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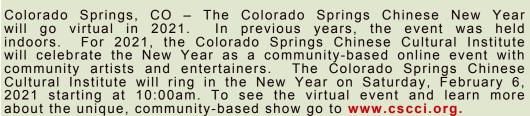
Winter 2020

Colorado Springs Chinese Cultural Institute

www.cscci.org

Colorado Springs Chinese New Year Celebration

Going Virtual In 2021



The Chinese New Year celebration has become a mainstay cultural event in Colorado Springs and 2021's event will continue the "celebration" atmosphere as in past years. The event will feature videos of the New Year tradition with performances from community groups, like the traditional lion dance, kung fu demonstrations, traditional Chinese dances, and unique Chinese musical performances. There will also be a "Taste of China" to whet your appetite with a family dumpling and wonton lesson and a restaurant review of the custom New Year dishes. Also, take a peek into the building of Colorado Springs' own Tea House in Concrete Coyote Park. Park.

This year will celebrate the Year of the Ox and covers those born in 1913, 1925, 1937,1949, 1961,1973, 1985, 1997, 2009 and 2021.

Those born in the Year of the Ox tend to be patient, speak little, and inspire confidence, though they can have fierce tempers. They tend to be engineers, painters, and architects. Famous oxen Nicholson, Jane Fonda, Walt Disney and Anthony Hopkinks. Famous oxen are Jack

To learn more about the event to view the celebration, go to www.cscci.org. The event and videos will be available to view starting Saturday, February 6, 2021 at 10am. The event is available to everyone free of charge. The Colorado Springs Chinese Cultural Institute (CSCCI) is a non-profit organization that provides a forum for greater appreciation of Chinese culture through education and social interaction. For more information, please call CSCCI at (719) -287-7624 or go to www.cscci.org to find more information.



In This Issue

- 1. The Chinese New Year Festival
- 2 The Traditional Festival Foods
- 3 Celebrate the Year of Ox

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The Chinese New Year Festival

Chinese New Year, also known as Lunar New Year or Spring Festival, is the most important Chinese holiday. It is defined as the first day of the first month in the traditional Chinese calendar. Unlike the New Year observed by those that use the Gregorian Calendar, which is based on a solar calendar, the Chinese New Year is based on a traditional Chinese lunisolar calendar whose dates indicate both the phase of the moon as well as the time of the solar year. In addition, a lunar month is around two days shorter than a solar month. As such, in order to "catch up" with the solar calendar, an extra month is inserted every few years. This is why, according to the solar calendar, the Chinese New Year falls on a different date each year.

Typically, the celebration begins on the New Year's Eve and lasts for around 15 days through the middle of the first month. Before the celebration, people traditionally clean their houses thoroughly, and also display traditional New Year's decorations. This festivity is a time for family reunion, and is considered the most important part of the Chinese New Year celebration. People often visit relatives and friends, do some shopping, watch traditional Chinese New Year events, launch fireworks, and plan for the coming year. The celebration is sometimes accentuated with a religious ceremony given in honor of heaven, earth, the family's ancestors and other gods. In modern China, Chinese New Year is a celebrated public holiday, and working professionals usually enjoy 7 days of time off, including the weekend. After the family reunion and observation of certain traditions, some modern Chinese families may make use of the public holiday as an opportunity to visit tourist destinations.

There are thousands of different types of New Year crafts in different parts of China. The most popular items include:

Upside Down Fu The most popular of the Chinese New Year crafts is the upside-down character of "Fu." "Fu" in Chinese means luck, happiness, and prosperity. When it is upside down, it means "coming." This craft is used to mean that luck, happiness, and prosperity will arrive in the future. The "Fu" is usually written on a diamond shaped piece of paper with a red background. People normally post the "Fu" on their front doors or on living room walls.

