

NEWSLETTER MARCH 2006

NZ CHINA FRIENDSHIP SOCIETY HAMILTON BRANCH

Thursday March 23rd 2006

KATHLEEN HALL MEMORIAL FUNDRAISING DINNER

NOTE This is to take the place of the monthly General Meeting.

In past years our Branch has planned various activities to raise funds to wards the maintenance of the Kathleen Hall Memorial fund administered by the National Executive of the NZCFS. The Fund provides a Post Graduate scholarship for a New Zealand nurse to research some aspect of community nursing, This year the committee has decided to hold a dinner.

Kathleen Hall was a NZ Nurse who spent many years in rural China. Her work with the people, and her bravery during the Chinese. Japanese war are detailed in the book " New Zealand Women in China " written by Tom Newnham. Kathleen Hall has strong links with the Waikato and a brief account of her life and work will be given at the dinner.

VENUE The Dinner is to be held at the Victoria Chinese Restaurant 198 Victoria St. (Beside the Riff Raff statue.)

TIME The dinner will begin promptly at 6.30pm

PRICE \$30 per person

We need to advise the restaurant of numbers , members and friends, attending, by **Monday March 20th** It will help greatly if you can send names and numbers attending, with your cheque to our treasurer.

Diane Lanting

61 Sunnyhills Ave.

Glenview

Hamilton

Some late additions may be possible but please contact Meryl Ph 843 5260 prior to Thursday evening. In these circumstances please pay Diane on the night by CHEQUE or CASH. (Eftpos not available)
Raffles will be held during the evening.
The restaurant is Licensed. and BYO

EDITOR'S COMMENTS

Our February meeting aimed at providing a social occasion for members old and new to get together and learn to play Mah Jong. Although it was not a large gathering we had a most enjoyable evening. Our thanks to go to Waikato Chinese Association members Isabel and Sid Lim, Oscar Ha, Linda Tai and others who helped those who were new to the game. Thanks too to Ian who printed out a most useful guide sheet.

We hope there is a good turnout for our fundraising dinner and our projected Annual picnic at Raglan to which the Consul General and members of staff are invited. This is an opportunity for the Society, Consulate and Hamilton's Chinese community to come together and enjoy what probably will be the last of the warm weather.

Delegation from Sister City Wuxi

By the time this newsletter reaches you, delegation from Wuxi will have passed through the city. Here for two days, the City Council arranged a tight schedule for them to visit organisations covering specific aspects of economic interest to them. Members of the committee had the opportunity of meeting with them on the evening of Sunday 12th of March.

Members of the delegation

Leader: Mme. Wang Yonghong, born on July 19, 1957, Vice Chairperson of Wuxi Municipal Leading Group for Economic Construction

Mr. Qin Yongxin, born on Sept. 4, 1968, Deputy Director of the Office of Wuxi Municipal Leading Group for Economic Construction

Mr. Xu Ruiyu, born on May 7, 1964, Deputy Director of Wuxi Municipal Foreign Affairs Office

Mr. Zhou Jisheng, born on Dec. 10, 1950, Vice Chairman of Xishan District Leading Group for Economic Construction

Mr. Guo Weizhong, born on April 26, 1962, Chairman of Leading Group for Economic Construction of Binhu Development Zone

A Reminder

Annual Subscriptions are now due. Please check your address label. If you have already paid you will have 06 beside your name.

Cha or Chai, It's Still Tea

Mahal.

The two teas have a very different appearance. Chinese tea gets its color from flowers and leaves soaked in hot water. Indian tea is usually brownish because the tea leaves are boiled in water.

Every Indian begins the day with a cup of tea. In general, people drink an average cup (100 ml) of tea at a time. Some people prefer to have 2-3 cups of tea during the day, but won't drink tea at night as it may keep them from sleeping. Sipping tea from bottles or from endless tiny cups without handles day or night is a Chinese habit.

Indian tea is never drunk with meals. Snacks are enjoyed with *chai*. Chinese tea is an essential part of meals



TEA TIME: Tea drinking in China is a way of life

By MEENAL GADRE

India and China are famed the world over as the world's top tea producers and many foreigners insist on carrying tea from both these countries with them on their travels. Coming from an Indian background and living in China, I have been amazed by not only the many similarities in the tea drinking process in both countries, but also by the many differences.

The name itself is very similar. In China, it is called *cha*, in India it is *chai*, yet there is no doubting that the drink is used as a pick-me-up in both the world's most populated nations.

The tea in both countries carries key importance in daily routine and rituals. Tea drinking forms an integral part of marriage ceremonies and religious functions, while having a hot cup both socially and in the home is by far the most chosen activity by most of the people at any given time.

Usually, tea is drunk hot or warm in both countries. In China, it is drunk not only as a remedy to keep colds and coughs away in winter, but also as a tonic providing lubrication for the body in dry, hot weather. Tea has long been considered

an excellent antiaging medication and one of a range of herbal medicines. The same applies in India where medical studies have shown a lower propensity toward cancer in tea-drinking populations. Modern along with ancient Indian ayurvedic medicines also appreciate and utilize the healthy effects of tea.

