



# LIVING TREASURE

DR. SUN YAT-SEN CLASSICAL CHINESE GARDEN

FALL 2003 • VOLUME 11 NO. 3

## Mid-Autumn Moon Festival Sunday, Sept. 7 10am - 6pm

Brave gods and graceful goddesses, enchanting myths and romantic legends surround the 15th day of the 8th lunar month, when the full moon appears larger and brighter than at any other time of the year. This day carries a multitude of associations for the Chinese, from the epic story of Hou Yi and Chang E, the Jade Rabbit's tale of bravery, to the historic victory over the Mongols through moon cake messages. But much like any other special occasion, the Mid-Autumn Moon festival is more importantly about uniting family, friends, and loved ones. Taking place at the end of summer's harvest, the festival was also a time to celebrate and give thanks to a year's plentiful and rich bounty, and what better way to gather everyone together than food! For over a thousand years, families have come together to eat specially prepared dinners that represent happiness, prosperity, and peace. Today in Vancouver, some of the myths and legends may have been forgotten, but many Chinese-Canadians still gather as a family on this special day to enjoy a wonderful meal and wonderful company. This ancient tradition allows time for the family to unite in a perfect circle like the moon - unbreakable, never-ending, and harmonious. So try these recipes out on the Mid-Autumn Moon festival and take your moon cake or tea egg in hand as you enjoy a night of togetherness, harmony, family unity, and of course moon gazing.



### *Cantonese Moon Cakes*

10 uncooked Salty Egg yolks  
2 cups red bean paste  
2 cups all-purpose flour  
1/2 tablespoon baking powder  
1/4 cup dry milk powder

3 eggs  
2/3 cup sugar  
1/3 cup melted butter  
1/4 teaspoon salt  
1 egg yolk, beaten



Preheat oven to 325C. Bake Salty Egg yolks on a baking sheet 10-12 minutes. Divide bean paste into 10 portions. Roll each portion between your palms into a ball. Make a hole in each ball with your thumb and place a baked egg yolk in each ball. Press bean paste around yolk to cover. Roll again to reshape into balls. Sift together flour, baking powder and dry milk powder into a large bowl. Repeat sifting 2 more times. Beat eggs and sugar in another large bowl until sugar has dissolved about 2 minutes with an electric mixer. Add melted butter and salt. Add flour mixture; mix to a soft dough. Divide dough into 10 pieces and roll each piece into a ball. Flatten each ball into a 4-inch circle between your palms. Place a bean paste ball in the center of the circle and gather edges together to enclose filling. Lightly flatten the top to make a round cake 2 inches wide and 1/2 inch high.



Repeat with remaining dough balls and bean paste balls. If using a mold, press cake into mold, then tap inverted mold to remove cake. Place cakes on a baking sheet. Brush each cake with beaten egg yolk. Preheat oven to 375 C. Place a small pan of water in the oven to provide moisture and prevent the cakes from cracking. Bake cakes 20-25 minutes until browned. Remove from baking sheet with a spatula. Cool on rack. Serve immediately or wrap cooled cakes in waxed paper or aluminum foil until ready to serve. Makes 10 servings. VARIATION: Salty Egg yolks may be omitted

### *Tea Eggs*

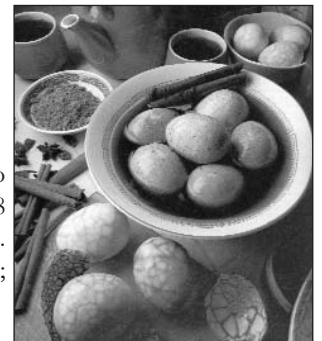
Flavour and colour seeps through the cracked shells to the egg.

12 eggs  
16 cups water  
1/2 teaspoon five-spice powder & 2 star anise

1/4 cup black tea leaves  
1 tablespoon salt  
1-inch piece cinnamon stick

Please eggs in a large saucepan. Cover with 2 quarts water and bring to a boil over high heat. Reduce heat to medium and cook 4 minutes. Drain; let stand until cool. Lightly tap eggs to crack shells, but do not peel. Bring 8 cups water to a boil in a large saucepan. Add tea leaves, star anise, salt, and five-spice powder. Boil for 2 minutes. Carefully add cracked eggs. Reduce heat to medium. Cover and simmer 15 minutes. Let cool; soak for 5 hours; drain. Peel and serve whole or cut in half as a snack to eat with your fingers.

