

Sphere

ISSUE 30

THE INTERNATIONAL JOURNAL OF THE HUTCHISON WHAMPOA GROUP



OUR GLOBAL *Kitchen*



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ISSUE 30 DECEMBER 2011



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WHEREVER we live or work, we have many basic needs in common, be they food, reliable access to electricity, a clean and hygienic home environment and, to make the world go round, love. This issue of *Sphere* magazine touches on all these.

We survey Hutchison employees across the network to discover the diversity of cuisines they enjoy. We find out how Power Assets has become a global player, building on the success of Hongkong Electric. We learn how Hutchison China is transforming everyday necessities with its White Cat homecare products. Finally, we look at love in action as participants in Round 1 of the Li Ka Shing Foundation's "Love Ideas, Love HK" philanthropic campaign complete their projects.

Happy reading and we welcome your feedback to SphereE@hwl.com.hk

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For the first time, Power Assets is earning more from operations outside Hong Kong than at home. But it never forgets the city it began lighting up more than 120 years ago.
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Having a great idea to benefit the community is one thing, turning it into action is another. *Sphere* meets inspiring individuals who have succeeded with the help of grants from the Li Ka Shing Foundation's "Love Ideas, Love HK" initiative.

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"Sleepy old cat" awakes
Hutchison China is developing a product portfolio in Mainland China that may see it one day emerge as "a Chinese Johnson & Johnson". Among the leading lines is White Cat, an iconic laundry brand, into which it has breathed another life.
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What's for lunch?
This simple question elicits a smorgasbord of delicious answers when asked of Hutchison employees around the world – and many love cooking their national dishes.

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COVER AND COVER STORY ILLUSTRATIONS: BERNARD CHAU

Hutchison Whampoa Limited 



Farm Fresh

UNITED KINGDOM **3** UK has launched an initiative to bring high-speed Internet broadband to rural communities throughout the UK. Grateful farmers now have easier electronic access to commodity prices and weather reports. **T**

PANTING PEDALLERS

CANADA Husky Energy employees took time off at lunch to pedal a 30-seat bike through downtown Calgary, Alberta to raise money for Canada's Heart & Stroke Foundation. Together with Husky's corporate donation, the team raised over CAD47,000 (USD45,800) to support continuing research and education by the foundation. **I**



Lashings of Excitement

UNITED KINGDOM To launch its range of handmade eyelashes, Superdrug turned the London Eye tourist attraction into a beauty treatment zone. Superdrug experts fitted eyelash extensions onto enthusiastic



participants as the giant Ferris wheel turned. Beauty bloggers, media and 150 lucky draw winners from Facebook and Twitter were invited to this event that took place over 122 metres (400 feet) in the air. **R**

- C** CORPORATE
- P** PORTS & RELATED SERVICES
- H** PROPERTY & HOTELS
- R** RETAIL
- T** TELECOMMUNICATIONS
- I** ENERGY, INFRASTRUCTURE, INVESTMENTS & OTHERS



Enfield Intermodal
Logistics Centre
(Sydney)




APPLAUSE! Harbour Plaza Hotels and Resorts received the "Best Local Hotel Chain" by TTG Travel Awards for the second consecutive year.

Logistics Leap

AUSTRALIA Hutchison Port Holdings (HPH) was named operator of the Enfield Intermodal Logistics Centre, in New South Wales, Australia. The state government also handed over to HPH operations of a third container terminal in the Port of Botany, set to be in action in 2013. **P**

ART WORK

HONG KONG Hutchison Whampoa has teamed up with members from the Hong Kong Physically Handicapped and Able-Bodied Association to enrich the lives of handicapped citizens in Hong Kong through interactive paper-cutting and crockery workshops. These workshops were designed to foster the exploration of participants' talents and the growth of their confidence in social situations. **C**



CONGRATULATIONS!
Harbour Plaza North Point hotel Executive Chef Lau Chi-kit took the silver award in the dim sum category of the Hong Kong Tourism Board's annual "Best of the Best Culinary Awards".





DIGITAL DAWN

HONG KONG Hong Kong radio broadcaster and HWL subsidiary Metro Broadcast, now into its third decade, has been licensed to provide a round-the-clock digital audio broadcasting service. It plans to roll out three digital channels soon. **I**



It's Magic!

HONG KONG More than 300 children had a magical lesson at the Wonderful Worlds of Whampoa, with Hong Kong magician Louis Yan. **H**

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WILD VISION

CANADA Husky Energy has unveiled its flagship stewardship programme, the Husky Energy Endangered Species Program. This CAD1.25 million (USD1.24 million) initiative centres on conservation of some of western Canada's most threatened species – including the burrowing owl, the black-footed ferret, the swift fox and the northern leopard frog – by funding research and reintroduction efforts by the Centre for Conservation Research at the Calgary Zoo. **I**

YEAH! Harbour Plaza 8 Degrees was awarded Best Mid-Range Hotel by Asia Hotel Forum.



Green Seas

HONG KONG HK Electric is supporting the use of green energy generation by sponsoring 500 sets of micro solar panels to be installed on fishing boats and other maritime vessels to power their electrical components and ultimately reduce their use of diesel fuel. The panels are estimated to generate over 30,000 units of green electricity each year. **I**



HEAVY MAINTENANCE

CHINA Guangzhou Aircraft Maintenance & Engineering Company Limited (GAMECO), a JV that includes Hutchison and China Southern Airlines, continues to expand to support the airline's rapid growth, plus increased aviation business in Mainland China. A new hangar with workshops, now under construction at the Guangzhou Baiyun International Airport, will be able to accommodate the Boeing 787 Dreamliner, soon to be introduced by China Southern. **I**



Home Run

HONG KONG 3 Hong Kong fibre-optic network has brought faster delivery of broadband to an estimated 1.5 million homes in the Internet-crazy city with the launch of its latest offering, 3Home. Naturally, its customer service and installation teams are dubbed "3Home-Runners". **T**



A RACE FOR LIFE

THE NETHERLANDS Europe Container Terminals (ECT) fielded a team of runners for the "Roparun" (short for Rotterdam-Paris-Run), a charity race to raise money for the care of cancer patients. Twenty-five ECT employees participated in the 530 km (330 mile) race, and together raised over EUR20,000 (about USD27,100). **P**

Global strategy transforms local power player

More than 120 years of highlights



1890

1889

The Hongkong Electric Company Limited is incorporated and shares offered to the public.



1890

The company commences operations and lights up Hong Kong's first electric street lamps with two steam driven 50 kW generators imported from the UK, installed at the newly constructed Wanchai Power Station.

1898

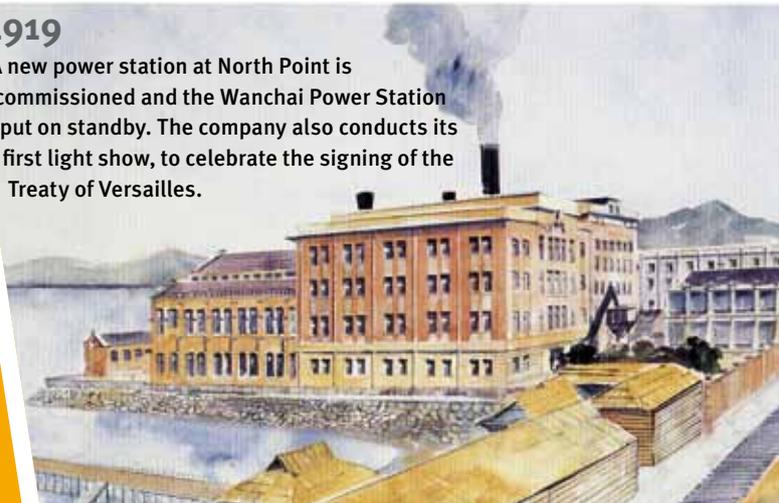
Hong Kong's first electric lifts are installed at the Queen's Building powered on a DC supply from the company's first sub-station.

1905

The company adopts a policy of keeping all cables underground, despite the persistent risk of termites eating the cable coverings.

1919

A new power station at North Point is commissioned and the Wanchai Power Station put on standby. The company also conducts its first light show, to celebrate the signing of the Treaty of Versailles.



1968

A 60 MW unit is commissioned at the new Ap Lei Chau Power Station to meet surging demand.

1972

The company's first Mitsubishi 125 MW generator is installed at Ap Lei Chau, upgrading the transmission network voltage to 132kV.



1972

1981

The first interconnection is made with China Light & Power's Kowloon network, allowing transfers of up to 480 MW.



