



**NEW ZEALAND CHINESE ASSOCIATION
AUCKLAND INC**

紐西蘭屋崙華聯會

P O Box 484 Shortland St, Akld.1140 -- www.nzchinese-akld.org.nz -- Spring Newsletter 2012

NZCA members attend ACCC Anniversary Dinner



**Group photo of NZCA Delegates taken at
NZCA National Conference Wellington 2012**

NZCA Members celebrating their BIG 70



**NZCA Seniors Yum cha held at
928 dominion Road.**



**Honorary Award certificate
presented to
Kai Shek Luey**



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On John's mind

Here I sit – prompting others to contribute to yet another issue of your Newsletter. August – Spring – how time flies ! Since the last I wrote a lot

has happened – there seems to more members travelling overseas this year – didn't know that the year of the DRAGON was a restless year ? Europe and the Continent seems to be the flavor of the year, not to mention Australia and China. Throw in a bit of USA and South America. The Touristy set inform me that the best way to go to these exotic places is Cruising on big Ships (Cruisers) Why am I not doing this cruising thing ? Maybe I'm a little too young for for that at the mo' I get so envious when they tell me “ oh I've just come back from ??? and still a bit jet-lagged” what a life ! On 28th April we organized a” Year of '42 “ Dinner for friends and acquaintances to celebrate 70 years of glorious /happy nostalgic memories ! Surprising who fronted up – see photos.

The missus had busy schedule - when she is busy ,guess what – I'm busy – Grand daughter's 5th BD party at home with family in May. ie.Grandparents

home !! Day after – same Grand daughter - BD party again, only this time at a community hall with 50 other little friends and parents. (*need a break !*) 3rd daughters BD in June – organizing ACCC Anniversary Dinner held in Papatoetoe –Lucky Star Restaurant.- if you weren't there then you missed out on a fabulous event.

NZCA National Conference 2012 was held in Wellington 16th – 17th June . here I managed some RnR for a couple of days after the Conference – back to Auckland to finalise the Seniors Yum Cha . great turn out (*read PKF report*) 1000 dumsims to be made for NZCA School concert (nb. *not all for afternoon tea*) but it still takes a day to make and steam – repeat again in July as the missus had agreed to cater for the NZ Chinese Growers book launch (catering for 450) amongst all the hustle and bustle I was told that everything went smooth as -- am I glad that has been and gone .

After all this (*slyly*) we have planned for a 24 day China Trip starting in October - have managed to convince 14 others to join us – visiting 9 scenic areas, 6 internal flights and 1 fast train. (this is suppose to be a break !)



Chairman Message



This past weekend I had the privilege of attending the launch of two books of significance to the members of our Association. Sons of

the Soil and Success through Adversity written by Ruth Lam, Lily Lee and Nigel Murphy traces the history of many of our member's family's involved in market gardening in Auckland and throughout New Zealand. If you have not had the chance yet to see these fine books I highly recommend you to get hold of a copy. Our Branch has earlier donated to help the project get under way.

Also in the past weekend I attended the Women's group annual Yum cha at the Lucky Star restaurant- it was great to see so many of our members attending- a great event organized by Myra and Christine. For those who have not attended a meeting of the women's group they have many new and interesting events planned for the rest of the year. See in this newsletter for more information.

In June a number of the committee attended the annual NZCA National Conference in Wellington, where a number of reports were presented by the our Branch and where

Virginia Chong was re-elected as National President and our Branch Secretary Monica Mu was elected National Chinese Secretary Of NZCA- congratulations to both of them.

On Saturday 4 August NZCA Auckland in conjunction with several leading Auckland Chinese associations are producing a Concert to celebrate the 4^{0th} Anniversary of Diplomatic relationship between New Zealand and China with performers from Shanghai at the ASB Theatre at the Aotea Centre. For more information please contact me directly.

On August 18th we will hold our annual August Moon dinner, this time at Sichuan Restaurant in Remuera- an exciting menu has been organized by John Kum and includes crayfish on the menu it would be good to see as many of you at the dinner. That night we will celebrate the Auckland members that have been awarded Academic prizes by the NZCA Head Office for 2012. Please contact Connie Kum for tickets.

Richard Leung *chairman*

Disclaimer

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NEW ZEALAND CHINESE ASSOCIATION
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Recognition for Outstanding Services to NZCA

NZCA Honours Award

Kai Shek Luey at the NZCA National Conference 2012

With a career spanning over 30 years as a corporate executive and electrical engineer, and CEO of international public companies in New Zealand, Australia, and Thailand, Kai Luey holds leadership positions in the community.

He was Chairman of NZCA Auckland from 2000 to 2011, President of Rotary Club of Auckland Harbourside in 2002/2003, National President of NZCA from 2005 to 2008, and a Trustee of the Chinese Poll Tax Heritage Trust from 2004 to 2011.

Kai is Joint Chair of the Auckland Chinese Garden Steering Committee since 2009, a Board Member of Auckland Regional Migrant Services Trust since 2008 and still a very active member of NZCA Auckland and Auckland Chinese Community Centre Executive Committees. In 2005, he was awarded the Queen's Service Medal for services to the Chinese community.

Kai has shown great vision and leadership to promote key initiatives within our Chinese community. With the inception of the iconic Banana conferences in 2005 Kai brought a new consciousness around cultural, business, academic and artistic success of Chinese in New Zealand and abroad.

Kai leveraged the Rotary models of youth development and initiated great platforms for our younger generation including the Leadership Development Conference (now running in its 6th year), Future Dragonz – business and social networking forum and more recently inspired the Youth Leadership Camp for college aged students.

Kai has always shown a great interest in embracing and welcoming the new migrants from abroad. The changing face of Auckland and New Zealand in general has seen Kai forge strong contacts with our diplomatic offices from China and Taiwan and also the new families from China and other Asian neighbours. Kai has been a strong leader, a man of integrity and greatly respected across all aspects of NZ social, political and community arenas.



