹	勹	勹	勹	勹	勹												

# 東 增

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 2012 issue

### The Tung Jung Association of New Zealand Committee 2012—2013

<b>President</b>	<b>Brian Gee</b>	<b>566 2324</b>	<b>Membership</b>	<b>Kirsten Wong</b>	<b>971 2626</b>
<b>Vice President</b>	<b>Gordon Wu</b>	<b>388 3560</b>	<b>Property</b>	<b>Joe Chang</b>	<b>388 9135</b>
<b>Immediate past president</b>	<b>Willie Wong</b>	<b>386 3099</b>	<b>Newsletter</b>	<b>Brian Gee</b>	<b>566 2324</b>
<b>Secretaries-</b>	<b>Sam Kwok</b>	<b>027 8110551</b>	<b>Website</b>	<b>Gordon Wu</b>	<b>388 3560</b>
<b>English</b>	<b>Peter Wong</b>	<b>388 5828</b>	<b>Consultant</b>	<b>Gordon Wu</b>	<b>389 8819</b>
<b>Chinese</b>	<b>Robert Ting</b>	<b>478 6253</b>	<b>Public relations</b>	<b>Peter Moon</b>	<b>389 8819</b>
<b>Treasurer</b>	<b>Virginia Ng</b>	<b>232 9971</b>			
<b>Assistant treasurer</b>	<b>Elaine Chang</b>	<b>388 9135</b>			
<b>Social</b>	<b>Willie Wong</b>	<b>386 3099</b>			
	<b>Valerie Ting</b>	<b>565 4421</b>			

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

## ***President's report.....***

Hello Tung Jung Members - Welcome to the December newsletter. As this is my first report as president, I would like to take this opportunity to thank Willie Wong (our immediate past president) for the time and effort he has devoted to this post in the last two years. Willie, for those of you who don't know him is one of nature's more colourful characters. For starters he is very forthright with his comments and this sometimes lands him in hot water; however his heart is in the right place and I have always found him a straight talker who always does what he promises to do. For me as the new president, it is indeed a hard act to follow. Well done Willie!! And thanks from the Tung Jung committee.

### **China's National Day Dinner**

The Wellington Chinese Assn organised a dinner at the Grand Century restaurant to celebrate China's National Day and this was attended by members of the committee. The dinner was well supported with the maximum of 28 tables sold (full house). A most enjoyable evening was had.

### **Chung Yeung - 21<sup>st</sup> October 2012**

The weather on Sunday morning was overcast and the forecast was for showers. Perhaps we should move the event to the Clubhouse... we didn't. 12 noon, Karori Cemetery – The sun came out and people started to arrive. After the ceremony, some went on to Makara while others visited the graves of their forefathers in Karori. We had a very good turnout this year. In the evening, we went to Regal Restaurant for dinner.

### **Moon Festival Dinner - 30<sup>th</sup> September 2012**

This event was held at Grand Century Restaurant and full credit to Elaine Chang's social team, another successful venture and a full house too.

Gordon Wu was approached by a Chinese band who wanted to play at our Moon Festival dinner. Gordon had heard them perform at the Hunan Concert that he had attended and the band was prepared to perform for free as an exercise to promote themselves. The band played both Chinese and western music and were joined by the guests who sang and clapped to the rhythm. Thanks to Grand Century, who provided them with a complimentary meal. A good night was had by all.

### **Proposed trip to Australia**

The proposed trip to Bendigo, Australia has not been finalised. We are still waiting for prices and what options are available to us, so please watch this space for further developments.

### **Upcoming Events**

#### **Senior's Yum Cha - Wednesday 5<sup>th</sup> December 2012**

This will be held at Dragon Restaurant in Tory St, starting at 12.noon. We hope most of our members can make this date and look forward to seeing you there. The yum cha will make a good start to the Christmas festivities.

Chinese New Year 10<sup>th</sup> February 2013

To be held at Dragon Restaurant Tory St. Wellington.

Menu to be advised but I can assure you, it will be a good one. Please keep this date free.

As this is the last newsletter before Christmas, on behalf of your Tung Jung committee, I wish you and your families an enjoyable Christmas and Happy New Year. If you are going on holiday or driving, take care and see you in the New Year.

**MERRY CHRISTMAS EVERYBODY!**

Brian Gee

# 會長報告

東增會館的會員們,你們好.歡迎大家閱讀12月份的新聞簡訊.這是我擔任會長以來的第一份報告.我想借此機會來感謝即將卸任會長Willie Wong.感謝他在過去那兩年的付出與貢獻. Willie是一位天生性格豐富多彩的人,大概大家都不知道這一點.作為一名創始人,他的言論坦誠直率.由於這樣使他總是水深火熱之中.然而,他的心很善良和說話直腸直肚和他承諾的事情總能辦到.對於我來說,作為新的主席,我也很難跟隨他的腳步.幹得好!Willie.最後,感謝東增會館的委員會的全體成員.

## 中國國慶日餐會

威靈頓中國華人會在 Grand Century restaurant 組織慶國慶的晚宴,我們的委員會也被邀請參加宴會.全場28席都坐滿了人,我們那天晚上都玩很快樂.

## 2012年10月21日的重陽節

星期天早上陰天,天氣預報說下雨.可能我們應該轉到 Clubhouse 舉辦這次活動.但是我們沒有.中午12點,在 Karori Cemetery,太陽出來了.參加人員逐漸到達.在祭祠祖宗之後,一些人繼續去 Makara, 另外一些人到 Karori 的墳場拜祭自己的祖先.今年到場的人數很齊.晚上我們到 Regal Restaurant 聚餐.

## 2012年9月30中秋節聚餐

這次活動在 Grand Century Restaurant 舉行,由 Elaine Chang 社交團隊組織.這次舉辦得很成功,同樣是高朋滿座. Gordon Wu 與中國樂隊聯繫.他們想在中秋節聚餐表演.Gordon 曾經在 Hunan Concert 看過他們的表演.他參加到他們表演當中.他們免費為我們表演.他們表演中式音樂和西式音樂.賓客們都跟他們節奏拍起手掌.感謝 Grand Century 為我們提供優質服務和美味晚餐.我們都玩得很開心.

## 到澳大利亞遊覽的建議

去澳大利亞的 Bendigo 遊覽的計畫還沒有具體落實下來,我們仍等待著旅行社給我們關於旅費和自己可以選擇的服務專案.請大家關注事情的進展.

## 即將來臨的活動

### 2012年12月5日星期三舉行的老會員飲茶活動

這個活動將會在 Tory St 的 Dragon Restaurant 舉行,時間是在中午12點半開始,我們希望所有的會員能記住這個日期,盼望那天能見到大家. 飲茶活動是快樂耶誕節的開始.

### 2013年2月10日的中國新年

我們將會在威靈頓 Dragon Restaurant 舉行聚餐活動.功能表還沒有準備好,但是我能保證絕對是好.請你們把那天時間留出來參加這次活動.

這是耶誕節前的最後的一期新聞簡訊,我謹代表東增會館委員會祝願大家聖誕和新年快樂.如果你在度假或在旅途中,請注意路途安全.新年見.

**聖誕節快樂**

呂建成

## **Congratulations.....**

The committee wishes to congratulate Molly Ting and Dolly Wong, sisters in law, both residing at Shona McFarlane Retirement Home in Lower Hutt, on attaining the ripe young age of 101 years this month ( November). We wish them well on their longevity. Dolly is the daughter of Chan Moon Ting, the Tung Jung Association's first president and Molly is the daughter in law who married Joseph Ting.

## ***Hunan concert troupe.....***

On Sunday 9 September 2012, the Chinese community in Wellington was entertained by a troupe of variety artists from Hunan province who are currently touring New Zealand and Australia. The troupe of 25 artists and management entertained a full house at the Soundings Theatre at Te Papa. There were dancers, singers, acrobats and comedians and the local crowd was enthralled and amused by the antics and costumes of the troupe. To supplement the programme, local talent was also performing with the young lion dancing team from the Wellington Chinese Anglican Church, a local Chinese dancing group and a choral singing group of Chinese senior citizens.