1982

Since embarking on an international strategy 10 years ago, Power Assets Holdings Limited has successfully established itself as a force in the global energy market. Earnings from its activities outside Hong Kong now exceed those from Power Assets' Hong Kong operations and, as *Sphere* reports, are set to contribute even more.

FOR MOST OF ITS LONG EXISTENCE, the company now known as Power Assets was a local utility through and through. The city's hectic pace of development across different eras meant that the home town of the Hongkong Electric Holdings Limited, as it was known until mid February this year, offered plenty of room to grow.

All that began to change about 30 years ago, when manufacturing started moving out of Hong Kong into southern China's Pearl River Delta. At the same time, land shortages constrained prospects for the city's further physical expansion and population growth on Hong Kong Island, the power company's heartland.

"There used to be a 10-12 per cent annual increase in electricity demand during the 1970s," recalled Power Assets Group Managing Director Tso Kai Sum. "But this has now declined to around 1-2 per cent in recent years especially with energy conservation initiatives in various sectors of the community." Faced with a mature, low-growth local market, the company decided to shift course. "Power Assets had to go global for its shareholders," said Mr Tso.

Now, the company has interests in 6,790 megawatts (MW) of power generation assets and over 400,000 kilometers of power and gas networks outside Hong Kong serving a total of 12 million customers.

The new focus has brought the company face-to-face with a host of challenges in the global power market, such as the need for investors to have very deep pockets and lengthy investment horizons. This high entry barrier explains the cautious, considered approach behind Power Assets' investment strategy, namely that it is long-term, focused on areas with clear regulatory regimes and looks for stable, reasonable returns.

As pinpointed by Mr Tso, Power Assets' ability to team up with heavyweight partners HWL and Cheung Kong Infrastructure Holdings Limited (CKI) has delivered significant financial muscle, on top of an enviable business reputation. This has boosted the company's standing as a serious player in the international energy market, a view reflected by senior executives of overseas power businesses in which Power Assets has already invested.

1945

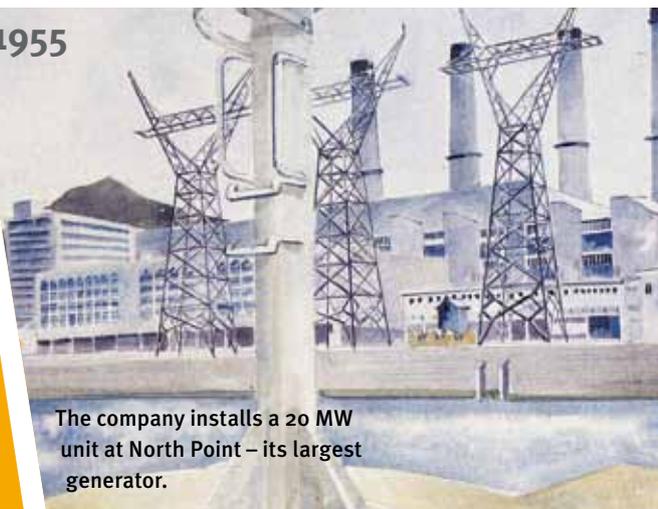
The company resumes operations at the North Point Power Plant after over three years of Japanese occupation.



1945

1955

The company installs a 20 MW unit at North Point – its largest generator.



1976

Hongkong Electric Holdings Limited is established as the holding company of Hongkong Electric and other subsidiaries and listed in Hong Kong.

1977

Publication of a colourful history of the company, *A Mountain of Light, The Story of The Hongkong Electric Company*, written by celebrated Hong Kong-based author Austin Coates.

1982

The company's first 250 MW unit is commissioned at the new Lamma Power Station within 40 months – a world record – increasing the transmission network voltage to 275kV.



1985

Hutchison acquires a substantial interest in the company from Hongkong Land for HKD2.9 billion.

“Financially, having the backing of Power Assets underpins the stability of our business, and that helps enormously whenever we need to access capital from the marketplace,” said Robert Stobbe, CEO of ETSA Utilities in South Australia, in which Power Assets has a 27.93 per cent share. “As a capital-intensive business, having that sort of ownership strength is a major benefit.”

In addition to meeting the high cost of entry, Power Assets has had to navigate the complex world of terms and conditions set by government regulators in each market. “Besides money and technical know-how, market entry can only occur when the entrant fully understands and effectively manages regulatory and legal challenges,” said

C K Woo, senior partner of US-based consultancy Energy and Environmental Economics, Inc (E3). “Moreover, obtaining permits and transmission access is another major barrier that one cannot overlook.” Mr Woo estimates that, as a result, the number of qualified players active in that market worldwide is small: “probably fewer than 50”.

Power Assets has been able to leverage its business reputation and experience as an exemplary energy provider – with a supply reliability rating in Hong Kong of over 99.999 per cent since 1997 – to good effect at a time when the openness of overseas energy markets has coincided with a rise in the number of investment opportunities.

As the global economy weakens, more holders of utilities are looking to raise cash for other obligations. “With Europe’s current financial challenges, European assets may be put up for sale. Power Assets is particularly qualified to invest in these opportunities as they arise,” Mr Tso noted.

Power Assets’ approach to any prospective investment target draws on the company’s decades of technical expertise. “After

buying a company, Power Assets has never discovered any skeletons in the closet,” said Mr Tso, attributing this to the quality of due diligence conducted by Power Assets’ world-class engineers.

What is more, the company’s hands-on approach does not simply end once the investment has been made. Power Assets’ commitment to international best practice, especially in the areas of safety and environment, involves the provision of technical support to each new asset after purchase, and the application of considerable technical expertise to ensure long-term safety and profitability.

“In many technical areas, Power Assets’ expertise has been extremely useful,” said Mr Stobbe. “Various technical studies have been greatly facilitated by having access to Power Assets’ staff and experience, and, over the years, many of our own staff have been lucky enough to visit their installations and learn from their employees.”

In terms of geographical spread and types of assets considered, Power Assets priorities are high-quality, long-term plays, with returns over 20 to 30 years or more. “More important than where we buy, is what we buy,” said Mr Tso. “We look at the quality of assets before we consider where they are located.”

Investments are currently spread evenly across six countries on four continents, with a particularly strong recent focus on utilities in the UK. In June last year, Power Assets acquired a 25 per cent interest in Seabank Power Limited, an electricity-generating company. Four months later, it acquired what is now called UK Power Networks Holdings Limited, an electricity distributor whose networks serve around 7.8 million customers – more than 13 times the number of Power Assets’ customers in Hong Kong.

“Having the backing of Power Assets underpins the stability of our business.”



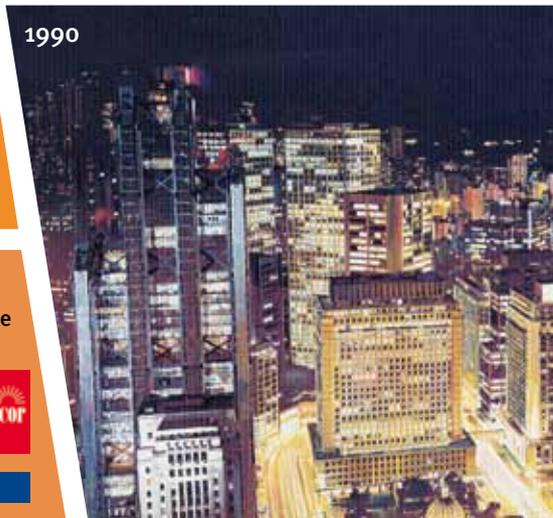
1986

A new 350 MW coal-fired unit is commissioned at Lamma Island, capable of generating 3,500 times more power than the company’s first facility at Wan Chai.

1989

With maximum demand topping 1,000 MW every month of the year for the first time, the company moves all operations to Lamma and decommissions its oilpowered plant at Ap Lei Chau.

1990



2000

2000

The company acquires a 50 per cent stake in both ETSA Utilities and Powercor of Australia, followed by the acquisition of a 50 per cent interest in Citipower, Australia in July 2002.



ETSA Utilities



Power Assets has leveraged its business reputation and experience in Hong Kong when investing internationally.

The positive impact of these acquisitions was particularly felt earlier this year, when Power Assets' 2011 interim results were announced. First-half earnings from operations outside Hong Kong were HKD2.27 billion (about USD294 million) – a record high and 133 per cent more than for the first half of 2010. Earnings from Power Assets' Hong Kong operations were a steady HKD1.78 billion.

With booming Mainland China as a natural investment target for an energy company based in Hong Kong, Power Assets is keen to grow from its current mix of conventional thermal power and renewable energy, especially in the neighbouring province of Guangdong. The company now has stakes in wind farms in Yunnan and Hebei, and power-plant assets in Zhuhai and Jilin, and continues to look for further investment opportunities.