Honorary Award Certificate presented to Kai by NZCA National President Virginia Chong



Memories of a Chinese Laundryman

Whilst back in Auckland recently, I spent hours every day walking, looking and taking thousands of fotos of places I knew as a boy. One such place was the Onehunga Drycleaners and Laundry where a Chinese laundryman worked (ca 1953 - 1956)

He was a lean wiry man and wore only a white singlet for a top. It must have been hot work stoking the boilers. I now regret that I was too young and too shy to talk to him, when I scavenged the dry-cleaning waste fluff and bits of coke. These were burnt to heat the water in the a copper so that we could have a hot wash at night.

I wonder if he was a sojourner, leaving a wife behind in China whilst trying to seek his fortune in the New Gold Mountains. (If anyone from the NZ Chinese Assoc who reads this and knows of this man, I would be very grateful to know more about him.) For those too young to know what life was like before there were washing machines and hot showers, a “copper” was a copper cauldron about 60cm, in both dia, and depth (holding about 18 litres)

by [Edward Huang](#)

NZCA AUCKLAND WOMEN'S GROUP

We are a casual social group which meets every third Saturday of each month.

If you are interested in becoming more involved in the Auckland Chinese Community and would like to meet our very friendly members, please come and join us.

Each month we have something different to offer, e.g. planned activities, day trips, interesting speakers. If you have an idea for an event or activity, please let us know about it we will consider adding to the programme next year.

Up coming events will be:

Moon cake making demonstration in August
Card making demonstrating in September
Bus trip to Hamilton in October
Bus trip to Thames in November
Christmas BBQ at Mangere in December

During our meetings, afternoon tea and home baking is served, also there is raffle drawn each month with lots of prizes.

This is a good chance to regularly get together with other local NZ Chinese, meet up with friends & meet new ones, men are also welcome (so long as they are well behaved !!!!!).

Get to know what is currently happening in our community/culture, share knowledge & skills with other individuals & groups.

For more information, please contact: **Myra Lowe** by emailing her at lowyee@xtra.co.nz or phone 09 444 0717 after 7pm.



CHINA TRIP 2012

Maurice Chan

Team Kiwi

Kai & Rose Luey

Maurice & Rose Chan

Willie & Loretta Wong



The Avatar Mountain Zhangjiajie

Still

reminiscing our fabulous May 2011

Europe tour, this time we set off on an intrepid tour of China. Perhaps not really intrepid in the true sense of the word, but intrepid on our scale as we are not accustomed to climbing mountains and taking red-eye flights.

Kai was the organizer this time as he has an affinity with China and knew what was worth including in the itinerary. Naturally we needed a travel agent specializing in China to connect our every move and we found China Travel Service very professional and provided prompt and efficient service.

Whilst it is too exhaustive to render a report in detail for this interesting trip, I thought a summarized overview would give some insight of the experiences we had and the observations we made.

The following are the Cities/towns visited organized by CTS; Qindao, Qufu, Tai'an, Jinan, Changsha, Zhangjia-jie, Guilin, Longshen, Yangshuo, Xiamen, Wuyi Moun-tain, Shenzhen. Our own arrangements after that included Xintan, various villages of our group and Guangzhou. China Southern Airlines flew us from Auckland to Guangzhou and then to Qindao, the starting point of the CTS tour. A lot of flying was involved between cities and we were met and looked after by the local guide for each area.

As we had been to the big cities before, the emphasis of this itinerary included mountains and lakes. Buddhas and temples, rivers and caves came with the package. Here are some notable highlights;

Our tour begins from **Qingdao**, a city famous for its beer and today, Tsingtao beer is sold widely. A museum including tasting sessions is testament to its importance. Other places visited included Olympic Park, site of the 2008 Olympic Sailing Competition, and San Kong, the burial place of Confucius.

We saw a most amazing open air show set in the mountains in Tai'an entitled "Worship To Heaven And Earth" about the history of China created by the same person that created the Olympic Games ceremonies. A truly grandeur Sound and Light Show. Also a round-way cable car ride at Mount Tai Shan and a visit to Baotu Spring.

Zhangjiajie is a group of spectacular mountains one of which is commonly known as the **Avatar** mountain. This is a World Heritage Site and boasts the longest cable car ride in the world. One of the mountains has a large hole in the rock at the top in which planes have flown through. A walk along the glass floor walkway around a vertical cliff face was awe inspiring. Baofeng Lake is also unique, like heaven on earth. It was here that Willie accepted a 200RMB ride on a bamboo chair up the mountain. Now Willie is a big Bbb-boy with a puku to match. He felt so sorry for the two chair bearers, he gave them 300 RMB. And hey, they even beat us to the top. Well done chair bearers.

Guilin offers rice terraces carved into the mountain, and exploring villages of ethnic tribes. A cruise along Li River and viewing Elephant Trunk Hill which resembles an elephant's trunk is popular. Another amazing event is the "Impression Liusan-jie" an outdoor show on the lake by the same creator as the previous show.

Xiamen featured the Architecture Museum, a pup-pet show and a famous piano museum. We also visited 3 Hakka villages of unusual structure. Visited 3 factories, a Knife, a bamboo products and a confectionery. As our Guide earns a commission, we suggested he should also take us to a BMW factory.

Wuyi Mountain Floating downstream on a bamboo raft with 5 passengers and 2 oarsmen



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negotiating the rocks and rapids among stunning scenery was indeed a thrilling experience.

Shenzhen is known for shopping. Difficult to get around, even for taxi drivers. It was noted that the fash-ions in China would not suit mainstream Kiwis in gen-eral. There is the very high end of the market which is expensive and tailored. The young end is colourful and cut for the younger smaller petite sizing.

Zintan or Sun Tong as we know it. Willie’s cousin showed us his home in the elite Phoenix Estate. He is a wealthy Jeans manufacturer.. My cousin, a lady in her 80’s and her extended family is also in the jeans busi-ness. Their business estate comprises about 6 large 8

Elephant Trunk Hill, Guilin.
storey buildings, 3 as factories and 3 for worker’s ac-commodation all inside a large park like security con-trolled estate. There are large shoe warehouses on every street, (mainly women’s shoes)

Sun Gai Village is my village where we met my rela-tives . The houses are the same as ever before but the roads have now been sealed. Only a few retirees live there . The school is closed due to lack of children. Most have gone to the city for work.