The concert was attended by local dignitaries, Mr. Cheng Lei, representing the Chinese Ambassador, Melissa Lee of the National Party and Raymond Huo MP for the Labour Party.



The Tung Jung Association, being a member of the newly found Wellington Chinese Community Groups Trust, was involved in the organising of the concert. After the concert, the troupe was invited to a dinner held at the Grand Century Restaurant where the food was cooked especially to their taste. A rousing sing-song was had by all there after the dinner and the noise created almost lifted the roof off the restaurant!

This is the third time that the Tung Jung Association has been involved in the Wellington Chinese Community Groups Trust in order to combine all resources and expertise to bring shows from China for the people of Wellington to enjoy.

## ***China National Day celebration.....***

Again the Grand Century Restaurant was the venue for the China National Day dinner on Sunday 23 September. This year, the dinner was hosted by Wellington Chinese Community Groups Trust instead of the Wellington Chinese Association and the three sister counties associations all of which are part of the Chinese Community Groups Trust. The groups met and decided it was wiser to hold one function rather than several small ones at the same time. This proved a good idea and the function was well attended with representatives of the Chinese Embassy attending and all having a good time. The participating groups all provided the lucky draw prizes as did the Chinese Embassy who donated some excellent items.



The Poon Fah dragon arriving for the dinner



Mr. Cheng from the Embassy giving his address

## Mid-Autumn Festival (Moon Festival) 中秋節

The Association celebrated the Mid-Autumn Festival on Sunday 30<sup>th</sup> September with a dinner at the Grand Century Restaurant in Tory Street. The restaurant was packed as two hundred and seventy people seated themselves to a sumptuous dinner especially prepared by the restaurant for the Association and ending with the special mooncake made by the restaurant. This year, we had the services of a local Chinese orientated musical group who played and sung Chinese music and songs as well as western music and songs. The music produced a great atmosphere for the evening and all there joined in the fun and frivolity and sung with the musical group. The usual lucky draws and raffles were conducted and there were a lot of satisfied diners going home that night. To those who missed out, look out for the Chinese New Year Dinner next year!!



## Chung Yeung Festival 重陽節 .....

It started with a very wet night the day before and we wondered whether the committee would be able to go to Karori Cemetery to pay our respects to our ancestors. The following morning was also wet and cool but the rain had stopped and by noon, the weather had cleared and the sun shone, so we all gathered at the Tung Jung memorial in the cemetery. The committee was joined by friends from Auckland of one of our members, all of whom have never participated in paying respect to their ancestors with a group. They were awed by how the committee paid homage to their ancestors, with the lighting of incense sticks, the display of fresh flowers and the amount of food that was laid out on top of the memorial for the ancestors. We explained to them that the ancestors are there in spirit but we will help them to eat the food afterwards. With the sun shining and no wind, the group all had a great time sitting among the graves, eating and chatting. After about an hour, it was time to go with each individual visiting their own family graves. That evening, the committee met again at the Regal Restaurant in Courtenay Place where we had a very delicious dinner to end the day.



Brian Gee paying his respects



The food displayed for the ancestors



All there paying their respects

## **Sam and Lenor Kwok's East Africa Safari Tour.....**

Sam Kwok, our intrepid secretary and traveller, recently toured East Africa with his wife Lenor. Here, he gives his account of his travels for other wistful travellers.....

*A planned tour of South America in 2012 ended in South Africa because of the high NZ dollar against the Rand. Our 28 day Safari to East Africa recently was an Experience of a Life Time. Travelling was to be done in an especially built safari truck for viewing the animal life in the National Parks and country side. We were met at Entebbe in Uganda, by Karoma and Amos our safari guides and other safari companions from New Zealand and transported to our first night's accommodation at the Central Inn bed and breakfast, where we could relax after the long journey. The next day, after undergoing a safari truck orientation that would be our new home for the next 28 days, we set off to our first expedition.*

*An opportunity to practice erecting our 2 man tent and set up the camp site was located in the grounds at a back-packer's hostel. On a glowing bed of hot charcoal bubbled a pot of steaming stew and its aroma and taste hinted at many sumptuous meals to come. The next day, the group set off for Kampala, the Ugandan capital. The roadside was crowded with countless small brick hovels and similar buildings, attached in long rows. In dusty doorways, or in front of the buildings, commerce of every conceivable variety was carried on. Tiny phone-call kiosks, appeared everywhere. It seemed anything that might make a shilling became a business. . Scooters and bicycles were piled outdoors, fruit and vegetable stalls, open-air butcher shops, small bars, cooking tables, and various small grocery items assembled in every possible space. Nearing Kampala, as the intensity of the markets increased. Extremely poorer sections could be seen, and crowded among them idle Ugandan males sat on doorways or milled around. Uganda appears to be a fertile country with lots of food grown by its inhabitants. In the higher areas large acres of sugar cane were seen and in the lower swampy area an abundance of rice growing in the wet fertile soil. There seemed no evidence of throngs of people starving. The land however does not appear to be fully utilised.*

*Kenya is dryer and does not seem to be as fertile as Uganda. Our campsite is on the picturesque shores of Lake Naivasha. The lake is one of the Rift Valley's fresh water lakes and is also home to around 300 hippos that can often be seen and heard from the campsite. We spent some time in this beautiful village and visited a local school where we were given the opportunity to interact with the children. We left the village after we had a traditional lunch at the home of Karoma's Mama who lived here.*

*The first day of wild life viewing was with a close up session of feeding monkeys with their amazing antics and gestures. The four game drives in three different national parks were always exciting, seeing all the animals in the wild and thousands of pink flamingos were awesome sight along with lots of amazing birds.*

*We were told that some 30,000 Chinese now live in Kenya. Chinese people are respected by locals for the infrastructure that Chinese companies have built in Kenya such as the motorway from Nairobi to Mombasa. Some Kenyans however are not happy that sand was imported from China for the road construction. Several more major road contracts have also been let to Chinese companies. We also heard that some Kenyan merchants complain that Chinese expatriates selling goods are stealing jobs from them. Advertising hoardings with Chinese characters can be seen everywhere. On our game drive through the national park we saw a lot of Asian tourists riding in jeeps of Chinese tourism companies.*

*The highlight of the tour has to be the balloon ride over the Masai Mara in Kenya. At 7am the next day, 7am we were escorted into an open area where we could see hot orange flame gushing forcefully into the two slowly inflating balloons, each holding 16 people As we rose smoothly into the sky, the scenery from the balloon was unforgettable for its spectacular and breath taking views. We saw elephants, zebras, buffalo, warthogs, hippos, crocodiles, wildebeest, and birds, all from a safe distance.*

## **Sam and Lenor Kwok's East Africa Safari Tour contd...**

Once across the Kenyan-Tanzanian border we encountered rows of commercial huts and shops typical of border villages. I observed that the building construction had changed from the dung plastered exteriors to that of stone blocks. Approaching the city of Arusha we saw attractive high-rise buildings and traffic light, something rarely seen in our journey. Leaving Arusha we passed coffee plantations and further south, we were in the plain of the Rift Valley. The highway here was very impressive by any standards. The high quality paved road with its yellow lined shoulders, as well as the bridges and accompany drainage system were apparently built and subsidized by the Chinese. Not only the road, but the quality of the shops, houses and buildings are better than we've seen to date on our journey. Here we saw banana trees, tea plantation, maize fields and endless fields of pineapples intermingled with coconut palms and citrus trees. The markets were full of these produce, both in the stalls and piles of fruit and vegetables stacked on the ground near them. Also typical of most East African markets, the markets here were also both bustling commercial centres as well as social gathering areas.

Our last stop before we reach Dar Es Salaam is Bagamoya. This small seaside town was infamous, being the terminus for slaves being transported from the interior for passage to the Middle East. We saw the dungeons where slaves were held before being shipped.