(Images & recipes with some modifications from Chinese Cookery by Rose Cheng & Michele Morris, 1981)



Everyone is invited to the Garden's annual Mid-Autumn Moon Festival PUBLIC CELEBRATION DAY on Sunday, September 7 from 10am - 6pm. This fun filled day includes traditional Chinese music, choir/choral singing, tai chi with Master Liang, storytelling, jade rabbit paper folding, tea demonstration, and sweet mooncake sampling, all amidst the spectacular surroundings of the Garden. So bring along your family and friends for a day of festivities, mooncakes, and togetherness. A special thank you to: Keefer Bakery, T Room, Minter Country Garden, Hong's Nursery, VanCity, and AJ Graphics.

**INSIDE: President's Message • Volunteer Vantage • Garden Programs • Events**

## PRESIDENT'S MESSAGE



### Ready, set, and build!

In the midst of our very busy summer season, plans for our expansion project have moved steadily forward. We have the final blessing from the Commissioners of Vancouver Board of Parks and Recreation, received the necessary building permits, confirmed our loan with VanCity, and chosen a contractor for the job. All systems are 'go'.

The excitement and satisfaction of the upcoming groundbreaking ceremony will be immense. So many of the Garden family, for so many years, have worked to make the expansion a reality. On Friday, September 12th we'll all come together as members, Board, staff, volunteers and friends, to celebrate the transition from dream to reality. Meet Kurt Barber, whose company Makam Construction Ltd. will be completing the new wing in 28 weeks. You'll hear more about Kurt and the progress of the construction in the winter newsletter. In addition to groundbreaking, we'll be celebrating the Mid-Autumn Moon festival. Do come join us for a great 'family' party.

The new education centre, washrooms, larger gift shop, office, volunteer lounge/meeting room, and penjing & lotus greenhouse will allow us to further our role as a bridge

The Garden will remain OPEN throughout the construction period with the exception of a few days during the initial phase of construction. For closure times check the website [www.vancouverchinesegarden.com](http://www.vancouverchinesegarden.com) or call the info line at 604-299-9000 (#7133 code).

### Making the Dream a Reality!

Breaking ground September 2003 the Dr. Sun Yat-Sen Garden is expanding, offering a greater opportunity as a more prominent cultural attraction in drawing visitors to our city and province and a stronger icon for Chinatown. The new enhancement (5,230 sq. ft) will be constructed on the grassy area at the Garden's exit and extend to the sidewalks of Carrall St. Progress of the enhancement project can be seen on our website at [www.vancouverchinesegarden.com](http://www.vancouverchinesegarden.com).

With the expansion comes the need of specific donations to further our ability to

provide a resource to our visitors and community. Most of the new facilities can be used in a multitude of ways.

Sincere thanks to everyone who has worked to make our expansion happen. If you would like to take a more active role in helping the Garden finish the new wing, we would love to hear from you. Financial support, ideas, time, furnishings and almost anything you can think of are all needed and welcome. To date, we do not have governmental funding for the project -- we're doing it under our own steam and with your support. We have raised \$1.1 million so far for our \$2 million expansion project.

Later this winter please mark Monday night, December 22 on your calendars. The Garden, Chinatown, and Downtown Eastside will join the Winter Solstice Lantern Procession for the first time. The Garden is taking a leadership role in spearheading this program and working in collaboration with the Secret Lantern Society, Roundhouse Community Centre, and Granville Island in producing a winter celebration that links all communities around the False Creek area. It promises to be a magical and fun night.

Respectfully submitted,  
Katherine Gibler, President

provide a resource to our visitors and community. If you are able to help or for donation specifics please contact Margaret Yeung at 604-662-3207.

Currently we are looking for:

*digital camera • In-Focus projector • free standing slide screen • uniform size, shape and colour coffee & tea carafes • electric range • fridge • black/white or colour laser printer • lobby furniture • white book cases • fax machine • serving forks and spoons • white table cloths • office chairs • flower vases (clean line/one colour/elegantly simple shaped) • Chinese "Double Happiness" tea set • portable CD player • card-table (approximately 3' x 3') • flip chart slide projector • microwave*

## Enhancement Campaign

Help support the Dr. Sun Yat-Sen Garden fulfill its role as a cultural bridge between cultures.

