

báiclear;
white;
plain

白菜	bái cài	Chinese cabbage
白费	bái fèi	in vain; waste
白喉	bái hóu	diphtheria
白色	bái sè	white colour
白糖	bái táng	white sugar
白兔	bái tù	white rabbit
坦白	tǎn bái	frank; confess

白: 当旭日 (日) 东升, 撒下第一缕光辉 (光) 之时, 长夜的黑暗便被驱散, 白天来到了。这就是表示清楚、光亮或指白颜色的“白”字。当人们容易理解某事时, 这就是“明白”。不过就如画面所示, 许多事都不那么容易弄“明白”。

As the sun (日) peeps above the horizon its very first ray (光) begins to dispel the shadowy haze of night. Hence 白: the symbol for clear, white or plain. Man easily understands anything that is bright (明) and clear (白), so “bright and clear” means to understand (明白). Apparently, this is not always easily understood as our picture shows.

1 2 3 4 5



新西蘭東增會館

THE TUNG JUNG ASSOCIATION OF NZ INC

PO Box 9058, Wellington, New Zealand

www.tungjung.nz

Newsletter Summer 2022 issue

The Tung Jung Association of New Zealand Committee 2022—2023

President	Kevin Leong	569 2525	Membership	Kevin Leong	569 2525
Vice President			Property		
Secretary	Danny Goddard	027 8110551	Newsletter	Gordon Wu	388 3560
English	Kevin Zeng	021 669628		Peter Moon	389 8819
Chinese			Website	Gordon Wu	388 3560
Treasurer	Lucinda Chiu	021 2520891		Graham Chiu	02041034348
Social	Peter Moon	389 8819	Public relations	Gordon Wu	388 3560
	Valerie Ting	027 4955331		Kevin Zeng	021 669628
	Kirsten Wong	027 3260684			

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

President's report.....

Our committee is still meeting online monthly via "GOOGLE MEET" which is still challenging but necessary. However, we have still managed to hold our annual dinners at the Dragons Restaurant and our Chung Yeung at Karori Cemetery.

Our building had been accessed by the WCC and with very little to do is deemed not an earth quake risk. We will still need to bring the building to a higher WCC standard and this will take some expense.

One of the many traditions we trying to retain is the respect for our ancestors such as Ching Ming and Chung Yeung, where we meet at the Tung Jung Association memorial at Karori Cemetery twice a year to honour those of our families that have passed on. We invite you and your families to join us on these occasions at noon at the Tung Jung memorial. It is an opportunity to bring the younger generation to observe and respect their ancestors – see our website or newsletter for the dates.

The Mid-Autumn Festival or Moon Festival which we celebrate annually was held at the Dragon's Restaurant in Tory Street on Sunday 18th September 2022 at 6.30 pm. We had to cancel last year's celebration due to Covid-19 regulations, none the less most of the restaurant was booked and started with a "bang" with a traditional dragon dance, lots of prizes and a catch up with many of our members and friends.

Chung Yeung was held at Karori Cemetery on the 9th October. We held the traditional bowing, offering of food and cleaning of the memorial site. It was an overcast day and very blustery with a hardy lot of people battling the elements. I would encourage you and your families to attend the next Ching Ming or Chung Yeung festivals.

I have been, sadly, to a number of funerals lately, a recurring theme of overcoming hardship, not knowing English initially, being persistent with humility were all great qualities they shared in their life's experience which has been handed down to succeeding generations. It struck me how common this was with the first generations. Coming from humble backgrounds and succeeding in what ever they took on has had considerable influence on succeeding generations.

Owing to resignations and deaths, the present committee is sadly short of members. After talking to some current members, we have managed to get Mike Chung, a newly elected WCC councillor, and hopefully one other person to join our committee.

There has been a complete relaxation of the Covid rules of late, such as mask wearing, I would remind you that unfortunately the statistics, although lowered initially, has now crept up to quite high levels again. The Tung Jung has been supplied with some masks and testing kits which are available to you on request.

One of the final events of the 2022 year is the Christmas Yum Char to be held on Wednesday the 7th December, this is a popular event so get your tables booked early, the number of tables available are limited.

This is the last President's report for 2022 so on behalf of the committee I would like to wish you all, a very Merry Christmas and a happy New Year

Keep safe,

Kevin Leong
December 2022

You can view this newsletter in colour on our website www.tungjung.nz, and click on newsletters.

會長報告

在近這個月，我們委員會利用 GOOGLE MEET 這個軟體，開線上委員會會議。雖然這個軟體對我們來說是挑戰，但是很有必要。我們仍然想方設法在龍餐廳，舉辦了我們重陽節聚餐。

我們會館大樓已經通過 WCC 標準檢測，抗震能力已經提高。我們的會館大樓還需要符合更高 WCC 標準要求，這個需要多花一點的費用。

我們保留清明節和重陽節的中國傳統節日，這是一年兩次在 Karori 墓地舉辦的活動，我們緬懷祭拜我們的祖先。我們想邀請你和你的家人能參與進來。我們想更多的年輕人能緬懷他們的祖先。記得留意我們網站和新聞簡訊。

2022 年 9 月 18 日，6 點 30 分，我們在龍餐廳，舉辦一年一次的中秋節慶祝活動。由於新冠病毒的原因，上年我們取消這個活動，但今年我成功舉辦了。今年大部分餐廳都被訂桌了。我們這個活動以傳統舞獅開始，抽獎活動，吸引了很多會員和朋友參加。

10 月 9 日，我們在 Karori 墓地，開展重陽節祭拜活動。我們掃墓，擺祭品和向先人鞠躬。那天我們要克服很多天氣因素，如陰天，大風等等。我建議大家參與下年的清明節和重陽節。

不幸的是，我最近參加了一些葬禮，一個反復出現的主題是克服困難，他們由最初不懂英語，最終以生活中的堅持和謙卑品質，安居下來。這些品質都影響著他們後代。我突然想到，來這裏的第一代祖先是多麼普通和出身卑微，最後事業的成功對我們後代也有相當大的影響。

由於老會員的過世或者辭職，我們會館委員會會員相當缺乏。在與一些現任會員交談後，我們設法找到了新當選的 WCC 議員 Mike Chung 加入，並希望有其他人加入我們的委員會。

最近的新冠肺炎疫情已經完全放鬆，比如戴口罩等，我想提醒大家，不容樂觀的是統計數據雖然最初有所下降，但現在又攀升到相當高的水準。東增會館為大家提供了一些口罩和測試包，如有需求請聯繫我們。

2022 年 12 月 7 日，星期三舉行年終耶誕節飲茶活動，這是一個很受歡迎的活動，請提前預訂你的桌子，桌子的數量是有限的。

這是會長在 2022 年的最後一份報告，所以我謹代表委員會祝大家好運，聖誕快樂，新年快樂！

保持安全！

梁永基

2022 年 12 月

Thank you.. thank you...thank you..... 謝謝你們

The committee thank the following for their generous donations in order to keep the Association moving forward for future generations.....Loretta Young Mary Chong

The Association needs its members support for future generations. If you haven't contributed in the past, please fill in the membership form on the back page of this newsletter and send it back. The Association appreciates your kind gesture to keep the Association running.

We are still looking for members to fill in the vacancies left in the committee by resignations and deaths. If you would like to join the committee and contribute to the future of the Association, please contact Kevin Leong on 021 2995540 or email: kfleongnz@gmail.com

Obituary.....

Christine Chan

陳 XX

下基村 Hargee village

12 October 1953 — 12 September 2022

Christine was born in Raetihi, second daughter to George and Violet Chan. She had three other siblings, Mervin, Margaret and Gregory. She grew up in a small rural community where she was constantly surrounded by an extended Chinese family, many of who worked on the family farm in the grocery shop owned by her father. She attended Ruapehu College. When Christine was sixteen, she was sent to Lower Hutt to attend Naenae College where her father believed a better education was on offer for his daughter. Boarding with a pakeha family, she put on weight because of a change of dietary habits. She was active member of the school community, including the highly successful school debating team.



