



NEWSLETTER

January 2010

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Jan Macpherson

Community Support Worker
Mrs Susan Lay

Auditor
Mr John Hetherington

TEMPLE CLEAN UP

We need volunteers to help clean the temple on
Sunday 7 February
from 10.00 am till 3.00 pm.



Please contact Dennis Low if you
have any enquiries.
dennis@chungwahnt.asn.au

CHINESE NEW YEAR BANQUET



Saturday 20 February

Please arrive promptly
at 6.00 pm



KUNG HEI FAT CHOY

From the CWS Committee

Chung Wah Society Dragon & Lion Dance Troupe

With the arrival of 2010 and the New Year in full swing, preparations are now well underway for the busy upcoming Chinese New Year period. The 14th of February 2010 is not only marked as a special day on the calendar for romantic love-birds, it also signals the beginning of Chinese New Year, the year of the Tiger.

Dance troupe members are currently training hard in preparation for a very busy schedule ahead. Some dates to note in your diary are:

Saturday, 13th February – Eye-dotting of new lions
Saturday, 20th February – Street blessings, CBD and surrounding areas
Friday, 26th February – Casuarina Shopping Square blessings
Saturday, 27th February – Street blessings, Northern suburbs
Sunday, 28th February – Palmerston and surrounding area blessings

During this period, the troupe will also be performing at various private functions and restaurants celebrating the Chinese New Year festivities. The troupe will also be making a visit to Alice Springs to conduct blessings in the Red Centre during this period.



WE NEED YOU!!

Volunteers are needed for the above-mentioned dates, ranging from performers, co-ordinators, and lunch delivery personnel, anyone who is available on any of the dates above. If you are able to help, please contact: David Chin (0412 453 488) or Nathan Tam (0411 478 639) as soon as possible.

For those wishing to train in the lead up to Chinese New Year, training continues to be held every Saturday afternoon from 2pm-4pm at the Chung Wah Hall.

Finally, big congratulations to Shaun and Steve Pearson who recently made it to the Bushranger section of the NT News (excerpt attached). The boys put their lion dance skills to great use to retrieve a lost football. Well done guys!

Dancing skills

□ DAVE Pearson was out at Wangi Falls with his twin sons Stephen and Shaun when they kicked a footy up on to the roof of the rotunda there. Not to worry. The 20-year-olds, members of the Chung Wah Society, used their lion dancing skills to hop on each others' shoulders and fetch it down.

MEMBERS' SERVICE DIRECTORY

If you have a service or skill that may be useful to other members of Chung Wah, please email your details to jade@chungwahnt.asn.au

Name	Company	Contact Details	Service
Frank Schembri	United Realty NT	M - 0425 254 641 B - 8981 2666 E - frank@unitedrnt.com	Real Estate

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CONGRATULATIONS

“Two True”

Long time interstate CWS member Mrs Iris Stuart of Adelaide wishes to share with us her son's (Mark Hutton) yachting victory aboard the yacht “Two True” in the Rolex Sydney-Hobart ocean classic yacht race 2009.

Mark was one of the crew of 10 aboard the yacht.

“Two True” won the overall handicap honours, thereby receiving the Tattersall's Cup. The Yacht represented South Australia.

Mark is on the right in the attached photo, wearing the safety harness.
Cameron Stuart (Mark's step father) was a lawyer in Darwin before he retired.

Beef with Tomatoes

Ingredients:
3/4 pound beef

Marinade
1/2 tablespoon soy sauce
pepper to taste
cornstarch to lightly coat beef

4 medium tomatoes
2 green onions
3 shallots

Sauce
1/4 teaspoon salt
2 teaspoons soy sauce
1 1/2 teaspoons sugar
1/3 cup water



Directions:

Cut the beef across the grain into thin slices approximately 1 1/2 inches long. Place the beef in a bowl, add the marinade ingredients and mix in with chopsticks, adding the cornstarch last. If you like, you can also add a bit of baking soda to tenderize the beef. Marinate for 15 minutes.

While the beef is marinating, prepare the vegetables. Dice the shallots and slice the tomatoes into six equal pieces. Slice the green onions into thin slices along the diagonal.

Mix together the sauce ingredients and set aside.

Heat wok and add oil. When oil is ready, add the beef. Stir-fry until it changes colour, turning the meat over once. Remove from the wok and set aside. Clean out the wok and add more oil. Saute the shallots, and add the tomatoes. Add the sauce. Return the beef to the wok and mix together. You can either add the green onion as well or serve it cold as a garnish. Serve hot over rice.

The CWS is supported by:

SONY



See us on our website:
www.chungwahnt.asn.au