Fill out the Gift Form below and fax, mail or deliver to Dr. Sun Yat-Sen Classical Chinese Garden, 578 Carrall St., Vancouver, BC, V6B 5K2 Fax: 604-682-4008. All donations are tax deductible and an official tax receipt will be issued upon request. If you require additional information or wish to give in another capacity please contact Yvonne Chui at 604-662-3207.

### HERE IS MY GIFT TO HELP MAKE A DIFFERENCE

Mr./Mrs./Ms. (Please Circle)

First Name \_\_\_\_\_

Last Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Prov/State \_\_\_\_\_

Postal Code/Zip Code \_\_\_\_\_

Home Number \_\_\_\_\_

Work Number \_\_\_\_\_

Email \_\_\_\_\_

Enclosed is my cheque for:

\$ \_\_\_\_\_

Please bill my:  Visa  Mastercard

for the amount of \$ \_\_\_\_\_.

Card #: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Yes, I require a tax receipt. Please send to the above address.

*Become a valuable part of a tranquil oasis in the heart of Vancouver.*

## PROGRAMS & EVENTS

### Fine Chinese Wood Carving & works of art

September 18 - October 8



Wood carving is a traditional Chinese art form. One can find various forms and styles of wood carvings at historical sites all over China. These wood carvings not only reflect the characteristics of different regions, they also show the differences in ethnic backgrounds. As early as 6000 years ago, the Chinese already used wood carving to decorate buildings. The development of crafting style and technique progressed rapidly through Ming and Qing Dynasties. They were used extensively to decorate imperial palaces, temples, and rich merchants' residences. Some of the most exquisite wood carving styles were from this period. The art of wood carving holds an important place in the history of Chinese architecture, painting, sculpture, and art development. Exhibit is a partnership with Marvelous Arts & Antiques of China Ltd.

### "The Way of the Flower" created by the Vancouver Sogetsu Ikebana Branch

October 11 - 13



Ikebana, the Japanese word for flower arrangement, was introduced in Japan in the 6th century by Chinese Buddhist missionaries, but the formalization of the Art occurred through many generations of devoted Japanese Masters. The symbolism of the passage of time is of importance and is evident to the discerning eye. No arrangement would be acceptable if it did not in some way suggest the time and season; vital arrangements in

the spring, full and spreading arrangement in the summer, sparse and thin in autumn, and dormant and somewhat dreary for winter. Enjoy these living sculptures.

### Winter Solstice Lantern Procession

Monday, December 22 from 7-9pm donations appreciated

Winter Solstice, marks the shortest day and the longest night of the year and has been celebrated in cultures the world over for thousands of years. In the Chinese lunar calendar, the day of winter solstice is called Dong Zhi "The Arrival of Winter". Join us as we celebrate the Garden, Chinatown, and the Downtown Eastside's first celebration of the Winter Solstice Lantern Procession with the Secret

Lantern Society. Following the light of hand-made lanterns and the beat of a drum, a procession will wind it's way around from Strathcona Community Centre & Carnegie to the Garden where you can enjoy lights & lanterns, music, stilt walkers, art, and the magic of winter. Workshops will be offered earlier so call for registration details.

LIVING TREASURE

## GARDEN SHOP



During our Mid Autumn Members Night a special members **30% discount** is being offered. \*Please note some exclusions apply and Garden membership must be shown at time of purchase.

### Christmas Comes Early!

Stocked with specialized items for all occasions and construction about to begin, the Gift Shop is offering special deals for the month of October at an unbelievable **40% discount** on remaining merchandise. Help us make way for the new Gift Shop and buy your Christmas presents early!

## VOLUNTEER VANTAGE

### Tai Chi Lessons with Master Liang Shuyou

September/October

We hope to start a class this fall, on Wednesday mornings at 9:00 am in the Garden for volunteers and members. Those who are interested please contact Diana directly at 604-662-3207 for more information.