It was not until she enrolled at Victoria University in 1971 that she really began to develop her own ideas about her place in the world under the influence of her professors. She completed an honours degree in Sociology and in 1977. Christine really began researching and writing about her own family and the wider Chinese community in New Zealand. She was often asked to comment about issues affecting the Chinese community at the time and featured in a number of newspaper articles at the time. In 1975 she was a member of the NZUSA tour to China. This was an especially important trip as they were one of the first western groups to travel into China post the Cultural Revolution. This trip gave Christine a unique opportunity to visit the family village where her mother spent her early years.

In late 1975, just after her return from China with prized Mao cap, while attending the Wellington Folk Festival as fate would have it, she met her husband to be David Hyams. He stole her "Mao cap" during a concert and that was the beginning of their 47-year relationship. In late 1975, just after her return from China with prized Mao cap, while attending the Wellington Folk Festival as fate would have it, she met her husband to be David Hyams. He stole her "Mao cap" during a concert and that was the beginning of their 47-year relationship. The beginning of their involvement in cultural activities and the organisation of shows and concerts began in 1977. In 1978 Christine and David opened Kumquat Vegetarian Eating House on Lambton Quay. They had taken over an old coffee bar called the Rendezvous at the bottom of cable car lane and converted it to a highly successful vegetarian restaurant. They introduced Wellington to carrot cake and other delights that were all manufactured on the premises. A review in the Evening Post at the time noted the long queues at lunchtime to purchase the delights on offer. A second larger restaurant was to follow and later a bakery in Aro Street where the extensive range of vegetarian delights were prepared for a wider market. These included a new burst wheat loaf that Christine had developed. It was round in shape and very popular amongst those in the know.

The mid 1980s, after closing the bakery in 1982, was very vibrant period in Christine's life where she joined David in his endeavours to create a strong local music scene in Wellington. Taking over the running of the Cricketer's Steinie Bar in 1983 they hosted the leading bands of the time.

Throughout this period Christine was researching and writing a number of short stories that were later to appear in Children's publications. Another idea for a novel was NZ Chinese story about a mail order bride that would be later called "Bridesong."

In 1990, her daughter Jasmine was born and became the subject of a number of stories that Christine wrote. In late 1986, her mother Violet passed away and this caused her to visit her father more often in Raetihi. She encouraged him to write his memoirs about his early life and this became the basis of her book *The Chan's of Waimarino*, published September 2022 just before Christine passed after a two- and half-year battle with pancreatic cancer.

Christine got a great deal of satisfaction from her writing and storytelling skills. She developed and ran a course in creative writing and video making, she took up the role of Community Co-ordinator at the Northland Community Centre she wrote, edited, and produced a quarterly community newspaper, The Northland News. In 2006, she wrote and directed a stage show entitled "Double Happy", as part of her community work with the Wellington Chinese Association. During her illness she reflected on the rich history of our Chinese ancestors in the Waimarino and wrote her family history.

A memorial service was held at the Garibaldi Club in Wellington on 17 September and was attended by many relatives and friends. Christine is survived by her husband David and daughter Jasmine.

Her books may be purchased from her husband David, email :hyamsd@gmail.com at \$65.00 and \$35.00 each plus postage.

David Hyams

Chung Yeung

A good dozen or more visited the Tung Jung memorial at Karori cemetery in early October to commemorate Chung Yeung 重陽節, the traditional festival for honouring ancestors and cleaning their graves. The festival is the counterpart for Ching Ming 清明節, a similar festival usually held in early April, and which is also a regular feature of the Tung Jung calendar.

The occasion is all to the dead, share our close connections different. Gordon Wu away in Auckland that Kevin Leong – with the flowers and food, Goddard picked up the essary things from our



We were also delight-people join the gather-

news. Danny's daughter Ripeka Takotowai Goddard is about to start writing a new book set in Antarctica. She has already published one picture book *Tuna rāua ko Hiriwa*, which tells the story of how the tuna got its silver belly, but had to live in the dark depths of the river. We're hoping the new publication proves just as popular as the last, if not more!

We were also able to congratulate another Kwok cousin Martin, who came with his wife Gabby and their children. Martin and Gabby recently came back from the Emmy awards in Los Angeles where Martin was given an Emmy for work on Sir Peter Jackson's Beatles documentary, *Get Back*. Martin is part of the Wingnut Films' sound editing team that did the award-winning work. You can see Martin and Gabby with their Emmy [here](#)

For those who haven't been, the Ching Ming and Chung Yeung commemorations involve presenting an offering of incense and food to the ancestors. Traditionally the food is laid out before the grave, or in our case the Tung Jung memorial. Each participant gets three sticks of lit incense, representing heaven, earth and humanity. Participants bow three times, again acknowledging the belief that there is no division between us, the earth and the spirits of the heavenly realm. The incense is then placed before the grave and the rising smoke is a signal to the ancestors to come, enjoy the food offerings and be present with us.

If you can't get to the cemetery you can also do this at home in front of a photograph or ancestor tablet. It's a lovely way of communicating with our loved ones who've passed away.

Kirsten Wong

Still available.....

The Association still has available the following books which are ideal for Christmas presents for a loved one.....

<i>Fruits of Our Labours-</i> hard cover 2 volume set	\$120.00 set plus postage if necessary
<i>Fruits of Our Labours</i> —soft cover 2 volume set	\$60.00 set plus postage if necessary
<i>Starchwork by Experts</i>	\$60.00 plus postage if necessary
<i>Farewell Guangdong</i>	\$70.00 plus postage

Please contact Gordon Wu 027 4875314 or gordon.wu@xtra.co.nz if interested.

Obituary

Ho Leng Young

Poon Yue 番禺

20 October 1946 - 24 August 2022

Ho died peacefully at home surrounded by his family on Wednesday 24th August.2022.

Ho was diagnosed with lung cancer even though he never smoked. He was

responding well to the cancer treatment medication and the family were hopeful his life would be extended for a further few years. Unfortunately a very rare auto-immune response developed that attacked his brain cells. There was no medical intervention that could have stopped the process and it was with great sadness that he deteriorated. It was His wish to not die in hospital but at home and with the help of Maria and family and the Mary Potter Hospice, he managed to have his last days at home.

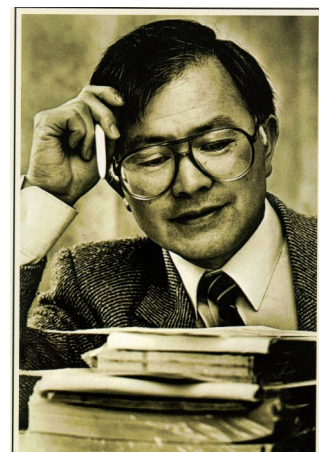
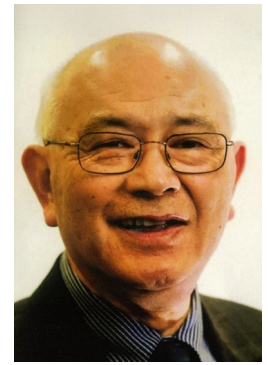
Ho was born in Canton 20 October 1946. His family moved to NZ in 1949. He was brought up on a market garden in Outram, Dunedin. Like many children of market gardeners he pursued a professional career and ended at Otago Medical School. He graduated in 1972 and spent his house surgeon years in Blenheim . Graham Bing who lived in Blenheim, seeing how nice and handsome Ho was, hatched a plan with Maria's aunty in Nelson to get them together. Eventually with much persistence, Ho's patience paid off and Maria agreed to the courtship and the rest is history as they say.

.In Dunedin where he spent most of his working career his abilities were reflected in the positions he held. This included: member of the Otago GP budget group, Committee member of the NZ Federation of Sports medicine, GP representative for the Otago Clinical Review Committee, Medical Examiner for the United States Consulate, medical advisor and chief medical referee for the Dunedin City Council, Work and Income Medical Review panel, and he also managed to find time to provide free marae based medical services. In the years after 2000, Ho reflected on whether there was much left for him in Dunedin. His children had grown up and left Dunedin, both his brothers passed away prematurely, and running a General Practice was proving too tiring. So after constant urging from his wife Maria, and the Bings in Wellington, Ho decided to move to Wellington in 2006 after selling his practice.

