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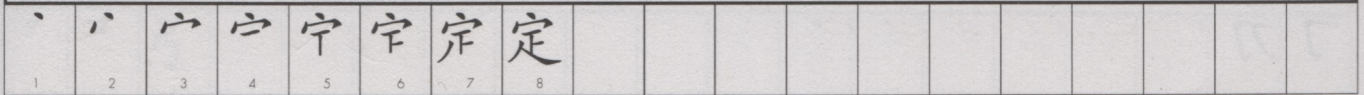
dìng

fix;
decide;
certain

定单	dìng dān	order form
订购	dìng gòu	order
订婚	dìng hūn	be engaged
定价	dìng jià	fixed price
定居	dìng jū	settle down
定理	dìng lǐ	theorem
否定	fǒu dìng	deny; negative

定：此字由代表屋顶的“宀”和代表整齐有序的“正”或“疋”组成。它象征着屋檐下和平有序的生活。由此得来“定”字，意为稳定、决定。但正如谚语所说：“谋事在人，成事在天。”但家中的安定比世界的安定更为重要。

This character is made up of roof (宀) and order (正 or 疋). It signifies peace and order under the roof, implanting the idea of fixed, certain or decided: 定. Order under the roof comes before order under the heavens, although the proverb states in no uncertain terms: "It is for man to plan, but for Heaven to decide."



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 2023 issue

The Tung Jung Association of New Zealand Committee 2023—2024

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Please visit our website at www.tungjung.nz

President's report.....

Well, it's supposed to be Spring but for every nice fine day there seems to be a corresponding cold one, it does remind me that Xmas is very near now, and yet another year will have passed without me noticing.

This year we have organised in January a Chinese New Year function, a Ching Ming in April, Mid-Winter Yum Cha in June, September Moon Festival function and Chung Yeung in October. My thanks to all the committee and especially to Peter Moon for heading up the social subcommittee. I would also like to thank Gordon Wu for his 22 years of unwavering dedicated effort and service to the "Tung Jung". We still have a Xmas Yum Char at Dragons restaurant on Wednesday 6th December so book a table.

As our 100th Anniversary looms in 2026, I wonder will the next generations carry on the good work of the previous and present generations or will the Tung Jung require to change to attract and retain membership to be relevant to future generations. Our membership is not growing, which is like other similar Chinese organisations, but what to do?

No one seems to be concerned about covid anymore, yet I hear of isolated cases, so it is still lurking around. Hopefully the new strain of covid identified overseas will not make an impact here. Many of my friends and families have booked holidays overseas, so it seems people just want to get away.

In organising our Tung Jung functions we have seen quite an increase in prices lately, no doubt you all have also felt it in your pockets, unfortunately after 3 years of covid it will take at least 2 years to recover, so there will still be pain to come before we get back to normal. What is not normal is the huge increase in prices at the supermarkets, \$100 doesn't buy you much these days!

On more optimistic note, summer is coming, and I look forward to more sunny days and better weather. I wish you all a very merry Xmas and look forward to a great new year. I hope you all have time to refresh and see your loved ones over the holiday period.

Kevin Leong

President

Many of our members have not sent in their registration form and subscription to enable the Association to comply with the new Incorporated society rules. Please do so as soon as possible for the Association to comply to the new regulations. This will also ensure that you regularly receive the Tung Jung Association newsletters and other information.

You may find the registration form at the back of this newsletter.

Email addresses.....

If you wish to receive this newsletter and other notices on time regularly please enter your email address where indicated on the last page of this newsletter. It is also in colour and you will enjoy it better. This will ensure that you will get the newsletter on time and lower our costs.. Thank you for your cooperation.

會長報告

好吧，現在應該是春天，但每一個晴朗的日子似乎都還有一點寒冷，它確實提醒我，耶誕節已經很近了，我都還沒有注意到，又一年。

今年我們在一月舉辦了中國新年活動，四月明清活動，六月冬天飲茶會議，農曆九月中秋節活動，十月重陽節。我感謝我們委員會的會員們，特別是感謝 Peter Moon 領導的小組委員會。我還要感謝 Gordon Wu 22 年來對“東增會館”的堅定努力和貢獻。12 月 4 日星期三，我們在龍餐廳還有一個聖誕飲茶活動，我們已經預訂一張桌子。

2026 年是我們會館 100 周年紀念日子，我想知道下一代是否會繼續我們先輩和現在一代的會館工作，或者東增會館是否需要改變吸引和留住會員方法呢？我們的會員人數並不像其他類似的中國同鄉會那樣在增長，該怎麼辦呢？

似乎沒有人擔心冠狀病毒了，但我聽說也有個別的病例，所以其實它仍然潛伏在周圍。希望在海外發現的新冠狀病毒病毒株不會在這裏傳播。我的很多朋友和家人都預訂了海外度假，所以人們似乎都是外出走走看看。

我們組織東增會館的活動，最近活動經費有點上漲，無疑我們的口袋確實有點緊，由於經過 3 年的冠狀病毒，我們的經濟至少需要 2 年才能恢復，所以我們的經濟還在困難中。不正常的是超市價格的大幅上漲，100 美元現在給你買不到多少錢！

但是樂觀的是，夏天即將來臨，我期待著更多的陽光天氣和更好的天氣。我祝大家聖誕快樂，並期待著一個美好的新年。我希望你們都有時間在假期裏來看看你所愛的人

梁永基

Christmas in Mainland China.....

