

Appendix 2
(See Form ICH-02 Section 5)

**For Inscription on the Representative List of
the Intangible Cultural Heritage of Humanity in 2022**

**A Relevant Extract of ICH Inventory
and Its Supporting Documents**

Traditional Tea Processing Techniques and Associated Social Practices in China

People's Republic of China
March 2021

Appendix 2
(See Form ICH-02 Section 5)

I. A Relevant Extract of ICH Inventory and Its Descriptions

i. Wuyi Rock Tea (Dahongpao Tea) Processing Techniques

Serial No.: 413

Category No.: VIII-63

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Wuyi Rock Tea (Dahongpao Tea) Processing Techniques was included in the first batch of the National List of Intangible Cultural Heritage on May 20, 2006.

Communities, groups or individuals concerned: Representative communities come from Wuyishan City, Fujian Province. Representative bearers are YE Qitong and others.

Geographical location: Fujian Province.

Description: The processing of Wuyi Rock tea (Dahongpao tea) mainly includes picking of tea leaves, *weidiao* (withering), *zuoqing* (leaves shaking and cooling), *shaqing* (enzyme inactivation), *rounian* (rolling) and *hongbei* (roasting). *Zuoqing* is the core skill, through which tea producers repeatedly shake the withered tea leaves and leave them cooled in the baskets. After that, the tea leaves would lose moisture continuously and emit a special fragrance of flowers and fruits.

ii. Flower-scented Tea Processing Techniques (Zhang Yi Yuan Jasmine Tea Processing Techniques, Wuyutai Jasmine Tea Processing Techniques, Scenting Techniques of Jasmine Tea, Fuzhou)

Serial No.: 930

Category No.: VIII-147

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Flower-scented Tea Processing Techniques (Zhang Yi Yuan Jasmine Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Flower-scented Tea Processing Techniques (Wuyutai Jasmine Tea Processing Techniques) was included in the National List of Intangible Cultural Heritage on an extended basis on May 23, 2011; Flower-scented Tea Processing Techniques (Scenting Techniques of Jasmine Tea, Fuzhou) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014.

Appendix 2
(See Form ICH-02 Section 5)

Communities, groups or individuals concerned: Representative communities come from Dongcheng District, Beijing; Cangshan District of Fuzhou City, Fujian Province. Representative groups are Beijing Zhang Yi Yuan Tea Co., Ltd., Beijing Wuyutai Tea Co., Ltd., Fuzhou Cross-straits Tea Exchange Association. Representative bearers are WANG Xiulan, SUN Danwei, CHEN Chengzhong, etc.

Geographical location: Beijing, Fujian Province.

Description: The processing of flower-scented tea mainly includes processing the base tea, maintaining the fresh flowers, mixing the flowers with the base tea, *yinzhi* (scenting), separating the flowers from the tea and drying. *Yinzhi* is the core skill. During this process, the tea base continuously absorbs the fragrance of fresh flowers and forms its special flavor.

III. Green Tea Processing Techniques (West Lake Longjing Tea Processing Techniques, Wuzhou Juyan Tea Processing Techniques, Huangshan Maofeng Tea Processing Techniques, Taiping Kowkui Tea Processing Techniques, Lu'an Guapian Tea Processing Techniques, Biluochun Tea Processing Techniques, Zisun Tea Processing Techniques, Anji Baicha Tea Processing Techniques, Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province, Wuyuan Green Tea Processing Techniques, Xinyang Maojian Tea Processing Techniques, Enshi Yulu Tea Processing Techniques, Duyun Maojian Tea Processing Techniques, Yuhua Tea Processing Techniques, Mengshan Tea Processing Techniques)

Serial No.: 931

Category No.: VIII-148

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Green Tea Processing Techniques (West Lake Longjing Tea Processing Techniques, Wuzhou Juyan Tea Processing Techniques, Huangshan Maofeng Tea Processing Techniques, Taiping Kowkui Tea Processing Techniques, Lu'an Guapian Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Green Tea Processing Techniques (Biluochun Tea Processing Techniques, Zisun Tea Processing Techniques, Anji Baicha Tea Processing Techniques) was included in the National List of Intangible Cultural Heritage on an extended basis on May 23, 2011; Green Tea Processing Techniques (Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province, Wuyuan Green Tea Processing Techniques, Xinyang Maojian Tea Processing Techniques, Enshi Yulu Tea Processing Techniques, Duyun Maojian Tea Processing Techniques) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on

Appendix 2
(See Form ICH-02 Section 5)

November 11, 2014; From January to March 2021, after being posted to the public, Green Tea Processing Techniques (Yuhua Tea Processing Techniques, Mengshan Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Hangzhou City, Jinhua City, Changxing County, Anji County, Zhejiang Province; Huizhou and Huangshan districts, Huangshan City, Yu'an District of Lu'an City, Anhui Province; Wuzhong District of Suzhou City, Nanjing City, Jiangsu Province; Quannan County, Wuyuan County, Jiangxi Province; Xinyang City, Henan Province; Enshi City, Hubei Province; Duyun City, Guizhou Province; Ya'an City, Sichuan Province. Representative groups are Longjing Tea Industry Association of Xihu District, Hangzhou City, Zhejiang Caiyunjian Tea Co., Ltd., Xie Yuda Tea Co., Ltd., Tea Industry Association of Huangshan District, Tea Industry Association of Yu'an District, Lu'an City, Dongting Mountain Biluochun Tea Industry Association of Wuzhong District, Suzhou City, Zisun Tea Culture Research Institute of Changxing County, Anji Zhongsheng Agricultural Development Co., Ltd., Tea Chamber of Commerce of Xinyang City, Enshi Yulu Tea Industry Association, Shengfeng Tea Co., Ltd. of Nanjing. Representative bearers are YANG Jichang, FAN Shenghua, XIE Sishi, FANG Jifan, CHU Zhaowei, SHI Yuewen, ZHENG Funian, LIAO Yongchuan, FANG Genmin, ZHOU Zuhong, YANG Shengwei, ZHANG Ziquan, etc.

Geographical location: Zhejiang, Anhui, Jiangsu, Jiangxi, Henan, Hubei, Guizhou and Sichuan provinces.

Description: The processing of green tea mainly includes picking of tea leaves, *shaqing* (enzyme inactivation), shaping and drying. *Shaqing* is the core skill, which can be further divided into pan-frying, roasting, steaming and sun-drying. Green tea is normally served by brewing, while Hakka people in Jiangxi Province also put glutinous rice, ginger, chive, sesame and salt into green tea and mash them for drinking.

iv. Black Tea Processing Techniques (Keemun Black Tea Processing Techniques, Dianhong Tea Processing Techniques, Tanyang Congou Tea Processing Techniques, Ninghong Tea Processing Techniques)

Serial No.: 932

Category No.: VIII-149

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Black Tea Processing Techniques (Keemun Black Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Black Tea Processing

Appendix 2
(See Form ICH-02 Section 5)

Techniques (Dianhong Tea Processing Techniques) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014; From January to March 2021, after being posted to the public, Black Tea Processing Techniques (Tanyang Congcou Tea Processing Techniques, Ninghong Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Qimen County, Anhui Province; Fengqing County, Yunnan Province; Fu'an City of Ningde City, Fujian Province; Xiushui County of Jiujiang City, Jiangxi Province. Representative groups are Keemun Black Tea Association of Qimen County, Yunnan Dianhong Group Co., Ltd., Tea Industry Association of Fu'an City, Ninghong Co., Ltd. of Jiangxi Province. Representative bearers are WANG Chang, ZHANG Chengren, etc.

