

Chinese American Citizens Alliance
Salinas Lodge Newsletter
July 2009

So, have you been holding your breath, waiting for the conclusion of the story of Lao Tzu and qi, and of Hua Tuo and qigong? Over the centuries, Daoists added a mystical side to qigong. Nonetheless, the physical and medical benefits were indisputable. Qigong has become institutionalized in Chinese life. An estimated 50 million Chinese engage in qigong as part of their daily routine. Administrators at the China Qigong Training College regard qigong as one of China's national treasures, and believe it will become a universal life science during the 21st century.

Review of June '09 CACA meeting

Twenty-four members attended the regular monthly meeting on June 8. Correspondence was publicly distributed and a minute of silence was observed in memory and respect for fellow CACA member, Ed Wu, who passed away on the previous Wednesday.

No committee reports were forthcoming. Tye Chin will represent Salinas lodge at the Oakland Lodge Anniversary on June 13. Connie Yee's membership application, (second reading) was accomplished and she was officially welcomed into the CACA family with resounding AYE'S...and nary a nay to be discerned. Candice Chin summarized the recently completed essay contest, the winning essay included in the June edition of the CACA newsletter. The scholarship committee has a new chairperson for next year, Linda Low. The past chairperson, Elena Fujii stepped down due to a possible conflict of interest for next year. Elena has selflessly and expertly chaired the scholarship committee in past years and has earned the admiration and respect of all CACA members for her masterful efforts and results.

Our current treasurer, Richard Yu, is being relocated out of the area and has given notice to resign his position in CACA. Curious about the duties and responsibilities of treasurer, lo phan Vic queried the membership, was quickly nominated, voted in as the new treasurer, the only dissenting vote being his. Is this what is meant by being Shanghaied?? Vic will assume his new position as soon as the treasurer books have been audited and updated. Vic also advised the attending CACA membership that he will resign as newsletter editor no later than the end of this calendar year, and will be willing to assist the incoming editor as much as possible. Anyone interested in becoming the new newsletter editor should contact President Ira Katz, Vic Blea, or any other member of the Salinas Lodge who regularly attends the monthly meetings. Speaking of which, the next CACA membership meeting is scheduled for Monday, July 13, 2009, at 7:00 PM. Parker Chin is scheduled to provide sil yeh for July and Ira Katz is scheduled for August. The June 27th fundraiser banquet dinner and Eddie Fung/Judy Yung presentation was discussed as well as further discussion regarding the funding of the Chop Suey sign on the old Republic Café. A motion to donate \$4,000.00 to the renovation project from the CIF fund was proposed and passed.

New business consisted of proposing and passing a motion of \$500.00 to the First Tee so that \$1.50 for every \$1.00 donated will be matched. This motion passed unanimously.

Don't forget to mark your calendars for August 16, the date of the annual Chinese BBQ at Toro Park.

Here is an article submitted by Jerry Cheang regarding the June 27th festivities. The Adventures of Eddie Fung

More than 120 people gathered at the Confucius Church on the evening of June 27, 2009 to enjoy the presentation by Eddie Fung and Judy Yung on the "Adventures of Eddie Fung", an account of his growing up years, his adventures as a Texas cowboy and his enlistment in the United States Army that led to his capture by the Japanese Army during the Second World War and his subsequent incarceration and eventual forced labor in building the Burma – Siam railroad, a historical event that inspired the movie "The Bridge on the River Kwai".

The presentation was preceded by a 10 course Chinese banquet dinner created by chef Richard Ng that included everything that you would want to eat...steak, lobster, shrimps and scallops, macadamia nuts, Beijing duck, lettuce wraps and on and on to delicious delirium. Top this off with mango pudding, ginger-orange truffles and gigantic fresh strawberries and you would have a feast worthy of kings and queens. Those in attendance were duly impressed and showed their appreciation by generously supporting the silent auction. Thanks to chef Richard's sterling crew of Anita Ng, Albert and Pat Fung, Eddie and Fiona Ng for the cooking and presentation; to Linda Low and Clara Chan for coordinating the kitchen helpers and most importantly, thanks to Vic Blea, Peter Katz, Louis Lee and Sherman Low for keeping an endless array of china, silverware and crystal clean, shiny and warm throughout the evening.

Thanks also to all of those numerous volunteers in the dining room who helped to serve, pour wine and beverages, attended to all of the needs of the customers and did it all with good humor and fine manners. Yoshie Wong did an outstanding job in coordinating all aspects of the dining room, managing to keep things calm and orderly under sometimes trying circumstances. Arlene Uemura and Joannie Yamaguchi did the table decorations and they were absolutely stunning and deservedly received high praise.

Special thanks go to Byron and Flora Chong for doing such a great job with the silent auction that brought in a great deal of cash. All of the monies raised by the event are earmarked for the restoration of the Chop Suey sign at the Republic Café that will be the beacon for the future of the Chinatown Renewal Project. With this as a start and as an example to the other ethnic communities involved with the Renewal, the project should be destined for success. Thanks again to all of those who worked so hard to make the dinner and presentation such an outstanding event.

Now here's a follow-up article by Flora and Byron Chong.

Silent Auction Article for newsletter:

When we heard there was going to be a fundraiser dinner to kick start refurbishing the old Chop Suey sign, we immediately thought of a Silent Auction as an additional source of income. Together the fundraiser would be more successful.