Christmas in Mainland China is **not a public holiday** and is not related to religion at all. It's more of a novelty day like Valentine's Day, rather than a religious celebration. But you'll still see the malls and streets of the big cities filled with Christmas decorations, fir trees, Santa Claus and carols. In China only one percent of the population is officially Christian.

While most Chinese people don't realize that Christmas celebrates the birth of Jesus Christ or attach any religious significance to the festivities, many of China's Christians celebrate Christmas as the top event of year, outranking even Chinese New Year, preparing songs and activities weeks before. Christians in China celebrate by going to special church services, which are typically packed to capacity. On Christmas Eve, there are choral performances, and the congregation puts on dance and drama performances. Christmas Eve is called 'Peaceful Evening'. Carol singing in the street, giving gifts or candies to children, but in China, Santas are often shown playing the sax or French horn. There is no known explanation for the roots of this tradition, but perhaps a sax jamming Santa playing beautiful music appears romantic in Chinese perspective.

Some people go [Carol](#) singing, although not many people understand them or know about the Christmas Story. Jingle Bells is a popular Christmas song in China! There are Chinese versions of songs like We Wish You a Merry Christmas, Jingle Bells, Silent night and others.

A tradition that's becoming popular, on Christmas Eve, is giving apples. Many stores have apples wrapped up in coloured paper for sale. People give apples on Christmas Eve because in Chinese, Christmas Eve is called "Ping'an Ye" (平安夜), meaning peaceful or quiet evening, which has been translated from the carol 'Silent Night'. The word for apple in Mandarin is "píngguǒ" (苹果) which sounds like the word for peace. One of the most popular Chinese Christmas traditions is to hang beautiful paper lanterns indoors, outdoors and strung around a plastic Christmas tree called "Tree of Light". Families fold paper chains and flowers in bright festive colours to the tree. Malls and shopping centres make it a big affair with lights, decorations and Santa Claus's.

Moon festival

A larger-than-normal turn-out graced the Dragons restaurant on Sunday 1 October for the Tung Jung annual Moon Festival celebration. Family and friends took more than 10 tables, enjoying a slightly lighter menu than previously. This is in response to many who had been finding the mostly meat-based menu to be too heavy for them. Peter Moon was congratulated for his choice of dishes.



The evening started off with the sound of firecrackers followed by a highlight of the evening: the Poon Fah lion dance. The lions enthusiastically chased away the bad spirits, and very amusingly interacted with all the seated guests—to our great delight. Another highlight was Ruoy Zuo, who played the guzheng, a traditional stringed instrument. She treated us to a Moon Festival song, followed by her rendition of the Beatles, Hey Jude, popular during the late 1960s. The guests were captivated by her performance and showed their appreciation by giving her a loud round of applause. The music certainly added a touch of class to the evening. Our raffle provided the usual great hilarity and entertainment, with lots of table winners going home happy. A huge variety of prizes was on offer, including some very specially decorated tins of coated savoury nuts—decorated by our clever graphic designer Peter.

The evening finished with our lovely traditional sweet red-bean soup and wedges of mooncake kindly supplied by the Dragons restaurant.



Anglican church celebrations

Many of our members will wonder what the Tung Jung Association and the Wellington Chinese Anglican Mission Church (WCAMC) have in common?

It all goes back to the Tung Jung Association's foundation days when some members of the Association were also members of the Wellington Chinese Anglican Mission Church which had its church further down Frederick Street.. The Chinese Anglican Church was well established in those days and to many Chinese in Wellington, was the centre of the community very much like the Tung Jung Association.

On the 18th October 2023, the WCAMC held its 120th anniversary at the Grand Century Restaurant in Tory Street, Wellington, to which the Tung Jung Association was invited. Gordon Wu, being a WCAMC member and Tung Jung member represented the Association at the event.. It was a very joyous occasion and as customary in these events, a presentation was given to the WCAMC in the form of a "magic lychee", otherwise known as "tea pets". Lychee are symbolic to the Tung Jung region. The "magic lychee" was designed by two university students from Jung Seng, and look like two black glass lychee. When boiling water is poured on them, they magically change colour to a real-life lychee.

The special tea pets, were sent to the Tung Jung Association by the Zengcheng Overseas Chinese Affairs Office. We treasure these special mementos of Jung Seng and presenting them to the WCAMC is a way of marking our long term relationship.

The presentation caused much delight amongst those attending when Gordon demonstrated the magical transformation.

Many Tung Jung members remember attending Sunday School at the church, and Chinese School. In the early 1900s this was at the hall in Frederick St, which is currently wrapped up to protect it from the new social building tower block being built next door.

In the mid-1950s, the congregation had grown and the church moved to Upper Taranaki St, near the corner of Webb Street. The church later moved to a purpose built church in Glenmore Street where it still stands today.



Obituary

Charles (Charlie) Young 楊嘉祥 平地村 Ping-di village

30 December 1930 — 10 September 2023

Charlie was born on 30 December 1930 in Guangzhou, to Young Ling Bol and his second wife Low Moy. Charlie as he was preferred to be known was the eldest boy of four boys and one girl. His father had three boys and five girls from the first wife making a total of 13 children. Eight of his brothers and sisters would come to live in NZ, he was the last surviving sibling.



In 1936 Japan invaded China. To escape the bombing of Guangzhou, the family led by his older sisters made their way to Ping Dee village. They walked some 100km trying stay ahead of the invaders. Only later as Charlie became more mature did he realise how much his sisters did to protect, shelter and feed the extended family - resilience runs strong in the family.

