



Immediate Release

Towngas organises “Wrapping in the Dark” Workshop

Experiencing the life of the visually impaired to promote social harmony and integration

(23 May 2016) The Hong Kong and China Gas Company Limited (Towngas) has been organising the annual charitable campaign, “Towngas Rice Dumplings for The Community” since 2000, aiming to promote the culinary tradition of wrapping of rice dumplings and care for the community. This year, the campaign marks its 16th year with its first “Wrapping in the Dark” workshop. Towngas invited Miss Inti Fu, Hong Kong’s first-ever visually impaired full marathon runner, and Towngas Cooking Centre’s Instructor Miss Pauline Wong, to be the workshop’s instructors to teach artist Meiki Wong, Siuhin Ng, bloggers, including Lulu Tung, Omander, Gingerlemoncola and over 20 participants to wrap rice dumplings in complete darkness. The workshop enabled a first-hand experience of being visually impaired, which in turn helped foster social harmony and kicked off the “Towngas Rice Dumplings for The Community” campaign.

A step into the darkness to make rice dumplings without vision

Towngas has been actively promoting social harmony and integration. This year, Towngas invited Inti Fu, Hong Kong’s first visually impaired full marathon runner, to be the guest instructor at the workshop. Together with Pauline, Towngas Cooking Centre’s Instructor, Inti demonstrated the skills of making rice dumplings and shared some useful safety tips of cooking and making rice dumplings in the dark.

Omander from O L Kitchen shared, “Today’s workshop is a totally new challenge to me since I have never wrapped a rice dumpling using only the sense of touch. The experience gave me a better understanding of the challenges faced by the visually impaired and reminded me to pay more attention to the less fortunate people in the community.”

Guest instructor Inti stated, “I am very pleased to join this meaningful workshop as it allows participants to learn more about the visually impaired through hands on experience. Also, it enables the visually impaired to demonstrate



their capabilities. I hope there will be more organisations like Towngas, which cares for the less fortunate, and at the same time, offer opportunities for the public to understand their needs.”

Re-understanding the Challenges of the visually impaired via sensory challenges

Apart from the rice dumpling workshop, Towngas designed several sensory games to test participants’ senses, including hearing, touching, etc. The tests were done in complete darkness where participants encountered many difficulties with simple daily tasks, such as pouring water and writing. Blogger Lulu Tung stated, “In total darkness, I had to be more focused and spent nearly a minute to complete a simple task that normally takes only a few seconds. I thought another challenge, writing in the dark, would be easier as it only involves my hands but it actually needed my eyes to help position the writing. The tasks helped me to understand the daily challenges encountered by the visually impaired.”

Experiencing the inexpressible preciousness when vision is “restored”

After completing all the sensory challenges and the wrapping, participants recovered their vision and felt touched by the rice dumplings they made. Artist Meiki Wong shared, “This near-blind experience allows me to realise how precious vision is and reminds me the importance of caring for the needy in the community. I hope I can influence more youth to do so too.”

An online campaign to donate rice dumpling to the needy through the collection of rice dumpling photos

Other than the “Wrapping in the Dark’ workshop, Towngas launches “Rice Dumplings for the Community” Photo Sharing Campaign to encourage public to help the needy, as well as to promote the rice dumpling-wrapping culture. From 23 May to 7 June 2016, public are invited to share their rice dumpling photos on Facebook, Instagram or Towngas Mobile App with related hashtags. Towngas will donate one rice dumpling to the needy for each photo shared. For more details about the online charity campaign, please refer to the Towngas Facebook page.



Moreover, Towngas will collaborate with nearly 220 Legislative Councillors, District Councillors, members of over 25 local organisations and volunteers from all over Hong Kong to wrap and distribute 330,000 rice dumplings for the elderly living alone and the needy. The activity is aimed at spreading love and care, plus laughters to the community, as well as celebrating the warmth of Dragon Boat Festival with those in need.

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Press Photo:



Photo 1: Towngas organised a “Wrapping in the Dark” workshop for the first time and invited Inti Fu, Hong Kong’s first-ever visually impaired marathon runner, and Towngas Cooking Centre instructor Pauline as instructor to teach artist Meiki Wong and Siuhin Ng, bloggers, including Lulu Tung, Omander, Gingerlemoncola and TBC, as well as over 20 participants to wrap rice dumplings in complete darkness. The workshop enabled a first-hand experience of being visually impaired, which in turn helped promote social harmony and kicked off the “Towngas Rice Dumplings for The Community” campaign.



Photo 2: To enable a true life experience of the visually impaired, each participant is required to wear an eye mask. Since it was the first time for participants to be “blind”, they felt difficult to move around.



Photo 3: Participants were asked to identify the ingredients using two senses: smell and touch.



Photo 4: It is a challenging task for participants who have never wrapped rice dumpling before. Yet, with the guidance and instructions from Pauline and Inti, participants gradually learnt the essential steps of making rice dumplings. In the end, they successfully wrapped many nice rice dumplings.



Photo 5: After wrapping the rice dumplings, participants were given the last challenge to distinguish the ingredients used in each rice dumpling through the sense of taste.