We are very please to report the outstanding support for this auction with generous donations of a wide variety of auction items- hand crafted, original paintings, elegant art work, fine wines, event tickets, and restaurants. We were overwhelmed with the quality as well as the quantity (95 items, grouped together for 72 bid items.)

Thank you to all the fortunate people who bought the items, and who helped make the evening exciting and fun.

Thank you to all the donors and those helping to get the donations on such short notice. The donated items were gifts from heaven.

Thank you to all the helpers -Carol Cheang, Helen Gong, Henry Gong, Joyce Lowe, Anita Ng, and Arlene Uemura, who help with organizing, wrapping, and/or assisting the day of the auction

Flora & Byron Chong

Space permitting, I will try to include the entire menu with the server instructions and informational notes to the table of eight, (ten in Jerry's case). Just reading the menu makes one's mouth water, gain weight, and moan and groan with absolute gourmet delight and delirium. But first...this note from Parker Chin:

“Another message from the in-house poet P. R. Chin, who is also the part-time lodge collector-

Roses are red

Violets are blue

Now, about your unpaid '09 dues,

It'll spur me into action

When I receive your 2 green Jacksons. (twenty-dollar bills)

Please send your '09 dues to CACA P.O. Box 754 or hand it to me directly. The 30-year members & 70 years old, (30/70) need only to pay \$25.00. The biennial convention is held this year in southern California and if you were a past president of Salinas and those who are currently on the Board of Officers and on Board of Associates is being assessed \$15.00 for the printed convention brochure.”

Not to be outdone, the following note was submitted by Henry Gong.

“Recoup old news...

Henry Gong eats like a mouse, (uncle Tye) but runs like a rabbit (slower than Byron

Chong!) 5K at Watsonville-1st place. Yea!! First place, (60-64) 24th Mother's Day.

Remember? Memorial Hospital Heart 'n Sole event two weeks later, a 2nd place (5K). 1st place (10K) . Time out for a bagel and a big juicy steak!

It's Father's Day June 21st, daughter Carrie, fiancee Brett Berry and 9 year old Noah take Henry to watch Giants/Rangers-Barry Zito gets the win-Brett gloves the flyout ball!! Great tryout possibilities!?!*

Great kudos!!! Richard Ng 'n family, we applaud!!! And the staff of manySalinas CACA families 'n friends helping together “the fun(d) raiser” the Beacon to the Future of

Chinatown. Leader/1st CACA president “low-phan” Ira Katz...I slept extra hours after. Info needed: I’m going to Boise, Idaho (July 12-19).”

Linda Gin advised that she is hosting her annual Womens Club dinner this month, Friday, July 10th. Let her know asap if you’re going so Allen knows how much meat to get.

The Chinese Golf Club held its monthly tournament on Sunday, June 28. New members are welcome, no experience necessary, nominal membership fee. Free group lessons are held monthly at Salinas Fairways. Need clubs to practice and play? Vic has extra sets. Anyone interested in playing for fun, contact John Gong or Vic Blea, who are CACA and Chinese golf club members.

Okay, since I’ve run out of submitted articles, here is the menu for the Eddie Fung/Judy Yung presentation/banquet dinner. Yummmmmmmmmmmmm!!!

1. Appetizer plate: Whole roast pig, chicken salad, silken tofu, and jellyfish salad. (Explanation for the server to relate to the dinner guests)-The roast pig is a real delicacy served at special Chinese banquets. The skin of the pig has a unique flavor as it is crunchy and very flavorful. To achieve this crunchy skin, it must be dried for several days then roasted slowly in a walk-in oven. Most of the flavor is in the skin. The chicken salad is light and crunchy, the silken tofu is white and smooth and the jellyfish salad is spicy yet refreshing. The combination of these appetizers will heighten your palate and excite you for the next dish.
2. Ying Yang Chicken: Poached boneless chicken breasts with Virginia ham and ginger/green onion dipping sauce.
3. Lettuce wraps: Ground pork, lop chong, green beans, fresh water chestnuts or jicama and chili oil wrapped in iceberg leaves.
4. Mango schrimps and scallops with macadamia nuts. Large shrimps, scallops, mangos, red, green, and yellow sweet peppers and macadamia nuts.
5. Beijing Roast Duck: Roast duck with plum sauce and steamed buns.
6. Lobster Chinese-style: sauteed with snap peas and snow peas, celery.
7. Broccoli Beef: Mandarin filet mignon with broccolini and portobello mushrooms.
8. Fish Fillets with Orange Sauce and snap peas.
9. Fried Rice in Lotus Leaves: barbecued pork, black mushrooms and oyster sauce.
10. Dessert: Green tea truffles, and crystal strawberries. (Anita made outstanding mango pudding!!!)

11. Wines and beverages:

Courses 1-3: Riesling and sparkling cider

Courses 4-6: Chardonnay and sparkling cider

Courses 7-9: Pinot Noir and sparkling cider

Editor’s note-due to the abundance of the fine wines, more than a few diners were very sparkling, even without the cider. Server explanations for dishes 2-9 were omitted due to the length limitations of the newsletter.

Special thanks for jobs well done and positive attitudes displayed go to the sons and daughters of CACA members for their outstanding service; Deanna Chan, Peter Katz, and Allen Ng.

Mona and Vic recently saw the movie “Up”...highly entertaining and enjoyable, and just as highly recommended!! All newsletter-worthy items are now being solicited for next month, due by the end of July. Avoid the rush, contribute today!