



Graphics by WANG YAN/China Daily

NOTES

From staff reports

BEIJING Folk songs

A folk song ensemble from Hequ County in North China's Shanxi Province, will give a concert at the Forbidden City Concert Hall Thursday evening.

As a part of the Chinese Folk Song Series held at the Forbidden City Concert Hall, the concert will feature rich northern Chinese culture.

The singers are all farmers or shepherds and are also well-known local folk singers, including 72-year-old Di Lanpan, 71-year-old Liu Kuanlai, 64-year-old Xin Lisheng and 10-year-old Tian Shenghua.

Child artists

An exhibition of 150 ink paintings selected from more than 1,000 works by Chinese children will open in Shantou in South China's Guangdong Province on June 1. A catalog of the exhibition will also be published.

The exhibition is organized by the Children's Fine Arts Commission of the Chinese Artists' Association.

Organizers say the works are characterized by the nature of children, particularly their free, bold imagination that should be encouraged. Through the exhibition, experts also hope to discover useful ways to developing aesthetic awareness and skills in Chinese children, organizers said.

NANJING Teacher honoured

John Hopkins University in the United States gave an honorary Doctor's Degree to Jiang Shusheng, president of Nanjing University, on Monday, the 100th anniversary of Nanjing University.

Born in 1940, Professor Jiang graduated from the Physics Department of Nanjing University in 1963 and became president of the university in 1997.

TIANJIN Young talent

An exhibition of young oil painters will be held in Tianjin from May 26-30. Called "New Transformation: 2002 Exhibition of Works by Young Oil Painters from Tianjin" the works will be shown at the exhibition hall at the Tianjin Federation of Arts and Culture Circles. The grand show will include recent works by 21 emerging young artists, including Ma Jing, Zhang Yuan, Su Jing, Cai Jian, Shi Weihua and Chen Huizhong.

The exhibition is co-sponsored by the Tianjin Oil Painting Society and art magazines, Chinese Oil Painting and Northern Fine Arts.

This is the second time since 1999 that a major group exhibition of oil painting has been held in Tianjin, representing the latest development of this art in a city that is an active art centre.

Chinese cuisine cooks up television success

Gastronomical programmes offer fusion of delectable dishes and fun

By YU NAN
China Daily staff

For anyone planning to become a famous chef in China, a big stomach and a flair for art is

The look and smell of Chinese food itself are often enough to arouse a person's appetite, but Chinese cuisine is so extensive that most people only get to taste a tiny amount of what it has to offer the tastebuds.

Now thanks to TV programmes on Chinese cuisine, many budding gourmets can catch a glimpse of Chinese food culture simply by pressing the buttons on their remote control.

Just a few years ago, TV programmes featuring different cuisines were not as popular as they typically followed a professional chef in a white uniform who taught people how to prepare ingredients and cook a dish.

"Cuisine programmes of that time were not at all attractive. Only housewives watched those programmes," said Zhou Baoqing, producer of "Bafang

Shisheng (Gourmet's Gala)" which has become one of the hottest programmes produced by the Beijing Television Station (BTV). Zhou has worked as director of TV cooking programmes for 20 years.

"Cuisine programmes" were nothing but "odds and ends" with woks and ladles. No one ever believed that TV programmes on cuisine could win such popularity among audiences.

The debut of "Gourmet's Gala" in 1999 moved away from traditional cooking programmes and caught the attention of audiences with a new approach.

High ratings

No longer an "odds and ends" programme, audience ratings have put the programme in the top three shows since its debut.

"It is not easy for a cuisine programme to succeed," Zhou said.

Two top chefs are invited to cook, making use of just one main ingredient, for instance, fish, or beef. The chefs are required to create three totally different dishes within 50 minutes.

Four experts and gourmet chefs sit in the studio as judges. They offer scores for the dishes according to the taste, colour and appearance, as well as the cooking skills of each chef.

"Our programme is like an ingredients for each programme are usually beef, fish, curd, spinach or egg, which easily be bought at any time, which is another appealing aspect of the programme.

Although cooking shows have won widespread popularity, some cooks complain that some programmes only feature complicated dishes that they have no chance of creating on their own.

Zhou said that the difference between their programme is that it is designed as an entertaining programme with the goal of popularizing Chinese cuisine, not a traditional program to simply teach people how to cook.

Zhou's programme is not the only TV show that goes beyond the kitchen. "Ma Quanxi" (The deli-

and I am already tired of smelling smoke every day in the kitchen. But this programme lets me enjoy all the beautiful Chinese cuisine. I suddenly find out that cooking can be so creative."

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cacy of China), another cuisine programme in the style of competition, shown on China Central Television's Channel 2.

The programme is named after the biggest banquet of China that took place in the Qing Dynasty (1644-1911) in which at least 108 dishes from traditional menus of Han and Manchu cuisine were presented.

The best chefs from across the country send in applications to join the show. (More information is available at <http://www.mhcx.com>.)

Watching the programme is like taking part in a virtual banquet 100 years ago.