Ho continued to work as a doctor in Upper Hutt and later Whitby. Again he established himself as an extraordinary GP who placed the patients first and quietly demonstrated what excellent, traditional patient care entailed. He had time to listen to the patients and treated them with caring competence, and they all spoke highly of his abilities. Ho continued to work into his 70s but with much reduced hours. He even worked as a volunteer ambassador at Wellington airport guiding lost passengers. You may have seen him on a Sunday. This was another reflection of Ho's values of always trying to help someone.

To describe Ho in his everyday life. He was always very modest and unassuming, as well as very diplomatic, he did not want to stand out from the crowd. Most people who met him were unaware of his achievements or abilities. He also loved a good joke and had a wicked sense of humour. Ho had the "common touch" that enabled him to be respected and friends with people from all walks of life. The Bing family had known Ho for over 50 years and was lucky to be present when he met his future wife Maria in Nelson. Maria was a niece of Norman Chang who owned a fruit shop at Tahunanui, the Nelson beach. The Chang family and the Bing families all came from the Jungsen village of Sunggai. Ho and Maria were both loved Graham and Doris Bing and were part of their family. So when the Bings got together in Wellington it was most likely that Ho and Maria were present as well.

Continued on page 8



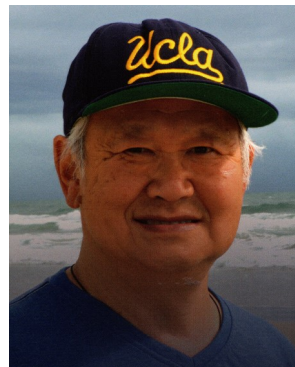
Obituary.....

Donald Wu 吳秉仁

雅瑤村 Nga Yiew village

7 March 1939 — 8 October 2022

Donald Wu was born on 7 March 1939 in Wellington. His father, Ng Yew Tong, came from the village of Nga Yiew in Jung Seng county, on the outskirts of modern-day Guangzhou. Yew Tong arrived in New Zealand in 1920 at the age of 12, the third generation of his family to come here. Donald's mother, Lowe Foon Lin, arrived in New Zealand with eldest child Doris in 1937. In the next five years, they had five more children: Gordon, Donald, Harvey, Gracie and Victor. The family helped in the greengrocer shop on the corner of Cuba and Abel Smith Streets, called Wong She and Co. owned by Donald's grandfather. The eight of them first lived in a two bedroom, no bathroom cottage on Abel Smith Street. They had to use the bathroom in the shop. Later they moved to a more spacious home on the top end of Owen St in Newtown. In one of those odd twists of life, Donald's early days were spent on Owen St, and his final year was on the other end of Owen St.



Being close in age, the children had a lot of fun when not helping in the shop. They played cricket in the street. He and Gordon had pedal cars, red for him, khaki for Gordon. Donald had a competitive streak. Their grandfather got the grandchildren to unfold newspapers that were used for wrapping vegetables in the shop. Fastest unfolder won an orange, and Donald was highly motivated to win the orange.

Dad went to St Mark's School and then Rongotai College, where he left with School Certificate. In another odd twist of fate, his maths teacher at Rongotai was his son Murray's maths teacher at Wellington College 25 years later!

He served in the New Zealand Army. He was in the last intake for compulsory military training after which the Government abolished it.

Donald married Dorothy Ngan in 1964 and had three children. Murray, Sonia and Brendan. They lived in the house that they built in Kingston for over 50 years ago.

Donald had many interests. Firstly, there was sports. He played and coached basketball, and he took great pride in his nickname "Dead Shot Don". He took up squash in his 30's, playing at the Scottish Harriers club. He became very involved in coaching, inter-club competitions and organising junior squash tournaments. Tennis was another sports passion that he kept up into his 70's. He loved watching rugby. When the All Blacks were on tour in the UK, he would wake me at 2 in the morning and we would watch the matches live on TV.

The second big area was music. The family only recently found his piano accordion from the 1960's. He heard someone else playing and thought it sounded great so he bought one. He learned a couple of tunes and then gave it up because it was too heavy. He also learned violin when he was young and tried playing it again a few years ago with predictably painful results. As an adult he discovered the Hammond electronic organ, which all of us children learned to play his enthusiasm for playing was maybe a bit greater than his talent.

The third area was community service. He was in the Jaycees and Lions Clubs. He served for many years as a Justice of the Peace, marriage celebrant and in the Wellington Citizens Advice Bureau. He enjoyed helping people and wasn't afraid of a microphone.

Lastly, he was an entrepreneur. He was a dairy owner, running Supreme Stores on Wallace St in Mount Cook, first with Aunty Gracie then with Mum. The store is still there with the same name 60 years later. He was a fruit and vegetable retailer, wholesaler, distributor, importer, exporter and grower. He started a cooking school and ran a storage unit business. He pioneered the distribution of sushi to supermarkets. He also distributed Asian groceries, at one point supplying supermarkets from Wellington to Whanganui. Despite being busy, he and Dorothy found time to travel, visiting Brendan and Sonia in the UK and me in the United States, going to China to the village that his father never returned to, and travelling with his grandchildren to Australia, Asia and Europe.

His funeral service was held at the Wilson Funeral Home Chapel in Newtown on the 15th October 2022 and was attended by many friends and relatives.

He is survived by his wife Dorothy, his children Murray, Sonia and Brendan and their families.

Murray Wu



Obituary.....

Ivan Paul Wah (Paul) 吳偉超

田心村 Tien-sum village

9 March 1932—24 October 2022

My parents although born in NZ, lived for a period in China returning to NZ in 1930 to run a fruit-shop with my grandparents in the Manawatu town of Feilding. Times were hard during the depression years - our tightly knit family lived a frugal life in the back of a shop - maintaining our Chinese language and culture at home, while adapting to European ways at school.

At age 9 our family moved to the small country town of Waverley, (population 800) to run a fruit-shop and mixed business. With few local customers our shop opened for long hours to catch passing motorists. We earned only a modest -living, but by hard work and my mother's goodness we won over the town's people.

In Waverley, I made friends from all races and backgrounds by playing sports for school teams, joining the Boy Scouts and local club-teams I gradually blended into the European way of life.

The race hostility I occasionally encountered made me more determined to develop the courage, resilience and self-belief that stood me in good stead in later life.

Education played an important part in my life. Since Waverley District High School did not have a 6th form, I spent my two final school years boarding at Wellington College among the sons of Wellington's rich, clever and privileged families. The intense competition in the classroom and sports field delivered me many hard knocks and disappointments but convinced me I was not inferior to my classmates despite their advantages from birth.

I left school with very few prospects, working briefly as a Technical Trainee for the Dept. of Scientific & Industrial Research and later as a freezing worker and a wharf labourer where I learnt to hold my own in a harsh world. I enrolled at Victoria University where my part-time study degrees led me into a fulfilling teaching career. I began Teaching at a primary school, Fraser Crescent in Upper Hutt and briefly at Oxford Crescent nearby, followed by Taita Intermediate - later moving to a secondary school, where I eventually taught senior Mathematics and Chemistry. The pinnacle of my teaching career being my eight successful years as Principal of Taita College.

I loved sports. I have boxed, played club rugby, cricket and golf, skied and tramped the National Parks with friends and family. For hobbies I loved the powerful motorcycles which I rode in company with my sons Michael and Jeremy, and debated with the Wellington 22 Club, participating successfully in the Wellington Speaking Union Parliamentary Shield competition. My proudest moments came in 1973 when I won the prestigious Kitts trophy for impromptu speaking and Sir Don McKinnon awarded me the Canterbury Cup at the National Impromptu Speaking Championships in Auckland, where I beat New Zealand's best public speakers.

After retiring, I published my memoir "Wooden Man Stone Heart" and a historical novel, "A Thin Slice of Heaven." These two books describe our family's journey since migration and are my contribution to posterity.