After flying from Dar Es Salaam, we stepped onto the Spice Island of Zanzibar. It was easy to see the strong Arabic influence where ever you went and were awoken at 5.00 am every morning to the sound of loudspeakers calling the villagers to the mosque for dawn prayers. We spent two nights in the historic Stone Town before we headed up to the northern beaches where we went for numerous swims in the Indian Ocean as well as sailing to a neighbouring beach. The water temperature was 20 degree plus and appears to be saltier than our beaches. The coconut palms, white sand and clear blue sea, made it a peaceful tropical setting perfect for relaxing near the end of the tour.

The safari tour was awesome, packed with many memorable moments and we have lots of photos and souvenirs to prove it. If you are looking for an adventure, give safari a go.

Sam & Lenor Kwok



Ballooning over Masai Mara National Park.



Lenor and a Kenyan boy.



Masai women in ceremonial dresses

## News from Sydney.....

I have just returned to Sydney after a short visit to Wellington, where I attended the November 9 talk by Lily Lee, Ruth Lam and Nigel Murphy, the authors of *Sons of the Soil*, *Chinese Market Gardeners in New Zealand* and *Success through Adversity: a history of the Dominion Federation for New Zealand Chinese Commercial Growers Inc.* The authors are to be congratulated for their dedication in researching and presenting such a valuable record of New Zealand's Chinese market gardeners. This topic is of special interest as for the past four years, I and others have been involved in trying to save the heritage-listed Chinese market gardens in the Sydney suburb of Phillip Bay (La Perouse), from being acquired by the adjacent Eastern Suburbs Cemetery Trust.

Great to catch up with Gordon Wu, meet Brian Gee, the new president of the Tung Jung Association and other prominent Wellington Chinese community leaders, including Steven Young, David and Esther Fung, Robert and Amy Ting, Jim Kong, Harvey Wu and Ivan Young. I was particular interested in talking to those who were actively involved in getting the apology from former Prime Minister Helen Clark in 2002, something that has yet to happen in Australia. Also great to catch up with my brother Cedric and his family in Wellington, plus talk to the other family members in Auckland.

Chinese Australian stories were featured in recent months with performances of *Stories East and West* in September, *Stories Then and Now* in October, plus the launch of the book *Chinese Australian Women's Stories* by the Hon Tanya Pliibersek MP, Federal Minister for Health and the Member for Sydney, at the 10<sup>th</sup> Anniversary Dinner of the Chinese Heritage Association of Australia. This publication was a cooperative effort with the Jessie Street National Women's Library.

After 10 years as the president of CHAA, I did not seek re-election and I was honoured to be made the association's first honorary life member. I am hoping this might ease my work load a little, so I can devote more time to research, other organisations and matters which have been on the back burner.

My association with Australasian Art & Stageworks took us to Northeast Victoria to the little town of Harrietville which held a Chinese History Celebration weekend. Many Chinese were in this area during the Gold Rush period in the mid 1800s. We took part in some of the re-enactments and also presented the play *The Quiet Brother* to a very appreciative audience. This play by Ivy Mak is about a Chinese family coping with life after the Lambing Flat attacks on the Chinese in 1861.

As we approach the festive season, best wishes are extended across the Tasman to you and your families for good health and happiness.

If any of you have Jung Seng family members who are now living in Sydney, they are most welcome to become a member of Luen Fook Tong.

Daphne Lowe  
President, Luen Fook Tong Inc  
Chair, Loong Yee Tong Society Inc.  
P O Box K1230  
Haymarket NSW 1240  
Australia

[lowekelley@bigpond.com](mailto:lowekelley@bigpond.com)  
0417 655 233



Daphne Lowe with the Hon Tanya Pliibersek MP, Federal Minister for Health, at the launch of "Chinese Australian Women's Stories."



David Fung, Ruth Lam, Nigel Murphy, Esther Fung, Awi Riddell, Lily Lee, Daphne Lowe, Steven Young and Kirsten Wong.



# ***Tung Jung Association Tour of Victorian Goldfields April 2013.....***

## **Monday April 8 2013**

Flight NZ0855 Depart Wellington 6.00am

Economy Arrive Melbourne 8.00am

### **The Works**

Cabin Seat & bag, breakfast, drinks, movies, seat request Duration – 4 hours

Aircraft Airbus Ind A320-100/200

Accommodation Vibe Savoy Hotel (or similar) Twin/double room Out 09 Apr.

## **Tuesday April 09 2013**

Depart Melbourne by train at 9.06am Arrive Ballarat at 10.33am.

Golden Nugget Discovery Tour Ballarat City Tour Sovereign Hill Old Cemetery

Depart for Ararat (only town founded by Chinese in Australia) Evening – own arrangements

Accommodation Southern Cross Motor Inn (or similar) Twin/Double room, breakfast Out 10 Apr.  
(Tour includes guide, transportation, entrance fees, rail tickets to/from Melbourne, daily morning tea)

## **Wednesday April 10 2013**

Ararat – Bendigo. After breakfast, visit Gum San Chinese Heritage Centre. Drive to Bendigo, travelling through Avoca, Maryborough (lunch stop), Castlemaine (in 1858 there were reportedly 40,000 Chinese in Castlemaine), White Hills Cemetery

Evening – own arrangements

Accommodation Tea House Motor Inn (or similar) Twin/double room Breakfast Out 11 Apr.

## **Thursday April 11 2013**

Bendigo – Melbourne Check out after breakfast. Take tram to Joss House (city tour), visit Golden Dragon Chinese Museum and Gardens

Catch train at 4.20pm to Melbourne arriving 6.29pm. Return to Vibe Hotel. Evening – own arrangements.

## **Friday April 12 2013**

8.10am City tour of Melbourne

Visit Fitzroy Gardens, Captain Cook's Cottage (own expense), Queen Victoria Market, Albert Park, home of the Australian Grand Prix, Royal Botanic Gardens, Royal Exhibition Buildings, Federation Square, Shrine of Remembrance, Southbank waterfront precinct, St. Pauls Cathedral, Princess and Regent theatres

Afternoon and evening – own arrangements

## **Saturday April 13 2013**

Own arrangements

## **Sunday April 14 2013**

Melbourne – Wellington

Flight NZ0850 Depart Melbourne 6pm Terminal 2

Arrive Wellington 11.30pm

## **Tung Jung Association Tour of Victorian Goldfields.....contd**

**The following cost is based on 12 people per person**

Airfare based on advanced purchase "The Works"

Inclusive of taxes/fees/surcharges.

Flying Air New Zealand

\$ 752.00

This fare provides for a 7kg carry on bag, 23kg suitcase, meal, drinks, movies, and seat request.

**Please note that this fare is provided for budgeting reference.**

### **TOUR ARRANGEMENTS**

Return airport transfers in Melbourne

\$ 44.00

Golden Nugget Discovery Tour ~ Goldfields Tour 3 days/2 nights

\$ 700.00

Tour includes guide, transportation, entrance fees, rail tickets, daily morning tea.

Vibe Savoy Hotel, Melbourne

In 08, Out 09 April ~ twinshare with breakfast

In 11, Out 14 April ~ twinshare with breakfast

One room retained for late check out

\$ 455.00

Accommodation in Ararat & Bendigo ~ twinshare with breakfast

\$ 300.00

AAT Kings Melbourne city tour

\$ 104.00

**TOTAL COST (approximately)**

**\$2,355.00**

*This cost does not include gratuities, lunches, dinners, items of a personal nature, souvenirs etc.*

*Costs are also subject to fluctuation of wholesale prices.*

*All arrangements are subject to availability at time of booking.*

This tour is recommended for its historical value and has been screened on TV with Judy Bailey.

