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MOBILE

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DISCOVERING
CENTRAL CHINA'S
ANCIENT HISTORY

special
ISSUE!

FOOD, SIGHTS, RELICS

XIAN

EXCLUSIVE STORY
WITH STEPHEN
WAGNER

“ He gave the security guard the pesos owed and we cheated death. ”

All roads lead to Xian.

Find yourself in this beautiful City full of ancient mystery.

XIAN CHINA



Xian is located in the middle of China in the Shaanxi province. Known for its historical ancient relics such as the Terracotta warriors, Xian city walls, Bell Towers and Pagodas. This city has a ton of history, great architecture and is one of the most inspiring places to live in China. Not to mention, the food is delicious!

Discovered by well workers in 1974, The Terracotta army is considered one of the greatest archaeological finds in the world. Archaeologists discovered thousands of soldiers in these underground trenches. Not only did they notice that the soldiers were positioned by rank, but also each individual soldier had their own distinct facial expressions. Horses, chariots and weapons were also found buried among the trenches.

Interestingly, the army was created with a purpose. That purpose was to guard the tomb of Emperor Qin. Qin was known for unifying most of China and founding the Qin dynasty. During his rule, Qin standardized coins, weights, and measures; interlinked the states with canals and roads; and is credited for building the first version of the Great Wall. Qin believed that the army would watch over him in the after life and keep intruders out of his tomb. Researchers decided to respect the Emperor's wishes. To this day Qin's tomb remains unexcavated. It is said that vast treasures lie inside his tomb. It is unknown if the tomb will ever be excavated, but for now the story of hidden treasures remains a mystery.

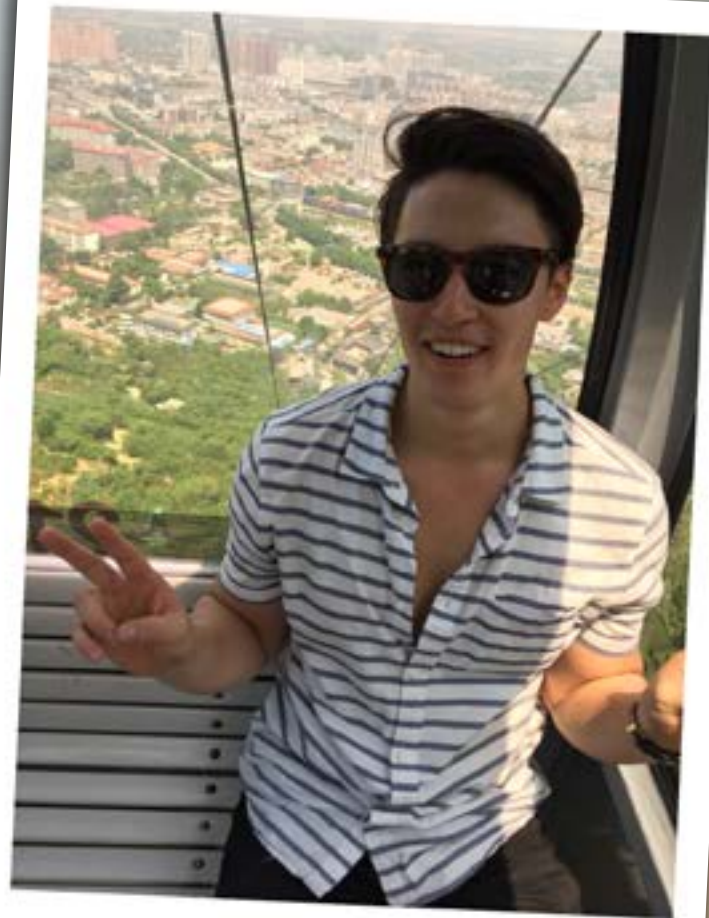
We hope you enjoyed learning about this wonderful Chinese funeral art. Keep reading to hear Stephen Wagner's experience living in the adventurous city of Xian!



Stephen Wagner

Age: 28

Born in Reno, NV. Studied Business Marketing at the University of Nevada, Reno. Director of Global Partnerships with Rezi. Currently residing in Seoul, Korea.



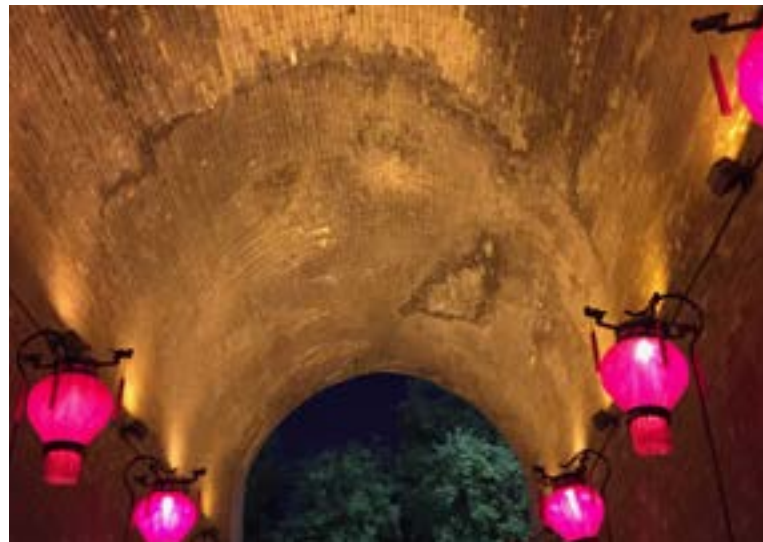
WHAT BROUGHT ME TO XIAN?

The true reason why I chose to travel to Xian was not that of its ancient history or delicious food, it was mainly to meet a girl.

