

chengdoo

CITYLIFE

066

JUL 2013

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**CITY
MAP**
inside



Swiss chef *Fabrizio Zanetti*, awarded with 15 Gault&Millau points, comes to the Kempinski Hotel Chengdu from June 10th to August 10th to pamper our valued guests with some of the best culinary delicacies you could dream of. During his outstanding career, he has worked in several Michelin Star restaurants, together with some of Europe's most famous Chefs like Gordon Ramsay, Joel Robuchon and Anton Mosimann, as well as at the Kempinski Grand Hotel des Bains in the glamorous winter resort of St Moritz in Switzerland. Moreover, Fabrizio Zanetti contributed to some exclusive projects, such as the Olympic Games 2012 in London and the St Moritz Polo World Cup on Snow, making of him one of today's most sought after culinary talents.



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THE LAZY PUG STRIKES BACK



AFTER A FOUR MONTH ABSENCE, THE LAZY PUG IS RETURNING TO CHENGDU ON THURSDAY, AUGUST 15TH

WEEKLY SPECIALS AT THE PUG

TUESDAY

25元 Spanish red/white wine
88元 All-you-can-eat spaghetti
118元 Spaghetti with meatballs

WEDNESDAY

20% off for students & teachers
35元 Guinness pints

THURSDAY

Mexican Night!
30元 mojitos & margaritas
15元 tequila shots
7-9pm Free sangria for ladies

FRIDAY

7-pm Happy Hour (2-for-1)
Belgian beer specials
35元 Pineapple/Malibu/Coconut

SATURDAY

Imported steaks
Hendrick's Martini's with olives
25% off all Martini's

SUNDAY

Brunch from 11am - 2pm
Eggs benedict, french toast & more
Dinner 5-9pm, 35元 American beer

HOW TO FIND THE LAZY PUG

ADDRESS: 富豪首座, 人民南路四段48号附22号

LOCATION: Tongzilin Master Building, 1F

TELEPHONE: 13881782604

ONLINE: thelazypug.com

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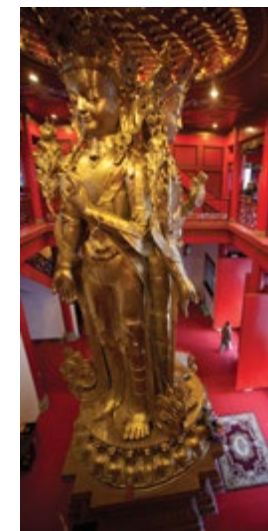
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Tamed Youth: 2013 Sixth Chengdu Biennale

Photos by Dan Sandoval



Chengdu's biggest art exhibition seems to shrink from time to time, and this year's is a case in point: it features 200 pieces created by only 50 upcoming Chinese artists.

The curators seem to have finally given up on forging international links with the biennale, and although all presented works are by young artists, the exhibition only occasionally breathes the spirit of youth. Gone are the rawness, the playfulness, the freshness of ideas, the experimentation, and rebellion that are so often embodied by youth.

The exhibition feels like a tamed down recollection of memories past, and as the ugly posters indicate, the whole thing might be a bust for the experienced Chinese art lover looking to discover little new highlights. If you are, however, unfamiliar with Chinese and Sichuanese contemporary art, it might be worth your time and effort to visit. And besides, the exhibition hall is so fast you'll have plenty of space to yourself—in itself a precious thing in Chengdu.

Chengdu Biennale

July 22 to August 15; free entrance.
Take Metro Line 1 to southernmost stop, Century City (世纪城), and walk 10 minutes east toward the Exhibition Center.
Chengdu Century City New International Exhibition Center Hall 4
198 Shiji Cheng Lu, Shiji Cheng Guoji Huiyi Zhongxin
成都世纪城新国际会展中心 世纪城路198号世纪城国际会议中心



An International Woman

kim dallas bids chengdu adieu



Since 2005, Kim Dallas has been at the forefront of the Chengdu expat scene. From running the Chengdu International Women's Club and organizing its annual Christmas Bazaar to running the Bookworm Literary Festival to supplying Mike's Pizza Kitchen with cheesecake, she's worn a multitude of hats, in addition to her full-time position as mom to her two kids.

