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New Zealand China Friendship Society Inc.

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Hamilton Branch AUGUST 2013 Newsletter

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NZCFS Website : www.nzchinasociety.org.nz

In this Newsletter:

-What's on:

-Wednesday 21 August 7:30 pm
"Living and working among the four circuits of rivers and gorges – Chengdu, Sichuan Province". Guest speaker: Richard Lawrence.

-Coming Up:

- Sunday 1 September 5:00 pm
Xiyao (Yao) Chen, one of our branch members, is playing his Guzheng at a Concert in Auckland with the renowned NZTrio

- Sunday 22 September 2013
Advance Notice of NZCFS Northern Regional National Day Dinner for Consulate-General at a Restaurant in Auckland

-What you Missed:

-Sunday 21 July: Annual Mid-Winter Luncheon ,Report

-News

-E-mail contact with Rong Lin
-NZCFS Logo Badge
-NZCFS Prominent Persons and Society Leaders Tour October 2013

WEDNESDAY 21 August 2013

at 7.30pm at Parents' Place, 87 Boundary Road (Lounge in front house – entry thru back door). "Living and working among the four circuits of rivers and gorges – Chengdu, Sichuan Province". Guest speaker Richard Lawrence.

Richard Lawrence is a Senior Academic Staff Member (SASM) in the Centre for Languages at Wintec. He has been to China a number of times and has taught at Shandong University of Technology (SDUT) in Zibo for three months in 2008, and at Chengdu University in Chengdu, Sichuan Province, 2011 (for three weeks) and 2013 (for five months). He is due to return to Chengdu University in September this year for a further semester. Richard will talk about his experience of teaching in Chengdu, particular in relation to the teaching and learning environment. He will also talk about Sichuan province in general – places he has visited, and the culture and food.



Annual Mid-Winter Luncheon held at Parent's Place 87 Boundary Road on Sunday 21 July

was indeed a real fun, learning, and eating experience. This meeting was one of our best attended and included six Hamilton branch members coming over from Tauranga, two from Putaruru, five members from Rotorua branch, five friends from Hamilton



Golden Age Society, and Philip Yeung J.P. Ethnic Development Advisor for Hamilton City Council (Philip is also a candidate for the upcoming Hamilton City Council elections – our first ethnic Chinese councilor?). This function was very much hands on, with several cooks demonstrating making flour and water dough (mixing, kneading, and rolling), mixing different fillings, and dumpling filling using different sealing and folding techniques, and finally cooking. We had three pots of water going for shui jiaozi (boiled dumplings), we did not have enough bench space and cooking space to make guo tie (pot sticker fried dumplings) – we will need a bigger “kitchen” next time! We experienced three different fillings – beef, carrot and onion, pork and white turnip, and pork and garlic chives. We kept making, cooking and serving dumplings until no-one could eat any more. Our grateful thanks to our tem of experienced demonstrators and cooks, and to all those travelling so far to attend this function.



Gansu style dumpling filling. 300g white radish (daikon or bai luobo), 250g minced pork (not too lean), one egg, salt and pepper. Peel radish, then coarsely grate – blanch in boiling water for a few minutes, drain, and when cool enough squeeze/wring out as much water as you can. Mix the prepared radish with the pork and the egg, add salt and pepper to taste, and mix again.

Beef, carrot and onion filling. 500g of minced beef, 2 cups of coarsely grated carrot, 2 medium

brown onions finely chopped, 1 teaspoon salt, 3 tablespoons soy sauce, 2 teaspoons fresh finely chopped ginger (optional), 2 teaspoons chilli oil (optional), mix well.



Beijing style dumpling filling. (from Foreign Languages Press “Follow Me” - Chinese

Dumplings VCD kindly provided by Auckland Consulate-General).

To 500g minced pork, add ½ teaspoon salt, ½ teaspoon Chinese granulated chicken bouillon, 4 tablespoons soy sauce, 1 teaspoon sesame oil, 3 tablespoons Shaoxing rice wine – mix well with chopsticks. The

add 2 teaspoons Chinese Sichuan pepper oil (ma you), two teaspoons finely grated or chopped fresh green ginger, 2 tablespoons chopped spring onion, 2 cups chopped garlic chives (jiu cai), mix well.



Dough: 500g wheat flour in bowl, stir, while slowly adding 250g of cold water. Knead until smooth and elastic. Cover with damp cloth until use.



Dipping sauce. Chinese black vinegar (Chinking or Zhenjiang cu), soy sauce, sesame oil, chilli oil, can be served in separate small bowls, or mixed in combination to suit your taste.

Note. Chinese granulated chicken bouillon, white radish, Shaoxing wine, garlic chives, Sichuan pepper oil and ready made dumpling wrappers (Jiaozi Wrappers or Chiao Tzu Pastry), proprietary brands of dipping sauce, recommended flour for dumplings can all be purchased from local Chinese stores. You can make your own Sichuan pepper oil – seek the advice of a Chinese friend.

RONG LIN was in Hamilton in 1988 as an exchange student from Wuxi, and is interested in email contact with some of the people he met and got to know in his time in Hamilton. Please contact Ian for Rong Lin's email address.

NZCFS LOGO BADGE – we now have some of these new badges which will be given to members when they have paid their current subscription. If you have not yet received your badge please ask Ian at next meeting, or contact him for supply



Sunday 1 September 2013 Xiyao (Yao) Chen, one of our branch members, is playing his Guzheng at a Concert in Auckland with the renowned NZTrio.

Venue: Loft at Q - 305 Queen Street

Programme:

Amy Beach (USA) Piano Trio - 16'

Dylan Lardelli (NZ) Between Strings - New Work for NZTrio and Guzheng (Traditional Chinese Instrument)*

Anton Arensky (Russia) Piano Trio in d minor, Opus 32

*For this premiere performance, NZTrio will be joined by New Zealand resident Guzheng master, Chen Xi-Yao

[More](#)



NZCFS Prominent Persons and Society Leaders Tour October 2013

Peter Vautier, one of our branch vice Presidents, has received confirmation that he will be on this Tour

DIVERSE CHINA – NZCFS Projects, Nature, Culture, History China Tour October 2013.

Miles Barker, one of our branch committee members, has confirmed that he will be going on this Tour

Anxious city: Crowded morning bus

Bus is still the first choice for some working people in big cities although subway is also available. The morning buses are always packed with commuters. For many of them, it is a painful moment in the beautiful morning.



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