In early 1938, at age 7 he travelled to NZ under the care of his brother's (Yee Chong Young) wife (Soo) and YC Young's son Henry's bride to be – Ping. They looked after Charlie and four other young cousins of the wider family. They left Guangzhou by train to Hong Kong and from there would travel by ship for 34 days, coping with extremely rough seas, sickness and beds full of fleas. Their journey from Hong Kong would take them via Manila, Papua New Guinea, Sydney and finally Queens Wharf in Wellington.

Charlie lived with YC Young's family at the back of the fruit shop in Brougham Street, Mt Victoria, Wellington. Following some initial schooling in basic English, he went to St Marks Church School 2 days a week, the rest of the time he worked. He finished school at age 13 and went to work full time at YC Young's shop, doing deliveries by truck and bicycle around the Mt Victoria area, where he worked until 1948.

Charlie was very appreciative that YC Young gave him a new opportunity and he learnt the value of hard work and dedication and that would stay with him for his whole life.

In 1948, he returned to Guangzhou with YC Young's family to be reunited with the wider family. It had been 10 years since he had seen his mother after leaving as a 7 year old. He spent 6 months in school, re-learning Chinese 8 hours a day 6 days a week – a bit of a shock to the system after leaving school at 13 years old.

Returning back to NZ, he re-started his working career and had a series of jobs firstly with Austin Motors, then with a number of fruit shops in Lower Hutt and Wellington.

Charlie received his NZ citizenship on 16 September 1954.

He gained his pilot license in 1959 and would try and recertify it when he reached 69 years of age.

In 1955, with assistance from George Wong Nam he acquired 102 Molesworth St, Thorndon from Arthur and Toni Lowe. Buying the shop in Molesworth St started him on his business journey. The shop was part of a cluster of small businesses servicing the Thorndon residential neighbourhood, businesses and offices. A large number of people worked at Molesworth Fruit Supply over the years, giving work opportunities to many young people. He built up a life-time of loyal customers, some who even became friends, and followed him to his future endeavours.

Despite having no prior knowledge of each other, Mr Wong Nam loaned the money on a hand shake. All he wanted was for Charlie to organise to buy produce in Wellington and ship it up to him to supply the Waiouru Army Camp. Charlie was forever grateful for Mr Wong Nam's generosity and trust in him. He was determined to make the business succeed and after his first year of ownership he paid back Mr Wong Nam's generosity. Mr Wong Nam's example established a principle that Charlie would follow in later years.

The shop had a 2 bedroom flat and a shower upstairs, outhouse toilet, and kitchen at the back of the shop. Charlie would go on to develop a "bulk buying is much cheaper" slogan, tapping into the market to preserve summer fruit and vegetables and extending the premises to include 104 Molesworth St. The other side of the business was wholesale supplying to restaurants, cafeterias, the NZ Railway ferries and the overseas ships in particular the Asian fishing fleets from Japan, Korea and Taiwan.

Continue

Charlie Young

On 16 March 1963 he married Gwen Wong in the Greek Hall here in Wellington, they have had a very full 60 years together. When they were courting he would drive the fruit truck all the way from Wellington to Whangarei - but being business minded it would always revolve around a pickup or delivery en-route. In fact, the wedding got delayed a year because he had to go on the NZ Basketball tour in 1962.

They lived above the shop until 1966 when they moved to their new home at 16 Lohia St, Khandallah where they lived there until April 2022, and are now at Crofton Downs. It was tough for Charlie to leave Lohia St after 50 odd years of memories plus the work he had put into developing the house and garden.

Malcolm came along, followed by Warren, Jacqueline and Carolyn. They all have vivid memories of time in the shop, serving, speed maths with the customers, learning to give out change, sorting fruit, preparation and packing, converting to the metric system, migrating from paper bags to plastic bags – ironically the supermarkets are going back to paper bags!! As they got a little older, a special treat would be to get up early in the holidays and go to the markets with Charlie (when they were still in town) – the treat was to go with all the shop owners and growers to the local cafes in Courtenay Place and have morning tea. The treat for them was a doughnut and an ice cream spider!

As so much revolved around the shop, so did meals. Thursday night tended to finish late (especially as we got a little older) and we would go with the staff to Casablanca for dinner, Saturdays initially it was to Nanking in Willis St for a wonton mein, later it was fried rice from the Tom's Capital Takeaways on Lambton Quay. Friday night was late closing, so Gwen would cook dinner at the shop for everybody. The smell would waft through the shop and the story goes that Sir Keith Holyoake then PM of NZ would be walking home to his residence around the corner on Pipitea St, and would stop off for a bite. In the summer Charlie would take them to Thorndon Pool after they finished on a Saturday or Sunday. Molesworth St would be the cornerstone of the family life for over 33 years until it was sold to Willie Wong in 1988.

Charlie went on to have a string of businesses, some in parallel and this was an indication of his entrepreneurial endeavours, Chinese movies at various theatres, the Railway Station bookstore, Gar Wah restaurant, an immigration business, Mee Lai Wah restaurant, and went into partnership with Jack Chan to open up Mr Chan's an Asian Grocery store opposite New World on Cable St. Selling Chans in 2001, Charlie and Gwen squeezed some international travel and around the house projects, however he couldn't handle retirement and at age 75 worked as a delivery boy (de ja vu) for ECC lighting.

