



COLORADO SPRINGS
CHINESE CULTURAL INSTITUTE
科泉市中華文化協會

茶葉香談

TEA LEAVES

WINTER 2009

WWW.CSCCI.ORG



Join us for the Chinese New Year Festival

Celebrate the Year of the Ox with The Colorado Springs Chinese Cultural Institute! We're delighted to announce the return of our flagship event: Colorado's largest Chinese New Year Festival. The celebration will take place at the historic City Auditorium at 221 East Kiowa in Colorado Springs on Saturday, January 31, 2009, from 10AM-6PM.

In the main arena, you'll enjoy vendors selling items from throughout Asia, culinary selections from local Chinese restaurants and short feature performances on the main stage.

And you won't want to miss the series of 30-minute performances throughout the day in the 231-seat Lon Chaney Theater. A kids-zone and tea room are also planned. Local businesses with links to Chinese culture are encouraged to participate and sponsorship opportunities are also available. Those wishing to participate, sponsor, volunteer or simply learn more should contact Mali Hsu at mali.cscci@gmail.com or (719)287-7624.

CSCCI is grateful to Coca Cola, Gay & Lesbian Fund for Colorado, KLite 106.3, KKTV 11 and *The Gazette* for their generous support for this year's Festival. ●

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CHINESE PROVERB

"I hear and I forget; I see and I remember; I do and I understand."

FENG SHUI TIP

Candles floating in a bowl of water can help create excellent Yin (water)/Yang (fire) balance in your home.

Asian supermarket holds grand opening

Asian Pacific Market opened to restaurants in 2007 and has quietly grown its inventory to become Southern Colorado's largest Asian supermarket. The store boasts 20,000 square-feet of clean, well organized space, a live seafood market and a traditional Chinese deli offering stir fry, dim sum, barbecued pork and roasted duck.

The market celebrated its grand opening in August of 2008 and is now

open to the public. It is located at 615 Wooten Road in Colorado Springs – on the north side of Platte between Academy and Powers. Consider this destination if you're in search of Oolong Tea from China, peanuts from Singapore or wasabi peas from Japan, not to mention fresh, authentic stir fry ingredients.

The store is open seven days a week from 9AM-8PM Monday-Friday and 9AM-7PM Saturday-Sunday. For more information call (719)573-7500. ●

Uncovering the mysteries of the Chinese Zodiac

The Chinese Zodiac can be confusing and mysterious, but that's what makes it interesting.

The Chinese Zodiac is based on a 12-year cycle, and each cycle is named after one of 12 animals. Each animal has a different personality and different characteristics.

There are many myths and legends about how the 12 animals representing the 12 years in the Chinese Zodiac came into being. One of the most popular is that the Lord Buddha called all the animals to come to him before departing this earth. Only 12 animals came, and as a reward he named a lunar year after each according to the order in which it arrived.

The Rat was the first to get there, crossing the final river on the back of the Ox and jumping down in front. Following them were the Tiger, Rabbit (Hare), Dragon, Snake, Horse, Sheep (Goat, Ram), Monkey, Rooster, Dog and Boar (Pig).

According to Chinese astronomy, a person's destiny can be determined by the position of the major planets at their birth, along with the positions of the sun, moon and comets, the time of birth and Zodiac sign.

Here is more information:

- The total Chinese calendar cycle takes 60 years (created by multiplying the twelve Zodiac animals and five elements of Wood, Fire, Earth, Metal and Water) to return to a year with the same animal sign and same element. The cycle begins with Wood Rat and ends with Metal Boar.
- As most people know, the Chinese Lunar cycle is not based on 12 linear months, as in the Western calendar, but on a 12-year repeating cycle. Each astrological animal symbol represents not a month, but a year.
- Unlike the Western calendar that is based upon the movements of the sun, the Chinese astrological calendar has its deep and ancient roots in the movements of the moon.
- The Chinese believe that at the Chinese New Year, everyone becomes a year older. They also believe that the year of a person's birth is the primary factor in determining that person's personality traits, physical and mental attributes and degree of success and happiness throughout his/her lifetime.

Learn more about your Chinese Zodiac sign by going to www.chinesezodiac.com. ●



The Year of the Ox 1/26/2009 - 2/13/2010 (Earth)

Are you an Ox? If you were born in 1937, 1949, 1961, 1973, 1985 or 1997, you are likely to be born under this powerful sign! Ox years recur every 12 years. The Chinese New Year does not fall on a specific date, so it is essential to check the calendar to find the exact date on which each Ox year actually begins.

According to the Chinese Zodiac, the Year of 2009 (January 26, 2009 - February 13, 2010) is once again the Year of the Ox. The Ox sign symbolizes prosperity through fortitude and hard work, and those born under this sign will be stable and persevering.

If you're an Ox, you're a born leader, quite dependable and possess an innate ability to achieve great things. Like your animal namesake, you're unwaveringly patient, tireless in your work, and capable of enduring any amount of hardship without complaint.