**If you are interested in joining us on this tour please register your name and contact numbers/email address to:**

**Peter Moon 3898819**

**email: [peteraumoon@yahoo.co.nz](mailto:peteraumoon@yahoo.co.nz)**

**Gordon Wu 027 4875314/3883560**

**email: [gordon.wu@xtra.co.nz](mailto:gordon.wu@xtra.co.nz)**

**by 31 January 2013 so that flight and accommodation bookings can be made and confirmed.**

**We will keep in touch with you as to progress**

## **TUNG JUNG ASSOCIATION OF NZ INC.**

東

## **CHINESE NEW YEAR DINNER**

**Dragon's Restaurant**

**25 Tory Street, Wellington**

**Sunday 10 February 2013 at 6.30 pm**

**\$35 per person**

增

**Tickets available from committee members — Bring family and friends and make a table of 10.**

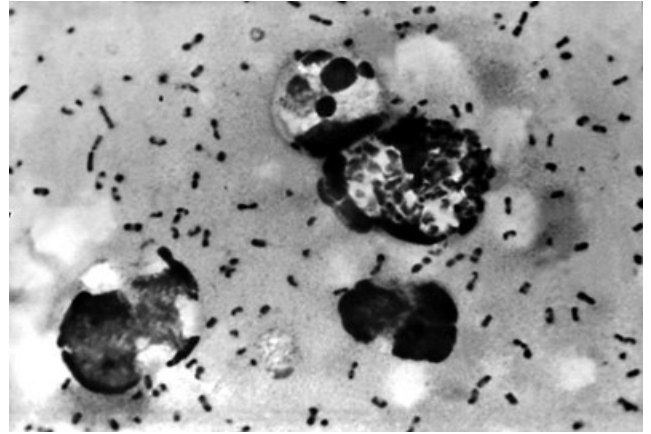
## **Bubonic plague originated in China....**

The bubonic plague first emerged in China more than 2,600 years ago.

The disease spread towards Western Europe along the Silk Road, starting more than 600 years ago, and then to Africa. Plague even came to the United States from China via Hawaii in the late 19th century.

The first outbreak of plague occurred in China more than 2,600 years ago before reaching Europe via Central Asia's "Silk Road" trade route, according to a study of the disease's DNA signature.

The findings flesh out long-held suspicions about the Chinese origins of the plague, which killed an estimated third of Europe's population in the Middle Ages.



*Y. pestis*, the bacterium responsible for causing the plague

An international team of scientists sequenced 17 strains of *Y. pestis*, building a genetic "family tree" of pathogens that mutated from a common ancestor.

"The results indicate that plague appeared in China more than 2,600 years ago," France's Museum of Natural History, which took part in the research, said.

It then spread towards Western Europe along the Silk Road, starting more than 600 years ago, and then to Africa, probably by an expedition led by Chinese seafarer Zhang He in the 15th century, it said.

Plague came to the United States from China via Hawaii in the late 19th century, according to the molecular evidence. It arrived in California through the ports of San Francisco and Los Angeles before heading inland.

"The work highlights specific mutations in the bacterium showing how the germ evolved within given geographical regions," the museum said in a press release. "But it demonstrates in particular that successive epidemic waves originated as a whole in Central Asia and China."

The investigation could be useful for tracing the origins of other feared bacteria, including anthrax and tuberculosis, it added.

The study, published online by the journal *Nature Genetics*, was led by Mark Achtman of University College Cork in Ireland. Scientists from Britain, China, France, Germany, Madagascar and the United States also took part.

The natural reservoir for *Y. pestis* is species of rodents, including rats. The bacterium is transmitted via fleas who take a blood meal from an infected animal and pass it on when they bite a human.

The resulting infection of the lymph glands is called bubonic plague.

A more virulent but less common form of the disease is pneumonic plague. It occurs from humans to humans, when someone initially infected with bubonic plague transmits the bacteria through airborne droplets in coughs.

## **Thank you....thank you..... thank you..... 謝,謝,謝你們**

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

Harry and Shirley Moon

Ron and Linda Wong

Sue Wong

George Lun

Tom and Linda Lowe

Mrs. Lowe Woo

Norman Wong-Poy

Arthur and Yuk Sum Young

Keith and Linda Lowe

Moya Ng

Kitty Chang

Ray and Ailsa Wong She

## The Grand Canal 大運河...

The Grand Canal is the world's longest man-made waterway, being 1,800 kilometres long. The canal connects the present cities of Beijing in the north and Hangzhou in the south, which served as dynastic capitals in the past, and contains 24 locks and 60 bridges. Since most of China's major rivers flow from west to east, the fact that the Grand Canal runs north and south provides it as an important connector between the Yangtze River valley and the Yellow River valley, and other minor river systems. It is currently being restored as a water-diversion conduit.



The series of waterways in eastern China are not only very long, but also very old, which makes the Grand Canal a masterpiece of both the ancient and the new. The oldest section, that between the Yangtze River and the Huang He, was constructed during the 4th and 5th centuries B.C. The building of the canal began in 486 B.C. during the Zhou Dynasty. It was extended during the Qi Dynasty, and later by Emperor Yangdi of the Sui Dynasty during six years of furious construction from 605-610 A.D. The shifting of China's "breadbasket" from the wheat and millet producing regions of the north to the rice fields of the south prompted Sui Dynasty emperors in the 6th century to construct the canal linking this productive southern region to the northern capitals.



Beginning in 584, existing portions of the canal, dating as far back as the Zhou dynasty, were linked together into a unified system that stretched some 1800 kilometres. The southern section connected the north to Yangzhou on the Yangtze river. A branch

built in 608-609 that led to the Beijing region was designed to supply the armies protecting the north and north eastern frontiers. The Grand Canal greatly improved the administration and defence of China and served to increase the economic interdependence of the north and south. The political unity under the Sui made it possible to build the Grand Imperial Canal. Building techniques were primitive, and the peasants, who did most of the work, endured much suffering.

About half of the six million men recruited to build the Canal died at their work. This contributed to the downfall of the short lived Sui Dynasty (589-618).

This "artificial Nile" accomplished for China what the real Nile had done for Egypt thousands of years ago. It integrated the north and the south and formed the basis for a unified national economy. It also restored the authority of the imperial officials who were needed for the administration and maintenance of the Canal. Hence the foundations were laid for the brilliant epoch of the Tang Dynasty (618-907) as China emerged as the most powerful state in the world. The Grand Canal is 16-times longer than the Suez Canal and 33-times longer than the Panama Canal.

In 2006, the Grand Canal was included on the UNESCO World Heritage Tentative List. In 2007, the Joint Office for World Heritage Application Programme of the Grand Canal was established in Yangzhou. 35 cities of eight provinces, 132 heritage sites, and 43 canal sections along the Grand Canal will be involved in this grand programme. The Chinese government aims to have the Grand Canal inscribed on the World Heritage List by 2014.

The Grand Canal illustrates that ancient China had advanced technologies of water conservancy and shipping, and has given birth to numerous famous cities and towns. Together with the Great Wall, it is reputed as one of the two most marvellous projects of ancient China which has become known worldwide.



# 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 5 December 2012  
at 12.00 noon

Cost per person \$15.00  
RSVP by 1 December 2012 to:  
Brian Gee ; phone 566 2324  
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