Although Power Assets will continue its strategy of investing internationally to strengthen its base for earnings growth, Hong Kong remains an important source of revenue and continues to attract ongoing investment in project development, particularly in renewables.

A future highlight will be a 100 MW wind farm situated four kilometres southwest of Lamma Island. Currently in the early stages of development and wind monitoring, with its Environmental Permit approved in June last year, the completed facility could come online within four years. The project, which will add a fascinating new dimension to the company's power generation capabilities at home, is further evidence of Power Assets' strong environmental credentials as well as its "green" outlook, as it continues to make its mark in the global market. 



1990

The company celebrates its centenary with a special stamp issue titled *100 Years of Electricity*, and the establishment of the Hongkong Electric Centenary Trust and Lamma Trust for charitable and community service. Celebrations also include a permanent street light display in Edinburgh Place and a glittering Electric Light Show which lit up Central.

2005

The company acquires a 19.9 per cent stake in the UK's Northern Gas Networks, increased to over 40 per cent by 2009.

2005


Northern
Gas Networks
Working with United Utilities



Hongkong Electric – lighting up an ever-changing city

CELEBRATED AS THE OLDEST ELECTRICITY COMPANY in the world to have operated continuously, Hongkong Electric is Power Assets' arm that lights up Hong Kong Island. It also embodies an entrepreneurial spirit that goes back generations in the city.

Its Victorian era founders were visionaries and risktakers among the then British colony's business elite who facilitated Hong Kong's rise as a modern centre for international commerce in "the Far East".

Pioneering businessman, urban planner and government advisor Sir Catchick Paul Chater, who in 1889 co-founded Hongkong Land, was among the first to see the merits of introducing electric power to Hong Kong. He played a key role in moving the project forward, eventually remaining a director of Hongkong Electric for 37 years.

When the Hongkong Electric Company commenced operations on 1 December 1890, residents experienced their first taste of "pale daylight", the original colloquial Chinese name for electric streetlight. Its ghostly quality was nonetheless considered superior to the illumination provided by (then) prevailing gaslight.

As the company acquired the status of a true Hong Kong institution, it contributed to the city's life in unexpected ways. In the 1930s, the arrival at the company's main coaling wharf in North Point of racing ponies shipped from Australia provided annual excitement among the racing fraternity. Some years later the company's wharf witnessed an even stranger spectacle: circus elephants unloaded from ships in slings lifted by derricks.

The Japanese invasion of 1941, which brought dark times to Hong Kong, gave rise to one of the proudest moments in the company's history. Following the Japanese landing on Hong Kong Island, a volunteer force consisting of power station engineers and veterans of former wars took up positions in the company's North Point power station. They put up a fierce fight to hold up the Japanese advance.

Power station manager Vincent Sorby later died of his wounds and many employees were interned in camps for the duration of the war. Remarkably, though, the company's records survived intact, despite widespread looting and scavenging for fuel. This was thanks to a one-time billings clerk who spirited them away and hid them in his home.

As the nightmare of war ended, Hongkong Electric's

2006

Hong Kong's first commercial wind turbine is commissioned at Tai Ling, Lamma Island, generating up to 800 kW of electricity. The company also introduces the use of liquefied natural gas as a fuel for electricity generation.

2007

The company acquires a 50 per cent interest in Stanley Power, which has stakes in six power stations in Canada.

2008

The company co-develops wind farms in Mainland China's Dali and Laoting, with a 45 per cent stake in each. This is followed by the 2009 acquisition of three power plants in the Mainland.

generators sprang back to life, providing a constant backdrop to the following decades of rapid change and unprecedented growth.

The colony's population surged as refugees flooded in to escape upheavals in the Chinese Mainland. Many perceived Hong Kong Island as the safest haven, boosting the tiny island's population to more than one million by 1950 and creating a surge in demand for electricity, especially with the post-war rise of local industries.

To spread the load, power to factories on Hong Kong Island was switched off between 6 pm and 10 pm each night. In homes, lighting during evening peak hours was not as bright as later in the evening. But because of the diligence of the company's engineers, at least no one worried about it going off.

The presence of sophisticated, wealthy Shanghainese among the new arrivals, with their higher expectations of modern comforts, boosted demand for electricity, as did changes in fashion to lightweight business suits in summer; the construction of taller buildings with elevators and, later, the increasing popularity of television, spearheaded by the legendary TVB show *Enjoy Yourself Tonight*.

Hongkong Electric staff rose to meet the challenge head-on, often going to extraordinary lengths to keep the power supply to Hong Kong's factories and households running smoothly. Power Assets Group Managing Director Tso Kai Sum, who has spent more than 30 years of his career with the company, recounts such a challenge in 1966. He was tasked with building and commissioning a plant on the island of Ap Lei Chau, off the southwest shore of Hong Kong Island, in little over two years – then a world record.

After this, the company's network shortfall meant transmission was needed by overhead and marine cables all the way to North Point, some nine kilometres away. Mr Tso's team achieved this in only nine months – but not without Mr Tso

spending nights sleeping on-site to meet the tight deadlines. Such complex technical challenges were a far cry from those faced by company engineers of an earlier era, when a shoal of small fish swimming into the cooling water inlet of the North Point power plant was enough to cause a major blackout.

By the 1970s, legions of old-style "amahs" had departed domestic service for more lucrative jobs in Hong Kong's factories, hastening the adoption of a wide range of electrically-powered household appliances. Most important was the now-ubiquitous electric rice cooker – which became a mainstay of almost every Hong Kong home.

From 1950-70, the company's power output increased tenfold, while Hong Kong Island's population less than doubled, quantifying the true extent of the electrification of daily life.

Hongkong Electric played a crucial role in powering this lifestyle revolution.

In the mid-1980s, nearing its centennial, Hongkong Electric underwent ownership changes. Facing financial difficulties in a distressed property market, Hongkong Land sought to offload non-core assets and found Hutchison a willing buyer for its share of Hongkong Electric.

This was a pivotal development for the formerly-traditional, colonial-style company. "Hutchison's involvement helped Hongkong Electric move into property development and realise returns from developing our old Ap Lei Chau site into the popular residential complex South Horizons," according to Mr Tso. "Hutchison also provided us with the stability of what has since grown into a life partnership."

With such a long history behind it, the company's natural inclination is to keep looking to the future. As Mr Tso put it: "We are always thinking 'what can we do next?' And that is very important for our company. You can never sit still."

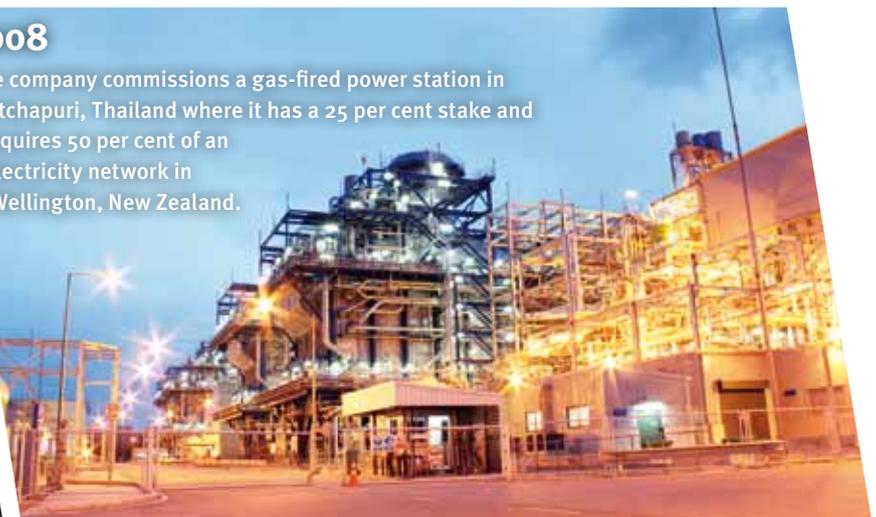
The recent completion of a solar power system, coupled with the proposed development of a wind farm near Lamma Island, is evidence of this forward-thinking approach, along

“We are always thinking ‘what can we do next?’”



2008

The company commissions a gas-fired power station in Ratchapuri, Thailand where it has a 25 per cent stake and acquires 50 per cent of an electricity network in Wellington, New Zealand.





Above left: Officiating guests and Lamma Island residents launch eco-routes developed under the “Green Lamma Green” project undertaken by Hongkong Electric and The Conservancy Association.

Above right: Local retirees participating in a University of Third Age (U3A) fun day visit the Lamma Power Station.