Guangzhou , our last stop is a large city, difficult to get around even for taxis. Our highlight was the Pearl River Night Cruise. A must for video enthusiasts to capture the well lit skyline of lights. As expected, shops galore.

OF INTEREST
Beer costs 3-5RMB [NZ60c to \$1.00] per bottle
Water costs 3RMB [NZ60c] per bottle
Petrol costs 8RMB [NZ\$1.60] per litre
Minimum salary is 1,800RMB [NZ\$360] per month
Taxis cost 10RMB [NZ\$2] flag fall can last some way. 3RMB surcharge applies in some cities.
Squat toilets are still common, not suitable for tourists.

FOOD
Food is cheap in the streets but eating in upmarket places can be expensive, especially at the airports. Cof-fee can cost up to NZ\$12 per cup. A few tissues at the table attracts a cover charge whether you use it or not. Imported food is expensive. In a top end store,

NZ kiwi fruit cost NZ\$20 for 4 pieces. NZ honey costs NZ\$60 for a small jar.

HOTELS
The first hotel was deservedly 5 star and featured inter-national breakfasts. The rest were rated 4 star. However, some were good and some were not up to the rating. Some rooms were in a state of disrepair with chattels .
such as air conditioning, refrigeration and plumbing not working. Yet we had a 3 star hotel which was better than some of the 4 stars. Most of our hotels featured Chinese breakfasts so having three rice meals a day is not what we are accustomed to. Thank goodness for McDonalds and KFC, very popular for the young and trendy in China.

CUTE SAYINGS
At the mountain-
Please do not jump for your happiness and that of others
Danger pleade slow down
Be Carefu
Warm Notice
Restaurant-
Dirfy Rice Bowl
Stermed Prok and Mushroom
Shopping Centre-
Be careful of the Eadoer [escalator]
Museum-
Forbid to shoot to be like
CAR DRIVING I would not drive here. Everyone pushes in and perform dangerous lane changes.
ONE HOTEL’S MOTTO-
Treating politely and sincerely, being harmonious and near and dear.
Considerate services to special guests
Whole hearted services to normal guests
Elaborate services to important guests
Warm services to abnormal guests
Patient services to nit picking guests
Meticulous services to guests with disabilities
TOP TIP– How to get to use the priority check in or any priority accesses. Invest NZ\$3 on a walking stick and hobble. Willie did it but he was genuine. He was sched-uled for a hip replacement upon his return to NZ. Well done Willie, you deserve a medal for sheer grit.

IN CONCLUSION The scenery was awe inspiring, and one can see that China is advancing rapidly in the world

Food for the adventurous (w/ video)

Water beetles, snakes, crocodiles, balut (google it), crickets. Last night I added two more things to the tally of what I suppose people would call "weird food" I've eaten. A group of seven of us went to the weekend night market in Phuket - all with different ideas of what we wanted to see/ do. The market, in Phuket Town, is rather large - big enough to get lost in - and has everything you could want - clothes, rip-off DVDs and BluRay discs, knick knacks. But I was here for one thing - the food. Among more standard fare such as fish cakes, fried chicken, and cakes (which were all super good and cheap) and hiding in plain sight was a man in a plain, nondescript stall, wearing a surgical mask flash frying pre-cooked bugs and selling them for 20 baht. I wandered (wongdered) along the rows of food vendors with a friend several times looking for interesting food to try and I completely walked past this guy without noticing. (Maybe I should work on my observation skills). The smell and colours and cooking techniques of the stall holders was immense - almost an assault on your senses...but in a good way. This is what I came here for. At this stage I was a bit underwhelmed by the normalness (to me) of most of the food. For the record I had fish cakes, chicken on a stick, sticky rice, pearl tea and a donut filled with apple jelly. But I was left with a bug-shaped hole in my stomach which needed filling.

It wasn't until we had met up with the rest of the group (we decided to meet near the entrance at a certain time) that someone mentioned seeing the bugs. Perfect. Without hesitation Canadian Eric and instantly put our hands up as volunteers.

Piles of giant water bugs, grasshoppers, crickets and silk worms sat pre-cooked on metal trays ready for the eating. The stallholder still had quite a lot of each, so I'm not sure if he's really the most popular guy in the food hall. Maybe he's just that weird guy that wears a surgical mask and sells bugs every weekend. I don't know. After some consideration Eric and I, with some input from the rest of the group, decided on the silk worms and one giant water bug each. (Eric had

said his dad got bitten by one in Canada once so this was kind of payback for that. Yeah, that THAT water bugs.) Twenty baht got us about 100 grams of silk worms and I think it was 20B each for the water bugs. Now, I know what you're probably thinking - "Why the fudge would he eat that? He so cray!" (because you're gangsta like that.)

But you'd be wrong. I'm not that cray.

If you think about it, people wouldn't eat these kinds of things if it was bad for you. Its just about getting over that mental barrier which is the most difficult bit. And, pound for pound, insects probably have more protein than some meat.

Standing in front of the stall, the consumption began. Now even though you're a bit grossed out I know you want to know what it tastes like. The silk worms were firmer than you'd think they'd be and quite filling. The best thing I can think of to describe the texture of them is like eating a cooked fish egg sack, but that's probably not the most relateable things to compare it too. I suppose spongy is the right word. They tasted sort of nutty, and salty. The salt probably coming from what it was cooked in and mixed with. The water bug, which actually look strikingly like a giant cockroach was a bit different. It was clearly an insect - legs, wings, head. At least you could imagine the worms to be something else if that helped you put your mind at ease. They're just oval shaped.

We didn't get a lesson in how to eat a giant water bug, but I remember what my dad taught me about eating water beetles and ripped off the head to pull out most of the guts, but the head just came off. There was nothing left to do but put the whole thing down the hatch. It was a mouthful. A bit of chewing and paste eases itself out of the body. Its quite salty too, again, probably from what its cooked it. Taking another leaf out of the water beetle consumption guide I spat out the mangled, yet still recognisable, bug after I had extracted what was inside.

This is the kind of thing I came to South East Asia for. Mission accomplished.