Geographical location: Anhui, Yunnan, Fujian and Jiangxi provinces.

Description: The processing of black tea contains picking of tea leaves, *weidiao* (withering), *rounian* (rolling), *fajiao* (oxidation) and *hongbei* (roasting). *Fajiao* is the core skill, through which the enzymatic oxidation generates the red infusion, red leaves, mellow and sweet taste.

v. Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques, Zhangping Shuixian Tea Processing Techniques)

Serial No.: 933

Category No.: VIII-150

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; From January to March 2021, after being posted to the public, Oolong Tea Processing Techniques (Zhangping Shuixian Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Anxi County, Longyan City, Fujian Province. Representative group is Tea Culture Research Centre of Anxi County. Representative bearers are WEI Yuede, WANG Wenli, etc.

Geographical location: Fujian Province.

Description: The processing of oolong tea contains picking of tea leaves, *weidiao* (withering), *zuoqing* (leaves shaking and cooling), *shaqing* (enzyme inactivation),

Appendix 2
(See Form ICH-02 Section 5)

rounian (rolling) and *hongbei* (roasting). *Zuoqing* is the core skill, through which tea producers repeatedly shake the withered tea leaves and leave them cooled in the baskets. After that, the tea leaves would lose moisture continuously and emit a special fragrance of oolong tea.

vi. Pu'er Tea Processing Techniques (Gongcha Tea Processing Techniques, Tae Tea Processing Techniques)

Serial No.: 934

Category No.: VIII-151

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Pu'er Tea Processing Techniques (Gongcha Tea Processing Techniques, Tae Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008.

Communities, groups or individuals concerned: Representative communities come from Ning'er Hani and Yi Autonomous County, Menghai County, Yunnan Province. Representative group is Menghai Tea Factory (General Partnership).

Geographical location: Yunnan Province.

Description: Pu'er raw tea is processed by picking of tea leaves, *shaqing* (enzyme inactivation), *rounian* (rolling), drying and compressing. *Shaqing* is the core skill. Pu'er ripen tea is processed by picking of tea leaves, *shaqing* (enzyme inactivation), *rounian* (rolling), *wodui* (piling) and compressing. *Wodui* is the core skill. In Ning'er County, before picking leaves in spring every year, the relevant ethnics worship the tea plants according to their rituals, praying for a bumper harvest, good luck and happiness in the coming year.

vii. Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques, Fu Brick Tea Processing Techniques, Nanlubiancha Tea Processing Techniques, Xiaguan Tuocha Tea Processing Techniques, Zhaoliqiao Brick Tea Processing Techniques, Liubao Tea Processing Techniques, Changshengchuan Dark Brick Tea Processing Techniques, Xianyang Fucha Tea Processing Techniques)

Serial No.: 935

Category No.: VIII-152

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques, Fu Brick Tea Processing Techniques, Nanlubiancha Tea Processing Techniques) was included in the second batch of the

Appendix 2
(See Form ICH-02 Section 5)

National List of Intangible Cultural Heritage on June 7, 2008; Dark Tea Processing Techniques (Xiaguan Tuocha Tea Processing Techniques) was included in the National List of Intangible Cultural Heritage on an extended basis on May 23, 2011; Dark Tea Processing Techniques (Zhaoliqiao Brick Tea Processing Techniques, Liubao Tea Processing Techniques) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014; From January to March 2021, after being posted to the public, Dark Tea Processing Techniques (Changshengchuan Dark Brick Tea Processing Techniques, Xianyang Fucha Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Anhua County, Yiyang City, Hunan Province; Ya'an City, Sichuan Province; Dali Bai Autonomous Prefecture, Yunnan Province; Chibi City, Hubei Province; Cangwu County, Guangxi Zhuang Autonomous Region; Wujiagang District of Yichang City, Hubei Province; Xianyang City, Shaanxi Province. Representative groups are Yiyang Tea Factory Co., Ltd., Yunnan Xiaguan Tuocha (Group) Co., Ltd., Zhaoliqiao Tea Co., Ltd., Hubei Province, Xinding Biotech Co., Ltd. Representative bearers are LI Shengfu, LIU Xingyi, GAN Yuxiang, WEI Jiequn, etc.

Geographical location: Hunan, Sichuan, Yunnan, Hubei, Guangxi Zhuang Autonomous Region and Shaanxi provinces.

Description: The processing of dark tea contains picking of tea leaves, *shaqing* (enzyme inactivation), *rounian* (rolling), *wodui* (piling), drying and compressing. *Wodui* is the core skill, through which the synergistic effects of hyther and microorganisms develop the specific characteristics and flavor of dark tea.

viii. Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques)

Serial No.: 944

Category No.: VIII-161

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008.

Communities, groups or individuals concerned: Representative communities come from Yangzhou City, Jiangsu Province. Representative group is Fuchun Tea House, Yangzhou Fuchun Beverage and Catering Services Group Co., Ltd. Representative bearers are XU Yongzhen and others.

Appendix 2
(See Form ICH-02 Section 5)

Geographical location: Jiangsu Province.

Description: Tea pastry makers prepare tea refreshments such as *Sandingbao* (steamed bun stuffed with three kinds of diced fillings), *Qiancengyougao* (layered oil pastry) and Emerald *Siu Mai* for people to eat along with tea. Drinking tea and sharing tea refreshments are important contents of daily life in relevant communities and are important ways for local people to treat guests and for communication.

ix. White Tea Processing Techniques (Fuding White Tea Processing Techniques)

Serial No.: 1183

Category No.: VIII-203

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, White Tea Processing Techniques (Fuding White Tea Processing Techniques) was included in the third batch of the National List of Intangible Cultural Heritage on May 23, 2011.

Communities, groups or individuals concerned: Representative communities come from Fuding City, Fujian Province. Representative group is Tea Industry Association of Fuding City. Representative bearers are MEI Xiangjing and others.

Geographical location: Fujian Province.

Description: The processing of white tea mainly includes picking of tea leaves, *weidiao* (withering) and drying. *Weidiao* is the core skill. Fresh leaves are spread in a bamboo tray to evaporate moisture, after which the appearance and traits of white tea are developed.

x. Yellow Tea Processing Techniques (Junshan Yinzhen Tea Processing Techniques)

Category No.: VIII-267

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, from January to March 2021, after being posted to the public, Yellow Tea Processing Techniques (Junshan Yinzhen Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Junshan District of Yueyang City, Hunan Province.

Geographical location: Hunan Province.