Kim, an American, ended up in China after her husband was offered a work contract in Chengdu, what they thought would be an 18-month assignment in this far-flung city they'd never heard of ("We never had China on our radar even for visiting—never in our wildest dreams had we thought about coming to Asia," Kim explained). The Dallases decided to keep renewing the contract in Chengdu, turning down offers in other cities in Asia. But in July they were called back to the United States. Kim sat down with us shortly before she left to reflect on her time in China's city of gastronomy.

The role you're probably most well-known for here is as the Chengdu International Women's Club president. What led you to that role? I always feel that you shouldn't complain about not having anything to do or being bored. I came here and there wasn't very many foreigners here and I didn't speak Chinese and I had two small children so my time to learn was very limited. There was an international women's club, and there was hardly any members or activities so I got a group of like-minded women and we started growing little groups within the women's club, like playgroups for moms with kids, a knitting group, girls' night out, we continued with the book club and monthly luncheons. We were trying to meet the needs of more than just one kind of foreigner in Chengdu. I had some free time, and I love organizing things so that's why I did it.

How do your kids feel about the upcoming move? They're nervous. I think my son is more nervous. This is all he's known, so it's quite hard for him. My daughter's been really positive. When I'm feeling down and sad about it, she's like Mommy, we've never lived there and we have so much to learn and so much to explore. My daughter's going to a Chinese-immersion school, so I think she'll be with a group of kids that are kind of more like what she's used to.

What kinds of difficulties do you think they'll face? I think my kids will be very politically incorrect—if they're in America and they see Chinese people, they'll go, "That's a Chinese person!" Or last summer we were in Chicago, and my son said to my husband, "Why are there so many Africans visiting Chicago? Why do they come to Chicago?" They're so colorblind that they don't realize that in America there are people of all walks of life. So people might be offended, although my kids are saying those things innocently.

The thing that I've loved about being in China is that my kids are still quite innocent and naïve about things. I mean we're pretty open-minded about talking about sex and things like that, but there's a naïveté about both of them. My daughter's 11 and she's still believing in Santa Claus. I think she would have lost her innocence a little bit sooner if we were in the U.S. You go into public school, in the U.S., you're going to have a different socioeconomic—it's not that rich kids can't be mean too, but at an international school everybody's about even, like middle-class, and parents who are involved usually, so they might be going into a situation where it's just not the same, not everybody's the same. But they say kids are more resilient, and I think they'll be excited with all the activities they'll be able to do.

How has Chengdu as a city changed during your time here? Chengdu's definitely becoming more modern and I think that makes life a lot more comfortable here for some people. It appears that people are getting wealthier so it's good that people are able to eat and have a happy life, but it's a little bit sad because you remember how it was. It's probably lost a lot of its charm.

How has the foreign community changed since you've been here? Is this the part where I piss everybody off? I definitely think the foreign community has changed a lot. When we came, we were one of the first big corporations of expats here, and most of the people had never been overseas before. We had no expectations; we were just like this is an adventure for us. I think there are more people who have really high expectations of Chengdu and aren't as happy here or it takes more to please them. So it's a little bit different from the group of people that I met when I first moved here. There were people from the [U.S.] consulate, people with NGOs working here, some Intel people, missionaries. You used to say hi to every foreigner you saw on the street and now you don't really want to bother people, and they don't want to be bothered.

What are the most common complaints of Chengdu's expats? I think the big thing is Western food. I think better Western restaurants would have come by now. I think Chengdu's just not ready for it necessarily; there's so many good Sichuan restaurants. After Chengdu won the gastronomic city [UNESCO title] there were some restaurants that got together, and I was invited to go to talk about improving Western restaurants in Chengdu, and nothing came of it. People from Pizza Hut and McDonald's showed up, and they were talking about places like cafes with nice lunches or higher-end restaurants, but so far not much has really opened. I think some of the big chains from Shanghai are moving here in the next year so, like Element Fresh and Wagas.

“You used to say hi to every foreigner you saw on the street and now you don't really want to bother people, and they don't want to be bothered.”

I was considering opening a restaurant but one of the foreign restaurant owners in town told me it's so hard to have a wholly foreign-owned business. It's a headache, and it would take all of my time.