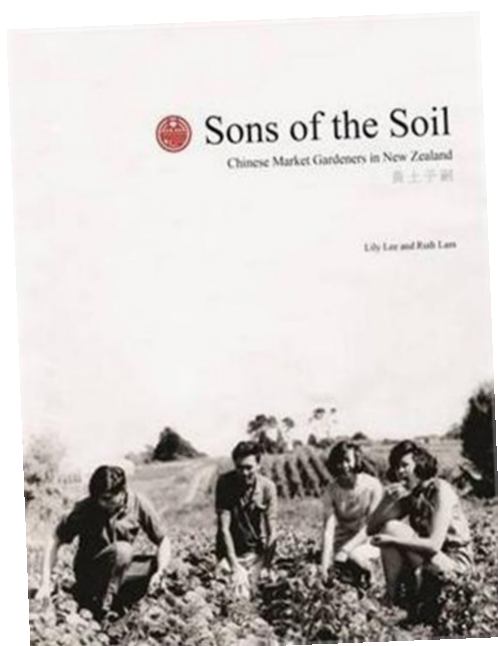
聚港軒酒樓

25 Tory Street, Wellington

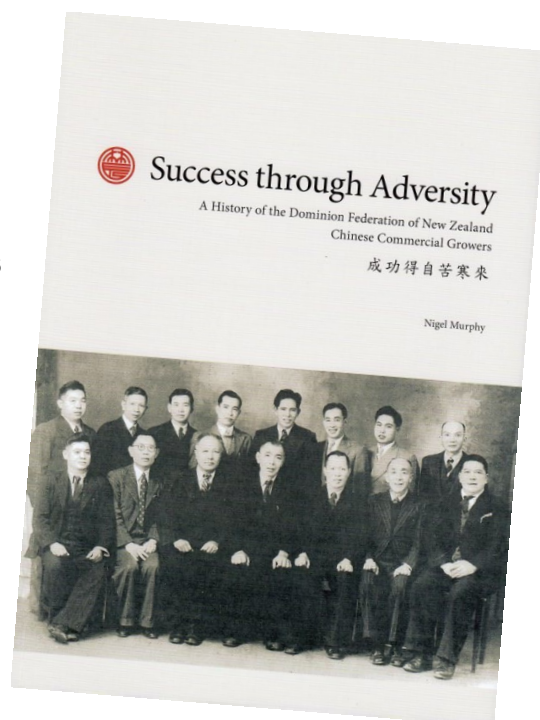
時間：下午 12.00 點

2012 年十二月五日 星期三

每位費用 \$15.00  
在 2012年十二月一日之前請 賜 覆：  
Brian Gee: 電話 566 2324  
Elaine Chang 電話 3889135



**Sons of the Soil** by Ruth Lam and Lily Lee and **Success Through Adversity** by Nigel Murphy are two books being sold as a set . The two books tell the history of the early Chinese immigrants in New Zealand who turned to market gardening to make a living and the history of the Dominion Federation of New Zealand Chinese Commercial Growers of which they belong.



The book has been launched at various regions throughout New Zealand since July and was launched in Wellington on 9 November 2012 at the Museum of Wellington and Sea at Queens Wharf. Three thousand copies were printed and they are nearly all sold.. If you want to buy a set, go to [www.sonsofthesoil.co.nz](http://www.sonsofthesoil.co.nz) and order online. The website also tells the story of writing the book and about the authors. The set retails for \$70.00 and is not being sold in retail stores.

## Chinese New Year 2013 中國新年.....

Chinese New Year is the most important of the traditional Chinese holidays in China. This coming year 2013, it falls on Sunday 10th February and is often known in China as the *Spring Festival* 春節.

. We all look forward to celebrate Chinese New Year but how many of us know by custom, what food to eat, what practices to follow and other customs practised in China for thousands of years?

First of all, Chinese New Year never falls on the same date every year because the Chinese year follows the lunar year and always falls between 21st January and 20th February in the Gregorian calendar. The Chinese also gives each year a name corresponding with the twelve animals of the Chinese Zodiac. The year 2013 will be the *Year of the Snake* 蛇年.

So, what do we do on Chinese New Year?

**Red envelopes**—Traditionally, red envelopes or red packets (Cantonese: *lai see*) (利是, 利市 or 利事; are passed out during the Chinese New Year's celebrations, from married couples or the elderly to unmarried juniors. It is also common for adults or young couples to give red packets to children. Red packets almost always contain money, usually varying from a couple of dollars to several hundred. Per custom, the amount of money in the red packets should be of even numbers, as odd numbers are associated with cash given during funerals (帛金: báijīn).



**Gifts**—In addition to red envelopes, which are usually given from elder to younger, small gifts (usually of food or sweets) are also exchanged between friends or relatives (of different households) during Chinese New Year. Gifts are usually brought when visiting friends or relatives at their homes. Common gifts include fruits (typically oranges, and never pears), cakes, biscuits, chocolates, candies, or some other small gift.†

**Clothing**—Clothing mainly featuring the colour red or bright colours is commonly worn throughout the Chinese New Year because it was once believed that red could scare away evil spirits and bad fortune. In addition, people typically wear new clothes from head to toe to symbolize a new beginning in the new year. Wearing new clothes also symbolizes having more than enough things to use and wear in the new year. Red is a colour of good luck.

**Family portrait**—Taking a family portrait is an important ceremony after the relatives are gathered. The photo is taken at the hall of the house or taken in front of the house. The most senior male head of the family sits in the centre



**Symbolism**—As with all cultures, Chinese New Year traditions incorporate elements that are symbolic of deeper meaning. One common example of Chinese New Year symbolism is the red diamond-shaped *fú* 福, (literally "blessings, happiness"), which are displayed on the entrances of Chinese homes. This sign is usually seen hanging upside down, since the Chinese word 倒 (dào) "upside down", is homophonous or nearly homophonous with 到 (dào) "arrive" in all varieties of Chinese. Therefore, it symbolizes the arrival of luck, happiness, and prosperity.



**Food**—Some food usually eaten at Chinese New Year are: Buddhas delight 羅漢齋 (a vegetarian dish), fish, leeks, dumplings Yau gok 油角 and 餃子), mandarins, melon seeds 瓜子; Chinese New Year cake 年糕, noodles, sweets, salty-sweet dried meat 肉干, turnip cake 蘿蔔糕, taro cake 芋頭糕, raw fish salad 魚生

Common greetings exchanged during the Chinese New Year period are:

新年快樂; Mandarin : *Xīn nián kuài lè*; Cantonese: sun nin faai lok

恭喜發財; Mandarin: *Gōng xǐ fā cái*; Cantonese: Gung hei faat choi

## ***Historical photos of China.....***

China's photographic record begins only in the 1970s because nearly all earlier pictures were destroyed. The ones that survived are mostly outside China, and a major effort is now under way to bring them together online, says the BBC's Mary Ward-Lowery. Historical photographs are rare in China, mostly destroyed in the Cultural Revolution but now the country's pictured past is being reclaimed.

Twelve years ago a student from Peking University knocked on Robert Bickers', a historian at Bristol University's, door. He'd come, he said, to study Keats, but he knew Professor Bickers was a specialist in Sino-British relations at Bristol University.

The student had been given a travel grant to come to the UK, with specific instructions to find historical photographs of Peking University. "Because we don't have any," his Chinese professors had told him.

Old photograph fever is currently sweeping China. A new and intense appetite for images of the country's past has resulted in a publishing phenomenon - sales of books of historical photographs have rocketed.

One of the treasures of the collection, however, is a set of photographs taken by a Chinese politician and diplomat, Fu Bingchang. Fu was also a talented amateur photographer and his subjects just happen to include the Kuomintang elite.

When the Nationalist government fell in 1949, Fu was sent into exile but before he left he arranged for his papers to be smuggled to France.

Fu never saw them again but in the early 1970s, his son Johnny received a phone call from Fu's former secretary, Chen Ding, inviting him to his house in St Cloud, the Paris suburb where he had lived for the past 20 years.

Johnny discovered a dozen leather suitcases full of photographs, diaries and paintings, an incredible treasure trove, a gift from his father.

"I was 12 years old and living in Macao when the Japanese attacked," recalls Johnny, now 83 and living in Lancashire in the UK. "We had to run away because of my father's position. We had to walk for seven days non-stop, drinking water from paddy fields. I was lucky to be alive, lucky to carry the clothes on my back, so we were very lucky to be able to salvage the photos."

Such photographs are exceptionally rare in China. The turbulent history of the 20th Century meant that many archives were destroyed by war, invasion and revolution. Mao Zedong's government regarded the past as a "black" time, to be erased in favour of the New China. The Cultural Revolution of the late 1960s finished the job.

"If you were at all savvy," says Bickers, "you realised early on that you had to destroy your own private family records, before the Red Guards came and found evidence of your bourgeois, counter-revolutionary past, when you might have drunk coffee in a café bar, à la mode."

But such photographs are not to be found in China. They are in the attics and wardrobes of foreigners - many British - whose families once lived and worked in China and who took their photographs safely out of the country when they left.

