



Fort Wayne Chinese Families & Friends Association

Newsletter

www.fortwaynechinese.org

August 2010



2010 Three Rivers Festival Parade – Honor of the First Place

To promote Chinese culture in the community as well as to let our children have more exposure to our culture, our Association participated in the 42nd Three River Festival parade this year on July 10. The theme of this year is ‘Fun in the Sun!’ With the announcement of ‘summer is fun, with the dragon and lions dancing in the sun, to the beat of drums, to the magic of martial arts, to the beauty of dazzling costumes, and to the loud cheer of its descendants in fifty-five nationalities, so diverse yet unified by the ancient wisdom of subtlety’ and the strong beats from the new big drum, the whole parade team passed the judge stand with loud cheers from crowds. We were very happy to share the good news with our members and friends. With the contributions from many volunteers and the excellent performance from each of the participants, we received the honor of the First Place, Non-commercial Division, Specialty Unity Group. Our Association would like to extend thanks to all the volunteer contributors and participants. Special thanks go to Jun Ma for carrying this huge drum back from China; Lijun Li for playing the drum with such a short notice; Xianchun Gu for encouraging students from IPFW Chinese program to join us; Chinese Christian Church of Fort Wayne; and Fort Wayne Chinese School.

2010 Fall Semester for Chinese School

Chinese School will start the fall semester on September 12. Please visit our Chinese School web page in our Association web site (www.fortwaynechinese.org) for registration, fee, and schedule information.



Chinese Dragon Boat Festival Celebration

To celebrate the Chinese Dragon Boat Festival, FWCFFA hosted a picnic at the Chain-O-Lake State Park this year. Approximately 55 people attended and everyone seemed to have a great time. Among all the delicious food prepared by FWCFFA and friends, the Zi-Ran Roasted Pork was one of the most popular items. Many people have asked about the secret recipe. Well, there aren't really many secrets, just a few simple ingredients, such as:

- 1 lb pork shoulder,
- 2 tbsp Cumin (Zi-Ran) powder,
- 2 tbsp chili powder, 2 tbsp brown sugar,
- 1 tbsp salt, 1 tbsp Vinegar

Directions:

Cut pork to small pieces. Mix in all the ingredients and marinate the meat for 2 hours. Then you can either grill it or bake it at 350°F for about 30 minutes.



Announcements

We plan to add some useful local business information to our Association web-site. If you have information about good Asian/Chinese restaurants, grocery stores, or travel agents, doctors, or any other business that might be useful to most of our members and friends, please forward the information to Hangzhang Fei. Thanks in advance.



Upcoming Event



2010 Mid-Autumn Festival Celebration Party

Time: 5:00 pm, Sunday, September 19, 2010
Place: IPFW Walb Union Ballroom

We will be sending out registration form, performance form, and next term president nomination form through e-mail soon.