“First and foremost, Power Assets is a utility company that serves the people.”

with a concern for sustainability and a deeply-felt responsibility to the community. “First and foremost, Power Assets is a utility company that serves the people,” said Mr Tso.

He also pointed, however, to community initiatives, notably the company’s three-year Green Lamma Green project, to enhance the island’s biodiversity and ecological appeal as well as the University of Third Age project to promote lifelong learning among the city’s retired population. As a result of these and other efforts, the company has recently been presented with a “Total Caring Award” in recognition of its achievements in promoting corporate social responsibility.

While much has changed in some 120 years, the company’s philosophy on service has remained a constant. “Power Assets is still very keen to serve people and enhance reliability,” said Mr Tso, drawing on the experience of his own decades of service. “Our way of investing in power stations, the spirit of

being a reliable utility company and treating our customers well, have been constants throughout my time. The idea that Power Assets can only be better, not worse, is a key value of the past which remains today.”

This commitment also applies to staff. According to Mr Tso, there are some 300 employees, out of the company’s workforce of nearly 2,000, who have been with the company for 30 years or more.

The latest chapter in the company’s ongoing story has involved changing the name of the holding company to Power Assets to better reflect the global nature of its business today, and of its future ambitions.

Domestically, however, senior management decided to keep the name Hongkong Electric. They recognised the value of keeping alive in the community for years to come the company’s legacy of service to Hong Kong people. 

2010 Hong Kong’s biggest solar generation project is commissioned in July at Lamma Power Station, generating 550 kW of electricity. The company also announces the proposed development of a 100 MW wind farm near Lamma Island by 2015.

2010 The company acquires a 25 per cent stake in Seabank Power near Bristol in the UK in June 2010. Four months later, it acquires a 40 per cent interest in UK Power Networks comprising three regional electricity networks.

2011 The company changes the name of its holding company to Power Assets, retaining Hongkong Electric for its domestic operations.



Power Assets Holdings Ltd.
電能實業有限公司

Winning designer

has a green heart



Self-taught graphic designer GIANFRANCO MONNI, of 3 Italy, wowed the judges with her entry in HWL's world-wide contest for a computer wallpaper that promotes a green office environment. Gianfranco says her basic idea was to communicate harmony within a whole. A reference point for the spiral fronds of her tree (above, centre) was the mathematical genius of 13th-century fellow Italian Leonardo Fibonacci whose famous Fibonacci sequence of numbers is expressed in nature's repetitions. 

Love is in the air





The power of love has been doing a power of good since the Li Ka Shing Foundation (LKSF) launched its “Love Ideas, Love HK” initiative just over a year ago. *Sphere* has been speaking to Round 1 participants whose funded projects are now completed, and to community service experts helping entrants turn great ideas into action.

WITH ITS GOAL OF ENCOURAGING compassion and improving the lives of Hong Kong people, the “Love Ideas, Love HK” campaign has struck a chord among local citizens looking for meaningful ways to make lasting contributions to their community. The scheme is part of LKSF’s HKD300 million (about USD38.5 million) interactive philanthropic campaign to engage local citizens in making a difference.

Making it easier is the fact that “Love Ideas, Love HK” is Internet based. Through the platform www.loveideas.hk, participants create projects and the public votes for those they would like to receive LKSF grants. Round 1 saw a flood of more than 1,000 proposals and participation from 74,000 voters who elected 177 projects they considered worth funding. In Round 2, with the introduction of voting by telephone, the number of voters for competing projects increased five-fold, to over 370,000. They elected 230 projects benefitting a wide cross-section of the community.

Round 1 projects received HKD28 million in total, and Round 2 projects were granted a further HKD36.75 million. They included caring for unattended teenagers by providing a pot of warm soup, sending stand-up comedians to entertain patients in hospital and support for those grieving the loss of a deceased pet. Also among the initiatives were the following two projects, one aimed at comforting underprivileged elderly citizens, and the other at preserving the distinctive culture of Hong Kong’s small businesses.

Faces to remember

It used to be common for families in Hong Kong to have a photo taken of their ageing loved ones, eventually to be displayed at their funeral and placed, in remembrance, in the family’s ancestral



Elderly citizens benefit from the “Last Photo” project, which gives them a free-of-charge portrait to leave for loved ones.

shrine. In recent times, however, as ownership of cameras increased, providers of this special service all but disappeared, along with the tradition.

That is, until Gabriel Yu, 23, and Benson Hung, 24, stepped into the picture, so to speak. After brainstorming how to help Hong Kong’s elderly citizens feel more cared for, they decided that leaving a beautiful last portrait for their families would be a meaningful gesture. The pair wanted to volunteer their time and skills for the project they called “Last Photo”.

The HKD25,000 they received from LKSF made all the difference to their plan. It enabled them to buy special equipment that otherwise would have been beyond their budget. “With the tsunami last March in Japan, the price of some new Japanese photo equipment we needed to purchase had radically increased,” explained Benson.

Already, they have been approached by two local nursing homes, interested in the possibility of Gabriel and Benson providing their free portrait service on a regular basis. But, so far, most of 300-plus individuals photographed have been visited at their homes. “Many elderly people are unable to go out of their homes on their own,” explained Gabriel. “We intentionally purchased portable equipment so that we are able to visit them in their homes and take their photo in the location that is most convenient and comfortable for them.”

Gabriel and Benson hope that their project will show other generations that young people do care about the well-being of the Hong Kong community. “As members of the generation born after the 1980s, we do not want other generations only to view us as radical, short-sighted individuals,” said Gabriel. “We want people to know that the post-1980s generation can be just as caring and forward-looking as any other group.”



Hong Kong's small businesses house a unique neighbourhood culture.

“We were inspired to find a way to help them preserve their businesses.”

Neighbourhood treasures

Volunteers Aki Ho Yuen-man and Leung Man-ching, social workers and founders of a community-based organisation called Life Workshop, are dedicated to preserving the unique neighbourhood culture housed in Hong Kong's small businesses.

The initiative stemmed from their concern that many small businesses in their area were on the brink of closure because of an influx of larger businesses and an overwhelming societal shift towards buying global brand-name goods.

“When we first spoke with small business owners in the Tai Kok Tsui district (of Kowloon), we found that they were having many difficulties keeping their businesses afloat,” said Aki. “We were inspired to find a way to help them preserve their businesses, broaden their networking capabilities with each other and raise awareness of their businesses, particularly among younger generations.”

Thus, Life Workshop, which originally focused on helping underprivileged individuals when it was established in 2004, evolved into a donation-driven initiative to support small businesses so they could keep alive their legacies as cultural treasures and community assets.

With the help of the HKD300,000 from LKSF, Aki and Man-ching, along with other social workers and some 100 youth volunteers, now regularly bring groups of young people to visit local storefronts. They also host bazaars showcasing small businesses and hold frequent sharing sessions for business owners to help them develop supportive local networks.

The “Love Ideas, Love HK” grant has enabled them to provide their services to more than 200 shops and to offer transportation that allowed more than 10,000 people to

participate in their events. They have also been able to expand the geographical area in which they operate.

“What we are really striving for is an overall balance between the development of small neighbourhood shops, the passing on of traditional trade skills and the ever-expanding big high-street brands,” Aki explained. “It is important to preserve and grow our unique community culture at the same time as the city grows and expands in other ways.”

Inspiring efforts

From conception to implementation, the Hong Kong Council of Social Service (HKCSS) and St James' Settlement (SJS) have provided valuable assistance to both LKSF and to “Love Ideas, Love HK” project participants. Both share the Foundation's vision of encouraging truly selfless community service.

In the submission phase, they help entrants prepare and polish their project proposals. After winners are announced, they mentor participants by advising them on the implementation of their project and preparing them for difficulties they might face on the road to project success. Most recently, they tutored participants in carrying out impact assessments of their projects to ensure that the effects of the projects have been clearly articulated.

According to Josephine Lee, Senior Manager of Partnerships and Alliances for SJS, the most common area in which participants express a need for support is in the execution of their ideas. “We hope that by liberally sharing our experience and expertise with participants, they will be able to fully realise their projects' potential,” explained Ms Lee.

Both SJS and HKCSS have been moved by the creativity, determination and selflessness of all participants. “I have been deeply impressed by the student-run projects,” said Cliff Choi, Business Director (Sector Development and Partnerships) at HKCSS. “They have been fully in charge of their projects, from decision-making to implementation, and have handled this responsibility remarkably.” For Mr Choi, the willingness of students to help the community's underprivileged highlights the

younger generation's growing involvement in society. "It is a lesson to all ages," he added.

Ms Lee said it was wonderful that "Love Ideas, Love HK" supported individuals as well as larger organisations. "There are so many enthusiastic individuals in our community who simply need a little help and encouragement to implement their valuable and beneficial ideas," she noted.