Sport was a big part in Charlie's life. He helped set up Eastern Basketball club, went to the Double Ten tournaments and was instrumental in setting up the first Easter tournaments. He was passionate and a very vocal supporter of any sport

Charlie managed to combine sport and travelling, spending a year travelling to the US, Europe, Africa and Asia, attended the 1960 Rome Olympics and made it back to China to see his mother. He toured with the NZ Basketball team tour to South East Asia in 1962 as "translator" (a very cushy gig). In 1987/88 he was team manager for the NZ Chinese Association basketball team which toured China. He watched the US Dream Team at the 92 Barcelona Olympics (a key point is mum would be back looking after the shop while he was gallivanting around the world). He was involved with the Tung Jung Association, and for many years on the executive committee (from 1958 to 1994) of the Wellington Chinese Association and NZ Chinese Association including 15 years as President. He helped to set up and worked with the committee which established of the Wellington Chinese Sports and Cultural Centre. Charlie was always proud of his Chinese heritage and worked tirelessly to foster and devote his energy to further other Chinese organisations. Many a Sunday was spent coaching kids' basketball at the Centre. Those kids have gone on to have their own families and stay connected to the Centre.

In his 60's Charlie decided he wanted to learn to swim properly, this desire and combined with the opportunity of being coached by Toni Jeffs NZ Olympic and Commonwealth swimming champion - gave him plenty of incentive. With the same grit and determination he's shown throughout his life, he became a really proficient swimmer.

Charlie recovered really well from a serious stroke in 1999, because his toughness and resilience showing through over the past 20 odd years as he has dealt with various cancers and other health issues, but always bouncing back. You always knew he was home as you could hear from the street the TV blaring from inside the house - with the volume turned up full bore because of his deafness.

Continue on page 8

Charlie Young

His funeral was held on Saturday 16th September 2023 at Old St. Paul's in Mulgrave Street, Wellington and was attended by numerous friends and relatives.. He was cremated privately after the service.

He is survived by his wife Gwen, sons, Malcolm and Warren, daughters Jackie and Carolyn and their respected wives and husbands and 10 grandchildren.

Malcolm Young

The Lychee festival in Jungsen.....

Every year the local Jungsen Overseas Chinese Foreign Affairs Office (ZOCAO) have a Lychee celebration to promote its native fruit to the world.

The Tung Jung Association had a delegation of 25 people attending the last one in 2018 before Covid scuppered future plans for another one. We now have an opportunity to attend another one where we also meet other delegates from other Jungsen communities from around Asia and maybe from other countries with a Jungsen community.

The ZOCAO usually host the attending communities with dinners, tours, picking lychees off the trees in the orchards and eating as much as you wish (this is not a good idea!) and touring the county.

The time is usually late June/July and the weather is very hot and humid reaching up to near 40 degrees on some days. This is an experience you must have if you can stand the high temperatures.

We do not have any financial details yet as prices change over the New Year and the period away will be approximately two weeks and staying at five star hotels.

Registrations of interest are being taken at the moment to see if there are sufficient numbers to make the trip worthwhile. We need a minimum of 25 people.

If you are interested, please fill in the following form and we will keep in contact with you. Departure may be from Wellington or Auckland depending on the airline. Send back form to Gordon Wu, :Gordon.wu@xtra.co.nz before 1st February 2024.

Name	Email	Phone	Address	Passport Current?

Chung Yeung 重陽

An important part of our Chinese culture is to remember our ancestors and visit their graves. This is usually done twice a year. Once at Ching Ming - at the start of April and Chung Yeung in September / October—the ninth day of the ninth lunar month.

This year it was on Sunday 22 October, and the weather was good at Karori cemetery where about 20 people gathered at the Tung Jung memorial on the left hand side, across the road from the old crematorium chapel. Amongst the members who attended were some new and younger faces, which was very pleasing to see.

We all observed the traditional rituals, associated with Chung Yeung in which we paid our respects to our ancestors by burning incense and bowing three times. We joined together to partake a light lunch in their presence.

The coming together is a great way to catch up and remember our ancestors and those who have gone before and maintain the traditions of our culture.



A true Christmas story from China—review only

It was very cold that winter. All over Northwest China, temperatures fell and snow lay on tree and hill and farm. Ice hung from eave and branch and temple roof.

In the town of Spring-of-Wine on the edge of the Gobi Desert a tiny girl awoke on the frozen mud floor in the corner where she slept. She threw off the sack covering her thin body and wobbled on cold-stiffened legs out into the street. She was not a pretty sight, this little creature, caked with mud and blood and the grime of the streets, huddled into herself for warmth.

For Gwa-gwa it was a winter like most others in her young life. A winter to be hungry, alone and very, very cold. When she was just a baby, Gwa-gwa's parents who lived up in the mountains of Mongolia had sold her to a rich woman in the town of Spring-of-Wine because they could not afford to look after her. But the rich woman who bought her did not love Gwa-gwa; in fact she was very cruel to her when she discovered that Gwa-gwa could neither hear nor speak. "She's no use to me," the woman said. "Bad enough that she's a girl, but a deaf-and-dumb one? What good is she? She'll just have to beg."