Appendix 2

(See Form ICH-02 Section 5)

Description: The processing of yellow tea mainly includes picking of tea leaves, *shaqing* (enzyme inactivation), *menhuang* (yellowing) and drying. Among them, *menhuang* is the core skill. Tea leaves are piled hot and undergo chemical changes under hyther, which results in the specific yellow leaves and yellow infusion.

xi. Sour Tea Processing Techniques of De'ang Ethnic Group

Category No.: VIII-268

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, from January to March 2021, after being posted to the public, Sour Tea Processing Techniques of De'ang Ethnic Group was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Mangshi City of Dehong Dai and Jingpo Autonomous Prefecture, Yunnan Province.

Geographical location: Yunnan Province.

Description: For De'ang people, sour tea is closely related to activities including wedding, communication and religious sacrifice. Processing and drinking sour tea is important in their daily life. De'ang sour tea is both edible and drinkable. The processing of De'ang sour tea mainly includes picking of tea leaves, *shaqing* (enzyme inactivation), *rounian* (rolling), *fajiao* (fermentation), pounding, shaping and drying. De'ang people seal the tea leaves in a bamboo tube or a pottery and bury them into a pit. The lactic acid bacteria form the special flavor of the sour tea.

xii. Temple Fair (Tea Festival)

Serial No.: 991

Category No.: X-84

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Temple Fair (Tea Festival) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008.

Communities, groups or individuals concerned: Representative communities come from Pan'an County, Zhejiang Province.

Geographical location: Zhejiang Province.

Description: In every spring and autumn, people from the 172 villages of Pan'an County gather to enjoy this important festival at Yushan Ancient Tea Market. At the

Appendix 2
(See Form ICH-02 Section 5)

temple fair, the villagers worship the God of Tea, inspect tea hills, present folk art performances, do business of tea, and visit relatives and friends.

xiii. Tea Art (Chaozhou Congou Tea Art), Tea Drinking Practices (Three-course Tea of Bai Ethnic Group, Practices Related to Youcha Tea of Yao Ethnic Group)

Serial No.: 1014

Category No.: X-107

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Tea Art (Chaozhou Congou Tea Art) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Tea Drinking Practices (Three-course Tea of Bai Ethnic Group) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014; From January to March 2021, after being posted to the public, Tea Drinking Practices (Practices Related to Youcha of Yao Ethnic Group) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Chaozhou City, Guangdong Province; Dali City, Yunnan Province; Gongcheng Yao Autonomous County of Guilin City, Guangxi Zhuang Autonomous Region. Representative group is Youcha Tea Association of Gongcheng Yao Autonomous County.

Geographical location: Guangdong and Yunnan provinces, Guangxi Zhuang Autonomous Region.

Description: Tea drinking and tasting penetrate deeply into Chinese people's daily life. Tea is an important media for communication in socializing and ceremonies such as wedding, apprentice taking and sacrificing. Associated practices vary in different regions and among different ethnic groups. In Chaozhou City, Guangdong Province, people gather together and brew and share Congou tea through a set of specific procedures. Drinking Congou tea is rooted in the daily life, which promotes communication and harmony within family and among people. In Dali City, Yunnan Province, the Bai people treat guests with three-course tea, which is "bitterness in the first course, sweetness in the second and after-taste in the third". In Gongcheng Yao Autonomous County of Guangxi Zhuang Autonomous Region, the Yao people put tea, oil, ginger, garlic, etc. into an iron pot, pound them repeatedly, cook them with hot water, so as to serve it for important life rituals and festivals, and show their hospitality.

xiv. Jingshan Tea Ceremony

Serial No.: 1215

Appendix 2
(See Form ICH-02 Section 5)

Category No.: X-140

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Jingshan Tea Ceremony was included in the third batch of the National List of Intangible Cultural Heritage on May 23, 2011.

Communities, groups or individuals concerned: Wanshou Buddhist Temple of Jingshan Town in Yuhang District, Hangzhou City.

Geographical location: Zhejiang Province.

Description: At the Wanshou Buddhist Temple of Jingshan Town in Yuhang District, Hangzhou City, abbots and monks greet guests with traditional ritualized tea ceremony, which was originated from the first year of Tianbao Reign (742 AD) in the Tang Dynasty. Jingshan Tea Ceremony has certain rituals: posting announcement, beating the drum, ushering to the seats, praying to Buddha, brewing and whisking, serving and sharing, chanting and tasting, acknowledging and leaving. The traditional way of preparing tea by *diancha* (whisking) has been followed as always. Specific tools used for *diancha* are tea mill, water ladle, tea sieve, tea brush, tea saucer, tea bowl, porcelain ewer, tea whisk and tea cloth, etc. In the ceremony, guests seek to attain enlightenment through conversation and meditation with hosts.

II. Supporting Documents

- i. Notification of the State Council on the First Batch of the National List of Intangible Cultural Heritage
http://www.gov.cn/zhengce/content/2008-03/28/content_5917.htm
- ii. Notification of the State Council on the Second Batch of the National List of Intangible Cultural Heritage and the Extended Elements of the First Batch of the National List of Intangible Cultural Heritage
http://www.gov.cn/zhengce/content/2008-06/16/content_5835.htm
- iii. Notification of the State Council on the Third Batch of the National List of Intangible Cultural Heritage
http://www.gov.cn/zhengce/content/2011-06/09/content_5804.htm
- iv. Notification of the State Council on the Fourth Batch of the National List of the Representative Elements of Intangible Cultural Heritage
http://www.gov.cn/zhengce/content/2014-12/03/content_9286.htm

Appendix 2
(See Form ICH-02 Section 5)

In 2014, the list was renamed as the National List of Representative Elements of Intangible Cultural Heritage in accordance with the Law of the People's Republic of China on Intangible Cultural Heritage.

档案

0007690

国务院文件

国发〔2006〕18号

国务院关于公布第一批国家级 非物质文化遗产名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第一批国家级非物质文化遗产名录（共计518项），现予公布。

我国是历史悠久的文明古国，拥有丰富多彩的文化遗产。非物质文化遗产是文化遗产的重要组成部分，是我国历史的见证和中华文化的重要载体，蕴含着中华民族特有的精神价值、思维方式、想象力和文化意识，体现着中华

— 1 —

民族的生命力和创造力。保护和利用好非物质文化遗产，对于继承和发扬民族优秀传统文化、增进民族团结和维护国家统一、增强民族自信心和凝聚力、促进社会主义精神文明建设都具有重要而深远的意义。

各地区、各部门要按照《国务院关于加强文化遗产保护的通知》（国发〔2005〕42号）的精神和有关要求，认真贯彻“保护为主、抢救第一、合理利用、传承发展”的工作方针，切实做好非物质文化遗产的保护、管理和合理利用工作。



第一批国家级非物质文化遗产名录

(共计 518 项)

一、民间文学 (共计 31 项)

序号	编 号	项目名称	申报地区或单位
1	I—1	苗族古歌	贵州省台江县、黄平县
2	I—2	布洛陀	广西壮族自治区田阳县
3	I—3	遮帕麻和遮咪麻	云南省梁河县
4	I—4	牡帕密帕	云南省思茅市
5	I—5	刻 道	贵州省施秉县
6	I—6	白蛇传传说	江苏省镇江市 浙江省杭州市
7	I—7	梁祝传说	浙江省宁波市、杭州市、上虞市 江苏省宜兴市 山东省济宁市 河南省汝南县
8	I—8	孟姜女传说	山东省淄博市