<http://wongderer.blogspot.co.nz/2012/04/food-for-adventurous-w-video.html>

You are welcome to follow Simon Wong on his travels in South East Asia - <http://wongderer.blogspot.co.nz/>

-- Helen Wong



CHINESE DINNER

Auckland wedding OVER FOUR HUNDRED GUESTS

*Auckland Star, Volume LXXIII, Issue 133,
8 June 1942, Page 3*



What will probably be the last full-course Chinese dinner to be served in Auckland until after the war was given yesterday evening by Mr. Thomas Wong Doo, a prominent Chinese merchant, to some 400 of his fellow countrymen. It was the eve of the marriage of his daughter, Miss Minnie Wong Doo, to Mr. George Yin, which will take place this evening at St. David's Church.

Invitations had been extended to, and accepted by, several Europeans, and among them were a member of Parliament, members of the medical and legal professions, and representatives of business firms in the city.

To the Chinese guests the dinner was merely another celebration, but to the Europeans it was a new experience. There were two sittings for the Chinese, one at 4 p.m. and the second an hour later. A separate dining room had been set apart for the European guests, and they did the best they could with the chopsticks; at times they could be noticed determinedly endeavouring to pick a slippery mushroom or fish bladder from the bowl on the table.

Preparations for the dinner had been going on for months past, and the pigs—there were three of them—had been fed on cooked foods, because pigs thus fed, so the Chinese say, produce alternate layers of pork and fat, and are more tender than pigs reared and fed on the farm. Yesterday morning the pigs were killed and at once cooked by heat in firebrick ovens. And so it was with the poultry. One hundred chickens, 100 ducks and 60 turkeys were spiced and seasoned before being placed in the oven. Cooked, they were then boned and cut into small pieces, because the Chinese serve nothing containing bone. Steamed duck, stuffed with barley and spices, 60lb of dried mushrooms imported from China, bowls of Chinese pickle—these were just a few of the items on the menu. Of course there was Shark fins soup—a great favourite with the European guests because it could be eaten with spoons; Beche de mer (Sea delicacies), giblets and fish bladders were among the most costly dishes, and the inevitable bowl of rice found a place.

Neither pepper nor salt is served on a Chinese table, nor are there any plates, cups or saucers. With only a pair of chopsticks and a small bowl to work with, yesterday's European guests gave the Chinese a long start, which they were never able to catch up, although they tried hard enough.

About two hours were spent over the meal, and afterwards vocal items were rendered. Mr. Leo Chung's singing of "China Shines Again" was a highlight of the evening.

Following the marriage of Miss Doo and Mr. Yin this evening, the wedding breakfast will be held at the reception room of the Farmers' Trading Co.



CHINESE WEDDING well-known families CEREMONY AT ST. DAVID'S

Celebrated in Western style, the wedding took place at St. David's Church last night of Miss Minnie Wong Doo, daughter of Mr. Thomas Wong Doo, a prominent Chinese merchant, and Mr. George Yin, son of Mr. and Mrs. A. Yin, of Auckland.

The Rev. Bower Black performed the ceremony, assisted by the Rev. Chau. The guests were mostly Europeans, the big dinner given the previous night by the bride's father being attended by Chinese as well as a number of Europeans. A lovely figured ivory satin gown with a train was worn by the bride, and she carried a bouquet of roses and carnations. She was attended by three bridesmaids, Misses Ada Wah Lee, Betty She Cheong and Jeannie Doo, who were in charming frocks of green, pink and white floral materials respectively. They carried bouquets of carnations and irises. Also in attendance were a little flower girl, Miss Wai Ying Chau, and a page boy, Master Dennis Doo. The best man was Mr. Arthur Yin, and the groomsmen Mr. Norman Choy and Mr. Douglas Yin.

A reception was afterwards held at the Farmers' Trading Company, and a number of European guests gave the toasts.
Auckland Star, Volume LXXIII, Issue 134,
9 June 1942, Page 2

Coming events:



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INVITATION

AUGUST FESTIVAL DINNER**

at Sichuan Restaurant.

Remuera Road Auckland

SAT 18th AUGUST 2012 @ 6.30pm

Crayfish Menu

Adults: \$35 Child: \$25 under 12; BYO

Bookings - Connie P: 625 8611, E:

cojay@xtra.co.nz

Virginia. P: 630 6641 E:

vchong@ihug.co.nz

AUCKLAND CHINESE COMMUNITY CENTRE INC

99 TAYLOR ROAD, MANGERE
BRIDGE

GARAGE SALE GRAND GALA FAIR

SAT 22 SEPTEMBER 2012

9:00 AM – 2:00 PM

FOOD STALLS – FRUIT - VEGIES – HOME
BAKE CAKES – CHUTNEYS – POT PLANTS
– BOOKS – TOYS – CLOTHES – ELEC
APPLIANCES – BRIC-A-BRAC –

BARGAINS GALORE !!:
BARGAINS GALORE!!

* **ANNUAL BBQ** *



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**Saturday 4th December 2010 from
12 pm**

**Welcome all members and families to join with
the committee for**

**a
exciting and happy pre-christmas function !**

**Food - Fun-and Friendship !! Lollie scramble –
entertainment -**

**Games and a visit by Santa Claus for the
children !**

**Chinese Community Centre.
99 Taylors Road Mangere**

*** Members free (*bring your ID
card*) * non-members \$5**

Jokes about German sausage are the wurst.

**I know a guy who's addicted to brake fluid.He
says he can stop any time.**

How does Moses make his tea? Hebrews it.

**I stayed up all night to see where the sun went.
Then it dawned on me.**

**This girl said she recognised me from the
vegetarian club, but I'd never met herbivore.**

**I'm reading a book about anti-gravity. I just can't
put it down.**

**Did you hear about the cross-eyed teacher who
lost her job because she
couldn't control her pupils?**

**When you get a bladder infection urine trouble.
anon.**

When chemists die, they barium.

The Gisborne Herald • Friday, March 2, 2012

Chinese just want a fair deal

OPINION
by Meng Foon

A FEW people have asked me about my thoughts on the sale of the Crafar farms to Chinese buyers.

Let me put it this way, all we want as Chinese people is a fair deal and an equal opportunity in this country, regardless of who we are.