Lasting impacts

A common thread in people's reactions to the "Love Ideas, Love HK" initiative is a firm belief that the programme marks just the beginning of a rekindled passion for community service in Hong Kong.

"Even though Hong Kong people are very busy, they were willing to come together under this programme and make a huge collective community service effort," said Ms Lee. "It really is a starting point for arousing the attention of our seven million Hong Kong citizens. Hopefully, the seed planted by 'Love Ideas, Love HK' will grow

and flourish into something even more beautiful in the future."

According to Benson, of the "Last Photo" project, the submission of so many ideas under the scheme has already sparked conversations with a huge impact. "There is now wider awareness about all of the issues the project entries targeted. I am confident that these efforts will grow and develop long into the future."

Still more love

During the summer, citizens were urged to "Keep Loving HK Your Way!" during Round 2 of "Love Ideas, Love HK". More than 1,000 proposals were posted, attracting an astonishing tally of more than one million votes. To enable more people to participate, LKSF set up an interactive voice response system to accept votes via telephone, in addition to votes received online. More than HKD36 million in grants was given to 250 projects, including 20 proposals personally selected by Mr Li Ka-shing. 



Expert Advisers work with entrants to help them turn ideas into action.

Top: Cliff Choi of the Hong Kong Council of Social Service
Above: Josephine Lee of St James' Settlement

A snapshot of Love Ideas ♥ HK

Total Funding/Grants Awarded (HKD)



Total Funding/ Grants Awarded
\$64,767,965

Total Votes

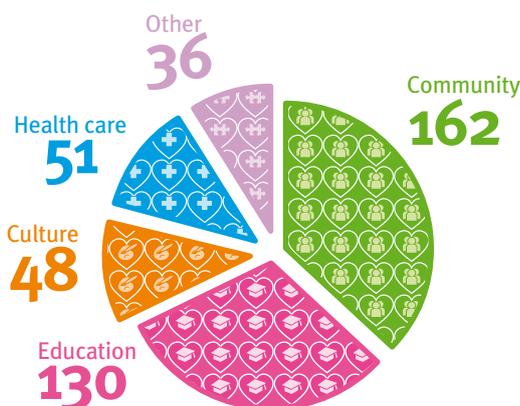


Total Votes **1,309,093**

Admitted Projects



Total Elected Projects





China's “sleepy old cat” awakes

Hutchison has taken an iconic but ailing Chinese brand of laundry and dishwashing detergents and transformed it into an innovative supplier of trendsetting “green” homecare products. At stake are a bigger share of China’s huge market for daily household necessities and a dream of one day going global with a Chinese national brand.



THE LATE CHINESE LEADER Deng Xiaoping once said it does not matter if a cat is black or white so long as it catches mice. Nothing could be further from the truth in the case of Shanghai-based White Cat. The feline featured in the latest rendering of the famous laundry brand's logo is whiter than ever, after a makeover by Hutchison Whampoa (China) Limited (HWCL).

The new-look White Cat is primed to "catch" sophisticated city homemakers from Mainland China's "golden generation" of 25-to-35 year olds. The veteran brand is also striving to recapture the commanding heights it once occupied in the Mainland's household detergent market, which this year is worth an estimated USD8.3 billion (HKD65 billion), according to independent research company Datamonitor.

The manufacturers of White Cat pioneered the use of concentrated laundry powder in the Mainland nearly 50 years ago. Later, the company was among the first to produce liquid laundry detergent and the first to offer dishwashing liquid. In 2006, HWCL acquired 80 per cent of the state-owned enterprise behind White Cat, establishing the Shanghai Hutchison Whitecat Company Ltd (SHWC).

The White Cat brand was extraordinarily well known, with about 90 per cent recognition even in remote regions of the Mainland. It had also received prestigious awards over the years for branding and sales. But it had fallen behind the times. "It had become a sleepy old cat while its competitors were wide awake," said SHWC's General Manager Thomas Tsiang.

By 2008, White Cat's share of China's market for household detergent products – while still a business worth RMB7.7 billion (then about USD0.87 billion) a year for the enterprise – had declined to less than 15 per cent, according to Datamonitor. "White Cat had almost lost its 'voice' in the market," Mr Tsiang commented. "Our first challenge was to give the brand a facelift."

The task involved far more than a cosmetic nip, tuck and trimming of whiskers.

HWCL Managing Director Simon To, who is also Chairman of the joint venture, recalls that his team had to start from scratch after buying into White Cat. "We had to revamp the whole product line, the whole management organisation, the manufacturing side of the operation, the research and development organisation and the whole sales organisation."

The trail that led HWCL to White Cat started in 1988 when US consumer goods

giant Procter & Gamble sought Hutchison's help to enter the Mainland market. "Our partnership with them in China's fast moving consumer goods (FMCG) sector was so successful that they became the largest consumer product company there," said Mr To.

In 2004, Procter & Gamble decided to buy back its entire interest from Hutchison for HKD16 billion. "Having made so much money from the FMCG business, I wanted to see if we could buy a brand for ourselves in the Mainland and repeat the success we'd had with Procter & Gamble," Mr To said. "The White Cat opportunity came along."

When the Mainland opened its doors wider in the 1990s to imports from multinational corporations, White Cat was among many casualties from the state-owned sector. The newcomers had huge advertising budgets for building brand awareness while White Cat invested little in its own brand profile and distribution. White Cat also suffered from the rise of private Mainland entrepreneurs who aggressively entered the market with laundry detergents of their own.

Revamping the enterprise that owned White Cat was lengthy, costly and at times painful, according to Mr To. It involved closure of inefficient plants and the retrenching of some 4,000 employees, many of whom had been there for decades. Moreover, there was no road map to follow as few – if any – other overseas investors had successfully taken over and transformed a Chinese state-owned enterprise.

"But this has always been the way Hutchison China has been successful," maintained Mr To. "We're always a pioneer or a trailblazer." He added that he was fortunate to have a strong team of loyal, committed executives who had been with Hutchison China for 20 or 30 years. He rotated them in and out of demanding stints at White Cat's head office in Shanghai. "They all have the same belief that if we work hard at a challenge and treat it as if it were our own business, we will solve the problem."

HWCL also received strong financial support from the Hutchison Group in Hong Kong as well as from the





White Cat's products before its makeover.

commission in Beijing that oversees state-owned assets and welcomed Hutchison's involvement in resuscitating the White Cat brand and business.

A big "plus" was that the White Cat brand had such a strong heritage, according to Mr Tsiang. "People had been using White Cat for generations. It is a trusted national brand that everyone's grandma still uses. It is also almost a matter of national pride that White Cat is still around. Additionally, White Cat is strongly associated with sophisticated Shanghai, which is at the forefront of fashion, quality and higher living standards."

For the new brand image and visuals, HWCL engaged the same international design agency that supports Hutchison retail subsidiary Watsons. In addition to revamping the logo, the agency came up with cute cat-shaped bottles. "It gives us a lot of differentiation on the shelf," said Mr To. "Breaking through the clutter is essential when you're dealing with a functional, commoditised product in a saturated market."

White Cat has also benefitted from other Hutchison synergies. Hutchison China Commerce, one of the largest and most influential FMCG distributors in the Mainland, now handles sales, distribution and logistics for White Cat's expanding portfolio of laundry, dishwashing and household cleaning products.

A re-launch masterstroke was to secure the right to supply all products for cleaning bathrooms, dining facilities and public areas at Shanghai's World Expo 2010, for which White Cat was the cleaning products project sponsor. Most recently, the resurgent White Cat was recognised as one of "China's Top 10 New and Upcoming Brands", under a scheme organised by the National Cleaning Association.

Efforts are already paying off. Sales are up about 60 per cent over the same period last year. "There is hope that we are finally turning around this old brand," said Mr To. "Maybe we are about one-third of the way there."

As White Cat pads confidently back up the chart of China's top laundry brands, it also moves HWCL closer to pursuing a grander vision. "Our long-term dream is to take our Chinese consumer products overseas, leveraging the Hutchison Group's global retail network," said Mr To.

He noted that Hutchison China was already evolving a product range – from homecare to personal care – that in years to come might see it emerge as "a Chinese Johnson & Johnson". In addition to White Cat's home care products, HWCL has MediTech ("Chi-Med"), a pharmaceutical and healthcare group, which, in turn, has a joint venture with New York-based Hain Celestial Group selling natural, organic health products.

"If we were to succeed at making White Cat and Hutchison China Commerce a significant FMCG company, together with Chi-Med for the health care sector, we would have all the elements of something that could go global," Mr To said.