— 3 —

Appendix 2
(See Form ICH-02 Section 5)

404	VII—54	福州脱胎漆器髹饰技艺	福建省福州市
405	VII—55	厦门漆线雕技艺	福建省厦门市
406	VII—56	成都漆艺	四川省成都市
407	VII—57	茅台酒酿制技艺	贵州省
408	VII—58	泸州老窖酒酿制技艺	四川省泸州市
409	VII—59	杏花村汾酒酿制技艺	山西省汾阳市
410	VII—60	绍兴黄酒酿制技艺	浙江省绍兴市
411	VII—61	清徐老陈醋酿制技艺	山西省清徐县
412	VII—62	镇江恒顺香醋酿制技艺	江苏省镇江市
413	VII—63	武夷岩茶（大红袍）制作 技艺	福建省武夷山市
414	VII—64	自贡井盐深钻汲制技艺	四川省自贡市、大英县
415	VII—65	宣纸制作技艺	安徽省泾县
416	VII—66	铅山连四纸制作技艺	江西省铅山县
417	VII—67	皮纸制作技艺	贵州省贵阳市、贞丰县、丹寨县
418	VII—68	傣族 纳西族手工造纸技 艺	云南省临沧市、香格里拉县
419	VII—69	藏族造纸技艺	西藏自治区
420	VII—70	维吾尔族桑皮纸制作技艺	新疆维吾尔自治区吐鲁番地区

主题词：文化 通知

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅、各总部、各军兵种、各大军区。

全国人大常委会办公厅，全国政协办公厅，高法院，高检院。

各民主党派中央。

国务院办公厅秘书局

2006 年 5 月 25 日印发



Appendix 2
(See Form ICH-02 Section 5)

Reference No.: 0007690

**Notification of the State Council on the First Batch of
the National List of Intangible Cultural Heritage**

File No.: State Council [2006] 18

20 May 2006

People's governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the first batch of the National List of Intangible Cultural Heritage (518 elements in total) identified by the Ministry of Culture.

China is an ancient country with a long civilization and abundant and colorful cultural heritages. The intangible cultural heritage is an important part of the cultural heritage, a witness to the history of China and a vital carrier of Chinese culture. It embodies the spiritual values, way of thinking, imagination and cultural ideology exclusive to the Chinese nation and reflects the vitality and creativity of the Chinese people. The safeguarding and good management of the intangible cultural heritage are of profound significance for carrying forward cultural traditions, maintaining national solidarity, boosting national confidence and cohesion, and for stimulating the construction of a spiritual civilization.

All the regions and departments shall, in accordance with the spirits and requirements of the Notification of the State Council on the Enhancement of Cultural Heritage Safeguarding (File No.: State Council [2005] 42), carefully implement the working policy of "safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development" and adopt a sensible approach in the safeguarding, management and reasonable utilization of the intangible cultural heritage.

The State Council

(sealed)

Appendix 2
(See Form ICH-02 Section 5)

The First Batch of the National List of Intangible Cultural Heritage
(518 in total)

Serial No.	Category No.	Name	Competent Bodies
413	VIII-63	Wuyi Rock Tea (Dahongpao Tea) Processing Techniques	Wuyishan City, Fujian Province

0007917

国务院文件

国发〔2008〕19号

国务院关于公布第二批国家级 非物质文化遗产名录和第一批 国家级非物质文化遗产扩展项目名录的通知

- 各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第二批国家级非物质文化遗产名录（共计510项）和第一批国家级非物质文化遗产扩展项目名录（共计147项），现予公布。

各地区、各部门要按照《国务院关于加强文化遗产保护的通知》（国发〔2005〕42号）和《国务院办公厅关于

— 1 —

Appendix 2
(See Form ICH-02 Section 5)

加强我国非物质文化遗产保护工作的意见》（国办发〔2005〕18号）要求，进一步贯彻“保护为主、抢救第一、合理利用、传承发展”的工作方针，认真做好非物质文化遗产的保护、管理工作，为弘扬中华文化，推动社会主义文化大发展大繁荣做出新的贡献。



第二批国家级非物质文化遗产名录

(共计 510 项)

一、民间文学 (共计 53 项)

序号	编 号	项目名称	申报地区或单位
519	I-32	八达岭长城传说	北京市延庆县
520	I-33	永定河传说	北京市石景山区
521	I-34	杨家将传说 (穆桂英传说、杨家将说唱)	北京市房山区 山西省
522	I-35	尧的传说	山西省绛县
523	I-36	牛郎织女传说	山西省平顺县 山东省沂源县
524	I-37	西湖传说	浙江省杭州市
525	I-38	刘伯温传说	浙江省文成县、青田县
526	I-39	黄初平(黄大仙)传说	浙江省金华市
527	I-40	观音传说	浙江省舟山市
528	I-41	徐福东渡传说	浙江省象山县、慈溪市

— 3 —

Appendix 2
(See Form ICH-02 Section 5)

928 VII-145 酿造酒传统酿造技艺 江苏省丹阳市、金坛市
(封缸酒传统酿造技艺、浙江省金华市
金华酒传统酿造技艺)

929 VII-146 配制酒传统酿造技艺 北京仁和酒业有限责任公司
(菊花白酒传统酿造技艺)

930 VII-147 花茶制作工艺 北京张一元茶叶有限责任公司
(张一元茉莉花茶制作工艺)

931 VII-148 绿茶制作工艺 浙江省杭州市、金华市
(西湖龙井、婺州举岩、安徽省黄山市徽州区、黄山区、
黄山毛峰、太平猴魁、六 六安市裕安区
安瓜片)

932 VII-149 红茶制作工艺 安徽省祁门县
(祁门红茶制作工艺)

933 VII-150 乌龙茶制作工艺 福建省安溪县
(铁观音制作工艺)

934 VII-151 普洱茶制作工艺 云南省宁洱县、勐海县
(贡茶制作工艺、大益茶
制作工艺)

Appendix 2
(See Form ICH-02 Section 5)

935	Ⅷ-152	黑茶制作技艺 (千两茶制作技艺、茯砖茶制作技艺、南路边茶制作技艺)	湖南省安化县、益阳市 四川省雅安市
936	Ⅷ-153	晒盐技艺 (海盐晒制技艺、井盐晒制技艺)	浙江省象山县 海南省儋州市 西藏自治区芒康县
937	Ⅷ-154	酱油酿造技艺 (钱万隆酱油酿造技艺)	上海市浦东新区
938	Ⅷ-155	豆瓣传统制作技艺 (郫县豆瓣传统制作技艺)	四川省郫县
939	Ⅷ-156	豆豉腌制技艺 (永川豆豉腌制技艺、潼川豆豉腌制技艺)	重庆市 四川省三台县
940	Ⅷ-157	腐乳酿造技艺 (王致和腐乳酿造技艺)	北京市海淀区
941	Ⅷ-158	酱菜制作技艺 (六必居酱菜制作技艺)	北京六必居食品有限公司
942	Ⅷ-159	榨菜传统制作技艺 (涪陵榨菜传统制作技艺)	重庆市涪陵区