I am especially grateful to the women in my life- a wonderful grandmother and mother, loved and guided me through my formative years and instilled into me the best aspects of their Confucian culture- that is love of family, work ethic and respect for elders. My wife Shirley has been a loving, loyal and selfless partner over more than sixty four years – together we have raised three wonderful children, travelled the world, established a successful coffee-lounge business in Naenae and shared a lifetime of exciting experiences.

My most life-changing experience came in 1988 when I was invited to teach English at Shanghai International Studies University. For a year Shirley and I immersed ourselves in a Chinese life-style, albeit within a harsh Communist system. Being in China gave us an opportunity to reconnect with our Chinese roots, recover my first language of Cantonese, learn the national Mandarin dialect and also visit our family villages of Tian Sum and Nam Cun near Guangzhou.



Obituary.....Dr. Ho Young....contd from page 5

Ho and Maria really enjoyed their move to Wellington. Ho was planning to stop work completely while still physically and mentally fit. He planned to take more holidays with Maria including a big cruise which was cancelled due to Covid.

Ho was much loved by his patients and fellow GPs for his kindness , competence, good judgement and a fountain of knowledge regarding patient care.

His funeral was held at the Wilson Funeral Home Chapel in Adelaide Road, Wellingto, on 2 September 2022 and was well attended by numerous friends and relatives.

He is survived by his wife Maria and their two children Tim and Katrina.

Christopher Bing and Nigel Chang

Obituary Paul Wah contd from page 7

Unfortunately, I contracted the debilitating disease ME in China which cut short my working life and has affected me badly ever since.

My greatest achievement with Shirley has been the raising of our 3 children, Michael, Jeremy and Sarah, to be independent, happy and successful people with good ethical values that are reflected in their own children. They have been the pride and joy of my life.

Despite the changes, conflict and injustice, the world I leave is a beautiful place, inhabited mostly by people who are kind and generous. I hope in my time I have been able to make a small contribution to my fellow citizens. To all my family, friends and relatives I say goodbye, good luck and may your continuing journey be as fruitful as mine has been.

Paul's funeral was held on the 3 November 2022 at the St. James' Anglican Church in Lower Hutt and was attended by many colleagues, friends and relatives..

He is survived by his wife Shirley, his three children Michael, Jeremy and Sarah and their respective families.

This obituary was adapted from the eulogy written by Paul himself before his death and read out at the funeral by the conducting minister.

Paul Wah

Tung Jung Social Event calendar 2023

Chinese New Year Sunday 29 January 2023

Dragon's Restaurant.

Ching Ming Festival Sunday 2 April. 2023

Karori Cemetery.

Mid-Winter Yum Cha Wednesday 14 June 2023

Moon Festival Sunday 1st October.2023

Cheung Yeung Festival Sunday 22 October. 2023

Karori Cemetery.

Christmas Yum Cha Wednesday 6 December.2023

Please make a note of these dates in your diary now so you won't double-book!

The Emmy Award

The Tung Jung Association is proud to announce that one of its members was involved in this coveted prestigious award in the film industry.

Can you put an Emmy in your carry-on? That was the unique packing dilemma an award-winning Kiwi crew were faced with on their flight home.

Sir Peter Jackson's Beatles documentary, *Get Back*, won all five categories it was nominated for at the Creative Arts Emmys ceremony, held in LA over the weekend in early September this year

Over a dozen statuettes were picked up by Jackson and members of the WingNut Films team who worked on the eight-hour, three-part documentary.

But ahead of flying home to New Zealand from LA on Tuesday, some members were pondering the best way to pack their precious cargo.

Gabby O'Connor, the partner of Martin Kwok – a member of the WingNut crew who won the Emmy for Outstanding Sound Editing For A Nonfiction Or Reality Programme – took to Twitter on his behalf to seek Air New Zealand's advice. They were concerned about the pointiness of the statuette – which depicts a winged woman holding an atom.

While the award came in a special box, this took up too much suitcase space.

O'Connor told *Stuff* she had tried contacting Air New Zealand on Twitter as a "last resort", but in the meantime WingNut had checked with a travel agent, who had assured them it would be fine to take on the aircraft.

She shared a photo of the award successfully stashed in her carry-on case ahead of the flight.

Other members had ditched the box the Emmy came in and packed the statuette into their checked luggage, "wrapped in hoodies", she said.

Despite their distinctive shape, O'Connor said the awards had caused no issues going through security at the airport.

Martin Kwok is a grandson of William Kwok, the Association's longest standing president. He and a crew from WingNut Films, owned by Sir Peter Jackson, won all five categories it was nominated for at the Creative Arts Emmys ceremony, held in LA in the beginning of September this year.. The film Sir Peter Jackson's Beatles documentary, *Get Back*, picked up over a dozen statuettes by members of the WingNut Films team who worked on the eight-hour, three-part documentary.

The film picked up awards for Outstanding Sound Editing For A Nonfiction Or Reality Programme, for Martin Kwok, Emile De La Rey, Matt Stutter, Michael Donaldson, Stephen Gallagher, Tane Upjohn-Beatson and Simon Riley; and Outstanding Sound Mixing For A Nonfiction Or Reality Programme for Michael Hedges, Brent Burge, Alexis Feodoroff and Giles Martin.

<https://www.emmys.com/video/sound-editing-nonfiction-or-reality-program-single-or-multi-camera>



Gabby O'Connor, Martin Kwok, Brent Burge and Tracey Burge travelled to LA for the Creative Arts Emmys ceremony.

China's legendary Great Flood 鯀禹治水

A dramatic 4,000-year-old Chinese myth known as the “Great Flood of Gun-Yu” 鯀禹治水 has underpinned Chinese culture for millennia. Historians have long debated the veracity of the story, but a startling new study published in Science says there’s archaeological evidence that that flood was real. Here’s a primer on the original story, the new scientific findings. .

According to historical texts, Chinese civilization began when Emperor



Yu founded the Xia dynasty circa 2000

BCE. The story begins with a great deluge during the reign of the Emperor Yao. The Yellow River broke its banks and devastated Yao’s territories, flooding crops, trees and villages. Uprooted from their homes, the people fled uphill to escape the torrential waters, seeking shelter in mountain caves. Emperor Yao first appointed Prince Gun to deal with the flood. But after nine years of ceaseless flooding, Gun’s efforts proved futile. As punishment, Gun was killed, and his son Yu was ordered to step up to the plate in the wake of his father’s failure.



Gorge, upper Yellow River,

Instead of trying to contain the flood, Yu chose to divert it. He ordered channels to be dredged so the floodwaters would be drained away. Sima Qian’s Records of the Grand Historian, a 94 BC text, describes how Yu proved himself a man of outstanding character in the many years that he toiled at his project. In his work, Yu was shrewd and diligent; his moral conduct was impeccable. He was benevolent and honest... The death of his father, Gun, caused him deep sorrow, and he toiled outside for 13 years, thrice passing his own front door but not daring to go inside. He ate simply and wore unadorned clothing, but offered ample sacrifices to his ancestral deities. He lived in a crudely built house, but spared no expense when it came to his channel digging project. It took 13 years for Yu to complete his task, but the floodwaters finally flowed freely into the ocean and Yu became a hero. Having successfully controlled the floodwaters, Yu gained the mandate of heaven



Emperor YU

and so began the Xia dynasty.

Using evidence from the sediments along the Yellow River, a team of geologists and archaeologists have [verified](#) that a devastating flood did indeed occur around 1900 BC, approximately the date that the Xia dynasty is supposed to have begun. The catastrophe ranks as one of the largest freshwater floods in the past 10,000 years. Sediments along the Yellow River confirm that an earthquake-induced landslide blocked an upper section of the Yellow River, creating a natural dam. The river would have trickled to a halt downstream as water built up behind the dam for a period of six to twelve months, leading to a catastrophic flood when the dam finally burst.

The researchers estimate that the waters reached an elevation of 240m above current river levels and reached settlements as far as 1,300 miles downstream. They also confirm that the dam burst would have caused long-lasting flooding on the lower plains, which is in accord with apocryphal records stating that the Great Flood lasted for 22 years.



