

## The Leeds-Hangzhou partnership

The Leeds-Hangzhou link was one of the first UK-Chinese city partnerships established, with a memorandum of understanding signed in 1988. The international relations team at Leeds City Council work to bring the many benefits of international cooperation to Leeds. Over the years, the Leeds-Hangzhou relationship has grown stronger with regular trade missions, university and school partnerships as well as links in tourism, property, environmental technologies, educational training and culture.

The year of the Dragon was very busy for the Leeds-Hangzhou partnership with many activities happening when the Chinese Olympic team were training in Leeds, including a visit to Leeds by the Hangzhou Paralympic Sports officer. Lord Mayor, Councillor Ann Castle, also visited Hangzhou in October 2012 to present Leeds as a city for leisure, culture and sport and is pictured here with the Mayor of Hangzhou, Shao Zhanwei.

We hope that the year of the Snake will provide opportunities for more joint activities between the two cities. To find out more about the Leeds-Hangzhou partnership, about other Leeds partner cities around the world and about international relations please visit <http://international-leeds.org.uk/>.



### 利茲 - 杭州的夥伴關係

利茲 - 杭州鏈接是英國其中之第一個 - 中國城市建立合作夥伴關係，於 1988 年簽署的諒解備忘錄。在利茲市政局的國際關係小組，因國際性的合作帶到很多好處。多年來，利茲 - 杭州的關係已發展很穩固，有定期的貿易代表團，大學與學校夥伴關係，以及在旅遊，房地產，環保技術，教育培訓和文化的聯繫。

利茲-杭州的夥伴關係，在龍年是忙碌的一年，會有很多活動進行，中國奧運隊亦都會在利茲培訓。包括由杭州殘奧會體育主任到利茲訪問。在2012年10月，市長，區議員安妮卡素，還參觀了杭州亦提出利茲是一個有娛樂，文化，體育的城市，圖片是杭州，市長邵佔維。

我們希望在蛇年兩個城市將會提供多些合作性的活動。想知道多些有關利茲 - 杭州的夥伴關係，和關於利茲與世界各地的夥伴城市，和它的國際關係請訪問 [www.international-leeds.org.uk](http://www.international-leeds.org.uk)



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If you are interested in participating please contact Antonia Lovelace on **0113 214 1561** or by e-mail at [antonia.lovelace@leeds.gov.uk](mailto:antonia.lovelace@leeds.gov.uk)

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# Chinese Dumplings Recipe

## 饺子的制作

### 用料:

猪肉馅 250克；佐料：料酒2勺，酱油2勺，耗油2勺，白糖1小茶勺，盐1小茶勺，菜油2勺，小葱切碎2勺，生姜切细末1茶勺；韭菜250克（也可用其它蔬菜，如芹菜，大白菜，胡萝卜等）；普通面粉250克；水适量。

**做法:** (1) 面粉加水揉成软面团，每隔10分钟揉1次，揉2次，至表面光滑，放置至少30分钟。

(2) 做馅：将肉馅内缓慢加入少量水，同时朝一个方向搅拌至充分混匀，再加入上述佐料继续朝同一方向搅拌均匀，放置30分钟。(3)将韭菜切细，加入已放置了30分钟的肉馅中，充分搅拌均匀。（如用其它蔬菜，也要切细碎，或用食品加工机打碎，然后要拌入少量食盐，使水分浸出，将其水分挤出后，再加入肉馅内，以免饺子馅出水）。(4) 将醒好的面团轻揉一下，搓长条，分为每个大约10克小面剂子，搓圆后用手心压扁，用小擀面杖将每个小面挤子擀为大约1—1.5毫米厚的薄面皮。(5) 取1小勺制作好的饺子馅放在面皮中央，对折面皮，用手指将边缘捏严实。(6) 大锅烧水，水沸腾后将饺子一个一个下入锅内，轻轻搅拌后盖上锅盖，至水沸腾后，加1小杯凉水，盖锅盖等再次煮

开后再加1小杯凉水，待再次煮开后敞开锅盖再煮3—5分钟即可，用笊篱捞入盘内。

**注意:** 每次不能煮过多饺子，以免煮破皮，根据锅的大小可分次按此方法煮。(王柳青供稿)



## Chinese dumplings

### Materials

Minced pork 250g, Chinese cooking wine 2 tbsp; light soy sauce 2 tbsp; oyster sauce 2 tbsp; sugar 1 tsp; salt 1 tsp; vegetable oil 2 tbsp; finely chopped onion 2 tbsp; finely chopped ginger 1 tsp, Chives 250g (or other vegetables: celery, chinese leaf or carrot), All-purpose flour 250g, A jar of water

