

Immediate Release

“Towngas Organic Rice Dumplings” Event Joey Leung Joined Hong Chi “Little Farmers” in Celebration of Green Dragon Boat Festival

(19 May, 2014 – Hong Kong) Hong Kong China Gas Company Limited (Towngas) organised the “Towngas Organic Rice Dumplings” event today at Go Green Life Farm, Kam Tin, Yuen Long, where Peter WY Wong, Towngas Executive Director and Chief Operating Officer – Utilities Business, joined “Towngas Organic Consultant” Joey Leung; “Low Carbon Ambassador” Annie Lau; as well as 20 students from Hong Chi Lions Morninghill School to wrap organic low carbon rice dumplings, ringing up the curtain of the annual charitable campaign “Towngas Rice Dumplings for the Community”.

Towngas has been organising “Towngas Rice Dumplings for the Community” since 1999, in a bid to spread love and care to the disadvantaged and the needy in the community during festive times. This year, Towngas continued to build around this caring spirit through the collaboration with Hong Chi Lions Morninghill School, where 20 students were invited to participate in “Towngas Organic Rice Dumplings” Event. Consolidating the community care initiative to promote low carbon living in the public, Towngas has chosen “Go Green Life Organic Farm” as the most befitting event venue. An eco-tour was held for participating students to experience organic farming.

Peter WY Wong, Towngas Executive Director and Chief Operating Officer – Utilities Business commented: “As a pioneer in environmental protection, our Towngas Volunteer Service Team embarked on the brand new Organic Farming project last year, in which our volunteers would practice organic farming with their families over the weekends. The crops harvested would be donated to low-income families. For the first time, ‘Towngas Rice Dumplings for the Community’ was organised in a low carbon organic farm, where students were able to experience organic lifestyle. We are also using the harvested crops to make low carbon organic rice dumplings in two new styles created by Joey and our instructor Pauline.”

“Towngas Organic Consultant” Joey Leung added: “It is my pleasure to be invited by Towngas to collaborate with the instructor of Towngas Cooking Centre to create the two recipes -- ‘Sweet Ginger Pork Rice Dumplings with Wine’ and ‘Pumpkin Black Rice Dumplings with Caramel’, following the ‘Low Carbon principles’ focusing on “seasonably available ingredients” and the use of ‘more vegetables and less meat’. For the ‘Pumpkin Black Rice Dumplings with Caramel’, we use organic pumpkin, organic pine nuts and black rice; while organic carrots harvested on the spot are the key ingredient of ‘Sweet Ginger Pork Rice Dumplings with Wine’. I hope these two new recipes will offer the public a healthy and tasty choice.”

Lai Sze-Kei, student from Hong Chi Lions Morninghill School, is elated at the experience. “This is my first time visiting an organic farm, I am happy to be a ‘little farmer’ today. I have tried making low carbon organic rice dumplings and organic carrot juice by myself. I have also learnt more about the process of organic farming, which lends substance to the old saying that every single grain is the fruit of hard labour. I will be more thankful to every bite in the future, at the same time sharing the low carbon concept with my classmates and friends.”

Towngas has been organising “Towngas Rice Dumplings for the Community” since 1999, as the largest annual community event and a total of over 2 million rice dumplings has been recorded. This year, Towngas will join hands with over 240 Legislative Councillors, District Councillors, members of over 22 local organisations and volunteers in local community to wrap 250,000 rice dumplings for distribution to the elderly living alone and the needy, showing much-needed care and support for the underprivileged during the Dragon Boat Festival.

Sweet Ginger Pork Rice Dumplings with Wine Recipe (4 pcs)

Ingredients:

Ginger	1 small slice
Local Organic Minced Pork	50g
Organic Carrot	1/2
Glutinous Rice	3 bowls
Green Beans without Shells	1 bowl
Bamboo Leaves	4-5pcs

Seasonings:

Sweet Ginger Sauce	1 table spoon
Brown Sugar	2 table spoon
Fish Sauce	1 table spoon
Hua Diao Wine	1 table spoon

Procedures:

1. Cut ginger into thin slices and marinate with brown sugar for an hour.
2. Ground the carrot, and mix with the minced pork. Marinate with fish sauce, Hua Diao wine and sweet ginger sauce for 15 minutes, then make into meatballs.
3. Fold the bamboo leaves to form a pyramid-shaped pocket and fill with the glutinous rice and green beans
4. Place the meatball at the centre of the rice dumpling and cover with glutinous rice and green beans

Pumpkin Black Rice Dumplings with Caramel Recipe (4 pcs)

Ingredients:

Local Organic Pumpkin	1/2
White Sugar	50g
Organic Pine Nuts	50g
Star Anise	4 pieces
Glutinous Rice	3 bowls
Black Rice	4 ounce

Procedures:

1. Peel the pumpkin and cut it into cubes. Pan-fry the diced pumpkin and toasted organic pine nuts.
2. In another saucepan, prepare the caramel sauce and add in star anise.
3. Cook the pumpkin with the caramel sauce for 3 minutes, add in pine nuts. Soak black rice and glutinous rice, and wrap the rice dumplings in Hakka style.

Press Photos


Photo 1: In “Towngas Organic Rice Dumplings” event, Peter WY Wong, Towngas Executive Director and Chief Operating Officer – Utilities Business, expresses that “Towngas Rice Dumplings for the Community” is in its fifteenth year running. This year, Towngas joins hands with over 240 Legislative Councillors, District Councillors, members of over 22 local organisations and volunteers in local community to wrap 250,000 rice dumplings for distribution to the elderly living alone and the needy, showing much-needed care and support for the underprivileged during the Dragon Boat Festival.



Photo 2: In “Towngas Organic Rice Dumplings” event, “Towngas Organic Consultant” Joey Leung demonstrates the making of “Sweet Ginger Pork Rice Dumplings with Wine”. He also leads a group of students from Hong Chi to wrap low carbon organic dumplings, promoting the concept of low carbon living.



Photo 3: In “Towngas Organic Rice Dumplings” event, Peter WY Wong, Towngas Executive Director and Chief Operating Officer – Utilities Business; Joey Leung, “Towngas Organic Consultant” and Annie Lau, “Low Carbon Ambassador” joined with two student representatives from Hong Chi to lend a hand to saving our planet by demonstrating the wrapping of low carbon rice dumplings.



Photo 4: In “Towngas Organic Rice Dumplings” event, Peter WY Wong, Towngas Executive Director and Chief Operating Officer – Utilities Business; Joey Leung, “Towngas Organic Consultant”; and Annie Lau, “Low Carbon Ambassador” mingle happily with students from Hong Chi, imparting the spirit of sharing love and care.



Photo 5: In “Towngas Organic Rice Dumplings” Event, Peter WY Wong, Towngas Executive Director and Chief Operating Officer – Utilities Business; Joey Leung, “Towngas Organic Consultant”; Annie Lau, “Low Carbon Ambassador”; Towngas Volunteers and students from Hong Chi pose for photo with their handmade rice dumplings.



Photo 6: In “Towngas Organic Rice Dumplings” Event, students from Hong Chi tour around an organic farm and experience organic farming under the guidance of the Instructor from the farm. They also make organic carrot juice and learned the skills of making rice dumplings.



Photo 7:

Towngas introduced two original low carbon organic rice dumplings this year, namely “Sweet Ginger Pork Rice Dumplings with Wine” and “Pumpkin Black Rice Dumplings with Caramel”, using organic minced pork, organic carrot, organic pumpkin and organic pine nuts as the main ingredients, encouraging the community to adopt the four Towngas low carbon diet concepts in their daily lives and enjoy a green Dragon Boat Festival.

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