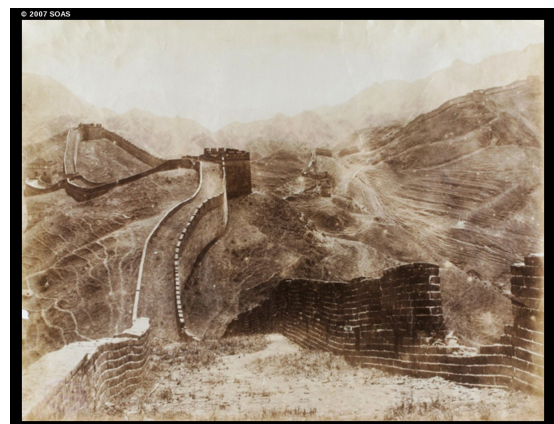
Holiday snapshots, studio portraits of weddings and babies, all were dangerously incriminating. So people destroyed their own family collections, rubbing out over 150 years of photographic history in the process.

But now China is opening its horizons, looking to the West and to the past, to reclaim its cosmopolitan history.

After the Tiananmen Square protests of 1989, Chinese leaders concluded that young people did not fully appreciate what the Communist Party had done for China, so they began an ambitious new policy of historical education, the Patriotic Education Movement. The craze for old photographs is partly a by-product of this movement.

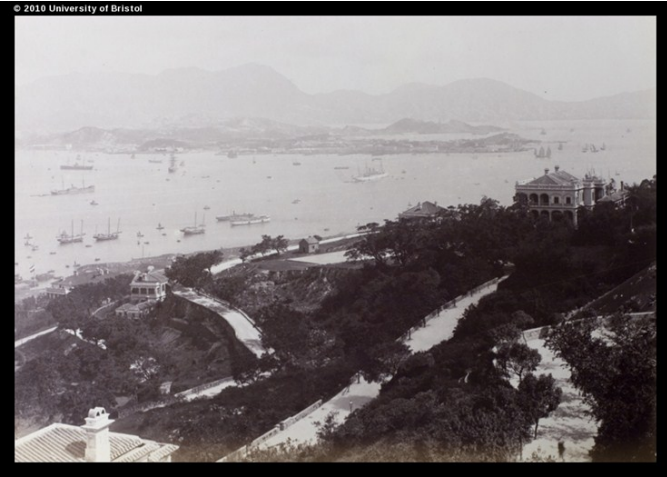


Emperor's Temple Canton 1880



The Great Wall of China 1870

Historical photos of China contd .....



Hong Kong 1880



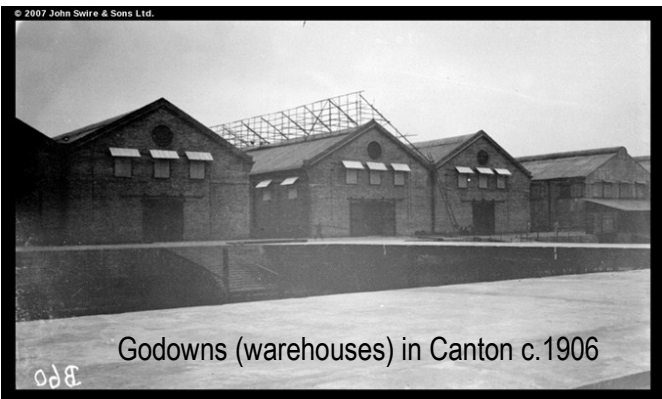
The Chinese Royal Family 1898



Peking 1901



Troop of Chinese soldiers 1903



Godowns (warehouses) in Canton c.1906



Hong Kong from the Peak 1910



The Xuantong Emperor 1908



## **Obituary.....**

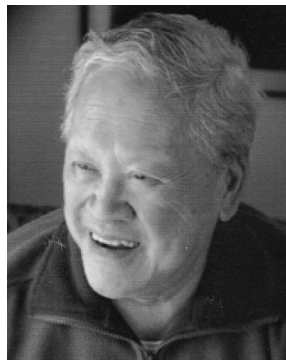
**JIM WONG 黃顯東**

**BAK SHEK VILLAGE 白石村**

**7 AUGUST 1929 - 11 SEPTEMBER 2012**

Jim Wong, the only son and 4th child of six siblings, was born in Canton city on 7 August, 1929 to WONG PANG KWAI 黃坡桂 and LUEY CHOCK ON 呂祝安 of Bak Shek village in Jungshen, Guangzhou.

The family lived a comfortable suburban existence and had schooling until the Japanese army invaded China in 1937 and commenced bombing railways etc. in Guangzhou. They then evacuated to Bak Shek village, and later to Hong Kong and thence to Wellington, arriving in September 1938 when Jim was 9 years old. The family lived temporarily in premises on Lambton Quay, until his parents bought a property in Riddiford Street, Newtown operating a fruit shop known as G.W.Pang.



Jim attended Newtown School, then progressed to Wellington Technical College and from there to Victoria University to study engineering with a view to becoming an archaeologist. However his academic career was cut short when upon the sudden death of his father, he decided to take up the reins and help his sisters run the family business. Family loyalty and support was of paramount importance to Jim, a passion he demonstrated later in life with his own children and grandchildren.

During this period Jim met and married Lorraine Young, and shortly after that their eldest son Nigel was born. After the family business G.W. Pang was sold, they bought the Hospital Confectionery in Newtown which flourished under their friendly management and their excellent stock of fresh flowers was legendary. Many hospital doctors, nurses and porters also frequented Jim's shop, not only to purchase but to enjoy a yarn or a joke with Jim and it seems his warmth and sense of humour was therapeutic even for them.

Also during that busy period they raised 6 children : Nigel, Tony, David, Lesley, Brenda and Joanne. They lived on the premises but in 1973, they built their family home in Miramar which not only afforded them more space, but also gave time out from the shop. Jim loved gardening and planted many ornamental shrubs and also cultivated attractive indoor plants.

After they sold the Dairy, Jim worked for the late Nelson Young, then at Market Gardeners and finally for Wing On Chang before retiring in 1990. His wife Lorraine passed away in 1995 and as their children left home, Jim moved to a smaller house. During this period Jim and his family and their partners embarked on an eventful journey to China where they visited their native Bak Shek village and also met Lorraine's relatives in Nga Yiel village. As ill health beset him in later years, he moved to the Te Hopai Rest Home in Newtown.

Jim (like his father before him) served on the Tung Jung committee for some years and earlier was a stalwart of the Chinese Baptist Church, regularly collecting children to attend Sunday School and helping whenever needed. His interests were many and varied and being the keen fisherman he was, often rose early before opening the shop, to indulge his passion. Sport was another great love and he'd follow rugby and cricket avidly on TV. A highlight for this rugby fanatic was attending the Rugby World Cup in South Africa in 1995. Being an animal lover, he owned a succession of cats and dogs and most latterly - a rosella (an Australian parrot) which was a lively and colourful companion for him. Good food was another great love and he became a competent cook, often treating his family to a sumptuous spread.

Jim had a great sense of humour and he was popular with old and young alike, the latter of whom affectionately referred to him as "Uncle Jim". Above all he was always ready with a listening ear and with practical help when approached.

His funeral was held at Old St Pauls in Wellington 17th September 2012 and was attended by many friends and relatives.

He is survived by his children Nigel, Tony, David, Lesley, Brenda and Joanne and their families.

Eileen Chan

## Ancient Chinese musical instruments.....

Ancient Chinese musical instruments are classified into eight categories or sounds 八音. They are silk, bamboo, wood, stone, metal, clay, gourd and hide. There are other instruments which may not fit these classifications. This is one of the first musical classifications ever.