What are the three things you'll miss the most? First, I will miss the food. Second, the reason I love living here so much is every day I can walk out of my house and see something that'll put a smile on my face. It always seems like you see something like a guy with a *sanlunche* with a pile of cardboard boxes 30 feet into the air or a guy carrying a washing machine up a flight of stairs. It's the shock of something you would never think in your life you would see, and you can walk out of your house and see it. And I think I'll miss our *ayi* a lot, not just because she cleans up after us but because we've been together for eight years and she's our family. She'll be the one we miss the most. Of course our friends too, but she's very special to my children and to us. She's my kids' second mom.

What are you most looking forward to in Portland? Nice restaurants. Nice Western restaurants. Seeing if I'm more relaxed than I used to be. I think I was way more uptight before, as a mom. I'm excited to explore the U.S. a little more with my kids. Portland is very outdoorsy; we can go pick berries, and there's wineries and lots of camping, probably more easy camping. Things will be a lot easier. A lot of things will be a lot easier.

Also, I'm hoping to open a Sichuan food cart. Portland's the city of food trucks; they have over 400 in the city, and my research so far is showing that there's a huge lack of Chinese and Sichuan food. I'm trying to do more whole foods and cater more to the vegetarians and the vegans and introduce real Sichuan food. I feel like I have a really good taste for it, and I'm a total purist when it comes to Sichuan food, so I don't want to dumb it down. I'm hoping to hook up with a bored Chinese granny to be my new best friend.

Do you have a favorite memory of your time in Chengdu? I think I'm going to miss all the dress-up parties that we've gone to here. I love going to costume street and getting a costume made or wearing a wig and doing something crazy like that. I feel people here, Chinese and foreigners, are less inhibited. I just feel kind of more at home and relaxed.

What's been the most valuable aspect of your experience in Chengdu? I think just learning another culture—we're a dual-culture family anyway [Dallas's husband is British]—so it was good to see another big culture like China and see the Eastern way of thinking. The other thing was we met so many other foreigners from different countries, so that's been an extremely valuable thing to us, having friends with different perspectives on life. I think it's been a great experience, and I have gained more from the experience than I ever gave. Last year when some friends left we planned a big reunion so there's a group of us coming back on July 4, 2020.

What do you wish you'd done while you were here but never did? I studied Sichuan cuisine here, and I actually plan to come back to do some more with that, but I wish I would have studied more, and I wish I would have learned more Chinese. The only tip I would say to new foreigners coming in is start learning to read and write also. It's much easier to learn the language that way. I made the mistake of thinking I was going to be here 18 months and just thought I needed some phrases.

What do you think about the future of your Chengdu-based projects that you've now passed into others' hands? With the women's club I felt like it was my baby, and I'm happy to not be involved anymore to be honest. There's different people here now and they have different needs and wants. I've let go, and it is what it is. I gave a lot of my own personal time to it, and I wasn't being paid. I needed to step away from it, and it took a new direction. And the literary festival, I see it just growing and having more attendance and maybe next year I can come back for it.

Pengzhou 彭州

Photos by Dan Sandoval

Stretching north all the way to the Longmen Shan close to the epicenter of the 2008 quake, Pengzhou County has undergone a quick recovery and reconstruction and now offers an interesting mix of history, sightseeing, hiking, and wildlife to Chengdu weekend escapists.

A trip to China's peony capital should definitely include a stop at the city museum, which covers 3,000 years of local history and while it can't rival the size of Chengdu's major museums, its assortment of relics is equally well presented, earning praise during national and international exhibitions. The museum especially prides itself on its significant collection of Song Dynasty gold and silver pieces.

Approximately 20 kilometers north of the county capital sits White Deer Town, which was hit hard during the quake but has been rebuilt for the most part. The area was a hotspot for missionary work in the 1800s, and the French-style architecture preserved in local houses and the church, built by a French priest in the early 1900s, delights visitors and provides a scenic spot very popular among wedding photographers.

Farther north the Jiufeng Mountain offers scenic hiking with beautiful examples of long-forgotten and reconstructed Buddhist and Taoist temples along the way as well as river boat trips.

Eco-tourists will head to the nearby Baishuihe Panda State Level Nature Reserve, a 300-square-kilometer reserve with altitudes reaching 4,800 meters that is home to some 1,770 plant species and 331 animal species, including rare giant pandas, red pandas, golden snub-nosed monkeys, the Himalayan eagle, Chinese Monal, and various birds.