Hukou Waterfall of the Yellow River, China

These surprising discoveries give credence to the idea that the Great Flood legend was no mere myth, after all.

Chang'an (Xi'an) 西安 during the Tang Dynasty

It would've been crowded, diverse, and eclectic as hell. There was no place on Earth quite like Chang'an, which was legendary even in its own time. In the Tang Dynasty (618–907), Chang'an was the capital city of Imperial China and the crown jewel (no pun intended, though it contained both the Taiji and Daming palaces!) of both China and East Asia. China boasted over 1/4 of the world's population, and about 1.5 million of them lived in Chang'an, comparable only to Baghdad and Constantinople. The street size would've indeed varied greatly. Chang'an was organized into walled city blocks, called wards, each containing their own network of streets. The "main" roads which connected these 108 wards were always far wider than those within.



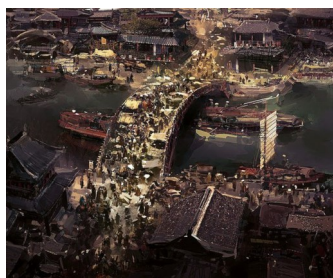
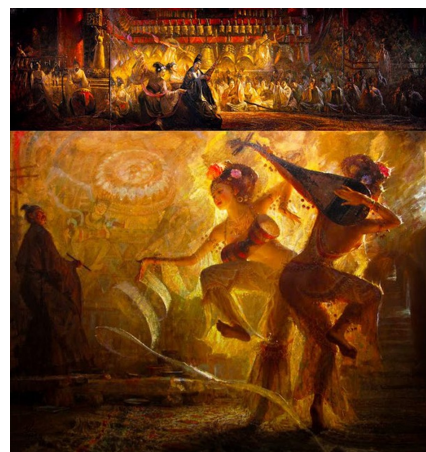
The widest street being Zhuque Street, which cut through the city's center and led to the main gates of the Taiji Palace- the imperial home until Empress Wu Zetian ordered the completion of the Daming Palace, but more on that later.



To begin, a defining factor of Chang'an was its sheer diversity. Its key position on the Silk Road opened it to foreigners from throughout Asia to the Middle East, greater Arabia, and Africa. It's estimated about 5% of Chang'an's population were non-Chinese foreigners, more so than present-day Beijing and Shanghai combined. Moreover, the Tang Dynasty is characterized by a remarkable progressiveness for the time, reflected in widespread acceptance of foreigners, even at the highest ranks of government within the Emperor's inner circle. This progressiveness was largely fuelled by the city's cosmopolitan demographic: of the estimated 1 million foreign residents in the empire, half of them resided in and around Chang'an.



Western Chang'an housed the greatest numbers of foreigners, including Koreans (the largest group; about 8,000 in and around the market by 640), Indians, Persians (the Western market even included a Persian Bazaar), Turks, Africans, Arabs, Syrians, Nepalese, and Sogdians- Sogdia being an extinct civilization in present-day Uzbekistan, Kazakhstan, & Kyrgyzstan.



As you can imagine, many of Chang'an's foreigners were merchants or otherwise engaged in commerce- many owned shops and restaurants. Sogdian and Persian wine shops were particularly popular, as well as restaurants, clothing shops, and "dance halls" where scantily clad girls performed their native dances (Sassian dancers, from the middle-Persia Sassian empire, were known to perform topless). Sogdian dancers, shown below, were among the most popular.

lar.

The Tang period was particularly fascinated with Western products, entertainment, and fashions. Well beyond the Western market throughout the city, foreign street performers were common, including acrobats and magicians. Foreign theatres dotted city blocks- though your best bet to find one would be in central Chang'an, which had the most entertainment venues.

Given all this everyday foreign influence, it was quite common for ethnic Chinese to sport foreign fashions, or incorporate foreign accessories into their everyday looks. Stylish ladies particularly liked foreign coiffures



Chang'an (Xi'an) 西安 during the Tang Dynasty ...contd

Playing polo! Interestingly, these women are painted playing in dresses and full formal updos.

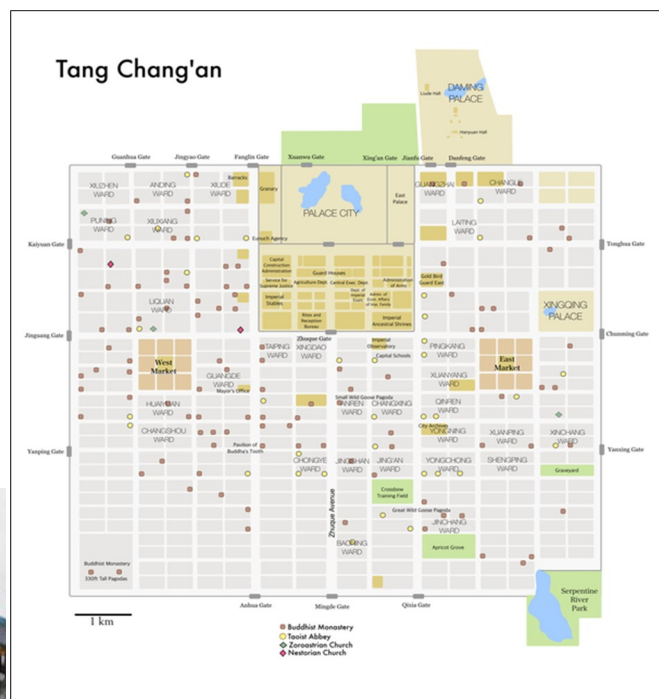


Chang'an was absolutely obsessed with polo; a beloved adoption from Persia. Men and women were equal in their fervency for it.

Chang'an was home to multiple smaller palaces, but most notably the Taiji and Daming Palaces.

The "palace city" is Taiji Palace, the original imperial palace in Chang'an. It was a straight shot from the Mingde Gate entering the city, down Zhuque Street.

However, the Taiji Palace was built on low ground and was



uncomfortable- it was dark, muggy, damp (apparently it never completely dried after rainstorms) and plain- it wasn't well decorated. Moreover, its drabness didn't

reflect the wealth of the Tang dynasty- so plans for a new palace were drawn up, to be built on Chang'an outskirts on higher ground, making for a drier and cooler environment.

Emperor Taizong initiated the project in 634, as a "please forgive me" gesture to his father, the retired Emperor Gauzu (to seize the throne, Taizong murdered his two brothers in a coup and forced his father to retire). Unsurprisingly, his gesture didn't work, and his father died during construction, never having acknowledged his efforts.

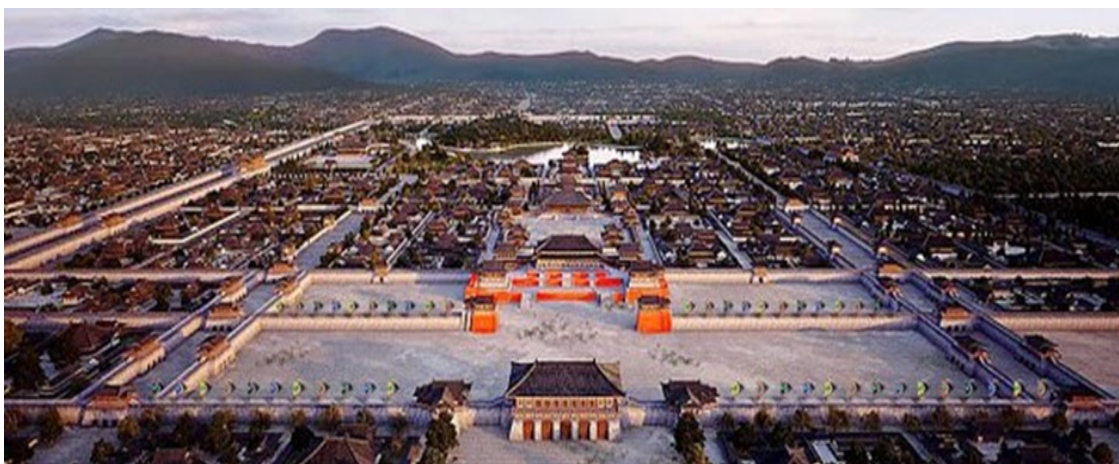
The Daming Palace plans were halted by Taizong until his son, Emperor Gaozong, took over. Goazong's Empress, Wu Zeitian, was absolutely *desperate* to escape Taiji Palace, and pushed for the Daming plans to be resumed. She even moved in before it was completed in 663.