"Everything is possible when you reach a certain critical mass. Without big dreams, nothing can happen. We have to set our sights high and work towards them."

"Our long-term dream is to take our Chinese consumer products overseas."



Leading scientists engineer a cleaning revolution

Zhang Lei, Head of Research and Development at Shanghai Hutchison Whitecat Company Ltd, oversees the ultimate “Chinese laundry”. It is housed in a spacious laboratory where Ms Zhang and her 42-strong team of chemical engineers strive to improve laundry detergents and other cleaning aids, as well as to make them more eco-friendly.

Washing machines churn day and night at the Shanghai facility as new formulations are put to the test both on textiles and dishes soiled with every imaginable stain. While most consumers take humble cleaning products for granted, perfecting them is a serious science. In addition to this, the scientists at White Cat have an illustrious history of more than six decades to live up to.

The Shanghai Yongxing Chemical Industry Co Ltd, as it was known when established in 1948, was China’s first factory to manufacture powdered laundry detergent. In addition to introducing concentrated laundry powder in the Mainland, the state-owned enterprise was also the first to launch an aerosol cuff and collar spot cleaner; liquid laundry detergent for silk and wool, and household and fabric bleach.

In 2001, Ms Zhang’s unit was recognised by the Chinese government as a nationally-important centre of research and development. It holds 16 national patents for laundry and cleaning formulations, plus many more for packaging.

Today, Ms Zhang and her team are in a technology race to develop laundry products that can turn clothes into anti-bacterial shields; permeate fibres with long-lasting fragrances and progressively coat fabric with stain-releasing nano-particles.



The company has launched one of China’s first anti-bacterial dishwashing liquids and a fabric softener with long lasting, fresh fragrance. The coating technology is already used in White Cat’s window cleaning product.

To develop its new fabric softener, White Cat became the first laundry brand in China to cooperate with New York-based International Flavors & Fragrances, Inc (IFF), a global industry leader in its field.

“When you move, you can still smell the special fragrance in your clothes months later,” said Ms Zhang. White Cat has also worked with IFF on the use of food grade fragrances in dishwashing liquid. “As a brand we are trusted for developing products that are safe for consumers to use on their eating utensils. Our liquid detergents are also mild on the skin, even for those with allergies.”

White Cat places strong emphasis on being “green”. “All our raw materials must be phosphate free and biodegradable to prevent pollution of water supplies and lakes,” said Ms Zhang. “Decades ago all washing powders contained phosphate. Now all of White Cat’s powders, as well as its other household detergents are phosphate free and biodegradable.” White Cat’s specially formulated concentrated detergents also help to reduce water consumption in a water-stressed nation.

“We are an innovative brand supported by a strong research and development team,” said Ms Zhang. “Our scientists and engineers graduated from the best universities all over China,” she added with pride. “We aim to advance the cleaning capabilities of all our products, whilst simultaneously protecting the environment.” 



Hutchison's world of eating

What's for lunch?

It has been said that food is the single most significant trademark of a culture. Happily, that remains true despite the march of globalisation. In fact, the diversity of cuisines in the many countries in which Hutchison operates may be the single best illustrator of the Group's geographical reach.



Smakelijk eten! Eet Smakelijk!

Guten Appetit! Mahlzeit!
En Guete!

Smaklig måltid!

食飯！

Buon
appetito!

請慢用！

Enjoy your meal!

WHETHER THEY DINE in one of many on-site staff canteens, visit a local eatery or bring a tasty home-cooked meal to heat up in the office kitchen, Hutchison employees around the world approach their meal breaks with cultural flair, usually making use of the opportunity to enjoy the companionship of colleagues.

When *Sphere* sent a questionnaire around Hutchison's global network asking employees what they like to eat at work and cook at home, they responded enthusiastically. So, if you are feeling hungry but your next meal break is still hours away, you may want to read the following few pages later...

Canteen cuisine

For thousands of the Group's employees, the question "What's for lunch?" is answered every day by the menu boards of staff canteens. The largest are to be found, for the most part, at Hutchison-owned ports, which operate round the clock, 365 days a year, and are generally located a considerable distance from downtown eating areas.

"It is a huge challenge to accommodate all of our diners during rush hours," said Saadia Fahad, Corporate Affairs Executive and Human Resources Associate at Karachi International Container Terminals (KICT), in Pakistan. KICT's staff canteen serves a daily average of 250 diners. "We not only want to help our diners make it through the line quickly, but

also to provide them with high-quality, friendly service at all times." The challenge is even bigger at Yantian International Container Terminals in southern China, where the staff canteen serves an average of 3,000 diners a day.

Most canteens in the Hutchison Group are staffed by in-house caterers, though in some locations, meals are provided by outside vendors. Menus are determined primarily by which foods are in season and likely to appeal to local palates. Diners' favourites are also taken into consideration. It is one of the reasons employees choose to patronise staff canteens, even when there are external options nearby.

For instance, operators of the staff canteen at Hongkong International Terminals (HIT), which feeds a daily average of 600 to 800 people, said that although nearly all their diners are Chinese, about a third of the menu is devoted to different Western cuisines, "because that's what a number of our diners have indicated they prefer". HIT's canteen is also known for weekly menu themes that often feature Western foods, such as its recent Italian Spaghetti Week.

At Hutchison Korea Terminals (HKT), an employee-organised Canteen Operation Committee meets once a month to evaluate canteen operations and discuss suggestions from individual diners for improvement. In addition, employee satisfaction surveys are conducted twice a year to obtain feedback from all diners.



“Our goal is to make sure that all HKT employees are receiving quality, wholesome food each and every day,” said Kyu Gun Lee, manager of Corporate Strategy and Communication at HKT. A typical meal there includes a serving of rice, soup and four different Korean side dishes, the most popular being spicy pork bacon with lettuce. Known in Korean as Jaeyook-bokeum, it comes with a bracing sauce that includes red chili paste, chili pepper powder, garlic and ginger.

On average, the canteen at HKT, which serves about 250 people daily, dishes out 650 kg of fish each month and up to 2,000 kg of rice – equivalent in weight to an average four-door car. Across the Pacific, the 1,500 or so employees who frequent the canteen run by the Panama Ports Company (PPC) in Balboa, consume as much as 700 kg of meat and 225 kg of vegetables per day.

With so much food to procure, prepare and serve - and so much cleaning up to do afterwards - it is easy to assume that Hutchison’s largest canteens employ hundreds of staff. Not so, according to Juan Antonio Sucre, Corporate Affairs and Public Relations Chief of PPC. “We have a master cook, 14 staff members during the day shift, nine during the evening shift and nine during the overnight shift, plus six contracted cleaning staff.” In other words, the canteen serves 500 people each day with only 39 staff members. It is a similar story with the seven staff canteens at Hutchison Port Holdings’ European Container Terminal in Rotterdam, the Netherlands. Each canteen serves about 400 people for lunch with only three employees on canteen duty at any given time.

Employees are given plenty of healthy choices on the menus of staff canteens run by Hutchison companies.

... (continues p. 26)



What’s cooking with Hutchison’s extended family

Whether in Pakistan, India, Ireland, Austria or Hong Kong, cooking is a passion for many members of Hutchison’s far-flung family. Whilst it may never be possible to sit down to a meal with colleagues half a world away, it is entirely possible to share a taste of what they love to cook at home. *Sphere* invited employees to share favourite recipes. Here are “six of the best”. Let us know how the recipes turn out by emailing SphereE@hutchison-whampoa.com attaching photos of your international culinary triumphs!

A flavourful take on a Pakistani tradition

The favourite recipe of Ghazala Abbas, a Commercial Executive at Karachi International Terminals, is a variation on a traditional Pakistani dish of rice and chicken. This green-hued dish is at the top of Ms Abbas’ list of favourites because it is as easy to prepare as it is delicious and colourful.

“I created this recipe entirely on my own. I never expected it to turn out to be so tasty,” she said. Although the flavours and techniques involved in Pakistani cooking vary from region to region, certain elements, such as grains, legumes and flat breads, provide a common thread throughout the nation’s kitchens. “Pakistanis love eating, so there are a huge variety of dishes that are typical of our national cuisine,” Ms Abbas explained.

Ms Abbas said she cooks as often as possible and spends as many as 15 hours preparing a meal when entertaining. “I learned to cook from my mother when I was only 11, and now I adore cooking for my family and friends,” she said. “I love hearing that they have enjoyed the food I have specially prepared for them.”

“Like me, my female co-workers enjoy trying out new recipes, so we all swap our favourites,” she added. “Now, I am happy to share this recipe with the rest of my Hutchison colleagues around the world.”