You see, four months prior to traveling to Xian, I did a backpacking trip to the Philippines with two of my buddies. While island hopping, partying the night away, eating chicken adobo and getting a little too tan, my trip was coming to an end and I was on my way back to Manila to fly out of the Philippines. I booked a place right in the middle of Manila (Bad decision), in a place called Makati which is known for hookers, pickpocketers, massage parlors and just getting ripped off. Well, it was our last night in the hostel, and my friend decided we get one last massage before the night ended.. And no, mine did not include a happy ending. However, my friends did.

As we were leaving the manager demanded we pay some outrageous fee for both the massages. My friend "left" his wallet at the hostel and I only had a few pesos, just enough to cover my massage. So we told them that we would come right back. I distinctly remember this place was a shit hole, and I just wanted to pay these people so we wouldn't get kidnapped and die. My friend on the other hand thought it would be a good idea to stiff them and never return. I was young, dumb, careless and naive, so I listened. As you can imagine this was a HUGE mistake!

We made it back to our hostel and we hid in the movie room. That is when I met this sweet Chinese girl Yujin, who had her backpack on and was just starting her adventure in the Philippines. We started talking and I was getting to know her until I heard a loud knock at the front door entrance of the hostel. If you have never been to Manila, its a really rough place, so usually if foreigners are staying somewhere, there will be security guards standing out front with shotguns. (continued on next page)



LUCKILY, OUR SECURITY GUARD DID NOT HAVE A SHOTGUN.

The next thing I know, I hear the security guard yelling inside the hostel, “HEY, whoever got a massage and didn’t pay for it, there are two ladies out here with guns that want their money.” The seemingly fun hostel went silent. I slowly looked at my friend, urging him to start making moves to get the money. At first, he smirked and said, “No worries. They won’t do anything”. Five minutes went by, the security guard came in again and shouted, “If no one is going to pay these ladies, I will let them in and show me who the people were that didn’t pay them.” At this point, I about creamed my pants.

My friend already got up and started to get his wallet. He gave the security guard the pesos he owed and we cheated death. Once that issue was resolved, I took the opportunity to start chatting with Yujin again. Found out she was leaving for Cebu later in the evening so I got her wechat and that was that.

We started talking over wechat for a couple months before we decided to meet in the middle of China, and adventure together. We had a four-day fling in Xian and it was awesome. She showed me around all the cool historic spots, we ate awesome food together and she even cooked me Thai mango sticky rice from our airbnb which was amazing! It was an experience I will never forget.

Stay for the food!

“Xiang has some of the best food I have ever had. I highly recommend everyone try the food there, especially the curry noodles!”



Spicy Cumin Lamb Noodles

Ingredients

For the noodles:

- 1½ cups bread flour
- ¼ teaspoon salt
- ½ cup, plus 1 tablespoon water

For the lamb & sauce:

- 8 oz. fatty lamb shoulder or chuck, thinly sliced
- 1 tablespoon vegetable oil, plus 3 tablespoons (divided)
- 1 tablespoon rice wine, plus 2 tablespoons (divided)
- 1 teaspoon cornstarch
- 1½ tablespoons cumin seeds
- 2 teaspoons coriander seeds
- ¼ teaspoon freshly ground white pepper
- 1 tablespoon grated ginger
- 2 scallions, chopped (white parts and green parts separated)
- 7 cloves garlic, minced
- 1 long hot red or green chili pepper, de-seeded and thinly sliced
- 3 tablespoons chili oil, preferably homemade
- 1 teaspoon sugar
- 1 teaspoon black vinegar or rice vinegar
- 1 tablespoon soy sauce
- ½ teaspoon salt
- 1 small red onion, thinly sliced
- ½ cup finely diced Chinese celery or regular celery (optional)
- 3 cabbage leaves, roughly chopped
- ½ cup garlic chives, roughly chopped (optional)

Directions

Combine the sliced lamb with 1 tablespoon vegetable oil, 1 tablespoon rice wine, and 1 teaspoon cornstarch. Set aside to marinate.

In a clean, dry pan over medium heat, add the cumin seeds, coriander seeds, and white pepper. Toast the spices until fragrant, about 5 minutes. Coarsely grind the spices in a spice grinder or mortar & pestle. Set aside. Prepare all your vegetables, and set those aside as well.

Now you’re ready to make the noodles. Line a baking sheet with parchment paper, and transfer the rested dough to a clean, oiled surface. Press the dough into a half-inch thick, relatively even rectangle about 10 inches in length. Cut the rectangle into 10 equal strips. Take each strip and lay flat on the counter. Use your palm to flatten the strip into a long, wide, flat noodle—don’t worry about it being perfectly straight or even.

Bring a large pot of water to a boil. The noodles will take approximately 90 seconds to cook, so make sure you time it right so that they’re cooked and drained around the same time that your sauce is done.

To make the sauce, heat 3 tablespoons of vegetable oil in a large wok over medium heat. Add the ginger and scallion whites and cook for 1 minute. Add the garlic and chili pepper, and cook for another 30 seconds. Crank up the heat to high and add the marinated lamb. Stir-fry the lamb until just browned, and immediately add 2 tablespoons rice wine, along with your prepared spice mixture, the chili oil, sugar, vinegar, soy sauce, salt, onions, and celery (if using). If things are starting to stick to the bottom of the wok, add a ¼ cup or so of water to deglaze it.

While that’s going, throw your noodles and the cabbage into boiling water, and cook for 90 seconds to 2 minutes.

Transfer the cooked noodles and cabbage to the wok along with the garlic chives and scallion greens, and toss until everything is completely coated in the sauce.

Serve!