So if you found yourself in the North eastern corner of the city, it wouldn't be long before you found the palace's entrance.



Chang'an (Xi'an) 西安 during the Tang Dynasty ...contd

The size of Daming was utterly astounding, being 4.5 times larger than the Forbidden City.

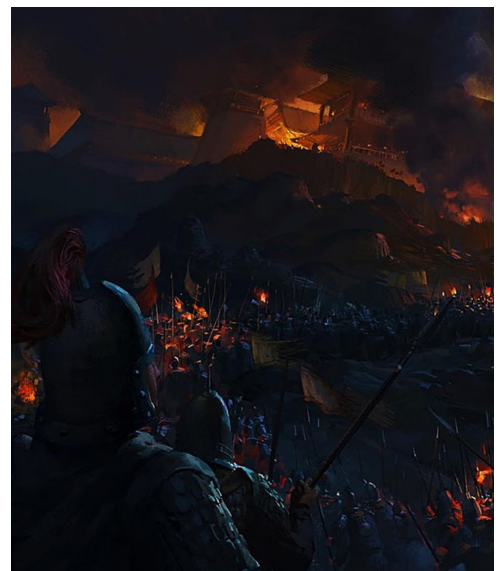


By 750, the city had seen smaller rebellions, but the beginning of the end was the infamous 755 rebellion, led by the vicious general-turned-rebel An Lushan. It took 8 years to fully stamp out, during which time Chang'an suffered extensive damage and destruction. This kickstarted decades of growing hostility and resentment towards foreigners (An Lushan was Sogdian/Turkish, and many of his followers were foreign citizens). Those 8 years saw a famine which killed an estimated tens of millions, and the dynasty never fully recovered.

By the 800s, anti-foreigner sentiment from previous decades had solidified. Strong prejudice had set in, with regards to all foreigners within the empire. Resentment and violence grew on all sides. In 842, Emperor Waozong sought to suppress foreigners' influence, specifically targeting foreign religions and persecuting their followers. The city that was once a haven of diversity was quickly caving in on itself

In 881, the rebel leader Haung Chao and his forces of 600,000 raped, looted, and sacked Chang'an, slaughtering as many people as possible and leaving the city in ruins. Two years prior, they'd targeted a city in Guangzhou and specifically massacred Arab, Persian, and Uyghur merchants in the foreign quarter.

Chang'an would eventually recover, but never to what it once was. In the early 900s, it was attacked and sacked again, and essentially "brought down." The following centuries saw its eventual abandonment, as most residents moved to nearby Xi'an. Every great story must come to a close eventually.



The humble chopstick 筷子.....

Chopsticks are typically used as the eating utensils of choice across Asia as well as the wider world. The humble chopstick has an interesting history, and dates back to around 5,000 years ago believed to have first been nothing more than a simple twig used to take food out from cooking pots.

The first examples of chopsticks are dated back to around 1200 B.C. They were discovered in the Henan province of China, which is also where early versions of writing utensils were found.

However, as cooking practices developed, chefs realised that they could cook food faster and conserve fuel by cutting food into smaller pieces. This method eliminated the need for knives at the dinner table and made the use of chopsticks more prevalent, and by the 5th century, they were commonly used.

The popularity of the chopstick in China may also be attributed to the time of revered philosopher Confucius who was against violence and disliked pointed objects to be present when eating. His disdain for the knife led him to seek out alternative items that would do the job, and chopsticks, with their blunt tips, proved to be far more appealing to his gentle nature. Confucius was quoted as saying: "The honourable and upright man keeps well away from both the slaughterhouse and the kitchen. And he allows no knives on his table."

By 500 AD, chopsticks were not only widely used in China but had also become a staple in households across Japan, Korea, and Vietnam. The versions of these chopsticks in these early years were joined together at the top with a piece of bamboo and only used in religious ceremonies. The design and function of chopsticks have barely altered from their first appearances to the versions we see today. Of course, for many Westerners, mastering how to use chopsticks can be tricky; however, doing so is wise if you plan to attempt to eat with them when visiting Asian countries. Apparently, there are many ways it is possible to offend someone if misusing chopsticks in Japan, for example, standing the chopsticks up in your rice bowl or allowing the soup to drip from the ends.

There are many uses for chopsticks besides using it for eating.....



It can beat eggs and make scrambled eggs



Deep frying and shallow frying



It's a makeshift skewer



Pitting cherries



Testing the oil temperature



Making a steamer base



Gutting fish



Sharing and serving food
(The black chopstick is the serving)



Getting precise water pour



Making dumplings



And many other uses among them making garnishes, coiffures, weapon, eating noodles and other imaginative things....

Chopstick etiquette.....

Placing chopsticks unevenly on the dining table

Before and during a meal, do not place long or short chopsticks on the table, because this is considered a bad omen. Influenced by the concept of China, the ancients also believed that this is similar to the coffin of the dead, made from 2 short wooden boards and 3 long wooden boards, representing bad luck. You should pay attention to equalize chopsticks when eating, not only to avoid possible bad luck but in fact it makes it easier to pick up food.

Knocking chopsticks into the bowl

The act of tapping chopsticks on the side of a bowl is considered similar to a beggar. Because, in the past, only beggars used chopsticks to knock on pots to make the sound of begging for food. This is considered rude and unlucky and should absolutely be avoided, especially when dining with outsiders.

Index finger pointing out when holding chopsticks

In this usage, the thumb, middle finger, ring finger, and little finger hold the chopsticks, while the index finger sticks out. It's like constantly pointing fingers at others, meaning to criticize and scold others. In addition, when talking during meals, pointing at others with chopsticks is also extremely disrespectful.

Crossing chopsticks

This behavior usually goes unnoticed. When eating, many people arbitrarily put their chopsticks on the table. The ancients considered this behavior to be counterproductive, denying all people sitting at the same table

Using chopsticks to plug the rice bowl

This is taboo because it is similar to sticking incense in an incense bowl, implying an invitation to the deceased, bringing bad spirits to the meal.

Using chopsticks to skewer food

If during a meal, chopsticks are inserted into the food, this is a kind of rude behavior, very impolite and taboo for the people sitting at the table.

Sucking or biting chopsticks

When eating, holding chopsticks in your mouth, biting back and forth with your mouth, and sometimes making noises is considered an act of lack of upbringing, meanness and disrespect. In addition, this behavior and the sound it makes also make others feel uncomfortable and offensive. Therefore, this is not advisable behaviour.

Using a chopstick to stir the food

When eating rice but only using a chopstick to stir the plate of food, this must also be avoided, because it is considered to be insulting to those at the table.

Connecting chopsticks together

When serving food for others, in addition to having to turn the chopsticks to keep the recipient's hygiene, you also have to pay attention to pick up the food and put it in their bowl and avoid "joining chopsticks", that is, passing food from chopsticks to chopsticks of others. This brings bad luck because in some places, when cremating the dead, the ashes will be passed with chopsticks. You should avoid bringing bad luck to you.

Picking up and putting down without picking

In the past, well-educated girls were often taught to absolutely avoid using chopsticks to swing in the rice tray, choose food, and do not know where to lower the chopsticks to pick up the appropriate place. [clarification needed] This type of behavior is a typical manifestation of lack of cultivation, moreover, not treating anyone well enough to make others feel offensive. In modern society, this behaviour also does not make good sense.

Searching through food

When eating rice but holding chopsticks in hand and constantly picking at food, in order to find a preferred food item, is likened to the act of "grave theft". This behavior also belongs to the behavior of lack of upbringing, causing offense.

Picking up spilled food

Using chopsticks to pick up food that is not neat or pick up one dish and spill it on another or on the table is considered extremely rude.



Who is the oldest person who ever lived?