Pengzhou City Museum
Jinpeng Dadao West Section
彭州市博物馆彭州市金彭大道西段

White Deer Town
白鹿镇

Jiufeng Mountain
九峰山

Baishuihe Panda Nature Reserve
白水河自然保护区

Transport
By the end of 2013, the new intercity train should be in operation, cutting travel time between Pengzhou and Chengdu's North Train Station to less than 30 minutes. Currently, buses depart from Chengdu's Wukuaishi Station (五块石车站) for the Pengzhou Bus Station (彭州客运中心) regularly between 7 a.m. and 7 p.m. (the journey takes 40 minutes and RMB12). Buses depart to various destinations in the county from the Pengzhou Bus Station.



A Journey

diy book club



Photo by Dan Sandoval

I think it is not too greedy that I wrote down two items on my wish list at the beginning of the year. The first was to be more honest, both to myself and others. The other was to take action if I really want something; I need to turn more blueprints of the mind into results. Now that we've passed the halfway point, I can say I am doing well. I meditated in Hangzhou for four days. Insomnia left, and I found a more peaceful mind, as a result of being more honest to myself.

What about the other wish? After I finished writing down my resolutions, I considered how I could achieve the second one—what actions I could take. The first was to make a few calls to my friends to see if I could help some of these small groups that I already had connections—through my friends—to. I called to see if I could help organizations serving AIDS patients and Down's Syndrome patients. Then I wrote to CHENGDOO to see if I could continue writing for the magazine. Now I am picking up the pen after a gap of five years. The last big action on my list was launched in January: a reading club.

Reading has long been my most beloved hobby. I remembered buying books in stores by the statue of Chairman Mao when I was in high school, almost 15 years ago. Sanmao and Murakami Haruki were on my list. Majoring in literature and culture, I was exposed to a sea of great minds. Seven years in university only whetted my thirst for reading. The club

is called Shepherd's Reading Club, a name inspired by Paulo Coelho's *The Alchemist*. This little book sort of enlightened me with a new perspective on life. Similarly, I hoped this small club can bring new ideas to people as the book did for me. Things went quite smoothly. I quickly completed a small pamphlet stating the motif, schemes, where and when to meet, and so on. Surprisingly it was quite welcome among my friends from the very beginning. It turns out that some people love reading as much as I do, and they want to talk and share. They want something more serious than sheer entertainment. They want to think—at least sometimes.

On the last Sunday afternoon of every month, we gather in a selected café. Members take turns being the host for the evening, bringing his or her insight and perspectives to the discussion and generally leading the discussion. None of us are really in academic circles, so we discuss cooperatively rather than lecture and listen. As a platform of communication, the focus lies on discussion, question-and-answer, arguments, comments, agreements, and so on. People come with questions and leave with more questions. The topics are chosen three months in advance by the host and myself, in order to give everyone time to read the reference materials about the topic.

The topic for the end of May was "About the City." I was the host; part of my self-assigned homework for this year was to study the city. With a professional background in real-estate consulting, I wanted to know more about city and where it comes and goes for my personal interest. For the club's meeting, I started with the reasons I chose the topic. (I am an active observer. I am given training from my job. The trip to Hangzhou triggered me to think about cities.) Then we moved to the definition of the city, key words of Chengdu, and the comparison between cities. It may sound boring to some people. But it is nice for me to even just think about this idea that there are some people caring about the city and development and related and more serious topics concerning self, change, mind, body, psychology. To put it simply, it excites me to explore the self and the world with books and peers.

I don't know the direction the flub will take. But it has become something I am eager to maintain and make better.

Tan Juan is a native Chengduer who wrote for CHENGDOO as an undergraduate student in 2007 to 2008 and has recently started her new column on personal reflections as a post-80s Chengdunese.

Mega Bites with dandoval

When you think you've had it all you realize you haven't been to Qin Shan Zhai, a busy middle-class eatery that claims to specialize in wild herbs that offer health benefits to all who eat them.

Photos and commentary by Dan Sandoval



snails, abalone, and beauty paste

The menu is another one of those endless arrangements of appetizing images that stimulate your hungry fingers to point wildly around and order much more than you can stomach, and luckily a good share of the listings are "duibuqi meiyou."