Although gameshow-style cuisine programmes have been widely accepted by audiences, traditional programmes that teach people how to cook have also upgraded their shows in an attempt to appeal to people's appetites.

Professional chefs, who may be good at cooking but are not good at expressing themselves, are replaced by amateur cooks, who are usually well-known entertainers. Although they are not the greatest of cooks, they fill the programmes with laughter.

Na Wei, a talk-show host who works for Phoenix Satellite Television, also hosts "Shiquan Shimeji," which is a new cuisine programme on BTV-7.

The producers chose him largely because of his humour that enchants audiences.

Na said he had never watched cuisine programmes before and seldom cooked for himself at home. So his performance in the kitchen is genuinely one of a complete amateur.

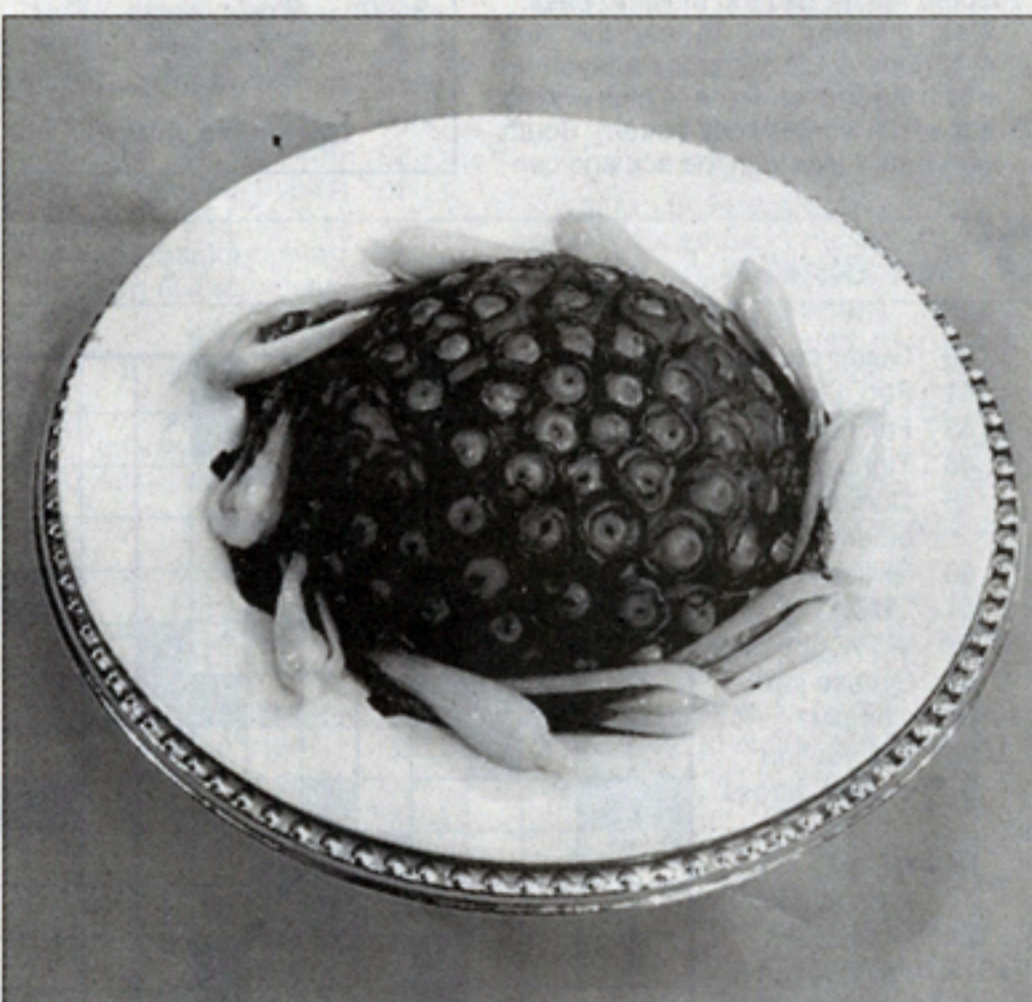
"Cuisine itself is entertaining and that should give people some sort of satisfaction," Na said.

"So cooking programmes should also be entertaining. Laughing and joking is the best way to achieve this."

"Daily cuisine," a traditional cuisine programme on CCTV-1 that serves people with one or two new dishes at noon every day includes Wang Yang, a well-known comedian, as the host.

The popularity of these cuisine programmes has established themselves as one of the channels for people to enjoy wonderful Chinese cuisine in the information age.

Gourmet chefs offer recipes to public



Baked Pork in Casserole Dish (A Beijing specialty)

Ingredients:
300g pork with fine-skin attached
200g pickled Chinese cabbage

Frozen bean curd, bamboo shoots, two kinds of mushrooms with donggu mushroom and houtou

mushroom as the best choices, vermicelli

Preparations:

Cover pork with salt. Bake until skin is golden yellow and crisp then slice.

Boil pickled Chinese cabbage in casserole. Add frozen bean curd, bamboo shoots, donggu mushrooms, vermicelli and the crisp pork top.