Silk instruments are mostly **stringed instruments** (including those that are plucked, bowed, and struck). Since ancient times the Chinese have used twisted silk for strings, though today metal or nylon are more frequently used. Instruments in the silk category include:

### Plucked:.....

Guzhin : (古琴) - 7-stringed zither

Se : (瑟) - 25-stringed zither with moveable bridges (ancient sources say 13, 25 or 50 strings)

Guzheng (古筝) - 16-26 stringed zither with movable bridges

Konghou (箜篌) - harp

Pipa (琵琶) - pear-shaped fretted lute with 4 or 5 strings

Sanxian (三弦) - plucked lute with body covered with snakeskin and long fretless neck

Ruan (阮) - moon-shaped lute in five sizes: *gaoyin*, *xiao*, *zhong*, *da*, and *diyin*, sometimes called *ruanqin* (阮琴)

Liuqin (柳琴) - small plucked, fretted lute with a pear-shaped body and four strings

Yueqin (月琴) - plucked lute with a wooden body, a short fretted neck, and four strings tuned in pairs

Qinqin (秦琴) - plucked lute with a wooden body and fretted neck; also called *meihuaqin* (梅花琴, literally "plum blossom instrument", from its flower-shaped body)

Duxianqin : (獨弦琴) - the instrument of Jing People (Vietnamese people in China) plucked zither with only one string.



Playing the pipa

### Bowed.....

Huqin (胡琴) - family of vertical fiddles

Erhu (二胡) - two-stringed fiddle

Zhonghu (中胡) - two-stringed fiddle, lower pitch than erhu

Gaohu (高胡) - two-stringed fiddle, higher pitch than erhu; also called *yuehu* (粤胡)

Banhu (板胡) - two-stringed fiddle with a coconut resonator and wooden face, used primarily in northern China

Jinghu (京胡) - two-stringed fiddle, very high pitched, used mainly for Beijing opera

Jing erhu (京二胡) - *erhu* used in Beijing opera

Erxian (二弦) - two-stringed fiddle, used in Cantonese, Chaozhou, and nanguan music

Tiqin (提琴) - two-stringed fiddle, used in *kunqu*, Chaozhou, Cantonese, Fujian, and Taiwanese music

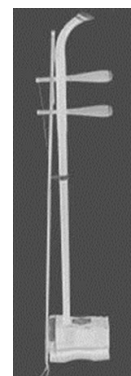
Yehu (椰胡) - two-stringed fiddle with coconut body, used primarily in Cantonese and Chaozhou music

Daguangxian (大广弦) - two-stringed fiddle used in Taiwan and Fujian, primarily by Min Nan and Hakka people; also called *datongxian* (大筒弦), *guangxian* (广弦), and *daguanxian* (大管弦)

Datong (大筒) - two-stringed fiddle used in the traditional music of Hunan

Kezaixian (壳仔弦) - two-stringed fiddle with coconut body, used in Taiwan opera

Liujiexian (六角弦) - two-stringed fiddle with hexagonal body, similar to the *jing erhu*; used primarily in Taiwan



Erhu



## ***Ancient Chinese musical instruments contd.....***

Bamboo mainly refers to woodwind instruments, which includes;

### **Flutes**

*Dizi* (笛子) - transverse bamboo flute with buzzing membrane

*Xiao* (簫) - bamboo flute not unlike the recorder

*Xindi* - modern derivative of dizi.

### **Oboes**

*Guan* (管) - cylindrical double reed wind instrument made of either hardwood (Northern China) or bamboo (Cantonese); the northern version is also called *guanzi* (管子) or *bili* (簫簌), the Cantonese version is also called *houguan* (喉管), and the Taiwanese version is called 鴨母呔仔, 鴨母笛, or *Taiwan guan* (台灣管)

*Suona* (嗩吶) - double-reed wind instrument with a flaring metal bell; also called *haidi* (海笛)

### **Free reed pipes**

*Bawu*: (巴烏) - side-blown free reed pipe with finger holes

*Mangtong* (芒筒) - end-blown free reed pipe producing a single pitch

### **Single reed pipes**

*Mabu* (馬布) - single-reed bamboo pipe played by the Yi people

## ***Obituary.....***

**Nancy Wai-Lan Kwok Goddard 郭蕙蘭**

**Bak Shek Village 白石村**

**1923 – 10 September 2012**

The third eldest daughter of long serving Tung Jung Association president, Kwok Kee Yee 郭期頤, Nancy Wai-Lan Goddard, has passed away on 10 September 2012 at Palmerston North.

Born in Wellington, she was educated at Mount Cook School, then to Wellington East Girl's College and then went to Victoria University. It was at Victoria University she met her husband George Goddard and they married in 1944 and subsequently had 3 sons. George was a Trade Union leader and they both became interested in protest movements aligned for a better New Zealand. Together, they helped form the NZ China Friendship Society in the 1950's when NZ only recognised Taiwan. Their work was very difficult but was vindicated when NZ recognised The People's Republic of China in 1972.

Nancy was also in Maori culture and joined the Ngati Poneke Young Maori Club where she was a member for 15 years and was made a Kaumatua (Elder).

In 1997, she was made a Companion of the NZ Order of Merit (CNZOM) for community services and in 2003, she was recognized by the Chinese Government with the honorary title of Friendship Ambassador for outstanding contribution to Sino-NZ friendship.

Nancy is acknowledged for building support for China in New Zealand, and building a relationship with the local Maori people.

Nancy was received at the Ngati Poneke Pipitea Marae in Wellington followed by a funeral service at Karori Cemetery. She is survived by her 3 sons, Lee, Ben and Danny.

Frank Kwok



## Archaeologists find 3,000-year-old fruit cellar.....

Chinese archaeologists have found an ancient fruit cellar containing well-preserved apricot and melon seeds from more than 3,000 years ago in today's Shaanxi Province. The cellar was a rectangular pit about 105 centimetres long, 80 centimetres wide and 205 centimetres deep, said Dr. Sun Zhouyong, a researcher with the Shaanxi Provincial Institute of Archaeology.

Sun and his colleagues found the pit in 2002, about 70 centimetres underground the Zhouyuan site, ruins of Western Zhou dynasty (1046-771 BC) 100 km from Xi'an. After eight years of research, they concluded it was a cellar used to preserve fruit for aristocrats.

In each corner of the pit, Sun and his colleagues found a little round hole. "We assume the cellar had something like a shade that was fixed on the four holes but had decayed over the years."

Inside the cellar the researcher could see, even with naked eye, huge piles of nuts and seeds. We sorted them out with care, and found about 500 apricot nuts -- 108 of which were complete with carbonized pulp, at least 150 melon seeds and 10 plum seeds," said Sun. They also found millet and grass seeds.

"Most of the seeds were intact and very few were carbonized," said Sun. "It was so amazing that scientists who conducted lab work suspected they were actually put away by rodents in more recent times."

Sun and his colleagues sent three apricot nuts to Beta Analytic in Florida, the United States, last year for carbon 14 test to determine their age. "The test results indicated they were about 3,000 years old, dating back to a period between 1380 B.C. and 1120 B.C.," said Sun. "Seemingly the fruits had been stored in an acidic and dry environment, so dehydration was extremely slow and the nuts were not carbonized even after so many centuries."

Zhouyuan site, where the cellar was unearthed, was believed to be a dwelling place for Duke Danfu, an early leader of the Zhou clan. It was known as the cradle of the Western Zhou Dynasty, one of the earliest periods of China's written history.

"Presumably, the aristocrats had stored fruit in their family cellar," said Sun.

The cellar, with roughly 1.7 cubic metres of storage, could store up to 100 kilograms of fruit, he said.

The Book of Rites, a Chinese history book compiled in the Western Han Dynasty (202 BC-9), put melons, apricots, plums and peaches among the 31 categories of food favoured by aristocrats of the time. It said people in the Zhou Dynasty had also learned to grow fruit trees in orchards.

A poem in the "Book of Songs", a collection of poetry from the Western Zhou Dynasty (11th century -771 BC) to the Spring and Autumn Period (770 - 475 BC), says food kept in "ling yin" -- meaning cool places -- will stay fresh for three days in the summer.

Before the fruit cellar was reported, archaeologists in Shaanxi Province found a primitive "icebox" that dated back at least 2,000 years ago in the ruins of a temporary imperial residence of the Qin Dynasty (221 BC - 207 BC). The "icebox", in the shape of a shaft 1.1 metres in diameter and 1.6 metres tall, was unearthed about 3 metres underground in the residence.

<http://english.peopledaily.com.cn/2010>



**Wooden Man Stone Heart** is a biography by Paul Wah, a Tung Jung Association member and also a retired secondary school principal.