Besides being hard-working, you're also, tolerant, kind, caring, logical, positive, filled with common sense and have your feet firmly planted on the ground. ●

NYONYA GLUTINOUS RICE DUMPLING RECIPE

ingredients:

- Dried mushrooms: 100 g
- Lean pork: 300 g
- Glutinous rice: 1 kg
- Garlic (stir-fried): 3 Tbsp
- Salt: 2 tsp
- Garlic (sliced): 2 Tbsp
- Shallots (sliced): 2 Tbsp
- Preserved winter melon (diced): 100 g
- Pandan leaves: 20 pieces (or 40 bamboo pieces)
- Hemp strings: 20 pieces



seasoning:

- Pepper: 1/2 Tbsp
- Coriander powder: 1 1/2 Tbsp
- Dark soy sauce: 1/2 Tbsp
- Light soy sauce: 2 tsp

- 1** Filling: Soak dried mushrooms till soft. Drain and dice finely. Cook lean pork in boiling water. Drain and dice finely. Reserve stock that has been used to boil pork.
- 2** Rinse glutinous rice. Drain. Soak in pork stock together with 3 tbsp stir-fried garlic for 8 hours. Remove glutinous rice, drain again then mix with 2 tsp salt.
- 3** Heat 1/2 cup oil in wok till hot. Stir-fry garlic and shallots until fragrant. Add pork, mushrooms and winter melon then stir-fry thoroughly. Stir in seasoning. Divide filling into 20 portions then set aside.
- 4** Take 1 piece of pandan leaf (or 2 pieces of bamboo leaves stacked together). Fold near bottom 1/3 of leaves and shape into cone.
- 5** Spoon in 1 tbsp glutinous rice. Add 1 portion of filling then cover with 2 tbsp glutinous rice. Wrap up and shape into triangular parcel. Tie securely with a hemp string.
- 6** In a large pot of water, boil rice dumplings for 3 hours. Water should cover rice dumplings completely at all times. Remove and hang dry.



Shanghai to host World Expo in 2010

As an encore to the Beijing 2008 Olympic Games, China will host the World Expo in Shanghai in 2010. The Expo will run for six months from May 1 to Oct 31, 2010, and is anticipated to be the largest in history with over 200 country participants attracting over 70 million visitors. Construction on the China Pavilion (design concept shown) is well underway. ●

Become a member

Join Colorado Springs Chinese Cultural Institute! To become a member, call (719) 287-7624 or print your information and send in this form along with a check or money order to:

COLORADO SPRINGS CHINESE CULTURAL INSTITUTE
PO BOX 2625
COLORADO SPRINGS, CO 80901-2625

Benefits of membership:

- Support awareness of Chinese culture in the community
- E-mail announcements of all future events
- Discounts on all CSCCI-sponsored events
- *Tea Leaves* newsletter mailed to your home quarterly

MEMBERSHIP APPLICATION

Name _____
Address _____
City _____
State _____ Zip _____
Phone _____
Fax _____
E-mail _____

Annual Membership
_____ Student \$10
_____ Individual \$15
_____ Family \$25
_____ Business/Organization \$100
_____ Silver Patron \$150
_____ Gold Patron \$250
_____ Platinum Patron \$500



CSCCI plans second trip to China

China is booming, and so is interest in learning more about the most populous nation in the world.

That's why Colorado Springs Chinese Cultural Institutes (CSCCI) sponsored a trip to China in the fall of 2007 to explore this great country. Twenty-two CSCCI travelers were delighted with the accommodations, food, professionalism and knowledge of the staff provided by China Travel and Tour, our travel agency.

Many of the participants said it was a "trip of a lifetime" and were impressed with the planning and details that went into making the trip a success. All agreed that the Chinese people were what made the trip most memorable – they were friendly, helpful and wanted to know more about America.

Now CSCCI is planning a new tour to give people the opportunity to once again discover the fascinating dimensions of a country on the other side of the world.

There are two "legs" of the trip, and travelers can participate in just the first leg through southern China, or extend their trip for six more days and explore Tibet as well.

The first leg of the trip will take place October 7 through October 17, 2009, and will include visits to Taiwan, Hong Kong, Macau, and five other cities in mainland China, including Chengdu, the home of the famous Giant Panda Breeding and Research facility. The Tibet leg of the trip begins on October 17 and we will return to the U.S. on October 22.

Once again, with the aid of professional, friendly tour guides from China Travel and Tour, travelers will be introduced to the day-to-day culture of China, experience cuisine in local restaurants, and have the opportunity to bring home many memories and treasures.

If you've ever thought about visiting China, here's your chance! Find out more by contacting CSCCI at (719) 287-7624. ●

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CALENDAR

Please submit future events to tea.leaves@cscCI.org

JANUARY

25
Spring semester begins for
Colorado Springs Chinese
Language School

26
Chinese Year 4706,
Year of the Ox, begins

31
Chinese New Year Festival!
*Presented by CSCCI City Auditorium,
221 East Kiowa St, 10 AM - 6 PM,
Tickets at the door. Adults \$5,
Members/Children/Military \$4
(See article on front page).*

FEBRUARY

09
Chinese Lantern Festival,
last day of Chinese New Year

OCTOBER

07-17
CSCCI-Sponsored Trip to
Taiwan, Hong Kong, Guilin
and Chengdu, *call CSCCI at
(719) 287-7624 to express interest.*

17-22
CSCCI Optional Tibet
Extension, Xining & Lhasa,
*call CSCCI at (719) 287-7624 to
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COME CELEBRATE
THE YEAR OF THE OX

CSCCI Chinese New Year Festival

Saturday, January 31, 2009 at the City Auditorium