



SPOTLIGHT ON G.B. HONG KONG

SPOTLIGHT ON OUR COUNTRY

SPOTLIGHT ON OUR CITY: In 1842, the Qing Empire and the British Empire signed the "Treaty of Nanking", permanently ceded Hong Kong Island and became a British colony. During World War II Japan ruled Hong Kong for about three years. On 1 July 1997, Hong Kong was transferred to China and the Hong Kong Special Administrative Region was established.

Places to visit: Theme Park - Ocean Park & Hong Kong Disneyland, Natural sightseeing – Lantau Island & Cheung Chau Island, Cultural trip – Tai O Village & Hong Kong Heritage museum.

Population: 7,107,000 of which 93% are Chinese

Economy: The global financial centre index score released in 2015, Hong Kong is third ranking, after New York and London.

Currency: 10 dollars = £ 1.03

Language: Cantonese & English

Flag: The Regional Flag

Climate: Humid subtropical climate

SPOTLIGHT ON A GB MEMBER

Hello GB friends,

My name is Christy Wx, I am 12 years old and I joined GB 80th Company in GBHK headquarter since 2014.

I live in a private apartment at Tseung Kwan O with my parents and my elder brother. Our house is near the beach and the sunset view is so beautiful. We are Christian and go to worship every Sunday.

I am a Primary Six student and go to school from Monday to Friday, 8.20am to 3.15pm. I go to school on foot and my school is a Christian school.

Every Saturday afternoon, 2:30-4:00pm I go to GB and I am a "Senior". I enjoy going to GB because I get to meet up with my friends and learning more in GB. We do lots of activities in GB - sing hymns, read bible, badge work, crafts, marching, drawing, doing exercise and cooking. Drawing is my hobby that I will make some little crafts to my GB friends for blessing. Last summer holiday, I joined the Junior Leader Training Course in GB headquarter. Now, I completed the six months internship and enrolled in February 2017.

On 1 October, 2016, it was my first time joining the Flag-raising ceremony in Golden Bauhinia Square at Wanchai. Although I felt sick at the ceremony, it was an amazing experience for me. We did the marching with another 12 Hong Kong Uniformed Groups before the Chief Executive of the Hong Kong Special Administrative Region. I felt so proud to be a GB member and I will try my best serving our company.

May God bless you!
Christy



PHOTO GALLERY

Flag Raising Ceremony



Navigator Members



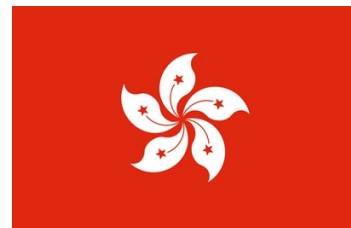
Joint Camp



Meet Christy



Hong Kong National Flag





SPOTLIGHT ON G.B. HONG KONG

the girls' brigade
girls' lives transformed
god's world enriched



Every GB country around the world has the same:

Aim, Motto, Principles, Badge & Vision

But, look at the GB facts here and spot the similarities and differences between GB in our country and yours!

Our History

In 1962, The Girls' Brigade Hong Kong set up its First Company in YMCA of Hong Kong. Then in 1977 the Hong Kong Council was established to develop the Girls' Brigade movement further. Later, in 1997, the Navigator Section for senior ladies was started. Our companies come from different Christian sects, community centres and schools. In recent years we have expanded our scope to non-Christian schools, with the aim of cultivating and serving more girls beloved by the Lord.

Statistics

Number of Companies: 44
Number of Members: 1,200 (2016 figures)

Age Groups & Sections

Cadets: 6-7 years Juniors: 8-9 years Seniors: 10-11 years
Pioneers: 12-19 years Navigators: 55+ years

Uniform

Ceremonial uniform is worn for formal occasions and for services; it includes a white long-sleeved shirt with badges and a navy skirt. All sections wear black shoes with white socks. Officers wear white long-sleeved shirts with badges & a navy skirt with a different design and black low-heeled shoes.

Programme

Our badgework programme is called a four-fold programme which stands for Spiritual, Social, Educational and Physical aspects. For the young leader training, we organise different training courses for them to grow, to live out our motto: Seek, Serve & Follow Christ. Apart from the cadet leadership training, officers' training and officers' retreats are provided.

Awards

Cadets, Juniors, Seniors, Pioneers and Navigators can achieve - Spiritual, Social, Educational and Physical badges. Pioneers work for Youth Leader Awards and Brigader Brooch
Officers attend Advanced Officer Training Course and International Award

Activities

Last year, we welcomed the Navigators members joining our three days Macau mission trip. The eldest GB member was 80 years old! So this amazing team included 13-80 years old and we did our best to share the gospel.

And Something Special you should know

Apart from our company training and activities, we care about the girls suffering in different places. We went to Cambodia in 2016 visiting girls' schools and the girls' shelter for the rescued child prostitutes. After that, we designed and wrote a training kit called 'Not for Sale' anti-human trafficking training package for Hong Kong Churches and Schools. We got good feedback from the users and let more people to care about this issue

And Finally An Idea To Share:

Chinese New Year is a time of enjoying many delicious foods and snacks. One of our popular desserts during this festive season is Chinese New Year's cake (nian gao) because it means growing taller, achieving higher. Every year, it signifies a prosperous year awaiting ahead.

Ingredients:

200 gm glutinous rice flour, 70 gm wheat starch, 250 gm brown sugar in bar, 1 cup water, 80 ml coconut cream, 30 gm oil + a dash to grease cake mould, 1 egg, whisked.

Method:

Use a saucepan to bring 1 cup of water to boil. Add brown sugar and cook until dissolved. Stir in coconut cream and oil. Drain syrup through a fine sieve. Let it cool down. Sift glutinous rice flour and wheat flour twice. Add flour bit by bit into syrup, stir constantly and combine well. Transfer batter to a greased cake mould. Place in a wok; cover it; steam over high heat, for 60 to 75 minutes. The cake is very sticky, and will still stick to your needle/chopstick if you test it. But if you cannot taste any raw flour, it is done. Let it cool. Refrigerate for at least 3 hours. Slice when cold. Coat the sliced cake with whisked egg, fry on medium-low heat until both sides are brown. Serve hot.

Find Out More

You can find out more about GBHK from
Website: www.gbk.org.hk
Facebook page: The Girls' Brigade Hong Kong