Tri-coloured Eggs

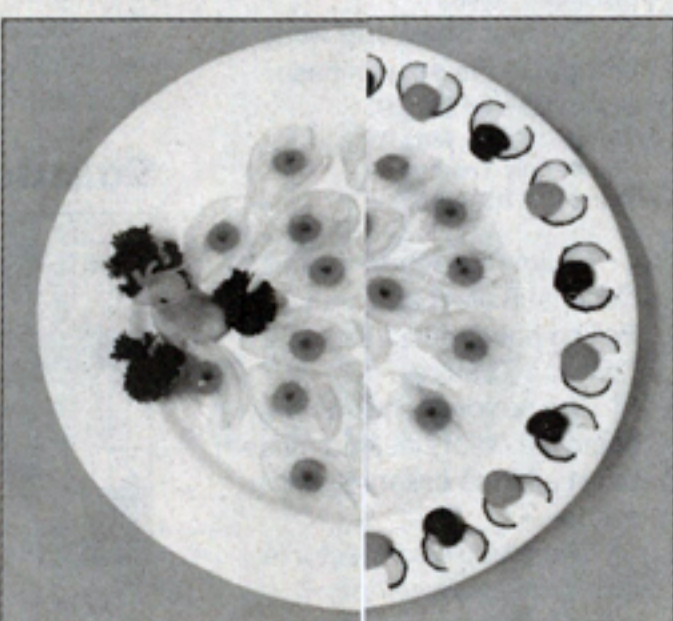
Ingredients:
800g salted duck eggs
200g carrots
Aloe and cucumber

Preparations:

Slice salted duck eggs and form a peacock picture with the slices on a plate.

Pour chicken broth over the eggs. Steam for 10 minutes. Cool.

Sculpt carrot into the upper-body of the peacock. Place aloe and cucumber pieces around the plate.



Dragon Eye Pork

Ingredients:
300g pork with fine-skin attached

10g lotus seed
50g cabbage

Preparations:

Boil pork until half-cooked. Deep-fry the pieces in heated oil for a few minutes until skin turns golden yellow.

Fry shallot, ginger, garlic, caraway, aniseed and apples with soy sauce, vinegar, sugar

and oyster sauce for 3 minutes.

Add the pork and simmer on low heat. Remove the pieces to a plate when it's 80 per cent done. Slice the pork when it cools down.

Boil lotus seed and put each into one pork slice, then roll. Put the rolls into a bowl with all the fried ingredients and sauce. Steam until completely cooked.

Put a plate on the bowl and turn upside down. Add tender cabbage around the pork.

THE PEOPLE'S REPUBLIC OF CHINA
INVITATION FOR PREQUALIFICATION
LIAONING URBAN TRANSPORT PROJECT
FUSHUN ROAD CONSTRUCTION PROJECT
(LOAN NO. 4453-CHA)
(Bid No.: ITC-022030)

This invitation for prequalification follows the general procurement notice for this project that appeared in Development Business No. 524 of December 16, 1999.

The Government of the People's Republic of China has received a loan from the International Bank for Reconstruction and Development (IBRD) toward the cost of the Liaoning Urban Transport Project and it intends to apply part of the proceeds of this loan to payments under the contracts for: **Fushun Road Construction Project:**

FSRI/19.0 **Nine Section of South Hunhe Road**
(Expressway from Hunhe Bridge to Heping Bridge)

China International Tendering Company (hereinafter referred to as ChinaITC) intends to prequalify contractors and firms for Fushun Road Construction Project. It is expected that invitations to bid will be made in July 2002.

Prequalification will be conducted through prequalification procedures specified in the World Bank's Guidelines: Procurement under IBRD Loans and IDA Credits, January 1995 (revised January and August 1996 and September 1997 and January 1999), and is open to all bidders from eligible source countries, as defined in the guidelines.

Interested eligible bidders may obtain further information from and inspect the prequalification documents at the China International Tendering Company (ChinaITC) (address below) at 9:00-15:30 (Beijing Time) from May 22 to July 5, 2002. A complete set of prequalification documents in English may be purchased by interested bidders on the submission of a written application to the address below and upon payment of a nonrefundable fee of RMB1,000 or US\$120. The method of payment will be cash or cashier's check. The document will be sent by not later than 17:00 (Beijing Time) on July 5, 2002.

Applications for prequalification should be submitted in sealed envelopes, delivered to:

Fushun Urban Road Construction Project Office
Address: No. 60-2 Hunhe Beilu, Shuncheng District, Fushun, Liaoning, China
Telephone: 0086-413-7735610 Fax: 0086-413-7735609
by 17:00 (Beijing Time) on July 5, 2002 and be clearly marked "Application to Prequalify for Liaoning Urban Transport Project—Fushun Road Construction Project [Contract Name(s) and Number(s)]."

The Procurement Agent: China International Tendering Company (ChinaITC)
Address: Room No. 506, Jiu Ling Building (North Wing),
No. 21, Xisanhuan Beilu, Beijing 100089, China
Telephone: 0086-10-6840440/68404425 Fax: 0086-10-68404713/68418830