

SUN YAT SEN NANYANG MEMORIAL HALL

LET'S CELEBRATE WITH UNCLE TING:
DRAGON BOAT FESTIVAL



Name:

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Let's Go for a Hunt!

Uncle Ting is on his way to buy some rice dumplings for Dragon Boat Festival. Let's find him and the following items in the picture.



Uncle Ting



1 basket of
rice dumplings



The Poet
Qu Yuan



1 pail of water
with fishes



1 scented
pouch



Dragon Boat Festival or Duan Wu Festival (端午节, "double fifth"), also known as Dumpling Festival, is an important festival for Chinese communities around the world. It falls on the fifth day of the fifth lunar month around the summer solstice.

The consumption of rice dumpling is one of the most popular customs associated with the Dragon Boat Festival.

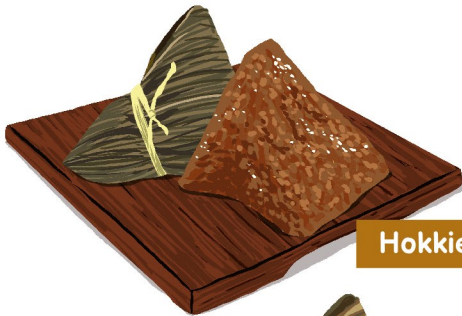


Spot this oil painting in the Sun Yat Sen Nanyang Memorial Hall!

Mix & Match!

Rice dumplings, also known as Zongzi (粽子), are usually wrapped with bamboo leaves in triangular-shaped parcels. While all dialect groups use glutinous rice as filling, they each have their own recipe.

Help Uncle Ting match some of the common glutinous rice dumplings from the various dialect groups in Singapore to its correct key features!



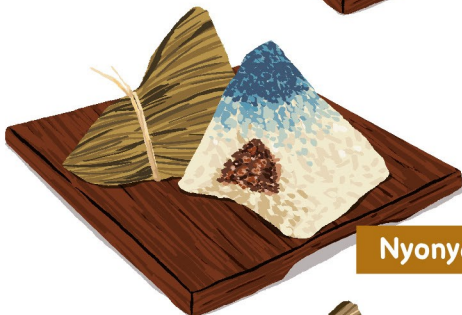
Hokkien-style

- Contains minced lean pork with candied winter melon



Cantonese-style

- Contains red bean paste or lotus paste



Nyonya-style

- Darker-coloured rice



Teochew-style

- Contains split mung beans

Which of the above is your favourite rice dumplings or what ingredients would you like to include in your very own rice dumplings?



Spot the Difference!



Another popular tradition associated with the Dragon Boat Festival is the sport of dragon boat racing.

Dragon boat races are held to commemorate the patriotic Chinese scholar, Qu Yuan (屈原) from Warring States period (战国, c. 475 – 221 BC). Over time, this tradition evolved to become an exciting competitive team sport!

Did you know that a typical dragon boat race team consists of a group of paddlers, a drummer who sets the pace and a steersperson who commands the crew?

Help Uncle Ting to spot and circle the 5 differences.



Speed, strength and resilience are 3 key elements of a successful dragon boat team. What do you think is another key element in order to achieve the best result?

Scan the QR code below to learn more about the story of Qu Yuan!



<https://go.gov.sg/storyofquyuan>

Let's Create!

Did you know? Wrapping a rice dumpling is not as easy as it looks - the process requires a firm grip and knowing where to place your fingers to make sure the filling is kept in place.

It is an art to secure the rice dumplings well to hold its shape during the long cooking process.

Let's create your very own rice dumpling origami at home!

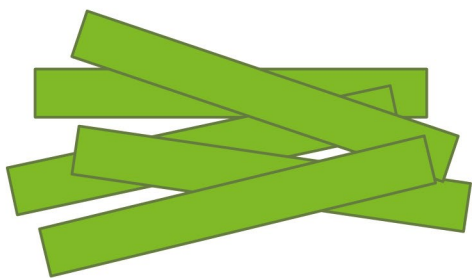


Materials needed:

1-2 Green construction paper (A4 size) · String · Scissors

Step 1

Cut a piece of green construction paper into 4-cm strips.



Step 2

Fold one end of the strip into a triangle, and then repeat the triangle shape again and again until you reach the end of the strip.

(TIP: Parents can draw lines for young children to fold along. It makes the whole folding process much easier.)



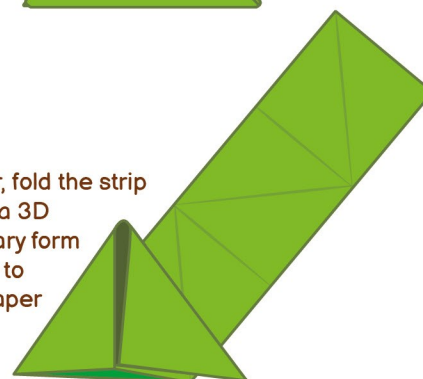
Step 3

Unfold the paper so you can see the triangle creases in the paper.



Step 4

Using the lines in the paper, fold the strip while following the line into a 3D triangle. Using the preliminary form of the 3D triangle, continue to fold the remainder of the paper around and around making the triangle shape sturdier.



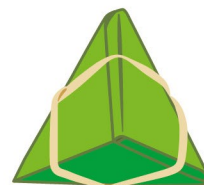
Step 5

Tuck the end of the paper inside the triangle.



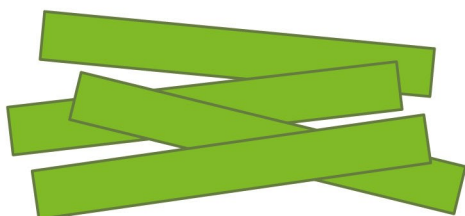
Step 6

Wrap the string around the triangle and tie a double knot to secure it.



Step 7

Repeat with each paper strip.



Step 8

Use a longer string to connect all rice dumplings.



You may try another variation of the origami by scanning the QR code below!



<https://go.gov.sg/origamiricedumpling>