

MAKING “RED TURTLE CUSTARD” IN CHINESE CLASS

英文電子報

Professor of Department of Chinese, Lin Pao-chun, will invite Ku Chia-jun and Kuo Lien-chien, two senior graduate students of master program of Chinese Department to teach students how to make Ong-ku-kow (“red turtle custard”) model with paper at the course of “Folk Culture And Literature” at 1 pm on Tuesday (June 12). Beside enrolled students of this course, interested friends are all welcome to participate in.

Prof. Lin Pao-chun said that it is necessary to increase creative elements in Chinese language teaching to attract the world-wide interest in learning Chinese language. Ku Chia-jun and Kuo Lien-chien are well verse in Chinese food cultures. Their paper-made “Ong-ku-kow” , “longevity peach” , and “ Zongji” (bamboo leaves wrapped rice dumpling) are developed with special connections between Taiwan local tradition and Chinese literature, which agree with the themes of the course.

The two M.A. students will share their ideas on various themes at the class, such as “creative street market and students of Department of Chinese” and “local rice cakes and Taiwan food cultures.” Such a non-greasy and tasty food event affords people with unusual experience and joy of a pastry master, and also can take a “Ong-ku-kow” , or “longevity peach” , or “Fo-kao” (flower cake) with bamboo baskets.

This activity is registered at the door (L201), with 50 dollars charge fee of material. (including bamboo basket, spices , food color, paper pulp). (~Peiling Hsia)