Chicken with Green Rice



Gujarati-style Lady Fingers

👤 Servings 🕒 Prep Time 🕒 Total Time

Chicken with Green Rice 🍴 5-6 🕒 2hrs 🕒 45mins
by Ghazala Abbas

INGREDIENTS

CHICKEN:

- 1 full chicken cut into 4 large pieces with small cuts on the surface
- 6 whole red chilies (optional)
- 6 cloves
- 3 tablespoons (45ml) whole coriander
- 1 tablespoon (15ml) crushed black pepper
- 1 tablespoon (15ml) turmeric powder
- 1 cinnamon stick (2 inch)
- 1 teaspoon (5g) white cumin seeds
- 2 cups (480g) yogurt
- 1 tablespoon (15g) ginger paste
- 2 tablespoons (30g) garlic paste
- 1 tablespoon (15g) mustard paste
- 1/4 cup (60ml) vinegar
- 2 tablespoons (30ml) soy sauce
- 1 tablespoon (15ml) oil
- 2 tablespoons (30ml) honey
- 6 tablespoons (90ml) lemon juice
- Red chili powder (optional)
- Salt to taste
- Boiled egg, for garnishing
- Carrot, for garnishing

RICE:

- 5 cups (950g) basmati rice
- 4 cups (960ml) water
- 1 tablespoon (15g) ginger paste
- 2 tablespoons (30g) each garlic, mint, coriander and green chili (optional) pastes
- 1 teaspoon (5g) white cumin seeds

DIRECTIONS

CHICKEN:

Mix and grind the dry spices together. Add yogurt, ginger, garlic, mustard, vinegar, soy sauce, oil, honey, lemon juice and salt and mix thoroughly.

Coat the chicken in the paste and marinate for two hours.

Fry in skillet for 30 – 45 minutes, turning carefully to cook both sides.

RICE:

In a two-quart heavy saucepan, heat a small amount of oil. Add cumin seeds over low heat, stirring occasionally until light brown. Add garlic, ginger and lime juice, cook for two minutes. Add rice, water and salt; bring to full boil. When boiling, add mint and coriander pastes. Cover and simmer over low heat until rice is tender and the water is absorbed, about 25 – 30 minutes.

From India, voila!

Sweta Bhattacharya, Senior Executive Branding & Marketing Communications at Hutchison Global Services, in Mumbai, wanted to share the secret behind making a dish that her family and friends love: “Gujarati-style lady fingers”, to which she has added tangy, spicy flavours of her own.

For Ms Bhattacharya, cooking on the weekends is a stress buster. “I mix traditional Indian spices with sauces and flavours from the west, and voila! It usually tastes good and different.”

Learning a how to cook from her mother, she has gone on to experiment with cuisines from different corners of India and around the world. She has collected recipes for Goan, Bengali, Gujarati, Sindhi, East Indian, Manglorean, Chinese, Thai and Italian dishes, plus a “huge” selection of dessert recipes. Her latest craze is to learn about wine, including how to make ginger wine at home.

Gujarati-style Lady Fingers 🍴 4-5 🕒 45mins 🕒 15mins
by Sweta Bhattacharya

INGREDIENTS

- 1 pound (about 1/2kg) lady fingers (okra)
- 2 tablespoons (30g) chili powder
- 2 tablespoons (30g) turmeric powder
- 2 tablespoons (30g) coriander powder
- 2 tablespoons (30g) cumin powder
- 1 tablespoon (15g) Garam masala powder
- Oil for frying
- Salt and sugar to taste
- Dried mango powder or chaat powder to taste, for garnishing

DIRECTIONS

Wash lady fingers and wipe dry. Finely chop them into diagonal or circular pieces. Combine lady fingers with spices, salt and sugar and mix thoroughly. Add salt and sugar to taste. Allow lady fingers to marinate for 20 – 30 minutes.

Heat oil in a deep skillet, add lady fingers and fry until they become golden brown and crispy. Remove to a napkin-lined plate to drain off extra oil. Garnish with dried mango powder or chaat powder.

HPH's facility in Ensenada, Mexico, provides low-calorie egg, vegetarian and chicken dishes at every meal. The Hongkong Electric Company, Limited, which operates canteens at three locations, including its power station on Lamma Island, provides "nutrition highlights" with each recipe card. For example, its recipe for mixed beef over scrambled egg, served with spinach rice – which has a poetic Chinese name that translates as "Gold and silver, laced with jade" – highlights that the dish contains iron, vitamin B12 and folate for strengthening blood circulation.

HIT's staff canteen in Kwai Chung, Kowloon, has gone as far as to partner with the Hong Kong government's Department of Health to offer nutritious "EatSmart Restaurant" options alongside their normal offerings. The menu, crafted by a registered dietician, offers a wide variety of low-fat, low-cholesterol dishes designed to appeal to the preferences of patrons while remaining tasty and affordable.

Eating out

When the option of a staff canteen is not available, most HWL employees visit nearby eateries over their lunch breaks. These outings not only provide a mental break from the office but a chance to cultivate fellowship among colleagues.

"Many of our employees like to eat together at nearby local restaurants on their lunch breaks," said Elizabeth Grosso Gonzalez, Public Relations Chief of Hutchison Port Holdings' unit in Veracruz, Mexico. "They typically have to wait only five minutes or less for a table and the prices are very reasonable at an average of 35 – 40 pesos (USD2.90 – 3.30) per meal."

At Hutchison 3G Austria, each employee receives 20 lunch vouchers per month, each worth 4.40 euro (USD6.28). These come in handy at a range of restaurants close to the office offering choices that include Greek, Italian and Chinese, as well as traditional Austrian.

... (continues p. 28)



Beef and Guinness Pie

As Irish as Beef and Guinness Pie

Combining two of Ireland's most famous exports, Beef and Guinness Pie provides a delectable peek into the typical Irish dining room. According to Chris Jones, Sales Associate at 3 Ireland, the long, slow cooking of this popular dish creates "perfectly tender" beef and allows the flavour of Guinness stout to infuse the other ingredients, creating a thick and delicious Irish treat.

Cooking is a passion Mr Jones takes seriously. Despite his busy life, he cooks his dinner from scratch every night. "During the work week I make quick dinners," Mr Jones explained. "But on the weekends I spend much more time cooking, often making a two- or three-course meal."

Also in the ranks of Ireland's most traditional dishes are boiled bacon and cabbage, plus Irish stew, a concoction of lamb, potatoes, onions, leeks and carrots. "I learned to cook all of these traditional dishes from my mother," said Mr Jones. "As a child, I would spend hours in the kitchen helping her."



Beef and Guinness Pie

By Chris Jones

5-6 1hr 35mins

INGREDIENTS

PASTRY:

- 1 1/2 cups (200g) all-purpose/plain flour
- Pinch of salt
- 1/2 cup (110g) butter, cubed or an equal mix of butter and lard
- 2-3 tablespoons (30-45ml) cold water
- 1 egg, beaten for glaze

FILLING:

- 1/4 cup (25g) all-purpose/plain flour
- Salt and pepper, to taste
- 2 pounds (900g) chuck beef steak cut into 1"/2.5cm cubes
- 1 1/2 tablespoons (20g) butter
- 1 tablespoon (15ml) vegetable oil
- 2 large onions, thinly sliced
- 2 carrots chopped in to 2.5cm cubes
- 2 teaspoons (10ml) Worcestershire sauce
- 2 teaspoons (10ml) tomato puree
- 2 cups (500ml) Guinness beer or other stout
- 1 1/4 cups (300ml) hot beef stock
- 2 teaspoons (10g) sugar

DIRECTIONS

PASTRY:

Preheat oven to 400°F (200°C/Gas 6).

Combine flour, butter and salt and roll out to 1/10 inch (3mm) thick. Cut a 3/4-inch (2cm) strip from the rolled-out pastry. Brush the rim of the pie dish with water and place the pastry strip around the rim, pressing it down. Cut the remaining pastry into a circle about 1" (2.5cm) larger than the dish. Sit a pie funnel in the centre of the filling to support the pastry and stop it from sinking into the filling and becoming soggy.

Place the pastry circle over the top of the pie funnel and press down the edges to seal. Trim off any excess pastry and crimp the edges with a fork or between your thumb and forefinger. Brush the top with beaten egg and make a hole in the centre to reveal the pie funnel. Bake for 30 - 35 minutes until the pastry is crisp and golden.

FILLING:

Place the flour in a large bowl and season with salt and black pepper to taste. Add meat and toss well in the flour until evenly coated.