Appendix 2
(See Form ICH-02 Section 5)

943	Ⅷ-160	传统面食制作技艺 (龙须拉面和刀削面制作技艺、抿尖面和猫耳朵制作技艺)	山西省全晋会馆、晋韵楼
944	Ⅷ-161	茶点制作技艺 (富春茶点制作技艺)	江苏省扬州市
945	Ⅷ-162	周村烧饼制作技艺	山东省淄博市
946	Ⅷ-163	月饼传统制作技艺 (郭杜林晋式月饼制作技艺、安琪广式月饼制作技艺)	山西省太原市 广东省安琪食品有限公司
947	Ⅷ-164	素食制作技艺 (功德林素食制作技艺)	上海功德林素食有限公司
948	Ⅷ-165	同盛祥牛羊肉泡馍制作技艺	陕西省西安市
949	Ⅷ-166	火腿制作技艺 (金华火腿腌制技艺)	浙江省金华市
950	Ⅷ-167	烤鸭技艺 (全聚德挂炉烤鸭技艺、便宜坊焖炉烤鸭技艺)	北京市全聚德(集团)股份有限公司、北京便宜坊烤鸭集团有限公司

Appendix 2
(See Form ICH-02 Section 5)

990	X-83	苗年	贵州省丹寨县、雷山县
991	X-84	庙会	北京市门头沟区、朝阳区
		(妙峰山庙会、东岳庙庙会、晋祠庙会、上海龙华庙会、赶茶场、泰山东岳庙会、武当山庙会、火官殿庙会、佛山祖庙庙会、药王山庙会)	山西省太原市晋源区 上海市徐汇区 浙江省磐安县 山东省泰安市 湖北省十堰市 湖南省长沙市 广东省佛山市 陕西省铜川市
992	X-85	民间信俗	河北省盐山县
		(千童信子节、关公信俗、石浦一富岗如意信俗、汤和信俗、保生大帝信俗、陈靖姑信俗、西王母信俗)	山西省运城市 河南省洛阳市 浙江省象山县、温州市龙湾区 福建省厦门市海沧区、龙海市、古田县、福州市仓山区 甘肃省泾川县
993	X-86	青海湖祭海	青海省海北藏族自治州

Appendix 2
(See Form ICH-02 Section 5)

1011	X-104	三汇彩亭会	四川省渠县
1012	X-105	石宝山歌会	云南省剑川县
1013	X-106	大理三月街	云南省大理市
1014	X-107	茶艺 (潮州工夫茶艺)	广东省潮州市
1015	X-108	蒙古族服饰	内蒙古自治区 甘肃省肃北蒙古族自治县 新疆维吾尔自治区博湖县
1016	X-109	朝鲜族服饰	吉林省延边朝鲜族自治州
1017	X-110	畲族服饰	福建省罗源县
1018	X-111	黎族服饰	海南省锦绣织贝有限公司, 海南省民族研究所
1019	X-112	珞巴族服饰	西藏自治区隆子县、米林县
1020	X-113	藏族服饰	西藏自治区措美县、林芝地区、 普兰县、安多县、申扎县 青海省玉树藏族自治州、门源回族自治县
1021	X-114	裕固族服饰	甘肃省肃南裕固族自治县
1022	X-115	土族服饰	青海省互助土族自治县
1023	X-116	撒拉族服饰	青海省循化撒拉族自治县

主题词：文化 通知

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅、各总部、各军兵种、各大军区。

全国人大常委会办公厅，全国政协办公厅，高法院，高检院。

各民主党派中央。

国务院办公厅秘书局

2008年6月13日印发



Appendix 2
(See Form ICH-02 Section 5)

Reference No.: 0007917

**Notification of the State Council on the Second Batch of the National List of
Intangible Cultural Heritage and the Extended Elements of the First Batch of
the National List of Intangible Cultural Heritage**

File No.: State Council [2008] 19

7 June 2008

People's governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the second batch of the National List of Intangible Cultural Heritage (510 in total) and the extended elements of the first batch of the National List of Intangible Cultural Heritage (147 in total) identified by the Ministry of Culture.

All the regions and departments, in accordance with the requirements of the Notification of the State Council on the Enhancement of Cultural Heritage Safeguarding (File No.: State Council [2005] 42) and the Advice of the General Office of the State Council on the Enhancement of Intangible Cultural Heritage Safeguarding in China (File No.: State Council General Office [2015] 18), and shall further implement the safeguarding and management of the intangible cultural heritage by adhering to the working policy of "safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development," so as to make new contributions to both the promotion of Chinese culture and the impetus to the great development and prosperity of the socialist culture.

The State Council

(sealed)

Appendix 2
(See Form ICH-02 Section 5)

The Second Batch of the National List of Intangible Cultural Heritage
(510 in total)

Serial No.	Category No.	Name	Competent Bodies
930	VIII-147	Flower-scented Tea Processing Techniques (Zhang Yi Yuan Jasmine Tea Processing Techniques)	Beijing Zhang Yi Yuan Tea Co., Ltd.
931	VIII-148	Green Tea Processing Techniques (West Lake Longjing Tea Processing Techniques, Wuzhou Juyan Tea Processing Techniques, Huangshan Maofeng Tea Processing Techniques, Taiping Kowkui Tea Processing Techniques, Lu'an Guapian Tea Processing Techniques)	Hangzhou City, Jinhua City, Zhejiang Province; Huizhou and Huangshan districts of Huangshan City, Yu'an District of Lu'an City, Anhui Province
932	VIII-149	Black Tea Processing Techniques (Keemun Black Tea Processing Techniques)	Qimen County, Anhui Province
933	VIII-150	Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques)	Anxi County, Fujian Province
934	VIII-151	Pu'er Tea Processing Techniques (Gongcha Tea Processing Techniques, Tae Tea Processing Techniques)	Ning'er Hani and Yi Autonomous County, Menghai County, Yunnan Province
935	VIII-152	Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques, Fu Brick Tea Processing Techniques, Nanlubiancha Tea Processing Techniques)	Anhua County, Yiyang City, Hunan Province; Ya'an City, Sichuan Province
944	VIII-161	Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques)	Yangzhou City, Jiangsu Province
991	X-84	Temple Fair (Tea Festival)	Pan'an County, Zhejiang Province
1014	X-107	Tea Art (Chaozhou Congou Tea Art)	Chaozhou City, Guangdong Province

0003644

国务院文件

国发〔2011〕14号

国务院关于公布第三批 国家级非物质文化遗产名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第三批国家级非物质文化遗产名录（共计191项）和国家级非物质文化遗产名录扩展项目名录（共计164项），现予公布。