I suppose the reason why some people are concerned about the Chinese buying land is that we may be seen to be taking over New Zealand.

My uncle Fong told me that when he wanted to buy land at Matawhero for his market garden, he had to pay twice as much as anyone else would have. Neighbours were saying "don't sell to the Chinaman". The owner said "you pay me the same as the Chinaman and I will sell it to you". Well, they did not match the price.

At the state assets sales meeting chaired by Deputy Prime Minister Bill English in Gisborne, a question was asked, "why is the Government selling land to the Chinese?" Why pick on the Chinese, I thought. I leaned over to my friend and said "at least the Chinese people pay for the land".

For over 130 years some New



Zealanders have feared the Chinese ... governments even made special laws discriminating against Chinese people.

There was the poll tax, under which only Chinese immigrants had to pay 100 pounds back in the late 1800s to come to New Zealand. Then there was a restriction on the number, no wives were allowed, no pension no citizenship, etc. No I am not moaning, these were the rules of the day and we still like coming to New Zealand.

But why is there still concern about Chinese people? China was an ally of New Zealand and other forces during World War 2. My father-in-law bought a .22 rifle to defend his new country, New Zealand, against a Japanese invasion.

I think Chinese people have made a significant contribution to Gisborne, and New Zealand. We pay our taxes; we have hardly any Chinese in jail; we develop and add value to this nation's wellbeing; we participate in all walks of life in our communities.

In Gisborne/East Coast we have Juken Nissho and Cedenco (both Japanese), Hikurangi and Ernslaw One (Malaysian) and Hansol (Korean) all investing, all employing, importing and exporting, all adding value, all paying their bills.

Chinese people are good farmers, we have been working the land for over 5000 years.

So back to the Crafar sale.

The land will still be here in New Zealand. Under the deal that is on and off the table the Chinese have offered the best price to the receivers, they have got a very good management team in Landcorp, they will offer all the wahi tapu sites back to tangata whenua, and they have said they will invest \$100 million on the farms. If they build a milk factory, 50 percent needs to be Kiwi-owned and that is a great deal for New Zealand, I think.

The current Kiwi offer falls short on the Chinese offer in most respects.

At least the Chinese will abide by the regional council environmental requirement and feed the animals.

Also, a whole lot of other associated Kiwi businesses will be able to dovetail into this very large important market.

Gisborne Mayor Meng Foon is a New Zealand-born Kiwi of Chinese descent.

editor@gisborneherald.co.nz

NOTE: The gremlins got into Manu Caddie's opinion piece about fracking (The Gisborne Herald, March 1) and did terrible things to a link that was supposed to direct readers to presentations from a workshop held at Duke University. Try this one instead: <http://www.nicholas.duke.edu/hydrofrackingworkshop2012/workshop>



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NZCA Auckland Leadership and Development Conference 2013

February Sun 3rd – Fri 8th , 2013.
Willow Park, Eastern Beach,
Auckland

Now in its 7th year, the NZCA Leadership & Development Conference (LDC) brings together the next generation of outstanding leaders between the ages of 18 and 30 to discover their unique identity as Chinese New Zealanders. Designed as a 'live-in' seminar, the LDC provides a fun, relevant and effective training experience that enables young people to explore the theme of 'Leadership. Identity. Community'.

High-profile local personalities from across New Zealand are invited to share their leadership journeys. The programme will also feature a range of indoor/outdoor activities, group discussions and a team leadership project.

This year again we are proud to confirm Albert King for the conference. Albert King is an action learning facilitator and personal development coach who delivers programmes on teamwork, leadership, communications and goal-setting. We thank him for his on-going support to LDC.

The conference is aimed at those who have an interest in making a positive impact in the local Chinese communities, now and in the future. It is an enriching experience that will deepen their personal and professional outlook on life, develop their leadership potential, provide insights into their heritage and equip them with practical life skills.

Application for LDC 2013 will be open in mid-August, please keep a close eye on our next e-newsletter.

LDC Delegates' participation 2010 Conference- below



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Contact John Kum:
phone 625 8611
cojay@xtra.co.nz



NEW ZEALAND CHINESE ASSOCIATION
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Cantonese Bilingual Music School

By Robert Wong

I had a break from Cantonese School to visit my mother in Napier at the end of June. I always enjoy visiting her to brush up on my Cantonese. I'm always glad that Mum passed on our native language to me. I believe that if you are a child born into a Southern Chinese family, you need to quickly learn how to say, "I'm hungry" or you will starve! The actual Cantonese words are

"Ngor tool or" meaning "my stomach hungry! "

I caught up with an old school friend who invited me out to dinner at the Off the Beaten Track Restaurant. Although it was on the main road between Hastings and Havelock North, it certainly felt off the beaten track to me because I could not find it and had to drive up and down the road several times before I finally got there.

The restaurant is situated on an orchard and is actually a converting packing shed. The décor is very stylish and the food is economical and tastes good.

I've been getting my Cantonese teacher Tsui Lou Si to translate some of my father's letters that he wrote at the time of the Japanese invasion of China just before the Second World War. The letters are of quite historical significance. He talked about the fear among the people when the Japanese planes bombed the villages.

My father was a teenager studying Cantonese at the well-respected language school in Gwa Leng village near Guangchow.

The Cantonese Bilingual Music School is now into Term Three and I encourage you all to come along to the classes. Prime Minister John Key said we should learn Chinese so let us take up his recommendation.

Classes are held on Saturdays during the school term at Oranga Primary School Hall, Corner Rangipawa Road and Maroa Road, One Tree Hill (entrance gate Maroa Road).