Nobody really knows but a Chinese man by the name of **Li Ching-Yun** 李清雲, whose date of birth is unknown but reportedly lived to be 256 years old! He was a Chinese herbalist, martial artist and tactical advisor, known for his supposed extreme longevity. is due to his experimentation with medicinal herbs in his capacity as a druggist, his discovery in the **Yunnan** mountains of herbs which "prevent the ravages of old age" and which he continued to use throughout his life.

He lived in the mountains and was skilled in Qigong. He worked as a herbalist, selling lingzhi, goji berry, wild ginseng, he shou wu and gotu kola along with other Chinese herbs, and lived off a diet of these herbs and rice wine. It was generally accepted in Sichuan, that Li was fully literate as a child, and that by his tenth birthday had travelled to Gansu, Shanxi, Tibet, Vietnam, Thailand and Manchuria with the purpose of gathering herbs, continuing with this occupation for a century, before beginning to purvey herbs gathered by others.

It was after this he relocated to Kai Xian and there Li supposedly, at 72 years of age, in 1749, joined the army of provincial Commander-in-Chief Yeuh Jong Chyi, as a teacher of martial arts and as a tactical advisor.



Ching-Yun at the residence of National Revolutionary Army General Yang Sen in Wanxian Sichuan in 1927

In 1927, the National Revolutionary Army General Yang Sen (揚森) invited him to his residence in Wan Xian, Sichuan, where the picture shown in this article was taken. He died from natural causes on 6 May 1933 in Kai Xian, Sichuan, Republic of China and was survived by his 24th wife, a woman of 60 years. Li supposedly produced over 200 descendants during his life span, surviving 23 wives. Other sources credit him with 180 descendants, over 11 generations, living at the time of his death and 14 marriages. Then in 1927, General Yang Sen invited Li to Wanxian, where the first known photographs of Li were taken. Word spread throughout China of Li Qingyun, and Yang Sen's commander, General Chiang Kai-shek, requested Li to visit Nanjing. However, when Yang Sen's envoys arrived at Li's hometown of Chenjiachang, they were told by Li's wife and disciples that he had died in nature.

After his death, the aforementioned Yang Sen wrote a report about him, *A Factual Account of the 250 Year-Old Good-Luck Man* (一个250岁长寿老人的真实记载), in which he described Li's appearance: "He has good eyesight and a brisk stride; Li stands seven feet tall, has very long fingernails, and a ruddy complexion."

Whereas Li Ching-Yuen himself claimed to have been born in 1736, Wu Chung-chieh, a professor of the Chengdu University, asserted that Li was born in 1677: according to a 1930 *New York Times* article, Wu discovered Imperial Chinese government records from 1827 congratulating Li on his 150th birthday, and further documents later congratulating him on his 200th birthday in 1877.^[13] In 1928, a *New York Times* correspondent wrote that many of the old men in Li's neighbourhood asserted that their grandfathers knew him when they were boys, and that he at that time was a grown man. It was also reported that "many who have seen him recently declare that his facial appearance is no different from that of persons two centuries his junior."

One of Li's disciples, the Taijiquan Master Da Liu, told of his master's story: when 130 years old Master Li encountered in the mountains an older hermit, over 500 years old, who taught him Baguazhang and a set of Qigong with breathing instructions, movements training coordinated with specific sounds, and dietary recommendations. Da Liu reports that his master said that his longevity "is due to the fact that he performed the exercises every day – regularly, correctly, and with sincerity – for 120 years."

Li's answer to the secret of a long life—*Keep a quiet heart, sit like a tortoise, walk sprightly like a pigeon and sleep like a dog.*

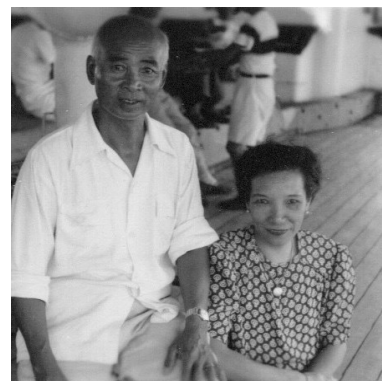


IT TAKES A VILLAGE TO RAISE A MASTERCHEF! - Nellie Wong (USA)

I was invited to write this article about my granddaughter Dara Yu, who recently won the 2022 USA MasterChef 'Back to Win' title, because the Tung Jung community would be interested. Many have said to me since her win, "You must be proud of her!" Yes, I am, but the more I thought about her achievement, it was a generational thing, and does it take a village to raise a Masterchef?

My father and mother were kind of foodies in their days, when they had a business in Canton many years ago. They took me back to Canton from New Zealand when I was about 11 years old, and often took us to restaurants and to yum char.

Back to New Zealand, my mother wanted to start a gift shop in Masterton and needed someone to help cook dinner. As a teen, I was drafted to cook rice and accompanying dishes, peeking through the curtain between the shop and the kitchen to ask my mother what next?



Nellie's Mum and Dad

Sadly Dara's father George, an architect, died when she was only 6 years old. Subsequently our daughter Carole, (born in Dunedin) who is Dara's mother, often sent her during the summer to various camps, which included cooking.



When Carole re-married Scott, Dara was just 10 years old and she surprised us all by presenting the wedding cake she had made for them.

When Dara was 12 years old, Scott saw an advertisement recruiting children to enter the first Masterchef Junior competition.

Carole thought about it and at the last minute she and Dara



10 year old Dara with cake she made for Carole and Scott's wedding

braved it and waited in line for the casting. To their surprise, Dara ended up being the runner-up for Masterchef Junior Season 1. Dara realized that this was her passion, and during her teen years she pursued anything about food and cooking. While still at high school, she made every effort to seek out food places to visit and to work and learn from well-known chefs in Los Angeles. At the age of 15 years she started to work at the well-known Gourmandise Cooking School.

The next part of Dara's journey was to attend the Culinary Institute of America (CIA), a leading culinary school in the French style. The CIA was in Hyde Park, in the state of New York. She loved it there, and received a degree in Baking and Pastry Arts. (amidst all the turmoil of COVID).

Now, on to Cornell University, where she was accepted with a scholarship at the School of Business and Hotel Management, to start in September 2021. But a few weeks before the beginning of the semester she told us that she was delaying attending Cornell, because a unique opportunity had come up which she did not want to miss, though it was taking a "risk". She said she could not tell us what it was at that time. Warren and I were very surprised and checked with Carole. She also said she could not tell, but she said it was fine. You can imagine how curious we were!

We knew Dara was back living at home in Los Angeles and teaching at the Gourmandise School.

Finally, our curiosity was clarified, when we received a phone call from Masterchef inviting us to go down to Los Angeles in October 2021 to see the audition rounds of the Masterchef 'Back to Win' competition. We travelled to Los Angeles to cheer Dara on to see if she would win an apron that would symbolize her acceptance as a participant in the program. After some thought and seeing that everything was under strict COVID protocol, we did go, and Dara did win her apron.

In November Masterchef called again to invite us to Los Angeles, because Dara was one of the three competitors in the finals. It was a joyful moment when the announcement was made — the winner was— Dara!

An example of the generational aspect of Dara's journey was when she was in the Masterchef Junior competition she asked for my humble Chinese New Zealand pickled cucumber recipe. She then turned into an artistic piece of edible art, helping her to be the runner-up in Masterchef Junior.

IT TAKES A VILLAGE TO RAISE A MASTERCHEF ! Contd from page

Then for the 2022 Masterchef, Dara now 20 years of age, created a beautiful dessert, with the New Zealand pavlova and with a French twist for which the judges were very impressed. To top it off, for her entree she used a Chinese sparerib dish and elevated it to a gourmet restaurant quality.

As Dara's Chinese Por Por, and as I watched this all unfold, I realized that it does take a village to raise a cook. But, for her to become a MasterChef, from what she had learned from her Chinese ancestry, and her baking abilities, she had to be extremely creative by elevating her effort, courage and skill to the top level. She definitely had these qualities for this modern world.