Dui Lian-Dui Lian is also referred to as an "antithetical couplet." It is a pair of lines of poetry, usually hand written on red paper and posted on the front door. The two lines must have matching metrical length, and some properties of each pair of characters, such as meaning and tone, must correspond to be considered a Dui Lian. The ideal Dui Lian has few words, but deep meaning. For this reason, they use one character per word, as in Classical Chinese

Lantern The type of lantern used in Chinese New Year is usually decorated with a red paper shell. Some lanterns have candles inside for illumination. Most are made with red paper and are intended only as decorations. During Chinese New Year celebrations, the lantern is usually hung on the front door, or inside the house. In some parts of China, the lantern is a must for the Yuan Xiao festival (15th of the first month of the traditional Chinese calendar, also known as Lantern Festival).

http://www.chinesenewyears.info/chinese-new-year-crafts.php)

Chinese New Year 春节

By Yoonseo Choi 崔允瑞 (韩国)

春节是农历新年第一天,是最重要的中国节日。今年 (2019)的春节是二月五日,今年是猪年。

在中国和其他的国家及地区,过春节的时候,人们常常把灯笼挂在大门外,因为灯笼表示丰富的生活,贴春联和放鞭炮也是人们庆祝春节的方式,因为红红火火的场面代表了人们对幸福的生活的向往。

春节的时候,不管你离家多远,你都要回家看望朋友和亲戚,和家人一起吃年夜饭。老人也会给孩子红包,包里有钱,表示祝孩子们好运。家人一起看春晚,因为节目里有很多精彩的演出。在春节,中国人吃的传统菜是年糕,汤圆,萝卜糕,饺子,面条,雪里红和家禽等等。每个菜都有好的寓意,特别是年糕代表繁荣昌盛。

春节重大活动是舞狮,舞龙和放爆竹,在寺院里祈祷。人们相信舞狮舞龙会驱邪,狮子和龙代表力量,智慧和好运。还有,他们相信放爆竹要也会驱除坏运气。都要放鞭炮。直到现在人们庆祝新年的时候,都要放鞭炮来庆祝。这是因为古代有一个传说,很久以前,有个怪兽,在每个农历年的最后一个长都这人们住的村庄里攻击人,吃牲畜。人们都们的东西人们发现,这个怪兽最怕红的东西、所以人们为了吓跑这个野兽,就贴红的东西并弄出很大的响声。这个怪兽就被吓跑了,从此人们就不用担心了。现在,放爆竹,贴春渐渐成为新年最重要的传统之一

对于久居国外的华人来说,春节是思念亲人的特别日子,给亲朋好友打电话拜年,和家人一起吃中国饭的传统依然没有改变,在美国的唐人街,每年都会有各种各样的庆祝活动。在海外的华人也有机会和来自不同文化的人一起庆祝春节。现在,美国的一些州还把春节定为法定假期,有些学校还会放假。看来,中国的传统新年也越来越国际化了。

(An international student from Fountain Valley School, Colorado Springs)



The Traditional Chinese Festival Foods Dumpling

Chinese dumpling, also called Jiaozi, typically consist of a ground meat and/or vegetable filling wrapped into a thinly rolled piece of dough, which is one of the most important and traditional dishes in China.

In northern China, making dumplings is an important activity for most families on New Year's Eve. Families start eating the dumplings after midnight. And, just as nineteenth-century English cooks hid silver pence inside each batch of Christmas pudding, one lucky family member may bite into something hard and discover a gold or silver coin inside their dumpling.

China has been perfecting the art of dumpling making since the Sung dynasty. Chinese dumplings may be round or crescent-shaped, boiled or pan-fried. The filling may be sweet or savory; vegetarian or filled with meat and vegetables.

Common dumpling meat fillings include pork, mutton, beef, chicken, fish, and shrimp which are usually mixed with chopped vegetables. Popular vegetable fillings include cabbage, scallion (spring onions), leek, and garlic chives. Dumplings are eaten with a soy sauce-based dipping sauce that may include vinegar, garlic, ginger, rice wine, hot sauce, and sesame oil.

Here are some brief descriptions of different types of Chinese dumplings:

Jiaozi: These crescent shaped dumplings with pleated edges are normally filled with meat or vegetables, although you'll occasionally find recipes calling for more unusual ingredients such as shrimp and even winter melon. The filling ingredients are enclosed in flour and water dough that is thicker than a wonton wrapper. The dumplings are frequently boiled, although they may also be pan-fried.

Potstickers (Guotie):Potsticker dumplings are pan-fried on the bottom and then steamed. It's traditional to flip them over before serving so that the browned, pan-fried side is on top.

Siu Mai(Shao Mai): Mild tasting steamed dumplings recognizable by their cup or basket shape, with the filling sticking out at the top. One food writer compared eating Siu Mai to biting into a soufflé, because the dumpling is so soft and puffy. Traditionally they are filled with pork, although shrimp or prawns are also used. Siu Mai is normally made with round skins: use round wrappers or square wonton wrappers cut into circles.

