

What's On

Portal to the past

Photographer Tang Xilin's exhibition "Echoes of Silence" is showing at the Cangcheng Impression Art Space through March. The works of the veteran photographer capture the essence of old Songjiang, his birthplace. Driven by a profound love for his hometown, Tang began documenting Songjiang's ancient cityscape in the 1970s. Witnessing the imminent demolition of historic houses in the 1990s, he felt compelled to preserve the images of a disappearing lifestyle, silently conveying the "nostalgia" of his homeland. These photographs serve as a portal to the past, tracing the remnants of yesteryears scattered across Songjiang. The exhibition is on at at 197 Zhongshan Road W., 10am-7pm every day.

Wall-less art museum

The exhibition "Mountains and Rivers" at Art+ Century Museum in Rabor Nova features nearly 300 paintings by over 60 renowned Chinese artists such as Huang Yongyu and Guan Shanyue and explores the theme of nature-inspired landscapes and patriotic sentiment. The exhibition is divided into one main exhibition and three special exhibitions, each taking place in public spaces such as lawns and gardens, creating a "wall-less art museum." The exhibition runs until August 1, 2024, at 885 Wangjiashe Road.

Mystery of Shanhaijing

The Guangfulin International Cultural Exchange Center is hosting the Mystery of Shanhaijing (Classic of Mountains and Seas) exhibition. Shanhaijing is an ancient text made up of mythological and geographical lore. This extraordinary showcase, hailed as a visual feast, features a 9.9-meter-long and 1.9-meter-high "Mountain and Seas Map," 10,000 sculptures of 447 mountains, over 7,900 tribal figures and over 1,900 divine beasts, herbs and divine trees described in the classic. The exhibition is ongoing at 3088 Guangfulin Road.

Tan Weiyun

A weaving exhibition recently opened at Yunjian Hall, showcasing a blend of traditional craftsmanship and modern textile technology.

The event, running until July 1, features a stunning collection of works that highlight the rich history and rapid industrial development of weaving, including 60 runway outfits and over 200 exhibits.

In the exhibition space, spanning over 3,000 square meters, visitors can marvel at new textile technologies used in aerospace design, fabrics made from recycled meal boxes, textile-based artificial blood vessel stents and even a Mona Lisa made from buttons.

The "Tracing Origins" section focuses on the beauty of traditional weaving, embroidery and dyeing. The well-designed layout brings to life the exquisite craftsmanship of weaving in the Yangtze River Delta region, showcasing models of ancient looms in various dynasties, alongside folk embroidery, dyeing artworks and precious silk relics.

The "Cultivating Depth" section highlights the spirit of deep cultivation in the Delta's weaving enterprises and displays their latest achievements in collaborations between industry, academia and research. Through photos, physical samples, model demonstrations



EDITOR'S PICK

Weaving exhibition showcases traditional crafts, hi-tech textiles

and videos, visitors can witness the integration of cutting-edge technology in home textiles, knitting, dyeing and cheongsam products.

The "Imagining the Future" section leads visitors to the frontier of textile technology. This zone showcases innovative applications in aerospace fabrics, biomedicine, low-dimensional materials and environmental technology. Exhibits include lightweight, high-temperature-resistant aerospace textiles, nanofibers with special functions and eco-friendly textile materials.

"You can see the care put into this exhibition," said Hu Deyin, an inheritor of brocade weaving from Nanjing, Jiangsu Province. "Each item comes with detailed explanations, allowing the old objects to 'speak.'"

Curator Mao Dan, an associate professor at Donghua University's Fashion and Art Design Institute, emphasized the effort involved in gathering the rare and precious items on display.

"Many of these exhibits are usually housed in museums, galleries, scientific laboratories, or with intangible cultural heritage inheritors and master craftsmen. We sought them out one by one," Mao said. "The final presentation is outstanding, showcasing not only the pinnacle of contemporary textile technology but also the comprehensive heritage of traditional crafts."

Date: through July 1
Address: No.69, 6 Renmin Road S. 人民南路6弄69号

Season sizzles with return of local savory herbal pancakes

Tan Weiyun

IN Songjiang, a seasonal culinary treasure has made its return: "Caotou Ta Bing." Bursting with flavor and teeming with the essence of early summer, this savory herbal pancake is now available, ready to tantalize your taste buds. Each bite delivers a harmonious blend of textures and flavors - soft and chewy with a subtly sweet and fresh taste.

The preparation process is a labor of love. Fresh caotou (edible wild herbs) are meticulously washed, blanched and chopped before being mixed with glutinous rice flour in a precise ratio - 4 pounds of flour to 1 pound of caotou.

Begin by cleaning the caotou thoroughly. Blanch it in boiling water to soften, then squeeze out any excess moisture and chop finely.

In a mixing bowl, combine the chopped caotou with glutinous rice flour, a small amount of regular flour, salt and a hint of sugar. Gradually add warm water and knead until a smooth, pliable dough forms.

Divide the dough into small, even portions. Roll each portion into a ball, then flatten into a cake shape with a gentle press.

Heat a generous amount of oil in a flat-bottomed pan. Cook the cakes over low heat, allowing them to turn a beautiful golden brown on both sides. The slow cooking

process ensures a crispy exterior and a soft, chewy interior.

For those with a sweet tooth, adding red bean paste or other fillings during the dough kneading process can enhance the flavor. Additionally, adding a bit of water during frying can make the cakes even softer and more glutinous.

The versatility of Ta Bing is one of its greatest charms. While the traditional caotou filling is beloved for its fresh, earthy taste, the possibilities are endless.

Fillings such as pumpkin, pork and red bean paste offer delightful variations. A new version featuring lettuce leaves has been introduced this season, promising another tasty layer.



Chinese Snacks

This is a series of stories about famous snacks in China. Each article will break down the ingredients of each tasty treat and tell you how it is prepared. Interesting stories about how each snack got its name will also be included.