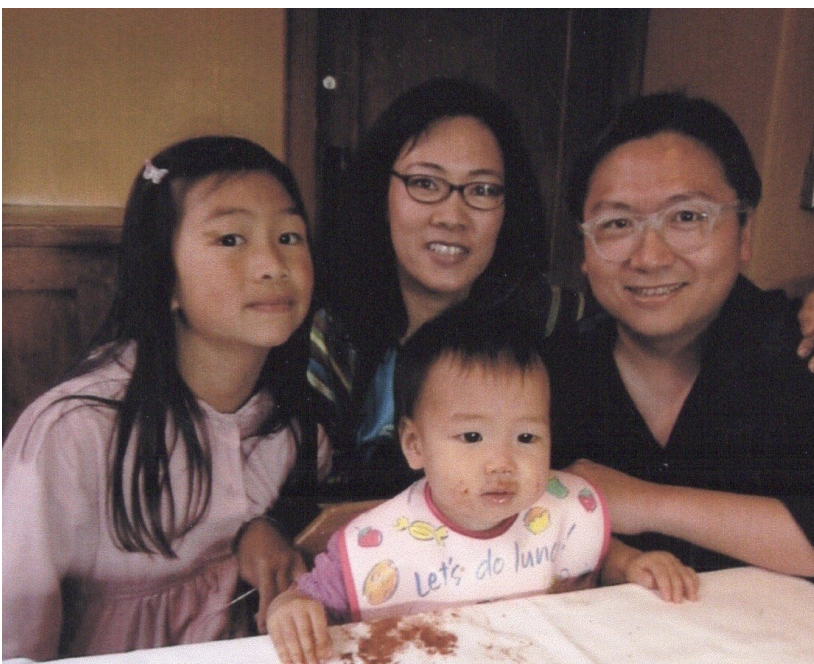


Dara Yu Masterchef winner

Nellie Wong nee Gee Dong, originally from Masterton but now living in California and married to Warren Wong also from Masterton. Nellie's family origins are from Gee-wong-tong village 朱黃塘村 in Jungsan 增城. She is the maternal grandmother to Dara Lu



Dara with sister Elena and mother Carole



George, Carole, Elena and Dara. Even as a young child, Dara was interested in food!



60th anniversary cake made by Dara 2022

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 7 December 2022

at 12.00 noon

Cost per person \$25.00

RSVP 2 December 2022 Peter Moon 3898819

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

25Tory Street, Wellington

時間：下午 12.00 點

2022 年十二月七日星期三

每位費用 \$25.00

RSVP 2022 年十二月二日 Peter Moon 3898819

新 西 蘭 東 增 會 館

TUNG JUNG ASSOCIATION OF NZ INC

Chinese New Year Dinner

Dragon's Restaurant

Tory Street, Wellington

Sunday 29 January 2023

\$45 per person

Tickets available from committee members

Make up a table of 10



Year of the Rabbit

Advice for visitors to China regarding their phones.....

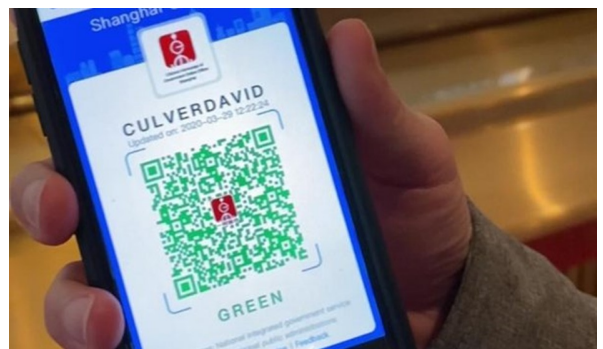
The first thing is to buy a new phone. The phones in China are truly state of the art, right out of the factory, and aren't preloaded with back-doors and spyware.

In China, you don't "buy a plan". Instead, you buy a phone, and then buy a SIMM card. It can be really cheap compared to American and Western pricing schemes.

You WILL need a Chinese smart phone to load Wechat APP. That is because that is the easiest way to have a QR system, and meet the coronavirus reporting and access requirements, not to mention banking and communication needs. If you insist on using your phone, go ahead. Make sure that it is "unlocked". That way you can place a China Mobile or a China Telecom SIMM in it. Otherwise, your phone bills will be terrible.

Also, whether or not you can use Wechat to buy things, and perform QR checks is hit and miss

Some Western nations flatly forbid the phone from loading Chinese applications, while others goes into never ending churning cycles. Do you want to stand in line for your QR check for seven hours while people are trying to figure out **why your iPhone won't work in China?**



What not to do when visiting China?.....

There are a number of things you should NOT do in China.

Drug offences are a big NO! Don't mess up with drugs. China has no tolerance for drug menace. The penalties are high, and there is simply no escape.

There are so many examples from the recent past where expats have been awarded the capital punishment.

Don't create trouble with the locals. Don't attack women. The security system is very comprehensive. CCTV cameras are installed in every shop, restaurant, bars, pubs... troublemakers will be caught.

Don't get into politics. For example, Taiwan is a sensitive issue. You can't just say anything you want. If you are an American expat, you may be directly asked about your opinion on Taiwan issue.

The locals, especially in Shanghai, prefer to discuss business over politics.

Chinese people are patriotic. You are expected to show respect to the local culture.

Don't try to enter China illegally. It's not easy to enter illegally in the first place, and even if you managed to do so, you will be caught. Also, don't overstay your visa. The penalties include RMB 500/day fine, with a possible ban on entering China again in near future.

Don't expect to find spoons and forks in the restaurants. You need to get used to handling chopsticks. It's so important...

Don't keep comparing China with this and that countries. China has its own Charm. The more time you spend exploring China, the more you will discover

Char Siew chicken.....

For those who like char siew pork, here is a variation using chicken.....

300 grams boneless chicken thighs or breasts

Marinade:

1 tablespoon light soy sauce

1 tablespoon oyster sauce

1 tablespoon dark soy sauce

1 tablespoon liquid honey

2 tablespoons brown sugar

1 teaspoon five spice powder

½ teaspoon white pepper

1 tablespoon ginger-garlic paste (2 garlic cloves + 2 cm piece ginger pureed or grated)



DIRECTIONS

Mix the marinade in a bowl or ziplock bag.

Add the chicken and let it marinate a minimum of 2 hours to overnight in the refrigerator.

Take the chicken out of the fridge, and allow to warm to room temperature for about 15-20 minutes so it's not going in the oven very cold.

Meanwhile, preheat the oven to 200 degrees celcius or 390 degrees fahrenheit.

Lay chicken on a baking tray and pop in the preheated oven.

Bake for 20 minutes, or until the chicken is cooked through.

Allow the chicken to rest for 10 minutes, before slicing and serving.

Heat leftover marinade in a pan until it thickens. This will be your sauce.

<https://www.youtube.com/watch?v=3SrCwMEbuFM>

Is it true that when Marco Polo arrived in China in the year 1275, there were people who wore glasses?

Apparently so, but probably not ones that featured temples. According to Liu Chang, curator of the **Shanghai Glasses Museum**, the precursors of spectacles can be traced back to the Eastern Han Dynasty (25-220 AD). These weren't glasses in the traditional sense, however. In what is today Yangzhou in Jiangsu Province, archaeologists discovered a 2.3-gram convex lens surrounded by gold in the tomb of Liu Jing, the ninth son of Emperor Liu Xiu. The lens was made of crystal and could magnified an object four to five times.

During the Eastern Han Dynasty (960-1127 AD), glasses were just single lenses used to magnify images.

Then starting in the Southern Song Dynasty (1127-1279 AD), eyeglasses as we know them began to take shape. They were composed of two eyepieces connected by a bridge that went over the nose, but they weren't fastened to the ear. "Users either held the frames or used string to fasten them to the head," said Liu.

Then finally, in the Ming Dynasty (1368-1644 AD), glasses with temples that held the frames from falling off the face began appearing.



*The committee wishes to extend to all
members and friends a very happy
Christmas and a bright and prosperous
New Year*

**委員會願所有成員和朋友
聖誕快樂, 新年進步.**



新 西 蘭 東 增 會 館

THE TUNG JUNG ASSOCIATION OF NZ INC

Established 1926

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

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