各地区、各部门要按照《国务院关于加强文化遗产保护的通知》（国发〔2005〕42号）和《国务院办公厅关于加强我国非物质文化遗产保护工作的意见》（国办发

— 1 —

〔2005〕18号）要求，认真贯彻落实“保护为主、抢救第一、合理利用、传承发展”的工作方针，坚持科学的保护理念，扎实做好非物质文化遗产名录项目的保护、传承和管理工作，努力推动非物质文化遗产保护迈上新的台阶，为构建完备的、有中国特色的非物质文化遗产保护制度，推动文化大发展大繁荣，建设中华民族共有精神家园，满足人民群众日益增长的精神文化需求，作出积极的贡献。



第三批国家级非物质文化遗产名录
(共计 191 项)

一、民间文学（共计 41 项）

序 号	项目 编号	项目名称	申报地区或单位
1029	I-85	天坛传说	北京市东城区
1030	I-86	曹雪芹传说	北京市海淀区
1031	I-87	契丹始祖传说	河北省平泉县
1032	I-88	赵氏孤儿传说	山西省孟县
1033	I-89	白马拖缰传说	山西省晋城市城区
1034	I-90	舜的传说	山西省沁水县，山东省诸城市
1035	I-91	禹的传说	四川省汶川县、北川羌族自治县
1036	I-92	防风传说	浙江省德清县
1037	I-93	盘瓠传说	湖南省泸溪县
1038	I-94	庄子传说	山东省东明县
1039	I-95	柳毅传说	山东省潍坊市寒亭区
1040	I-96	禅宗祖师传说	湖北省黄梅县
1041	I-97	布袋和尚传说	浙江省奉化市

Appendix 2
(See Form ICH-02 Section 5)

序 号	项目 编号	项目名称	申报地区或单位
1176	VIII—196	银铜器制作及鎏金技艺	青海省湟中县
1177	VIII—197	青铜器修复及复制技艺	故宫博物院
1178	VIII—198	国画颜料制作技艺（姜思序堂国画颜料制作技艺）	江苏省苏州市
1179	VIII—199	藏族矿植物颜料制作技艺	西藏自治区拉萨市
1180	VIII—200	毛笔制作技艺（周虎臣毛笔制作技艺、扬州毛笔制作技艺）	上海市黄浦区，江苏省江都市
1181	VIII—201	衡水法帖雕版拓印技艺	河北省衡水市桃城区
1182	VIII—202	古书画临摹复制技艺	故宫博物院
1183	VIII—203	白茶制作技艺（福鼎白茶制作技艺）	福建省福鼎市
1184	VIII—204	仿膳（清廷御膳）制作技艺	北京市西城区
1185	VIII—205	直隶官府菜烹饪技艺	河北省保定市
1186	VIII—206	孔府菜烹饪技艺	山东省曲阜市
1187	VIII—207	五芳斋粽子制作技艺	浙江省嘉兴市
1188	VIII—208	北京四合院传统营造技艺	中国艺术研究院
1189	VIII—209	雁门民居营造技艺	山西省忻州市
1190	VIII—210	石库门里弄建筑营造技艺	上海市黄浦区
1191	VIII—211	土家族吊脚楼营造技艺	湖北省咸丰县，湖南省永顺县，重庆市石柱土家族自治县
1192	VIII—212	维吾尔族民居建筑技艺（阿依旺赛米民居营造技艺）	新疆维吾尔自治区和田地区

Appendix 2
(See Form ICH-02 Section 5)

序 号	项目 编号	项目名称	申报地区或单位
1206	X-131	藏历年	西藏自治区拉萨市
1207	X-132	舜帝祭典	湖南省宁远县
1208	X-133	祭寨神林	云南省元阳县
1209	X-134	歌会（瑞云四月八、四十八寨歌节）	福建省福鼎市，贵州省天柱县
1210	X-135	尉村跑鼓车	山西省襄汾县
1211	X-136	独辕四景车赛会	山西省平顺县
1212	X-137	网船会	浙江省嘉兴市秀洲区
1213	X-138	月也	贵州省黎平县
1214	X-139	婚俗（朝鲜族回婚礼、达斡尔族传统婚俗、彝族传统婚俗、裕固族传统婚俗、回族传统婚俗、哈萨克族传统婚俗、锡伯族传统婚俗）	吉林省延边朝鲜族自治州，黑龙江省齐齐哈尔市富拉尔基区，四川省美姑县，甘肃省张掖市，宁夏回族自治区，新疆维吾尔自治区伊犁哈萨克自治州，新疆嘎善文化传播中心
1215	X-140	径山茶宴	浙江省杭州市余杭区
1216	X-141	装泥鱼习俗	广东省珠海市斗门区
1217	X-142	苗族栽岩习俗	贵州省榕江县
1218	X-143	柯尔克孜族驯鹰习俗	新疆维吾尔自治区阿合奇县
1219	X-144	塔吉克族服饰	新疆维吾尔自治区塔什库尔干塔吉克自治县

国家级非物质文化遗产扩展项目名录
(共计 164 项)

一、民间文学（共计 8 项）

序 号	项目 编号	项目名称	申报地区或单位
1	I-1	苗族古歌	湖南省花垣县
8	I-8	孟姜女传说	山东省莒县
9	I-9	董永传说	江苏省丹阳市
522	I-35	尧的传说	山东省菏泽市牡丹区
523	I-36	牛郎织女传说	陕西省西安市长安区
528	I-41	徐福传说	江苏省赣榆县，山东省胶南市、青岛市黄岛区
537	I-50	木兰传说	陕西省延安市宝塔区
561	I-74	司岗里	云南省西盟佤族自治县

二、传统音乐（共计 16 项）

序 号	项目 编号	项目名称	申报地区或单位
38	II-7	畲族民歌	浙江省泰顺县
60	II-29	侗族琵琶歌	贵州省从江县

Appendix 2
(See Form ICH-02 Section 5)

序 号	项 目 编 号	项 目 名 称	申 报 地 区 或 单 位
898	VIII-115	手工制鞋技艺（老美华手工制鞋技艺）	天津市和平区
903	VIII-120	藏族金属锻制技艺（扎西吉彩金银锻铜技艺）	西藏自治区日喀则地区
907	VIII-124	民族乐器制作技艺（宏音箫笙管制作技艺、蒙古族拉弦乐器制作技艺、马头琴制作技艺、上海民族乐器制作技艺、苗族芦笙制作技艺、傣族象脚鼓制作技艺）	北京市海淀区，内蒙古自治区科尔沁右翼中旗，吉林省前郭尔罗斯蒙古族自治县，上海市闵行区，贵州省凯里市，云南省临沧市临翔区
910	VIII-127	漆器髹饰技艺（绛州剔犀技艺、鄱阳脱胎漆器髹饰技艺、潍坊嵌银髹漆技艺、楚式漆器髹饰技艺、阳江漆器髹饰技艺）	山西省新绛县，江西省鄱阳县，山东省潍坊市，湖北省荆州市，广东省阳江市
916	VIII-133	砚台制作技艺（贺兰砚制作技艺）	宁夏回族自治区银川市
919	VIII-136	装裱修复技艺（苏州书画装裱修复技艺）	江苏省苏州市
930	VIII-147	花茶制作技艺（吴裕泰茉莉花茶制作技艺）	北京市东城区
931	VIII-148	绿茶制作技艺（碧螺春制作技艺、紫笋茶制作技艺、安吉白茶制作技艺）	江苏省苏州市吴中区，浙江省长兴县，浙江省安吉县
935	VIII-152	黑茶制作技艺（下关沱茶制作技艺）	云南省大理白族自治州
943	VIII-160	传统面食制作技艺（天津“狗不理”包子制作技艺、稷山传统面点制作技艺）	天津市和平区，山西省稷山县
949	VIII-166	火腿制作技艺（宣威火腿制作技艺）	云南省宣威市
963	VIII-180	窑洞营造技艺（地坑院营造技艺、陕北窑洞营造技艺）	河南省陕县，陕西省延安市宝塔区