Shanghai Steamed Buns: Not buns at all, but meat or seafood-filled dumplings famous for being very juicy and flavorful. Shanghai Steamed buns are recognizable for their unique design, as the filled wrapper is gathering up into several folds prior to steaming



Mission Statement

The CSCCI is committed to fostering understanding of Chinese culture by promoting opportunities for events, networking, travel, education and services available to the people of Colorado Springs.

Become a Member

Colorado Springs Chinese Cultural Institute

To become a member, please complete the information below and send the form with your check or money order to:

Colorado Springs Chinese Cultural Institute PO Box 2625 Colorado Springs, CO 80901-2625

Membership Benefits:

- Discount ticket pricing for all events and activities
- Free Quarterly Newsletter
- E-mail reminders to all our future events
- and More....

Membership Application

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Phone	(H/W/C)	(H/W/C)
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	Non-profit organization (up to	
	Non-profit organization (up to	
	Silver Patron \$150	
	Gold Patron \$250	
	Platinum Patron \$500	

Mark Wong Biography

After graduating from Pomona College with a Bachelor of Arts in 1990, Mark Wong returned home to the foot of Pikes Peak where he has been making his one of a kind ceramics ever since. He specializes in all things round as his concentration has been focused on wheel thrown vessels. The decoration of said vessels has led to experimentation with a variety of treatments and temperature ranges. The results have been disappointing at times but now and then an amazing piece is created that justifies the previous failures. In the pursuit of these moments, Wong has developed his own glazes, clays, and even kilns to control the various reactions at varying temperatures needed for these pieces to shine. The classic struggle has continued in converting happy accidents into a consistent line of work. Rich reds and blues in harmony on a stone ware vessel can be breath taking but the customer might have the audacity to want those colors on all the pieces ordered.

With the mastery of these elements, Wong has developed a line of glazes offered on expertly thrown vessels that grace galleries up and down the Front Range. He is also available for custom orders and will emboss vessels with any logo desired for whatever the occasion calls. His latest installations can be seen at craneplatters1000@blogspot.comand mugshotmac@ blogspot.com with each blog containing documentation of the shows as well as their premises. He is also involved with the Manitou Art Center where he takes point in organizing Clayfest events (clayfest.com) as well as teaching the occasional class in his studio next to his house.

When Wong isn't puttering (pottering?) about the studio, he can be found roaming Manitou Springs with his dogs, skiing, or slapping the water with a fly or two (Can't call it fishing without getting the net wet.) His work can be seen on line at wongwares.com and he can be reached there as well. (mark@wongwares.com)

Upcoming Holiday

Chinese New Year

Feb 12 2021

Chinese Lantern Festival

Feb 26, 2021

CSCCI Chinese New Year Festival

Virtual Celebration on Feb 6, 2021 @10am

See detail information www,cscci.org/cnyf



Clayfest & What If Festival

Each year at our Chinese New Year's celebration I am proud and honored to show case my abilities at the potters' wheel for the amusement of any who care to watch. If the viewing crowd gets small enough I'll often invite a brave soul to have a lesson. This impromptu duet is often much more amusing than my humble solo efforts and can be seen on a much larger scale at the What If Festival on September 19th this year. Every year the What If Festival, centered in downtown Colorado Springs, attracts thousands of inquisitive minds to a multitude of interactive displays and games. I have been proud to be a part of this for a few years now. Our booth consists of at least 6 wheels with potters giving free lessons to any who don't mind getting their hands dirty. We supply the clay, the wheels and the teachers. We will also provide arrangements for finished work to be fired for a small fee. All pieces not put aside for firing will be recycled as clay for the Clayfest two weeks later.

The Clayfest in Manitou Springs is a weekend celebration of clay. There will be free lessons and demonstrations. Wheel throwing and handbuilding exercises are always featured. Also featured is a portable kiln where works from the What If Festival will be fired after being decorated by their creators. There will also be pieces provided for any who want to decorate one and see it fired before their eyes. This two day event is open to the public and free of charge. Clay and wheels will be provided as well as a large kids' area. For more information please visitclayfest.com and imaginationcelebration.org

I look forward to seeing lots of faces, old and new, at each event!

-Mark Wong