And so Gwa-gwa was turned out on the streets to beg all day. Every evening she took the few pennies she'd received back to her cruel owner. "Aah, you stupid, useless creature," the woman would yell, "Is that all you've brought me!" and she would take the hot poker from the fire and burn Gwa-gwa's legs and send her to bed with no supper. Each morning Gwa-gwa left home as soon as the sun was up and joined the other beggars on the street to survive any way she could. And Gwa-gwa, whose name means "Little Lonely" was indeed all alone.

Day after day Gwa-gwa dragged herself from house to house, shop to shop, holding out her hands for food. She used her knobby stick to beat away the packs of wild, angry dogs that snarled and snapped at her legs. She tapped her way along street after street, knocking on doors, standing on street corners and calling in her pitiful voice. She wailed and rubbed her stomach and pointed to her mouth. Everyone understood. After all she was not the only hungry, homeless child in China. Here and there a kind woman would put some steamed bread into her hands or a sympathetic man would let her eat some left-over noodles in his restaurant. But many days Gwa-gwa just went hungry.

One day as she turned the corner a street vendor was cooking dumplings. The smell of the warm bread sizzling in the oil was irresistible. He removed one from the deep frying pan and put it on the rack to cool. Mmm...Gwa-gwa could almost



You can read the rest of this story by downloading this app on your mobile device



Mangoes.....

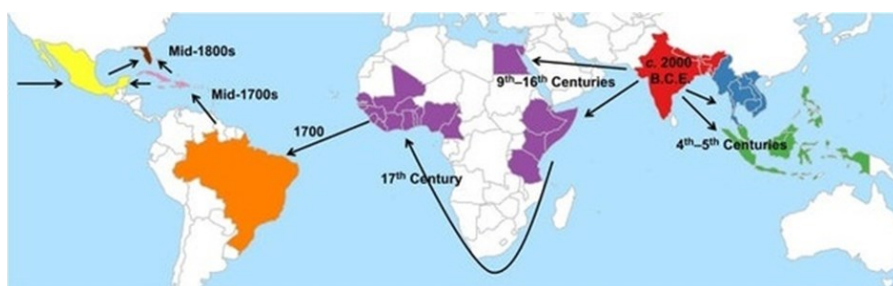
Mangoes are a fruit that captivates the senses with their sweet and juicy flesh, vibrant colors, and tantalizing aroma. But did you know that the history of this fruit is just as fascinating as its taste?

Mangoes are believed to have originated in South Asia, specifically in the region that is now India, Bangladesh, and Myanmar. The fruit has been cultivated in this region for thousands of years and was known as the "king of fruits" due to its delicious taste and nutritional value.



Mangoes were even mentioned in ancient Hindu scriptures as early as the 4th century BCE. The fruit was so highly regarded in ancient India that it was often given as a gift to royalty and other important figures. It was also believed to have healing properties and was used in Ayurvedic medicine to treat a variety of ailments.

As the centuries passed, mangoes began to spread beyond their original homeland. Arab traders introduced the fruit to the Middle East and Africa, while Portuguese explorers brought it to South America. Mangoes eventually made their way to the Caribbean and the Americas, where they became a popular fruit in tropical regions.



A mango is an edible stone fruit produced by the tropical tree *Mangifera indica*. It is believed to have originated in southern Asia, particularly in eastern India, Bangladesh, and the Andaman Islands. *M. indica* has been cultivated in South and Southeast Asia since ancient times resulting in two types of modern mango cultivars: the "Indian type" and the "Southeast Asian type". Other species in the genus *Mangifera* also produce edible fruits that are also called "mangoes", the majority of which are found in the Malesian ecoregion. Worldwide, there are several hundred cultivars of mango. Depending on the cultivar, mango fruit varies in size, shape, sweetness, skin colour, and flesh colour, which may be pale yellow, gold, green, or orange. Mango is the national fruit of India, Pakistan and the Philippines, while the mango tree is the national tree of Bangladesh. Etymology The English word mango (plural "mangoes" or "mangos") originated in the 16th century from the Portuguese word, *manga*, from the Malay *mangga*, and ultimately from the Tamil *man* ("mango tree") + *kay* ("fruit"). The scientific name, *Mangifera indica*, refers to a plant bearing mangoes in India. Mango trees grow to 30–40 metres (98–131 feet) tall, with a crown radius of 10–15 m (33–49 ft). The trees are long-lived, as some specimens still fruit after 300 years. In deep soil, the taproot descends to a depth of 6 m (20 ft), with profuse, wide-spreading feeder roots and anchor roots penetrating deeply into the soil. The leaves are evergreen, alternate, simple, 15–35 centimetres (6–14 inches) long, and 6–16 cm (2 + 1/2 – 6 + 1/2 in) broad; when the leaves are young they are orange-pink, rapidly changing to a dark, glossy red, then dark green as they mature. The flowers are produced in terminal panicles 10–40 cm (4–15 + 1/2 in) long; each flower is small and white with five petals 5–10 millimetres (3/16 – 3/8 in) long, with a mild, sweet fragrance. Over 500 varieties of mangoes are known, many of which ripen in summer, while some give a double crop. The fruit takes four to five months from flowering to ripening. The ripe fruit varies according to cultivar in size, shape, colour, sweetness, and eating quality. Depending on the cultivar, fruits are variously yellow, orange, red, or green. The fruit has a single flat, oblong pit that can be fibrous or hairy on the surface and does not separate easily from the pulp. The fruits may be somewhat round, oval, or kidney-shaped, ranging from 5–25 centimetres (2–10 in) in length and from 140 grams (5 oz) to 2 kilograms (5 lb) in weight per individual fruit. The skin is leather-like, waxy, smooth, and fragrant, with colours ranging from green to yellow, yellow-orange, yellow-red, or blushed with various shades of red, purple, pink, or yellow when fully ripe. Ripe intact mangoes give of a distinctive resinous, sweet smell.^[1] Inside the pit 1–2 mm (0.039–0.079 in) thick is a thin lining covering a single seed, 4–7 cm (1.6–2.8 in) long. Mangoes have recalcitrant seeds which do not survive freezing and drying. Mango trees grow readily from seeds, with germination success highest when seeds are obtained from mature fruits.