### Method:

(1) Add a small glass of water to flour to make dough. Leave it for 10 minutes, knead it; leave it for another 10 minutes, kneading it again until the dough surface is smooth, then leave it for at least 30 minutes. (2) Filling: (a) Add small amount of water to the pork mince, stir it with chopsticks or a fork in one direction to mix water to the mince thoroughly. Add above "2" all ingredients into the mince; stir it in the same direction until it is well mixed. Leave it for 30 minutes to let the pork mince flavour well. (b) Slice chives to very fine pieces, add into the flavoured pork mince and stir to mix them well (if use other vegetables, finely chop the vegetables and stir in a pinch of salt to make the water come out from the vegetables, then drain and squeeze the water out before mix the vegetables in to the pork mince). (3) Divide dough to small pieces (about 10 g each), make them into a ball shape and press them to flat, then roll them individually to round thin sheets (about 1-1.5mm thick). (4) Take 1 piece of sheet on the palm, put a tsp of filling in the middle of the sheet, folding the sheet to wrap the filling inside of the sheet, pinch the edge to close it. Make sure each dumpling is like a well sealed little parcel. (5) Boil water in a big saucepan. Put the dumplings into the sauce pan when water is boiling and gently stir them, then put the pan lid on until it boils again. Add a glass of cold water to the pan and gently stir the dumplings, then put the lid on. When it is boiling again, add another glass of cold water and stir the dumplings, then put the lid back. When it is boiling again, take the lid off (by this time all the dumplings should be floating on the surface of the water), turn the heat slightly lower and allow it to cook for 3-5 minutes. (6) Drain the water out, take the dumpling in a dish; you can start to enjoy them now. You can dip the dumplings in vinegar and soy sauce, or just eat them alone.



**Little tip:** Avoid boiling too many dumplings in one go. You may boil 20-30 dumplings each time depending on the size of your sauce pan.

(Recipe by Liuqing Wang)

# 工作室 / 攤位 Workshops / Stalls

## 中國傳統遊戲 Chinese Games:

中國象棋	Chinese Chess	麻將	Mahjong
大富翁	Monopoly	圍棋	Wei Qi
飛行棋	Flight Chess	跳棋	Chinese Checkers
動物棋	Animal Chess	紙牌	Poker

## 攝影 Photo Booth:

財神裝	Fortune God Costume	醒獅裝	Lion Dance Costume
太極班	Tai Chi Class	食物攤位	Food Stalls
中國書法	Chinese Calligraphy	飲料攤位	Drink Stalls
臉部彩繪	Face Painting	按摩	Massage
折紙	Paper Folding	中國傳統遊戲	Chinese Games
導盲犬	Guide Dogs	中國展覽	Chinese Exhibition
記憶遊戲	Memory Games	紙木偶	Paper Puppets
功夫班	Kung Fu Class	手飾物攤位	Jewellery Stalls
	健康產品攤位		Healthy Produce Stalls

## 幸運大抽獎 獎品明細 Tombola & Raffle Prizes List

### 豐富獎品包括 Prizes include:

- |  |                                 |
|--|---------------------------------|
| - 1 x Mitsukoshi Gift Pack                                 | 三越百司禮品包 x 1 份                   |
| - 5 x £20 Wing Yip Supermarket voucher                     | 榮業超市購物禮券: £20 x 5 張             |
| - 10 x £10 Lycamobile SIM Card                             | Lycamobile 電話卡: £10 x 10 張      |
| - 1 x Lee Kum Kee Gift Pack                                | 李錦記禮品包 x 1 份                    |
| - 4 x Chinese Calligraphies include frame from Fine Orient | Fine Orient 送贈: 中國書法字 連相架 x 4 幅 |
| - 5 x Ms S L Tse Gifts                                     | 謝仕蓮女仕送贈禮品 x 5 份                 |
| - 1 x Mr Karl Pease Gift                                   | Mr Karl Pease 送贈禮品 x 1 份        |
| - 1 x Mrs Judy Pease Gift                                  | 伍潔菱送贈禮品 x 1 份                   |
| Other prizes etc.  | 及其他獎品等等                         |

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