Preschool (3 -5 years) 9.30am to 11.15am
Primary 1 (6 -10 years) 11.30am to 1.30pm
Primary 2) Adult / (separate) 1pm – 2.30pm

Enquiries for booking a place ring Connie Kum on 625 8611, cojay@xtra.co.nz or Robert Wong on 525 0220, or wongrob1@gmail.com

Auckland Chinese Community Centre Inc

**2013 Chinese New Year
Festival & Market Day
Saturday,
2 February 2013**

***ASB Showgrounds, 217
Greenlane West***

Free Admission – All Welcome

**Food Stalls / Market Stalls
Cultural Concert / Entertainment
Games & Rides**

Please mark your diaries

**If you want to participate as a stallholder
or entertainer
or volunteer for this fun filled celebration,**

please contact Kai Luey

P: 522 1840 or 021 333125

or Stan King on phone 521 5805



NZCA AUCKLAND (INC)
2012 ANNUAL BOWLS TOURNAMENT
(ANY COMBINATION PAIRS)

EPSOM BOWLING CLUB - 77 THE DRIVE, EPSOM

SUNDAY 26th AUGUST 2012

ENTRY FORM

	First Name	Surname	Phone	Club
Lead				
Skip				

Email Address for each player:

Lead _____

Skip _____

Format: Pairs (3 bowls) of any combination - Carpet Green

Duration: 3 games of 1 hour 20 minutes each

Registration: 9.00am

Starting Time: 9:30am

Prizes: Winners Trophy. Prizes for 1st, 2nd, 3rd. Spot prizes

Cost: \$30 per team Please bring own lunches. Hot soup and bread available

Dress Code: Mufti

Cancellation: Broadcast on Newstalk ZB Cancellation Service.

Individual entries are welcome. If you are unable to make up a team, please state your preferred place and we will try to place you accordingly.

All participants should be current financial members of NZCA Auckland. Annual subscription is \$10pa

NZCA Auckland reserves the right to alter the format and duration of games should the need arise.

Entries To: Virginia Chong
29 Shipherds Avenue
Epsom, Auckland 1023

Ph: 630-6641 or 021-982-726

Email: vcjong@ihug.co.nz

Entries Close: Sunday 20th August 2012



A Delightful Performance at the Music School.



Inaugural Leadership Camp at Eastern Beach 2007

On a lovely evening this month we were sipping wine and biting into “money bags”, at a reception cocktail for the **Estrella Quartet** at the University Music School. We were warmly welcomed by our hosts. Kai was chatting to one of the **Estrella Quartet**, when she surprised Kai by saying she had attended the first **NZCA Leadership Camp** inaugurated in 2007. Our mouths dropped, we looked at her in, no we did not remember her face. Here was a leader and we had not noticed her attendance in the camp, a quiet achiever. **Jenny Lee** was friendly, chatty and confident.

I asked did she practice hard? Her reply was, not really.

Jenny and her three friends were about to do their last performance in Auckland, for us, before they expose their technique and music to London.

The **Estrella Quartet** was certainly up to world class. Their fingers flew over the keyboards. Their performance, impeccable, and even drew a few chuckles.

We are so proud of you Jenny. Watch Jenny

<http://www.youtube.com/watch?v=dvIxJUorTyc>

All the best Estrella Quartet!

Rose Luey



Kai Luey, Jenny Lee, Manying Ip

Photo left



SENIORS YUM CHA

Once again NZCA held their annual ‘Seniors Yum Cha’ on Weds 27 June at **928 Dominion Rd.** and may I say that the consensus of opinion was that this was one of the “**best yet** “ mainly due to everyone being punctual as requested, so that the 15 pre ordered dishes could be served on time and HOT.

Excellent effort everyone ! As a matter of fact, members were so punctual that there was a queue of people waiting for the Restaurant door to open !



Kai had selected a great variety of assorted dishes to suit all tastes, and in quantities to satisfy even the largest appetite as well as “doggy bags “ for some to take home.

This Annual event has become more popular each year, with nearly **100 members (8 tables)** attending, and the old saying that “**there’s no such thing as a free lunch**” was a myth shattered this day --- providing you are over 70 years of age or over and a financial member of NZCA

ie, (**sub renewals before the end of March**) One free Yum Cha and Xmas BBQ event and your Subscription is more than repaid !

Don’t be disappointed ! See you at next year’s “FREE LUNCH “

PKF

● * * * * *

A Most Interesting Trek in China



Kai, Maurice and Rose take in the view

When you visit the ‘outer’ parts of China, you are bound to do or see some awe inspiring sights. One of these was my visit to Tianmen Mountain in Zhangjiajie, Hunan.

Get your energy up! We are taking off from the city, on a cable car ride that will take you halfway up the mountain. It is a 7.5 km ride. We got off at the station, and on the walls were huge posters of daredevil flyers flying through the hole (the cave) in the mountain.

Our first, was to walk on the glass plank which flanked the sheer rock face of the mountain. Look down and you see the ravine 1430 meters below. It was scary. But if you can do the Sky Walk at our Sky Tower, then you will enjoy this. The path was especially built to help open up the area to tourism. An undeveloped area would mean rough trekking and near impossible for the us to experience. You don’t notice that the time is



passing because you are so occupied and spell bound with the scenery. After crossing the suspension bridge we caught a cable car and then a bus that was going to zigzag further up the mountain. It took almost 20 minutes to finally arrive at the bottom of the hole in the mountain.

The 999 steps were all laid out before me. Awe inspiring! I was really hot and tired from the days excursion. But Kai, Loretta and I were not going to let that stop us from taking up the challenge. We were up for the climb! Have you ever walked up steps to the attic? It is as steep as that. But the solid hand rails gave me something to pull myself up with. You have reached 600 steps. Heave ho! There is only another 399 steps. I'm getting a little light headed. I didn't want to look back to the bottom. I didn't want to lose my balance. Exhilarating, what an adventure!!
More info:

<http://www.jameshoskin.com/2012/07/zhangjiajie-tianmen-mountain.html>



The steps. left

Heading up to the hole (cave) below



Wow! We did it!