In China, people prefer to drink different types of *cha* in different seasons, whilst in India, being a tropical country with less variation in temperature and humidity, locals usually use the same type of tea throughout the year. Some old people do not like to change their favorite tea brand and will stick to one brand their whole lives.

The main differences between *cha* and *chai* are in preparation and flavor.

Chinese tea is warm water flavored with different dry flowers, leaves, and even small fruits. To me it does not have any particular taste on its own. Flowers and fruits are not used while preparing Indian tea, but only the dry, crushed leaves of tea plants. It is also flavored water, but usually drunk hot, mixed with sugar and milk. Some other combinations like honey, lemon, cardamom and ginger can be added according to the likings. The spiced tea, or *Masala Chai* is almost as well known outside India now as the Taj

and combines perfectly to bring out the flavor in some dishes.

Using the dry leaves/flowers/fruits soaked in hot water over and over again surprisingly does not reduce the flavor of Chinese tea. However, the dry leaves used while making Indian tea can be used only once or twice. Otherwise the tea loses flavor.

One more noticeable difference is there are no tea stalls at roadsides in China. In India, near train stations, bus depots and on every street, *chai* is easily available. Even on long train journeys crossing the vast Indian countryside, young carriage peddlers will shout "*Chai, garam chai*" (Tea, hot tea!), getting many more sales than any other peddler. Young boys in checked shorts carrying a teakettle in hand with hot tea inside for only 2 rupees (\$0.04) are not found here in China.

But whether you say *cha* or *chai* when the need to lift your spirit arises, you can be sure having a sip of a nice cup of tea will remain one of life's greatest pleasures.

Foreigners living in China are welcome to share their experiences. E-mail us at contact@bjreview.com.cn Submissions may be edited.

The writer is an Indian teacher living in Beijing

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Donation Ceremony of Microfilms of Rewi Alley's Works Held in National Library of China

Ba Cuicui

On the morning of December 12, 2005, the CPAFFC held a donation ceremony of the microfilms of Rewi Alley's works in the National Library of China. CPAFFC Vice President Liu Zhiming, New Zealand Ambassador to China Anthony Browne and Director of the National Library Zhan Furui were present at the ceremony. Others present included Rewi Alley's relatives as well as his former old friends.

In his speech, Vice President Liu Zhiming praised highly the outstanding contribution Rewi Alley had made to the friendship between China and New Zealand. Ever since he came to China in 1927, Rewi Alley had stood together with the Chinese people despite all difficulties and hardships and worked hard for the Chinese people's cause of liberation and construction for sixty years. He was a true friend of the Chinese people. In order to let more Chinese readers to get a deeper understanding of Rewi Alley's thoughts and deeds, the

CPAFFC decided to donate the 14 rolls of microfilms of Rewi Alley's works to the National Library of China.

New Zealand Ambassador to China Anthony Browne recalled Alley's life and expressed again his gratitude to the CPAFFC for donating Alley's works to the National Library of New Zealand in 1999. He said that although the New Zealand people are proud of Rewi Alley, his achievements belong more to China. Hence, the National Library of New Zealand made these microfilms from Rewi Alley's manuscripts, letters, diaries and photos which the CPAFFC donated to it as well as other materials which the library has collected and presented them to the CPAFFC. He expressed appreciation of CPAFFC's donation of these microfilms to the National Library of China, saying that this would make it convenient for the Chinese scholars to study Alley.

News Of Members

Nina is now resident in Beijing and Roselle in Chengdu. These two members, senior students last year at the University of Waikato, won Chinese Government scholarships to study Mandarin and aspects of Chinese culture at their chosen Universities in China. I will pass on news about them as it comes to hand.

The Visiting Students from Changsha University

The three selected students who were to be home hosted here in Hamilton by members, unfortunately will not be coming. What I see as unwarranted delays by the New Zealand Embassy, unduly delayed, the issue of their passports. Time had ran out waiting, and since their second semester was due to begin the projected visit had to be cancelled. Their arrival has now been deferred until August during their Summer vacation. This is an important first step in what it is hoped will ultimately develop into an exchange programme involving, students majoring in English and lecturers from the University in Changsha and their Waikato counterparts engaged in the Study of Mandarin. A brief outline of the exchange and the implications for our Branch will be given at our general meeting in April.

ANNUAL BRANCH / CONSULATE PICNIC THIS COMING SUNDAY MARCH 19th

VENUE

Wainui Domain Raglan

Members meet at the Domain 11.15 am on. If you are there first secure a couple of tables. We will be hosting Consul General, His Excellency Mr Ma, his wife Mrs Ma, and ten members of the Consulate. Let your Chinese friends and neighbours know, This is a great opportunity too for people home hosting Chinese students to meet together make new friends and discuss common issues. It is a shared lunch so bring enough for yourselves and others. Bring your Chinese kites.

RING IF WET At 9,00 am (Not Before)

Ian 855 9431

Meryl 843 5260

Stan 847 4504