Appendix 2
(See Form ICH-02 Section 5)

序 号	项 目 编 号	项 目 名 称	申 报 地 区 或 单 位
997	X-90	祭祖习俗（沁水柳氏清明祭祖、太公祭、石壁客家祭祖习俗、灯杆彩凤习俗、下沙祭祖）	山西省沁水县，浙江省文成县，福建省宁化县，广东省揭东县，广东省深圳市福田区
1027	X-120	南海航道更路经	海南省琼海市

主题词：文化 通知

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅、各总部、各军兵种、各大军区。

全国人大常委会办公厅，全国政协办公厅，高法院，高检院。

各民主党派中央。

国务院办公厅秘书局

2011年5月26日印发

— 28 —



Appendix 2
(See Form ICH-02 Section 5)

Reference No.: 0003644

**Notification of the State Council on the Third Batch of
the National List of Intangible Cultural Heritage**

File No.: State Council [2011] 14

23 May 2011

People's governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the third batch of the National List of Intangible Cultural Heritage (191 in total) and the Extended Elements of the National List of Intangible Cultural Heritage (164 in total) identified by the Ministry of Culture.

All the regions and departments shall, in accordance with the requirements of the Notification of the State Council on the Enhancement of Cultural Heritage Safeguarding (File No.: State Council [2005] 42) and the Advice of the General Office of the State Council on the Enhancement of Intangible Cultural Heritage Safeguarding in China (File No.: State Council General Office [2005] 18), carefully implement the working policy of "safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development", adhere to the concept of scientific safeguarding, enhance the safeguarding and management of the elements included in the List, strive to promote intangible cultural heritage safeguarding to a new height, and contribute to establishing a comprehensive intangible cultural heritage safeguarding mechanism with Chinese characteristics, promoting the prosperity of cultural development, building up a shared spiritual homeland of the Chinese nation and matching up the increasing spiritual and cultural demands of people.

The State Council

(sealed)

Appendix 2
(See Form ICH-02 Section 5)

The Third Batch of the National List of Intangible Cultural Heritage
(191 in Total)

Serial No.	Category No.	Name	Competent Bodies
1183	VIII-203	White Tea Processing Techniques (Fuding White Tea Processing Techniques)	Fuding City, Fujian Province
1215	X-140	Jingshan Tea Ceremony	Yuhang District of Hangzhou City, Zhejiang Province

Extended Elements of the National List of Intangible Cultural Heritage
(164 in Total)

Serial No.	Category No.	Name	Competent Bodies
930	VIII-147	Flower-scented Tea Processing Techniques (Wuyutai Jasmine Tea Processing Techniques)	Dongcheng District, Beijing
931	VIII-148	Green Tea Processing Techniques (Biluochun Tea Processing Techniques, Zisun Tea Processing Techniques, Anji Baicha Tea Processing Techniques)	Wuzhong District of Suzhou City, Jiangsu Province; Changxing County, Anji County, Zhejiang Province
935	VIII-152	Dark Tea Processing Techniques (Xiaguan Tuocha Tea Processing Techniques)	Dali Bai Autonomous Prefecture, Yunnan Province

001765

国务院文件

国发〔2014〕59号

国务院关于公布第四批国家级 非物质文化遗产代表性项目名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第四批国家级非物质文化遗产代表性项目名录（共计153项）和国家级非物质文化遗产代表性项目名录扩展项目名录（共计153项），现予公布。按照《中华人民共和国非物质文化遗产法》的表述，将“国家级非物质文化遗产名录”名称调整为“国家级非物质文化遗产代表性项目名录”。

各地区、各部门要按照《中华人民共和国非物质文化遗产法》和《国务院办公厅关于加强我国非物质文化遗产保护工作的意见》（国办发〔2005〕18号）要求，认真贯彻“保护为主、抢

— 1 —

Appendix 2
(See Form ICH-02 Section 5)

救第一、合理利用、传承发展”的工作方针，坚持科学保护理念，制定规划，扎实做好非物质文化遗产代表性项目的传承、传播工作，推动非物质文化遗产保护迈上新台阶，为弘扬中华民族优秀传统文化作出新的贡献。



(此件公开发布)

国家级非物质文化遗产 代表性项目名录扩展项目名录

(共计 153 项)

一、民间文学 (共计 7 项)

序 号	项目 编号	项目名称	申报地区或单位
8	I—8	孟姜女传说	山东省莱芜市莱城区
13	I—13	宝卷 (吴地宝卷)	江苏省苏州市
27	I—27	格萨 (斯) 尔	内蒙古自治区巴林右旗
521	I—34	杨家将传说 (杨七郎墓传说)	天津市宁河县
565	I—78	童谣 (绍兴童谣)	浙江省绍兴市
1043	I—99	苏东坡传说	湖北省黄冈市
1069	I—125	谚语 (陕北民谚)	陕西省榆林市

二、传统音乐 (共计 19 项)

序 号	项目 编号	项目名称	申报地区或单位
34	II—3	蒙古族长调民歌 (巴尔虎长调)	内蒙古自治区新巴尔虎左旗
51	II—20	花儿 (张家川花儿)	甘肃省张家川回族自治县
52	II—21	藏族拉伊 (那曲拉伊)	西藏自治区那曲地区

Appendix 2
(See Form ICH-02 Section 5)

序 号	项目 编号	项目名称	申报地区或单位
881	VIII—98	陶器烧制技艺（平定砂器制作技艺、平定黑釉刻花陶瓷制作技艺，宜兴均陶制作技艺，德州黑陶烧制技艺，枫溪手拉朱泥壶制作技艺）	山西省平定县，江苏省宜兴市，山东省德州市，广东省潮州市
882	VIII—99	蚕丝织造技艺（潞绸织造技艺）	山西省高平市
883	VIII—100	传统棉纺织技艺（威县土布纺织技艺、傈僳族火草织布技艺）	河北省威县，四川省德昌县
893	VIII—110	地毯织造技艺（阆中丝毯织造技艺、天水丝毯织造技艺）	四川省阆中市，甘肃省天水市秦州区
894	VIII—111	滩羊皮鞣制工艺（二毛皮制作技艺）	宁夏回族自治区
900	VIII—117	金银细工制作技艺	山西省稷山县
907	VIII—124	民族乐器制作技艺（扎念琴制作技艺）	西藏自治区拉孜县
910	VIII—127	漆器髹饰技艺（稷山螺钿漆器髹饰技艺）	山西省稷山县
916	VIII—133	砚台制作技艺（松花石砚制作技艺）	辽宁省本溪市
921	VIII—138	水密隔舱福船制造技艺	福建省泉州市泉港区
930	VIII—147	花茶制作技艺（福州茉莉花茶窠制工艺）	福建省福州市仓山区
931	VIII—148	绿茶制作技艺（赣南客家擂茶制作技艺、婺源绿茶制作技艺、信阳毛尖茶制作技艺、恩施玉露制作技艺、都匀毛尖茶制作技艺）	江西省全南县、婺源县，河南省信阳市，湖北省恩施市，贵州省都匀市