Dominion Federation of NZ Chinese Growers

book launch - Sat 21 July 2012



Over 6 years of hard work researching and compiling the two major volumes of work - *Sons of the Soil* and *Success through Adversity* came to fruition with the major book launch at the ACCC Hall in Mangere on Saturday 21 July 2012. All three authors Lily Lee, Ruth Lam and Nigel Murphy were acknowledged for their commitment and dedication for recording the significant history and contribution to the NZ market garden community and industry of the Chinese growers. Over 450 attended the book launch which included family, friends and many affiliated dignitaries. Howe Young, CEO of the Dominion Federation of NZ Chinese Commercial Growers welcomed all and also paid tribute to Lily and Ruth's husbands who were often left isolated(and no dinner on the table) during their wives intensive writing and research. Dr Jim Ng also praised the quality of history embedded in the volumes and from his historic acumen acknowledged the forefathers

who literally sowed the seed for the growers legacy in market gardening. It was also appropriate that Jeffery Turner - Managing Director of Fresh Direct said some thoughtful words of the gardening industry collaboration and strong relationships that the Turner family had with all the Chinese community growers. An insightful acoustic guitar rendition by David Yan captured all the history and dedication to the land of all the forefathers who worked the land and the early settlers who ventured over from China. Mayor Len Brown captured all the emotions of the launch and proudly presented the first off the print editions to the rightful authors surrounded by their grandchildren and other young generations. The support of the Chinese Poll Tax and Heritage Trust was also noted by Lily. Congratulations again to Lily, Ruth and Nigel for their outstanding work.

Nb. NZCA Auckland were very pleased to support this worthy project as a Bronze Sponsor



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NZCA WOMEN'S GROUP NEWS

Photos Nancy Young

19 MAY 2012. Natalie Chan was unable to be our speaker for May, due to unforeseen circumstances. But we appreciated Dee Pignaguy coming in at short notice and presenting a talk about organic gardening. She brought along some plant specimens from her own garden. We were shown some unusual plants such as Thai basil,



Stinging nettle, Buddha's hand. Dee explained how some of these plants can be made into a beverage (by infusion), very much like tea. She talked about the importance of plants and how much we depend on them for a healthy eco-system.

16 JUNE 2012

Brian Young did a talk in June about the Republic of Cuba which he visited in 2011, and stayed at the Capital city of Havana. He showed us many photos and gave us a very informative insight into the country that has been closed off to the rest of the world for many years. Due to no direct flights from the United States, he explained that to get to Cuba, he had to



fly to Los Angeles and then on Mexico and finally to Cuba. The buildings in Cuba are very old 1950's style and many are in need of repair. People do not own modern cars, majority of the cars are from the 50's era. However people appear to be very happy there are many restrictions imposed on the people of Cuba by their government. Many locals are illiterate and on very low wages.



21 JULY 2012 A mid-winter Yum Char was held at The New Lucky Star Restaurant, Papatoetoe. We enjoyed 11 different dim sums with chinese tea and had a good time catching up with friends.

It's always a great opportunity to invite friends and family to join in; and this time we had a few new faces. Following Yum Char, many moved on to Mangere, for the book launch of Sons of the Soil and Success Through Adversity



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Practise your Mandarin skills - free!

誰想練習中文？



"The Chinese Conversation Corner" (CCC) is a new initiative set up by Melissa Wong (2010 NZCA Auckland Branch committee member) and Linton Rathgen (Asia New Zealand Young Leader). The purpose of the CCC is to bring young professional people in their 20s-30s to network and practise their Mandarin skills. Participants from intermediate to advance levels gather weekly - beginners are most welcome to join too. Along with weekly lessons, the CCC also organises language opportunities through social activities such as karaoke, restaurant reviews and movie nights. The CCC meets every Tuesday from 6.30pm to 8.30pm at the Auckland Chinese Presbyterian Church, 105 Vincent Street, Auckland CBD. Interested? Find us on Facebook or email Melissa at m.carley.wong@gmail.com.

Deep in Mandarin discussion with Adrian Gin, Linton Rathgen, and Simon Verbiest



Would you believe ?

When a man attempted to siphon petrol from a motor home parked on a South Auckland street , he got much more than he bargained for. Police arrived at the scene to find an ill man curled up next to a motor home near spilled sewage.

A police spokesman said that the man admitted to trying to steal petrol and plugged his hose into the motor home's sewage tank by mistake. He had tried to siphon the petrol by first sucking it up the hose.

The owner of the vehicle declined to press charges, saying that it was the best laugh he'd ever had.

Anon



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NZCA Akld ORGANISED One Day Trip



Sunday 9th September 2012

Hobbiton Movie Set

& Farm Tour

View websites for more info

<http://www.hobbitontours.com/>

<http://www.firhtower.co.nz/>

The proposed itinerary is as follows:

- 08.00am Depart from McDonalds in **Greenlane** (*sharp*)
- 10.00am Arrive at **Matamata** for morning tea (*drive to Hobbiton approx 15 minutes*)
- 11.00am **Hobbiton Movie Set & Farm Tour**, 501 Buckland Road, Hinuera, Matamata
(*Tour takes approx 1 hr 45 minutes*)
- 01.00pm Picnic lunch at **Firth Tower Reserve**, 266 Tower Road, **Matamata**
followed by a tour of the historic **Firth Tour Museum**
- 03.00pm Depart **Matamata** for Auckland with stop at **Pokeno**
for afternoon tea & purchases
- 05.30pm Arrive back **Greenlane** (*approx.*)

Cost is **\$85.00 pp (members) \$75.00 pp (seniors)** price includes picnic lunch and entry fees at Hobbiton (*normally \$66 pp*) & Museum.

Casual dress, comfortable shoes and bring: drink / camera / sun hat and other comfortable gear for sun or rain, (walking stick) etc.