Heat the butter and oil in a large, heavy-based, flameproof casserole dish until the butter has melted. Add the meat to oil and butter in small batches and brown quickly all over for a minute or two then remove with a slotted spoon and set aside.

Add the onions and carrots to the pan and fry gently for about two minutes. Return the meat to the pan and add remaining filling ingredients. Season with salt and pepper, stir well and bring to the boil. Cover and reduce to a gentle simmer and cook slowly for about two hours or until the meat is tender and the sauce has thickened and become glossy. Remove from heat, place into a 1.5-quart (1.5 litre) deep pie dish and leave to cool completely.



Stir-fried Crab Spring with Onion and Ginger

A seaside favourite, Hong Kong-style

As Cantonese cuisine goes, stir-fried crab is one of the simplest dishes to prepare, according to Teree Fong, Assistant Manager – Learning and Development at Hutchison Whampoa Properties Group. “I love this recipe because it is so fast and easy to make, and because it incorporates one of my favourite local delicacies: crab.”

Stir-fried crab is typical of cuisine in southern China's coastal regions, and Ms Fong relishes the opportunity to prepare the dish for her family. “I love every step of the process, from shopping for ingredients in Hong Kong's noisy, chaotic wet markets to finishing the last bite of the dish with my family,” said Ms Fong.

Stir-fried Crab with Spring Onion and Ginger

By Teree Fong

4-5 30mins 15mins

INGREDIENTS

- 2 whole crabs
- Few tablespoons corn starch
- 10-12 slices ginger
- 5 garlic cloves
- 1 stalk spring onion, cut into one-inch (2 1/2 cm) sections
- 1/4 cup (50ml) Shaoxing rice wine
- 1 1/3 cups (300ml) water
- 1 tablespoon (15ml) oyster sauce
- 1 teaspoon (5ml) soy sauce
- 1 tablespoon (15g) sugar

DIRECTIONS

Rinse crabs, remove internal organs and cut into pieces. Make sure that crab claws are well-drained. Sprinkle the crab pieces with corn starch; set aside.

Heat wok to medium-high heat and add 1/3 cup (80ml) oil. Add ginger and stir fry for 1 – 2 minutes. Add garlic cloves and stir fry until garlic turns golden brown. Add crab claw and stir fry until claws turn orange-red. Add crab pieces and stir fry until shells turn orange-red, stirring frequently. Add onion and rice wine and stir fry just until onion is cooked. Add water and sugar and simmer until half the water has been absorbed. Add oyster and soy sauces, mixing well. If dish is too runny, add a small amount of corn starch mixed with water and stir until thickened.

“Soup and sambo” combinations are popular among employees of 3 Ireland, where a bowl of hearty soup with a sandwich (called a “sambo” in Ireland) can cost between seven and 12 euro. Their colleagues at 3 Sweden can expect to pay about SEK100 (USD15.60) for lunchtime specials such as hamburgers, tacos and lasagne at their popular eateries. Employees at 3 UK have an equally varied choice of cuisines at nearby eateries, including “the local pub”. Among their favourite dishes are jacket potatoes with tuna and salad and bacon, and Brie and cranberry baguettes.

Cutting across countries and cultures, some restaurants are frequented by Hutchison employees because of their eclectic mix. For example, a Greek cafeteria near Hutchison Port Holdings’ Freeport Container Port, on Grand Bahama Island, in the Bahamas offers Bahamian favourites, such as chicken souse and cracked conch, alongside Greek gyro meat dishes.

International fast food chains are popular among Hutchison employees everywhere. Many outlets offer localised meals, such as “chick and chips” in Pakistan. “These restaurants are very convenient because they are fast and inexpensive,” explained Joelle Chan, Assistant Manager of Corporate Communications of the A S Watson Group in Hong Kong. “We like being able to grab a quick lunch and still have some ‘quiet’ time before we have to go back to work.”

Eating in

In Italy, home of pizza and pasta, employees tend not to leave their workplace for lunch. “Eating at our staff canteen or bringing a packed lunch is much, much more common,” explained James McCormick, Commercial Manager at Taranto Container Terminals.

A glimpse of the contents of an employee’s home-prepared lunchbox anywhere in Hutchison’s world reveals a strong preference for traditional local dishes.

In 3 Sweden’s lunchrooms, Swedish meatballs are favourite lunchbox items; in Mainland China, combinations of typical Chinese stir-fried meat, vegetables, rice and noodles are brought to work by Hutchison Whampoa Property Group employees; in India, Hutchison Global Services employees favour traditional Indian breads such as naan or roti alongside lentil dishes, such as daal, and spicy vegetable curries; at PPC in Balboa, home-cooked leftovers from the day before include beans and plantains.

It all suggests that “eating local” is one of the secrets of success for a Group that “acts global”. 



Wiener Schnitzel an Austrian tradition

Although there are different versions in numerous cultures around the world, there is no Schnitzel more authentic than a traditional Austrian Wiener Schnitzel. It is arguably the most famous and most representative dish of Austrian culture, according to Christine Weilhartner, an assistant in the Corporate Communications division of 3 Austria.

“Wiener Schnitzel was my favourite dish when I was a little girl,” said Ms Weilhartner. “Every time I eat a Schnitzel it reminds me of my childhood and of the kitchen of my grandmother, who made Wiener Schnitzel almost every Sunday for our whole family.”

Largely because of such happy memories, Ms Weilhartner enjoys cooking whenever she can find the time, especially with friends. “I’m so busy during the week that I typically only cook on the weekends,” she explained. “It’s always interesting to cook with someone else, because you can learn a lot about a person simply by cooking with them.”

When it comes to sharing recipes and ideas with her culinary companions, Ms Weilhartner is a firm believer in showing rather than telling. “I don’t like to talk about cooking very much – I prefer doing it rather than discussing it.”

Wiener Schnitzel

By Christine Weilhartner

 4  35mins  20mins

INGREDIENTS

4 cutlets (120g each) veal, turkey or pork
2 cups (240g) flour
2 eggs, whisked
2 cups (200g) breadcrumbs
Salt and pepper to taste
Oil or lard for frying

DIRECTIONS

Pound the cutlets until the meat is about a quarter of an inch (0.6 cm) thick and then lightly season them with salt and pepper.

Prepare three shallow bowls by filling one with flour, one with the whisked eggs and one with breadcrumbs.

Dip both sides of the cutlets into the flour first, then in the whisked egg and then in the breadcrumbs. Be careful to ensure that the entire cutlet is completely covered with breadcrumbs.

Place the cutlets in a hot frying pan with enough oil in it that the Schnitzels will float while they cook. Cook each side of the Schnitzel for no more than four minutes.

Serve hot with fresh lemon, a mixed salad and some potatoes.

Finishing with a (Chinese) flourish

Ask anyone in Hong Kong about their favourite Chinese dessert: more often than not they will reply, with a look of longing, “mango pudding”. People have been known to fly from Taiwan and beyond in search of the perfect rendering of this distinctly Hong Kong dessert, which is lighter than the British description “pudding” would imply.

Mango pudding is also a personal favourite of Baby Wong Lee-chung, Pastry Chef at the Hutchison’s Harbour Plaza 8 Degrees Hotel, in Kowloon. He modified standard recipes to be more pleasing to the Chinese palate, only to find his version also appealed strongly to people from many different ethnic backgrounds.

As a professional chef, who started as an apprentice in a small hotel, Mr Wong is able to indulge his passion for cooking and baking six days a week. “I enjoy creating new desserts to bring happiness to those who enjoy and appreciate them,” he said. “All of my creations go onto my personal favourite list and maybe one day I can share them all in a dessert book of my own.”

Mr Wong chose to share his version of mango pudding because the ingredients are easily available at grocery stores and markets. “Also, it’s easy to make at home as there is no complicated equipment required.” 

Mango Pudding

By Chef Baby Wong



INGREDIENTS

- 1 cup (220g) milk
- 3/5 cup (150g) coconut milk
- 3 1/4 teaspoons (15g) sugar
- 2 3/4 teaspoons (8.5g) gelatin powder
- 1 3/4 cup (400g) mango ice cream
- 3 fresh mangos, sliced for garnish

DIRECTIONS

Bring milk and coconut milk to boil in a sauce pan. In a separate bowl, mix sugar and gelatin powder. Add sugar mixture to milk and coconut milk, mix well and bring back to a boil. Stir in mango ice cream until completely dissolved and remove mixture from heat.

Using a flour sieve, pour the mixture into individual pudding cups and refrigerate for four hours. Serve with slices of fresh mango on top.



Mango Pudding

A special thanks to the Chefs at Hutchison’s Harbour Plaza 8 Degrees Hotel for making these delicious dishes for our photoshoot based on our colleagues’ recipes.