Appendix 2
(See Form ICH-02 Section 5)

序 号	项目 编号	项目名称	申报地区或单位
932	VIII—149	红茶制作技艺（滇红茶制作技艺）	云南省凤庆县
935	VIII—152	黑茶制作技艺（赵李桥砖茶制作技艺、六堡茶制作技艺）	湖北省赤壁市，广西壮族自治区苍梧县
936	VIII—153	晒盐技艺（淮盐制作技艺、卤水制盐技艺）	江苏省连云港市，山东省寿光市
937	VIII—154	酱油酿造技艺（先市酱油酿造技艺）	四川省合江县
943	VIII—160	传统面食制作技艺（桂发祥十八街麻花制作技艺、南翔小笼馒头制作技艺）	天津市河西区，上海市嘉定区
952	VIII—169	酱肉制作技艺（开氏酱香源肉食酱制技艺）	山东省莱芜市莱城区
962	VIII—179	闽南传统民居营造技艺	福建省厦门市湖里区
1180	VIII—200	毛笔制作技艺（徽笔制作技艺）	安徽省黄山市屯溪区

九、传统医药（共计 10 项）

序 号	项目 编号	项目名称	申报地区或单位
441	IX—2	中医诊疗法（清华池传统修脚术，中医络病诊疗方法，脏腑推拿疗法，顾氏外科疗法、古本易筋经十二势导引法，丁氏痔科医术、扬州传统修脚术，董氏儿科医术，西园喉科医术，买氏中医外治法，毛氏济世堂脱骨疽疗法，镇氏风湿病马钱子疗法，一指禅推拿，贾氏点穴疗法）	北京市西城区，河北省石家庄市、保定市，上海市，江苏省南京市秦淮区、扬州市，浙江省宁波市海曙区，安徽省歙县，河南省周口市川汇区、新蔡县，湖北省咸宁市咸安区，广东省珠海市、深圳市

Appendix 2
(See Form ICH-02 Section 5)

序 号	项目 编号	项目名称	申报地区或单位
992	X—85	民间信俗（孝子祭、潮神祭祀、三平祖师信俗、东镇沂山祭仪、贵屿双忠信俗、洗夫人信俗、钦州跳岭头、康定转山会、梅里神山祭祀、女子太阳山祭祀、屯堡抬亭子、迎城隍、岷县青苗会、同心莲花山青苗水会、黄大仙信俗、澳门哪吒信俗）	浙江省富阳市、海宁市，福建省平和县，山东省临朐县，广东省汕头市潮阳区，广东省茂名市、海南省海口市、定安县、澄迈县，广西壮族自治区钦州市，四川省康定县，云南省德钦县、西畴县，贵州省安顺市西秀区，陕西省西安市，甘肃省岷县，宁夏回族自治区同心县，香港特别行政区，澳门特别行政区
994	X—87	抬阁（珠梅抬故事）	湖南省涟源市
997	X—90	祭祖习俗（徽州祠祭、诸葛后裔祭祖、凉山彝族尼木措毕祭祀、徐村司马迁祭祀）	安徽省祁门县，浙江省兰溪市，四川省美姑县，陕西省韩城市
1014	X—107	茶俗（白族三道茶）	云南省大理市
1015	X—108	蒙古族服饰	内蒙古自治区正蓝旗
1020	X—113	藏族服饰	青海省海南藏族自治州
1197	X—122	中元节（资源河灯节）	广西壮族自治区资源县
1214	X—139	婚俗（赫哲族婚俗、畲族婚俗、瑶族婚俗）	黑龙江省同江市，浙江省景宁畲族自治县、福建省霞浦县，广东省连南瑶族自治县
1217	X—142	规约习俗（侗族款约）	贵州省黎平县

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅、各总部、各军兵种、各大军区，武警部队。
全国人大常委会办公厅，全国政协办公厅，高法院，高检院。
各民主党派中央，全国工商联。

国务院办公厅秘书局

2014 年 11 月 15 日印发



Appendix 2
(See Form ICH-02 Section 5)

Reference No.: 001765

**Notification of the State Council on the Fourth Batch of the National List of
the Representative Elements of Intangible Cultural Heritage**

File No.: State Council [2014] 59

11 November 2014

People's governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the fourth batch of the National List of the Representative Elements of Intangible Cultural Heritage (153 in total) and the Extended Elements of the National List of Representative Elements of the Intangible Cultural Heritage (153 in total) identified by the Ministry of Culture. According to the Law of the People's Republic of China on Intangible Cultural Heritage, the National List of the Intangible Cultural Heritage is renamed the National List of the Representative Elements of Intangible Cultural Heritage.

All the regions and departments shall, in accordance with requirements of the Law of the People's Republic of China on Intangible Cultural Heritage and the Advice of the General Office of the State Council on the Enhancement of Intangible Cultural Heritage Safeguarding in China (File No.: State Council General Office [2005] 18), and by adhering to the working policy of "safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development," draw up specific plans based on the concept of scientific safeguarding, facilitate the transmission and promotion of the elements included in the List and advance intangible cultural heritage safeguarding to a new height, so as to further contribute to the development and dissemination of the Chinese traditional culture.

(Released to the Public)

The State Council

(sealed)

Appendix 2
(See Form ICH-02 Section 5)

**The Extended Elements of the National List of the Representative Elements of
Intangible Cultural Heritage
(153 in total)**

Serial No.	Category No.	Name	Competent Bodies
930	VIII-147	Flower-scented Tea Processing Techniques (Scenting Techniques of Jasmine Tea, Fuzhou)	Cangshan District of Fuzhou City, Fujian Province
931	VIII-148	Green Tea Processing Techniques (Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province, Wuyuan Green Tea Processing Techniques, Xinyang Maojian Tea Processing Techniques, Enshi Yulu Tea Processing Techniques, Duyun Maojian Tea Processing Techniques)	Quannan County, Wuyuan County, Jiangxi Province; Xinyang City, Henan Province; Enshi City, Hubei Province; Duyun City, Guizhou Province
932	VIII-149	Black Tea Processing Techniques (Dianhong Tea Processing Techniques)	Fengqing County, Yunnan Province
935	VIII-152	Dark Tea Processing Techniques (Zhaoliqiao Brick Tea Processing Techniques, Liubao Tea Processing Techniques)	Chibi City, Hubei Province; Cangwu County, Guangxi Zhuang Autonomous Region
1014	X-107	Tea Drinking Practices (Three-course Tea of Bai Ethnic Group)	Dali City, Yunnan Province