We had members missing out on our last trip ! reserve your seats early: *Limited Seating*
For seat bookings: **Connie or John Kum P: 625 8611 E: cojay@xtra.co.nz**

**The
Chinese
Digital
Library**

華人網路社區

Chinese Digital Community

contains Historical and contemporary information ,articles , images , videos , documents and web links about New Zealand community. **www.chinesecommunity.org.nz**



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PO Box 484 Shortland St, Auckland 1140 www.nzchinese-akld.org.nz

Membership Form

email completed form to : membership@auckland.nzchinese.org or post to address above

Membership Type Please tick (✓)	<input type="checkbox"/> New Member <input type="checkbox"/> Renewal : Mem. No. [] [m] [f]		
* Applicant	* Surname	First Names	* Date of Birth
Spouse/Partner	Surname	First Names	DOB
Dependent children under 18years	Surname	First Names	DOB
	Surname	First Names	DOB
	Surname	First Names	DOB
* Address	* Street No. * Street Name		
	* Suburb * City * Postcode		
* Contact Details Please print clearly	* Home #		
	Work #		
	* Mobile #		
	* Email #		
Annual Membership Fee Please tick (✓)	<input type="checkbox"/> Individual \$ 10 <input type="checkbox"/> Family \$ 20 Includes spouse/partner and dependent children under 18years <input type="checkbox"/> Donations \$ _____ Are kindly accepted and contribute to funding our events and initiatives		Payment Methods Please tick (✓) <input type="checkbox"/> Make cheques payable to NZCA Auckland Inc. and post to NZ Chinese Assn Auckland Inc, PO Box 484, Shortland St, Auckland 1140. <input type="checkbox"/> Direct credit to National Bank account # 06 0287 0016463 00 with reference to Applicant surname and initials and date of application in particulars.
	Total Paid	\$ _____	
Volunteer Please tick (✓)	I / we can volunteer to help NZCA Auckland Inc. in the following: <input type="checkbox"/> Chinese School <input type="checkbox"/> Social Activities/Events <input type="checkbox"/> Fundraising <input type="checkbox"/> Translation <input type="checkbox"/> Other please specify _____		

Declaration: I apply to become an Ordinary/Family (delete one) Member of the New Zealand Chinese Association Auckland Inc. I declare that I am of Chinese descent, a spouse of a Chinese person, or child of a Chinese person, over 18 years of age and agree to abide by the Rules of the Association on acceptance as a Member.

* Signed: _____ Date: / /



CHAR SIU BAO - Justin SH

HOW TO KEEP OLD YEAST DOUGH ALIVE.

120g old Yeast Dough ex Justin

- 1 Put inside fridge (not in the deep freeze)
- 2 If not in use for 1 ½ months, take out for 20 minutes, then add 1tsp white flour, mix again to keep it alive, glad wrap, label with date & weight & put back in the fridge.

HOW TO MAKE FIRST BAO DOUGH

- 1 120g old bao dough ex. Justin. Take out from the fridge 15 minutes before use.
- 2 ADD Special Red Lotus White Flour 440g.
- 3 ADD Water approx. 240g.
- 4 Put all above in a large basin, use wooden spoon to mix together, make sure the old Bao dough is well mixed into flour, to become large smooth dough. No need to knead.
- 5 Brush oil in another basin, put the dough inside. Wet your hand with water spread on the top of the dough, cover with glad wrap, make a few holes on top, then cover with a dry tea towel.
- 6 Put away inside the hot water cupboard for 24 hours.

CHAR SIU BAO FILLING

- 1 ½ Kg char sui diced.
- 2 Ginger- 4 pieces, Spring Onions 1 long piece.
- 3 Seasoning. Oyster Sce 3 tspn Light Soy 2 tspn
Dark Soy 1 tspn Sugar 2tbspn Water 1 cup
Sesame Oil 1 ½ tsp
- 4 Thickening. Cornflour 5 tspn Water 6 tspn

METHOD

Heat 1 tspn oil in a fry pan, put ginger & spring onion in and stir until fragrant, then add in seasoning, bring to boil. Stir in thickening gradually, until thick, turn off heat. Take out all ginger & spring onion. Pour in all char siu pieces, stir together, allow to cool in a container, then put into the fridge for 4 hours before use.

Best to do this the night before, & leave in the fridge until use.

HOW TO MAKE THE CHAR SIU BAO DOUGH & CHAR SUI BAO.

- 1 TAKE THE RISEN DOUGH FROM HOT WATER CUPBOARD.
- 2 CUT 120G FROM THE DOUGH, MIX WITH A LITTLE FLOUR, GLADWRAP, LABEL & WEIGHT, & PUT IN THE FRIDGE FOR THE NEXT TIME.

3 Bao Dough Ingredients.

- A balance of First Dough, approx 670g
B 100g Special White Flour
C 120g Sugar
D 4 tspn baking Powder.

MAKING

A Put balance of first dough approx 670g in a dough mixer (with hook). Start kneading, add in 1 tbspn sugar at a time to avoid splashing. Knead for 12 minutes until sugar dissolves, continue kneading.

B Sift flour & baking powder together, again add 1 tbspn in at a time, while still beating. Try to avoid spilling out. Continue for another 3 minutes.

C Cut the dough in 3 equal parts.
With one part, use a rolling pin to roll out flat, fold and double fold, roll out again. Repeat 6 times, no need to knead.

D Cover all 3 rolled lots with a dry tea towel for few minutes.

E Cut each lot of dough into 8 pieces, approx 35g each. Roll out to form a round shape, keeping the centre thicker. Put a suitable amount of char sui filling in. Fold up to form a bao.

Put a square piece of white paper on the bottom of each bao. Put 8 baos in a steamer.
Steam over high heat for 12 minutes. Repeat



NZCA Youth Leadership Camp (YLC) 2013

Camp Adair, Hunua- Auckland
December 2013¹

Expressions of Interest to: David Wong -
david_d_wong@bnz.co.nz; mob 029
2432252



1 Following completion of external examinations

Chinese Flavoured Roast Peanuts

- 1kg raw peanuts (the large monkey peanuts from Chinese grocery shop best)
- 1TBsp sea salt
- 1TBsp sugar
- a few pieces of star anise
- 1TBsp red bean curd

Pour boiling water over the peanuts in a colander

Leave to drain well

Add all the other ingredients, mix well and leave overnight

Heat oven to 100degrees C

Spread peanuts on a baking tray and roast for 5hours

Turn regularly and leave to cool.

No Knead Wholemeal Bread

- 4 cups wholemeal flour
- 1tsp sea salt
- 1tsp brown sugar
- 1&1/2 to 2 cups warm water
- 1TBSP dried yeast
- 2TBSP milk
- 1/4 cup kibbled wheat
- Mix flour and salt in a large bowl
- In a smaller bowl mix sugar and 1/2 a cup of the warm water and sprinkle the yeast over it
- Leave in a warm place 10 mins. until frothy
- Add to flour mixture with remaining water
- Put into a greased 20cm cake tin
- Glaze with the milk