First to arrive was the mini snail, which Dan took a bite of ("packaged spicy tofu cubes" was the obvious textural comparison) only to discover mushroom remnants inside, prompting him to quickly return the dish (Dandoval has a strong mushroom aversion).

Next up was the huai shan dandanmian (淮山担担面), a small basic dish which Dan liked most of all, perhaps not surprisingly since the RMB5 bowl of noodles vaguely resembled fangbianmian. Dan was positively surprised by the green pepper deep-fried slices of pig face (青椒煸腊猪脸), which tasted almost like bacon but with the chewiness of beef jerky. But after a few bites he lost interest in this "very generic almost sweet pork flavor." The huge portion of duck blood with tuckahoe, a medicinal mushroom also known as fuling (茯苓土鸭血) prompted Dan to complain, as usual, about the texture of the congealed blood ("It breaks easier than tofu") although he did praise (if you can call it that) the "red soupy mala flavor."

Finally we arrived at the strange: chrysanthemum-flavored green abalone (菊香碧绿鲜鲍仔). Green like spinach, extremely thick but not exactly creamy and with an unusual but not bad combination of flavors, this dish, according to the menu, would "enrich sperm and eyesight." The dark-colored tortoise jelly (美容养颜龟苓膏) promised to provide

beautifying effects—and, indeed, eating it was like eating some sort of face cream—and Dan used it as a palette cleanser between the dishes, though only time will tell if it yielded the promised effects.

Rock-sugar-braised nuts was the menu's translation of 冰糖百合炖皂仁, an interesting jelly dessert with a coconut-meat-like texture, the taste of which reminded Dan of "Chinese medicine when they try to make it taste good but not sweet." The dish left us with a mouth full of chewing-gum freshness and extra yin.

Mai Dan

The RMB100 per person we spent could have easily been RMB50 if we'd skipped some of the unremarkable dishes like stewed chicken (松茸三七炖鸡) or 养颜胖大海, a "seafood soup" that just tasted like ocean water. An RMB10 service charge was added to the bill.



Verdict

As the menu promised, Dan's appetite was "vigorated" until the end. The Sichuanese spicing was dialed down, and although no dish displayed particularly impressive culinary skills, none was especially bad. After all, it's a place that serves busloads of nearby Wuhouci and Jinli tourists who come for the medicinal hotpots and soups (or loud conversations and smoke). And so it's an option in the area if you happen to be (with) a diner who can't handle the mala but still wants to experiment.

Qin Shan Zhai Restaurant

247 Wuhouci Da Jie (northeast of the temple)
钦善斋食府 武侯祠大街247号(武侯祠东北侧)
Tel. 85053333 85098895



Oh Thank Heaven

an unlikely spot for world cuisine

for 7-11

Photos by Dan Sandoval

When 7-11 started opening up shop in Chengdu, there was an audible sigh of disappointment. No Slurpees! No nacho bar! Not even ... cigarettes? Wait a minute, what kind of 7-11 is this? But we quickly got used to this new style of 7-11—the bright, clean convenience store with a charming-if-repetitive soundtrack as a place to grab a quick warm dinner (and even eat it on-site) or a morning or late-night coffee. And while it might not sell Twinkies, with its supply of inexpensive Japanese beers, it's still the best place to grab an Asahi or eight before sitting on the curb outside with some friends—look Ma, I opened a bar in China. Surprisingly, 7-11 also offers a fairly wide range of snacks from around the world, and we chose seven of them to try out.



Gullón Dorada Galletas Artesanales Doradas al Horno (Biscuits María)

These slightly sweet Spanish biscuits are no real news, but their flavor is superior to most of those RMB2 local “breakfast biscuits.” Unfortunately, the streamlined paper packaging means that the outside edges of most of the biscuits end up crushed and crumbly, so exercise caution when opening the package. Make your own DIY Le Petit Ecolier biscuits by putting a piece of chocolate on top. But save your *bi* and buy them at Auchan or Carrefour for RMB8 or 9 instead of the 14 that 7-11 charges.