How the Chinese Doctor Outsmarted the Lawyer with Kerosene Medicine

Once upon a time, there was a skilled Chinese doctor who migrated to the United States with high hopes of finding a hospital job. However, despite his impressive credentials and experience, he was unable to secure any employment due to various reasons. So, he decided to put his knowledge to good use and open his clinic.

To attract patients, he put up a sign that read, "Get treatment for only \$20. If not cured, get back \$100!" The doctor's aim was to provide affordable healthcare to people while gaining a reputation as a reliable practitioner.

One day, an American lawyer came across the sign and saw an opportunity to earn an easy \$100. He entered the clinic and declared, "I have lost my sense of taste."

The doctor ordered his nurse to bring a small box, take out medicine from No.14, and put three drops into the lawyer's mouth. The lawyer made a disgusted face and said, "Yuck! This is kerosene!"

But the Chinese doctor was quick to reply, "Congratulations! Your sense of taste is now restored. Please give me \$20."

Feeling annoyed, the lawyer left but came back a few days later, claiming he had lost his memory. The doctor asked the nurse to bring the same box, take out medicine from No.14, and put three drops in his mouth again. The lawyer was agitated and said, "Hey, this is kerosene! You gave this to me last time to restore my taste!"

But the doctor was unfazed and said, "Congratulations! Your memory is back. Please give me \$20."

The lawyer, now fuming, left but returned a week later, determined to get back his \$100. He complained to the doctor, "My eyesight has become weak, and I can't see anything."

The Chinese doctor thought for a moment and said, "I am sorry, my friend, but I don't have any medicine for that. Please take this \$100 and leave."

The lawyer, taken aback, looked at the note and said, "But this is only \$20, not \$100!"

To which the doctor replied with a grin, "Congratulations! Your eyesight is now restored. Please give me \$20."

School lunch.....

School Lunch Two Chinese exchange students arrive at the university cafeteria for lunch and ask what was available for lunch and were told there were pizza, hamburgers, hot dogs and fries. They each order a hot dog and sit down at a table to eat. After one unwraps the tin foil off his hot dog he looks at the hot dog and asks the other "So what part of the dog did you get?"

Chinese Pizza — An American businessman goes to China on a business trip, but he hates Chinese food, so he asks the concierge at his hotel if there's any place around where he can get American food. The concierge tells him he's in luck; there's a pizza place that just opened, and they deliver. The concierge gives the businessman the phone number, and he goes back to his room and orders a pizza. Thirty minutes later, the delivery guy shows up to the door with the pizza. The businessman takes the pizza, and starts sneezing uncontrollably. He asks the delivery man, "What the heck did you put on this pizza?" The delivery man bows deeply and says, "We put on the pizza what you ordered, pepper only."

Laolongtou 老龍頭..

Where the Great Wall protrudes into the sea like a dragon drinking water. This wall also known as Old Dragon's Head because it stretches into the Bohai Sea by 66 feet, making it look like a dragon taking a sip of water. This second, less well-known Great Wall of China is close to Shanhaiguan Pass, was built during the Ming Dynasty, which flourished from 1368 to 1644.



Laolongtou Great Wall survived for centuries, but when the Shanhaiguan Pass was invaded by the Eight Power Allied Force in the 1940s, it was almost completely destroyed. Then 84 years later, the people in the city of Shanhaiguan restored it.

In 1961, the pass was selected as a Major Historical and Cultural Site protected at the National Level by the State Council of China, and it was listed as part of the Great Wall as a World Heritage Site by the UNESCO in 1987. The pass is a popular tourist destination at the eastern terminal point of the Ming dynasty Great Wall. The location where the wall meets the Bohai Sea is nicknamed "Old Dragon's Head" (老龍頭).

The pass lies nearly 300 kilometres (190 mi) east of Beijing and is linked via the Jingshen Expressway that runs north-eastward to Shenyang.

Throughout Chinese history, the pass served as a frontline defensive outpost against ethnic groups from Northeast China (Manchuria), including the Khitan and Jurchen (Manchus). Shanhai Pass is the starting point of the eastern end of the Great Wall, and is the first barrier for guarding the frontier, therefore it is called the "First Pass Under Heaven" (天下第一关).

As the monumental Great Wall of China stretches out into the distance, there is a hidden vista that often goes unnoticed. While many are familiar with the famous images of the Great Wall, these typically come from the sections near Beijing, which attract the most tourists. However, it is crucial to acknowledge that the Great Wall spans an astonishing distance of over 5,500 miles, revealing a wealth of untold stories and lesser-known sites.

Welcome to Laolongtou, a place of profound historical significance where the Great Wall meets the vast sea. Recognized as the starting point of this awe-inspiring architectural wonder, Laolongtou, meaning "Old Dragon's Head," gets its name from the striking resemblance of the wall to a dragon quenching its thirst at the water's edge. Located just three miles south of Shanhaiguan and approximately 190 miles away from bustling Beijing, this destination is easily accessible to travelers thanks to a convenient high-speed train connection.