### Volunteer Appreciation Christmas Luncheon

Saturday, December 13 at 12 noon

The Garden's Board of Trustees and Volunteer Executive invite all active volunteers to the Garden's annual volunteer recognition party at the Floral Hall of VanDusen Botanical Garden. Guests are welcome but the charge is \$15.00 per person. Please RSVP with either Diana or Wilf at 604-662-3207 by December 2. VanDusen Botanical Garden is located at 5251 Oak St.; note free parking in the lot in front of the Hall.

### Annual Mid-Autumn Moon Members' Party

Friday, Sept. 12<sup>th</sup>  
7:00pm - 9:00pm

Groundbreaking Celebration for Enhancement Project, building the new wing • Take home a commemorative piece of the Garden! • Prize Raffle Draw • Lanterns • Mooncakes & refreshments • Entertainment

### Chrysanthemum (ju hua)

The chrysanthemum blooms in autumn and provides welcome, brilliant colour after many summer flowers have vanished. Thank you to the Point Grey Chrysanthemum Club for brightening our corridors.

November until 1st frost

SK Lee

## Enchanted Evenings

July 4 - Sept. 5, 2003

Our 10th annual season wraps up with great success. Special thank you to our partners and generous sponsors for their support and making this series possible:

105.7  
CBC radio Two

690  
CBC radio ONE

THE VANCOUVER  
courier

Scotiabank  
加拿大豐業銀行

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## SPONSORS & DONORS

The Dr. Sun Yat-Sen Garden Society would like to acknowledge and thank the following for their support. This list was prepared on August 19, 2003. If your name is not included please accept our apology and call Yvonne Chui, Executive Director at 604 662-3207.

### GARDEN SOCIETY

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Garden admission is

# FREE

every third Wednesday of the  
month for BC SENIORS  
(excluding group bookings)

Upcoming free days include  
**Sept. 17, Oct. 15, Nov. 19,  
Dec. 17, Jan. 21**

Twenty-Four Days of Winter  
Peace in a Chinese Garden

## BY DONATION

December 1 - 24

# LIVING TREASURE

Dr. Sun Yat-Sen Classical Chinese Garden

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www.vancouverchinesegarden.com  
24-hr infoline: (604) 299-9000 (#7133)

The Dr. Sun Yat-Sen Garden Society is an independent, non-profit association. Its mandate is to enhance the bridging of the cultures of China and Canada. The Garden serves as a vehicle for greater knowledge, understanding and appreciation of Chinese culture.

### GARDEN STAFF

Yvonne Chui, Executive Director  
Diana Lee, Operations Manager/Volunteer Coordinator  
Margaret Yeung, Administrative Assistant  
Helen Zhong, Gift Shop Manager  
Erika Korstrom, Marketing Coordinator  
Wilf Lim, Assistant Manager  
James Yu, Restoration/Maintenance Coordinator

### Vancouver Foundation Endowment Fund

SK Lee (Dr. Sun Yat Sen Garden) Fund  
Esther Dang/Wing You Wong  
Charitable Trust

**United Way**  
David & Dorothy Lam Foundation  
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**Single Donations**  
Christiane Niemazik Flora Thompson Gerald & Judy  
Sutherland Gordon Elliott Ruth & Michael Wortis  
Gerald Nemanishen Douglas Soo Jeanie Tang  
Fereidoun & Katherine Mirhady Anna Terrana  
Edward Barrett Margaret Ivring

**In-Kind**  
Dr. Sun Yat-Sen Garden Volunteers  
Otaku Media

**We kindly acknowledge the support of:**  
Board of Parks and Recreation  
Department of Canadian Heritage

HSBC Bank Canada

HSBC  滙豐

### BECOME A MEMBER OF DR. SUN YAT-SEN GARDEN SOCIETY

Membership Rates:  
\$15.00 senior/student,  
\$25.00 individual / senior couple  
\$35.00 family.  
Benefits include:

- Unlimited Garden visits
- Full voting privileges at AGM
- Two free passes
- Members' newsletter
- Invitations to special events, including Members' Mid-Autumn Moon Party
- Discounts for programs
- 10% discount at the Garden Gift Shop
- Free Club Membership at Mandeville Greenhouse, Nursery & Garden Centre
- Discount off regular admission to VanDusen Botanical Garden

**Membership forms available at the Garden  
or online at  
[www.vancouverchinesegarden.com](http://www.vancouverchinesegarden.com)**