Tan Good

寻唐记多味脆巴

These are basically the packaged version of the snacks you can buy at old towns around Chengdu, which in turn taste like slightly stale Chex cereal upon which has been dumped a whole bunch of black sesame seeds, salt, and mala powder (perhaps not surprisingly considering we chose the mala flavor). It also comes in five spice and fresh shrimp flavors.



Dried Lemon Snack

即食柠檬片

We wouldn't quite agree with the makers of this food product that this tiny envelope holding 16 grams of what appears to be shreds of pickled lemon peel constitutes a *snack* in the sense of a quick bite to tide you over until a meal. It's more of a mouth flavoring, like chewing gum or a Tic Tac. Except a whole lot stickier and messier to eat, and with definite notes of bitterness, and far more expensive per gram. The package claims that this product is “fresh gravitational,” and with that, as far as we understand, we agree. The wrapper also helpfully reminds us that “Both the skin and flesh are edible” and informs of the product's apparently high vitamin C content.

Kanro Teddy Pop

These “6 kinds of colorful & lovely candies” turn out to be tiny bear-shaped hard candies individually wrapped in six small packages. The clean, futuristic-looking white outer package promises enticingly exotic flavors like “China Blue,” mango & apple, and blood orange soda), which are conveniently color coded and indicated in English and Japanese on the front of the package (and Chinese on the back). Also on the package is a helpful flavor indicator for “sweetness” and “sourness” on the back (this is neutral on sweetness and slightly sour). Indulging in artificially fruit flavored candies means some unlucky soul always gets stuck with the banana flavor, and these colorful and lovely bears are no exception to the rule. Moreover, the banana, blood orange soda, and pink lemonade taste like something you get out of a free candy bowl at a reception desk; the ume (salted plum) & honey flavor has a slight cinnamon kick to it; the China Blue tastes like passion fruit; and the mango apple tastes a lot more like apple than mango and mostly just like sugar.



Baum Roll

芭慕卷

7-11s in Chengdu might not serve Hostess donettes but this is a fair substitute. Baum Rolls might come in a different format (three small logs instead of six tiny inner tubes), and with more superfluous packaging (which did do a decent job at preserving the moistness of the cakes but decimated the tops and bottoms of all three baums) in exchange for less donettey action, but the smell and taste are a dead ringer for that hallmark of American junk food. This German-inspired (?) Japanese-made “chocolate cream flavor mini cake” boasts no added preservatives.



Seven Premium

多味米果

It's a good thing that the photo on the package is so clear because the words thereon don't really help sell the product. In the same way Papatonk gives off a definite Indonesian taste, Seven Premium seaweed rice crackers' salty, slightly malty soy sauce flavor combines well with the crispy texture of the rice crackers and the subtle sweetness from the peanut balls, which we once heard likened to the candy-coated peanuts known as Boston Baked Beans. It's probably the silica packet inside, but these crackers always taste remarkably fresh for food that was packaged two months ago.

Papatonk Indonesian

These “premium shrimp crackers” are a winner in our book. With several different flavors (we chose hot chili and lime), this snack's blend of spicy and tangy is distinctly Indonesian. The sophisticated package effectively sells the product, informing customers that it is a product of Indonesia containing 35 percent shrimp and offering a brief introduction to the history of the snack and also to the temple pictured on the package. P.S. This doesn't taste good if it's old.



Xilai Old Town

西来古镇

Photos by Dan Sandoval

Xilai Old Town is the sort of place that's overlooked in most guidebooks aimed at foreign tourists and probably isn't at the top of the list of must-sees of most visitors to Sichuan. To be sure, the 1,700-year-old town doesn't dish up the culinary variety of Luodai (though it prides itself on its local tofu and duck dishes), nor does it boast the bustling streets of cinematographic Huanglongxi. Xilai nonetheless has its hidden charms.

In recent years, architects have managed to squeeze in some modern designs along the riverbanks, among the preserved examples of Ming- and Qing-era architecture. The renovation of the "old" town is part of two-phase project by Jiakun Architects, who also designed the new clock museum in Anren, the Lyueuan stone sculpture museum in Pixian and the Museum of Contemporary Art in Chengdu's Hi-Tech Zone.