The origins of the Laolongtou Great Wall can be traced back to 1381, during the Ming Dynasty (1368 - 1644), when it was constructed under the supervision of Qi Jiguang, a renowned general. Serving as a strategic stronghold against potential threats from both land and sea, this section of the wall played a pivotal role in safeguarding the region. However, as dynasties changed and eras evolved, the military significance of Laolongtou diminished during the Qing Dynasty (1644 - 1911).

Interestingly, this transformation marked the beginning of Laolongtou's evolution into a captivating tourist destination. The allure of its breathtaking views of the sea and the intricate structures that adorn its surroundings gradually attracted countless visitors. Even the emperors themselves were captivated by the charm of Laolongtou and frequently visited this unique site.

In essence, beyond the typical images we often encounter of the Great Wall, lies the uncharted territory of Laolongtou—a place where history, legend, and architectural marvels converge, inviting us to embark on a journey of discovery that spans both time and culture.

One fascinating historical fact about Laolongtou is that it served as a vital link between the Great Wall and the Bohai Sea, making it a strategic defence point against potential invasions from both land and sea. The location of Laolongtou allowed for effective surveillance and protection of the region, showcasing the architectural brilliance and military ingenuity of the Ming Dynasty. With its unique position and historical significance, Laolongtou stands as a testament to the engineering feats and the rich heritage of the Great Wall of China.

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TUNG JUNG ASSOCIATION OF NZ INC

Chinese New Year Dinner

Dragon's Restaurant

Tory Street, Wellington

Sunday 18 February 2024 6.30 pm

\$50 per person

Tickets available from committee members

Make up a table of 10

Thank you..thank you....thank you.....多謝你們.....

The committee wishes to thank the following for their kind contributions to enable the Association to move forward for future generations.

Michael Chong	Shirley Wong	Yolande Young	Helene Wong	E. Wong
Terry Moon	Kevin Luey	Graema Wong	Michael Chong	Evelyn Gee
Graham Chiu	Thomas Chong	Li Peng Chen	Tiana Marshall	Leo Wong
Darryl and Jackie Wong	Phyllis Kwan			

Some western Chinese jokes.....

Q: What do you call a game show in a Chinese Restaurant? A: Wheel of Fortune cookies.

Q: What do you call an Asian receptionist? A: Tai Ping

Q: Did you hear about Chinese Jesus? A: He could "Wok" on Water!.

Westerners Christmas in China.....

Much of China isn't Christian. So they don't celebrate Christmas the way westerners do. But they do get festive this time of year. Especially in the bigger cities of Beijing, Shanghai, Guangzhou and Hong Kong. They hang lights and have their own version of holiday cheer.

The small number of Christians in China call Christmas Sheng Dan Jieh, which means Holy Birth Festival. They decorate their homes with evergreens, posters, and bright paper chains. The family puts up a Christmas tree, called "tree of light," and decorates it with beautiful lanterns, flowers, and red paper chains that symbolize happiness. They cut out red pagodas to paste on the windows, and they light their houses with paper lanterns, too.

Christmas songs sung in Chinese are such a fun experience! Definitely worth a listen! <https://www.ichineselearning.com/chinese-culture/chinese-christmas-songs.html>.

Christmas in China, predominantly celebrated in urban areas, is a testament to the country's openness to global cultures. While not a public holiday, the festivity is evident in the glittering shopping malls, hotels, and streets adorned with Christmas trees, lights, and decorations. The commercial aspect of Christmas is prominent, with businesses leveraging the season for promotions and sales.

A unique custom in China and one of the most charming traditions is the giving of apples on Christmas Eve. These apples, often wrapped in colourful paper, are a play on words – in Mandarin, 'Christmas Eve' (平安夜, píng'ān yè) sounds similar to 'peaceful evening,' and the word for apple (苹果, píngguǒ) echoes this sentiment. This tradition symbolizes peace and good health.

Christmas in China is more about the spectacle and less about the religious or familial aspects. It's an exciting blend of imported traditions and local customs. In Western culture, Santa Claus is a central figure, known for his red suit and generous gift-giving. This concept has been adopted in China, but with less emphasis on the mythical story and more on the commercial appeal. Santa is often seen in shopping malls and advertisements, symbolizing the joy and gift-giving aspect of the holiday. This representation is a stark contrast to the more traditional and culturally rich depictions of Santa Claus in various countries, as seen in Santa Claus traditions around the world.

Christmas in the West is often associated with specific dishes like turkey, mince pies, and eggnog. In China, while there are no traditional Christmas foods, restaurants and hotels might offer special Christmas-themed menus, incorporating Western dishes to cater to expatriates and tourists. This culinary approach differs significantly from the local and traditional foods seen in African Christmas celebrations and other regions.

The commercial aspect of Christmas is highly pronounced in China. The holiday season sees a surge in shopping, with businesses offering sales and promotions. This consumer behaviour is somewhat similar to Western countries, where Christmas shopping is a major part of the holiday. However, the focus in China is more on the commercial side, lacking the family-oriented gift exchange tradition commonly seen in Western and African cultures.

Christmas in China is a fascinating example of cultural adaptation. It reflects China's ability to assimilate foreign customs while maintaining its unique cultural identity. This adaptation results in a Christmas experience that is visually similar to Western practices but fundamentally different in its cultural significance and execution.