In it, he tells the story of his upbringing in New Zealand, growing up as a Chinese in the 1940's and 1950's. He also tells about the New Zealand education system as he saw it and the time he spent in 1988 to 1989 at the Shanghai University of International Studies.

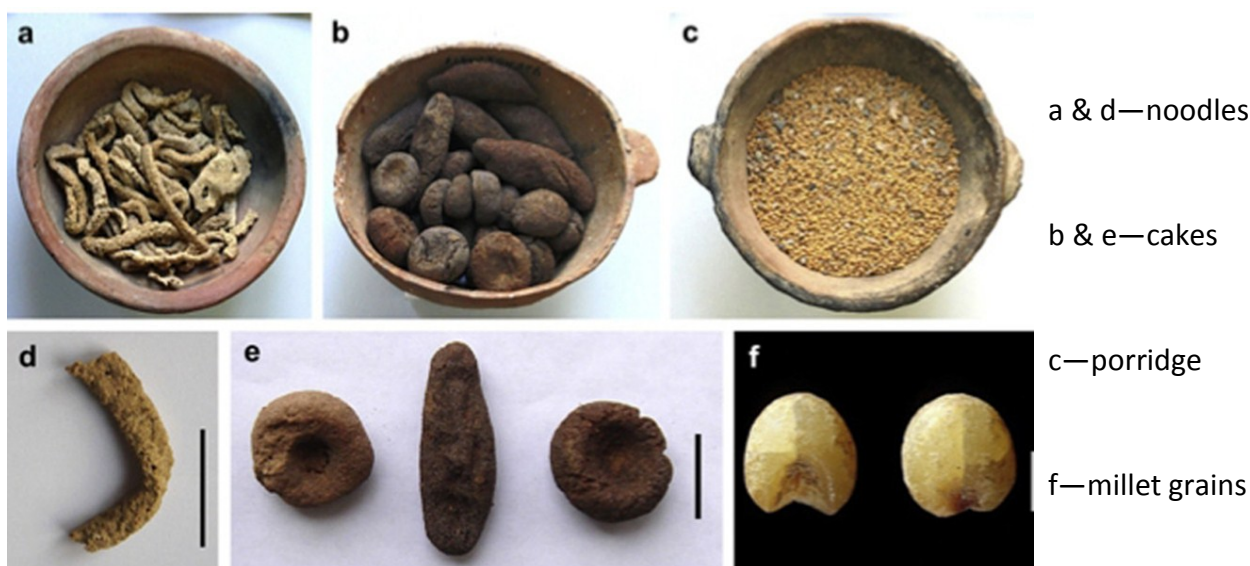
During August 2012, he made arrangements for the book to be published by the government owned Shanghai No 10 Printing Works but was informed by management that the book had been banned for publication and sale in China. The reasons given were that he had made disparaging comments about the Communist government and had included photographs of students demonstrating against it. His book will be available for sale at Paper Plus in High Street, Lower Hutt, Marsden Books, Karori and possibly Unity Books in Wellington from November 27th or can be ordered by email from [p.s.wah@xtra.co.nz](mailto:p.s.wah@xtra.co.nz)

## ***Noodle dinner buried for 2500 years.....***

Among food recently found buried in a Chinese cemetery for 2,500 years were noodles, cakes that resemble today's Chinese moon cakes and porridge made of millet. Since the cakes were cooked in an oven-like hearth, the findings suggest that the Chinese may have been among the world's first bakers.

The food were dug up at the Subeixi Cemeteries in the Turpan District of Xinjiang, China. This important cultural communication centre between East and Central China has a desert climate so dry that many mummies and plant remains have been found well preserved without decaying, according to scientists, who added that the human remains they unearthed at the site looked more European than Asian. The researchers determined that boiling damages the appearance of individual millet grains, while baking leaves them more intact. The scientists therefore believe the millet grains in one bowl were once boiled into porridge, the noodles were boiled, and the cakes were baked. Baking technology was not a traditional cooking method in the ancient Chinese cuisine, and has been seldom reported to date, according to the authors, who nevertheless believe these latest food discoveries indicate baking must have been a widespread cooking practice in northwest China 2,500 years ago. The discoveries add to the growing body of evidence that millet was the grain of choice for this part of China.

In that case, "the noodles were thin, delicate, more than 19.7 inches in length and yellow in colour," according to the scientists. "They resemble the La-Mian 拉麵 noodle, a traditional Chinese noodle that is made by repeatedly pulling and stretching the dough by hand." Millet was domesticated about 10,000 years ago in northwest China and was probably a food staple because of its drought resistance and ability to grow in poor soils.



## ***Zengcheng-Conghua Expressway Opened in July***

The Zengcheng-Conghua Expressway started operation in July this year, according to the Zengcheng Municipal Committee. Stretching 66.8 km, the expressway will cut the traveling time between downtown Guangzhou and Conghua by 30 minutes. And from Zengcheng to Conghua, it will take just 15 minutes. The expressway took 6.18 billion Yuan to build and is the first expressway in north-eastern Guangzhou.



## Recipe.....

### Sachima 薩其馬 (沙琪瑪 )

Sachima, also called Shaqima is a common [Chinese pastry](#) found in many Chinese-speaking regions around the world. Each Chinese regional cuisine has its own slightly different variation of this food, though the appearance of all versions is essentially the same.

The [Cantonese](#) pastry version of *sachima* is slightly sweet. It is also made of essentially the same ingredients as the other varieties of *sachima*. It is often sprinkled with dried [coconut](#). The Cantonese variety of *sachima* ranges from chewy to hard in texture. Most [overseas Chinatowns](#) offer the Cantonese style of the pastry. It is commonly found in [Hong Kong](#) and in Chinese supermarkets around the world.



#### Ingredients:

##### A:

3 cups all purpose flour  
1 tbsp baking powder  
4 eggs  
6 cups oil for frying

##### B:

1 cup sugar  
3/4 cup maltose (liquid glucose)  
1/4 cup water  
1/2 tbsp lemon juice or vinegar

#### Method:

Sieve ingredients **A**., add eggs and knead into a smooth dough , let stand for 20 minutes.

Cut dough into half and roll one half into a rectangle 1/6 inch thick. Cut into 1 inch strips and shred into fine strips.

Heat oil and fry the shredded strips until golden brown. Remove and place into a large bowl.

Cook **B**: for 2 minutes in medium heat (sugar should be dissolved), pour mixture into the fried noodles and toss to coat.

Pour coated noodles onto a greased cookie sheet pan and press noodles into a compact rectangle, one inch in height.

Let it cool, cut into square pieces.

For variation, chopped roasted nuts, chopped dried fruit may be added when tossing the fried noodles.

### Chicken Surprise .....

A couple go for a meal at a Chinese restaurant and order the 'Chicken Surprise',

The waiter brings the meal, served in a lidded cast iron pot.

Just as the wife is about to serve herself, the lid of the pot rises slightly and she briefly sees two beady little eyes looking around before the lid slams back down.

'Good grief, did you see that?' she asks her husband. He hadn't, so she asks him to look in the pot. He reaches for it and again the lid rises, and he sees two little eyes looking around before it slams down.

Rather perturbed, he calls the waiter over, explains what is happening and demands an explanation

'Please sir,' says the waiter, 'what you order?'

The husband replies, 'Chicken Surprise'

(You're going to love this, and you're going to hate yourself for loving it!...)

'Ah! Velly sorry,' says the waiter, 'I bring you Peeking Duck'.



**The Committee wishes all  
members and friends a very  
happy Christmas and a  
bright and prosperous  
New Year**

# 東

# 新 西 蘭 東 增 會 館

## THE TUNG JUNG ASSOCIATION OF NZ INC

Established 1926

# 增

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

www.tungjung.org.nz

### Membership to 31 March 2013

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**

Tick appropriate box:

<b>Family</b> \$30	<b>Partners</b> \$20	<b>Single</b> \$15	<b>Seniors over 70</b> 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.

Signature .....

Date.....

**Please ignore this reminder if you have already paid your membership**