The most prominent example of Xilai's ancient architecture is the Wenfen Pagoda (文峰塔) which features the signature curved tiled roof and marks the end and beginning of a little stroll through the shops of the old town. Old locals joyfully sing along the river in the shadow of trees, and if you're lucky you might catch a glimpse of people skilled in the traditional technique of eye scraping. The development of Xilai's tourism industry is still ongoing, but nobody seems to be in a hurry, leaving Xilai's true attraction—its calm inhabitants who give off an air of friendliness and modesty—intact for some time to come. In that regard, Xilai is outstanding with its magic tranquility that the people breathe and genuine hospitality, making a visit truly relaxing.

Transport

Buses to Pujiang (浦江) leave every 20 to 30 minutes from Xinnanmen Bus Station (新南门汽车站). The 70km highway ride takes about an hour and RMB27. At the Pujiang bus station you can take the 30-minute, RMB4 ride on bus 201, which will take you within walking distance of Xilai Old Town (西来古镇). If you don't want to wait for the bus, a taxi ride shouldn't take longer than 15 minutes and will cost around RMB30. Signs indicate that the riverbank paths here are linked to the Chengdu network of greenbelt bike paths. For an overnight getaway, you could consider adding on a side trip to the scenic Changtan Lake (长滩湖) 12 km west of Pujiang, which also offers camping. Inexpensive, simple guest rooms are available in the old town itself as well.

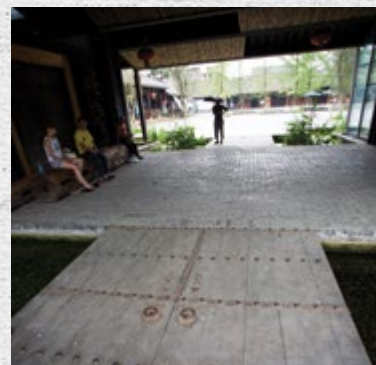




Photo Exhibit

at sea: li jie



With “At Sea” (海上) Chongqing native freelance photographer Li Jie (李杰) follows his interest in tribal life. This time he leaves the Chinese mainland to an undisclosed area that borders Malaysian, Indonesian, and Philippine territories and sea rights, and only recently has been claimed by Malaysia (probably near the islands of the Litigan group west of Sabah).

Despite security restrictions on filming and shooting Li managed to document the simple days of the islanders, frequently in their wooden houses near a calm part of the ocean, away from technology, electricity, education, and government in a free lifestyle with all its up and downs.

The free exhibition is on display through August 18 at the Cannes Bay in Huayang (Cannes Bay (Binghe Lu Yizhou Dadao, 2nd Section 曼纳湾金棕榈进行本次影展 益州大道滨河路二段). Previously, it was on display at the Chengdu Photography Center (成都影像艺术中心), a new photo gallery, studio and professional print shop in the East Music Park, 4 Jianshe Nan Zhi Lu (建设南支路4号) which offers the originals, replicas, and catalogues for sale.



部首 部首

Mandarin Made Easier

learning Chinese characters with radicals

By Lucy Wang

Some students find learning to read and write characters the most difficult part of learning Chinese, and they wonder if there are any rules to help them along. Fortunately, the answer is yes. Although some Chinese characters did in fact originate from pictures, they're not just a random arrangement of strokes.

The part of the character known as the radical (or 部首/bùshǒu in Chinese) can aid language learners in deciphering a character's meaning or pronunciation. In paper dictionaries, they are also used to arrange the order of the characters, so being able to recognize radicals is an important part of knowing the language.

This month, I'm going to introduce the heart radical, which can appear as 心 (xīn) or as 忄 shù. The former, 心 (xīn), is both a radical and a character meaning "heart." To describe someone as kind-hearted you can say, 好心 (hǎoxīn). The latter, 忄 (shù) is a radical but not a character. In oracle bones, the radical looks much like the shape of the heart, but now it's hard to see the heart shape. Since the ancient Chinese people believed that the heart was the center of the chest, the heart radical implies center and core, as in 中心 (zhōngxīn, the center). Later it extended to mean "mind," "feeling," and "emotion." 忄 shù is always seen on the left side of a character whereas 心 is always under the upper part of a character.

Let's look at some examples:

想 (xiǎng) can be used as a verb or a noun. It can mean to think or to miss someone or something—我想你 (wǒ xiǎng nǐ, I miss you.) 你怎么想的 nǐ zěnmě xiǎngde? (What do you think [of something]?) It can also indicate the thoughts themselves, as in 想法 (xiǎngfǎ, thoughts, opinions).