The celebration of Christmas in China is not just a local phenomenon; it's significantly influenced by the international community, particularly tourists and expatriates residing in China. The expatriate communities in China play a pivotal role in shaping how Christmas is celebrated. These communities often seek to recreate their traditional Christmas experiences, leading to the establishment of more Westernized Christmas celebrations in their local areas. This includes Christmas dinners, church services, and other festive events, bringing a slice of their home culture to China.

<https://youtu.be/yvWXvw32eCw>—watch the video.

ORANGE CHICKEN RECIPE

- 1 lb. boneless, skinless chicken breasts
- Ground black pepper
- Arrowroot powder
- Chickpea flour
- Orange extract
- Sucanat (I used stevia – sweeten to taste)
- 1 large egg
- Garlic powder
- Oat flour
- Teriyaki sauce
- 1 large orange
- Chili pepper flakes



Cut your chicken into bite-sized pieces. Keep these cuts on the smaller side for faster cooking.



Combine the flour mix ingredients together in a separate bowl that is large enough to hold at least half your chicken, if not all of it.



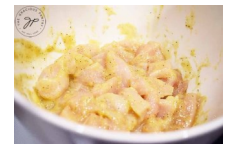
Whisk the egg wash together in its own bowl, large enough to hold all of your chicken.



Whisk all the sauce ingredients together in its own bowl, reserving the arrowroot powder for later, only if needed.

Place all your chicken in the egg wash bowl and stir it around to coat the chicken well.

Then place all your chicken in the flour bowl (or start with half the chicken if it's easier to manage.) Mix the chicken around in the flour being sure to coat it with flour as much as possible. It doesn't have to be perfect.



Now you have TWO cooking options: Once your chicken is breaded, you can either cook this at 400 F. in an air fryer for about 10 minutes, OR you can put some oil in a large skillet and cook the chicken until it's a light, golden brown on all sides.

Once the chicken is cooked, remove it and set it aside on a plate. Scrape out all of the bread-ing crumbs/scraps left behind in the pan and discard into a bowl until it cools enough to put it in the trash.



Heat about 1 tbsp. of oil in your skillet. Add the chicken. When you hear it sizzling, pour the sauce on and stir quickly. The arrowroot congeals quickly, so this won't take long.

Remove from heat immediately so the sauce doesn't go from glaze to goop. (Goop will still taste good though!) Serve over rice and top with sliced, green onions



Seniors Christmas yum cha lunch.....

This year the Seniors Christmas yum cha lunch was held on Wednesday 6th December and as the newsletter is published late this month, we are able to report on it.

The day was a beautiful fine day and many seniors turned out at the Dragon's Restaurant to meet their peers. There was a lot of noise and chatter as some have not seen others for some time and want to catch up! The Dragon's Restaurant put out a very enjoyable lunch for the 80 people who turned up.

Thanks to the social committee who helped to make the occasion a festive one with colourful table settings and every attendee took home a present courtesy of the Tung Jung Association.



More photos.....<https://photos.app.goo.gl/yFpxHWTf8gvgvfec9>

The end of an era.....

To many of our older members may remember the first newsletter of the Tung Jung Association in 2000 was a single page A4 sheet to its present format of 20 pages. This has now come to an end though the newsletter will continue in another format under the new editors.

After 23 years of publishing the Tung Jung Association's newsletter every three months, I am now retiring and a new team will take over.

Publishing a newsletter requires dedication, perseverance, knowledge, patience, passion and sensitivity. It has to be informative, accurate, entertaining and readable in simple terms. All of these qualities require time and effort and it is fortunate that the Association has found Kirsten Wong and Danny Goddard to take over. Both Kirsten and Danny are members of the Tung Jung committee and both have considerable knowledge of the Chinese community. Please give them your support and any articles that you may have of interest to the Tung Jung community.

Over the past twenty three years, I have really enjoyed being president of the Association for some years and publishing the Tung Jung newsletter. I have met many interesting members whom I haven't met before and have increased my knowledge of the Tung Jung family in New Zealand.

I shall miss the exciting trips to China, in particular Jungsen in the lychee season, the trips to overseas and New Zealand Chinese communities where the first Chinese settled looking for gold, talking to the presidents of overseas Jungsen Associations on how they run their associations etc. and the different varieties of Cantonese food that I consumed over the years. I have not regretted a single moment of my endeavours.

I shall miss the annual visits to the homes of members who are invalid and incapable of attending our functions to show them that they are not forgotten.

I shall miss the challenge of someone wanting to find their ancestry (I get about two or three a year).

I shall miss helping someone to write an epitaph on a loved one's tombstone in Chinese.

Sadly, time doesn't stand still as ill health and other incidents have forced me to retire and hand the reins to younger people. Please give them your dedicated support as you have given me over the years for which I am truly thankful.

Please have a joyous Christmas with family and friends and look forward to a bright and prosperous New Year!

Gordon Wu QSM

Tung Jung Association



*The Committee of the Tung
Jung Association
Wishes you all
A very joyous Christmas
and a bright and prosperous
New Year*



新 西 蘭 東 增 會 館

THE TUNG JUNG ASSOCIATION OF NZ INC

Established 1926

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

Membership to 31 March 2024

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

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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.....

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P.O. Box 9058, Wellington

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Donations: membership and donations are tax deductible.

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

Please ignore this reminder if you have already paid your membership