思 (sī) means to think, to consider; to miss, to think of, as in 思想 (sīxiǎng, to miss home, to be homesick. The same character also indicates thought or thinking, as in 思想 (sīxiǎng; thought, thinking).

怒 (nù) angry, indignant; indignation, as in 愤怒 (fènnù; indignant, indignation).

忍 (rěn) to bear or to tolerate, as in 忍耐 (rěnnài, to tolerate) or 忍受 (rěnrěn, to endure).

怨 (yuàn) resentment, grudge; to blame, to complain, as in 怨恨 (yuànhèn; to resent, resentment). An example sentence is 都怨你 (dōuyuànnǐ; you are to blame for all this).

忘 (wàng) to forget.

愁 (chóu) to worry, to be anxious; sorrow. A Chinese idiom is 忧愁善感 (yōuchóushàngǎn)—it means to be very sentimental, sorrowful and melancholy.

情 (qíng) feeling, affection, sentiment, relationships, love. This is a character widely seen and used in many phrases and expressions. 爱情 (àiqíng) means love or relationship. 友情 (yǒuqíng) means friendship. 无情 (wúqíng) means without feeling, or ruthless or heartless.

忙 (máng) busy, fully occupied; to hurry, to hasten. 忙死了 (mángsǐle) literally means busy to death, or extremely busy.

怕 (pà) to fear, to be afraid of; I'm afraid [that ...], I suppose. For example, 现在在下雨，足球比赛怕要延期了 (xiànzài zài xià yǔ zúqiú bǐsài pà yào yángqīle; Since it's raining, I am afraid that the soccer match will be postponed).

性 (xìng) sex, gender; nature, character. 天性 (tiānxìng, natural instincts, nature); 性格 (xìnggé, character); 性别 (xìngbié, gender)

巴适的很
Basi de Hen
your monthly guide to CD cool!

Hongxing 35



Photo by Michal Pachniewski

Hongxing 35 is the graphic arts and design complex along the northern stretch of Hongxing Lu, not far from the TV tower. It's a sprawling gray structure, with bits poking out at odd angles that belie the creative activity within. The building itself houses a small gallery in the back, which holds regular-ish exhibitions and a café or two on the ground floor. It's one of those places that always looked interesting, but I never saw anything at the gallery to write home about, and most of it is, essentially, an office building.

One day, I was in the area, and decided to go to a café there, only to find the space empty. So, serendipitously, I decided to explore the neighborhood behind the complex—红星路三十五号创意产业特色小区 (35 Hongxing Lu Chuangyi Changye Tese Xiaoqu)—bordered by Hongxing Lu to the west, Dongjiaochang Jie to the east, Zhaozhongji Jie to the north, and Sanhuaishu Lu to the south. Medallions set into the intersections proclaim visitors' entrance into this "Commercial Creative Community." Here, I discovered a delightful little community full of teahouses, cafés, noodle shops, box shops. Everything, including the streets, is covered in slate-colored brick, and the residences are laden with red awnings and flower boxes.

Of particular interest is the Peekaboo Cat Café on Yuhuangguan Jie, an odd little space with tasty drinks and

snacks and crawling with beautiful, exotic cats—Siamese cats, Russian Blues, and Persians, to name a few. They're all tame and playful and love being cuddled, too. Patrons are even encouraged to bring their own cats for kitty play dates. A weird place, but great for animal lovers—my five-year-old in particular!

Down the street from the cat café is an Yibin noodle shop serving delicious meaty noodles, fresh paocai, and yummy doujiang included with every order. You can stuff yourself silly for well under 20 yuan.

Another must-see is the narrow, leafy alley known as Wuzhao Lu. There I found a youth culture center, in front of which I once spotted two 20-somethings energetically playing *paiban*, those wooden clacking rhythm instruments commonly found among cheap toys. It looked similar to people playing the spoons, but their rhythms rivaled those of the best beat boxers.

Finally, there's also an Age of Red teahouse, replete with smoking yeyes and vintage décor. If you're looking for a quiet place to while away a lazy afternoon, you can't go wrong with Hongxing 35.

—DF



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