

# Campus Community News

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April 2009

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### Editorial: Backs to the traffic

When I lived in the Scottish City of Glasgow, one of the things that struck me was how tough the Glaswegians were. Of course, the Scots are legendary for being hardy - and the legend about what's under a Scotsman's kilt is true - but Glaswegians seemed to think their imperviousness to the harsh weather also extended to the traffic. I watched in amazement as lads and lassies walked down the road, ignoring the traffic that always seemed seconds away from mowing them down, "Glasgow folk walk with their backs to the traffic" was a well-known and apt axiom.

I now fear that the Glaswegian mind-set has gone global and this disorder of denial has infected our student population at CUHK. The university has erected barriers to guide our students safely around the campus, but they walk around them **on the outside** and stroll, often in twos and threes, down busy roads, scrambling for safety when traffic threatens to make mincemeat out of them, only to pair up again when the danger has passed. .

Yes, the barriers are annoying (and often seem to be in the wrong place) but they are there for a reason. It is only a matter of time before some poor student is seriously hurt or killed, or causes a car or bus to crash, injuring or killing others. I know the students are unlikely to read Campus News, but perhaps the teachers who do could pass on these concerns. Most of us know someone who has been in a traffic accident and most of the time the accident took place because someone wasn't paying attention; let's hope it doesn't happen to anyone we know at CUHK. To paraphrase the X-files: "The proof is Out There" - on page 9

**The Editor.**

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### Letters to the Editor

**Dear Editor,**

I refer to the article from Ms. Scarlet Suen relating to an accident in Staff Residence causing death. I would like to provide you with more information.

Mr. Ma was not hired by the contractor appointed by the University for the works. The sub-contractor Mr. Cheung who hired Mr. Ma disappeared immediately after the accident. However, we actively liaised with our contractor to offer help and contacted the deceased's family. The contractor also reported the accident to the Labour department and the insurance company, commencing the 'workmen compensation' process immediately.

The contractor had several meetings with Mrs. Ma to help with her immediate financial problems. On February 1 when Mrs. Ma came back after Chinese New Year they agreed on the amount of the donation to her family. On February 7 the contractor settled the funeral bills directly. On February 10 the contractor paid a cash lump sum to Mrs. Ma for her family's living expenses in China for one year, under our witness.

Under our close liaison and intervention the contractor took necessary steps to help the widow and altogether this contractor made a total donation of \$77,000 to help her family, even though Mr Ma was not their direct employee. We appreciate further private donations and charity events organised by staff or student organisations to help the widow and her family.

Benny Tam, Director, Estates Management Office, CUHK

**Dear Editor,**

I paid a visit to Hongkong Post last week to view a demonstration of the self-service kiosk.

The machine provides 3 main functions, namely purchase of postage labels, postage enquiry (weighing of mail/parcels) and mailing. As the operation system has not yet been fully developed, the last function cannot be performed properly. We also noticed a few operational problems in the provision of mailing function of which, as admitted by Hongkong Post staff, solutions are still to be sought. What's more, Hongkong Post will need to negotiate with EPS about the control of payment (only cash and EPS will be accepted by the kiosk). (With a number of outstanding issues we were given the impression that the kiosk would not be ready for service very soon. After Hongkong Post has made some significant progress on the above-mentioned problems it will contact me for further discussion.

Amanda Chan, Business Office, CUHK

**Note** - CCN would like to thank the Business Office for their continued work on this issue; we are getting there, slowly.

## Filling the mind with good things in the Antartica (Part 1) - Special feature by Dr. Memie Kwok

A few years ago while touring in the USA, I, together with my cousin and her family, visited a posh shop specialising in crystalline artefacts with a strict "You break you buy" policy. After a few minutes in the shop my 8 year old niece pulled a long face. "Can I please be excused to go outside" she wailed. "There's nothing in here that I can touch!"

On my Antarctica trip I fully appreciated her frustration. The first warning we got after we set sail was No Touching and to keep a good 5 feet away from all wildlife. All backpacks and outdoor gear were vacuumed by the expedition staff prior to the first landing in South Georgia to remove any plant matter. I was impressed. "My backpack was never this clean even when it was new!" I said to Jonathan as I watched him vigorously going through all the pockets and prying open each seam for the chance presence of an elusive seed. We were instructed to wash and disinfect our boots thoroughly, going to and from shore, and take care of all personal functional needs before all landings. All these rules are necessary to keep Antarctica pristine and free from contamination, albeit instituted a hundred years too late.

While we were not allowed to go near the wildlife, there's nothing we could do to keep them from approaching us, as when a king penguin attempted to swallow my foot. Nevertheless just sitting quietly watching the penguins was more fun than I could ever imagine. Even at the risk of being accused of anthropomorphizing the penguins, I swear these birds have facial expressions and the most transparent body language of any animal I've seen!



From the first encounter it was Penguin Soap Opera grande tiempo : A scrawny little rock hopper in front of me was working hard constructing his nest when everyone else had already paired up and settled into theirs . I took a look at his nest and it was empty; he had nobody! The poor penguin loser looked so desperate as he peered around frantically as though pleading "If I build a really really big house, would you come and live with me?" The counsellor in me wished I could tell him straight, "It's not the house! You're just too needy, that's what's scaring all the chicks away!" Right next door was

a couple with a different problem. The wife was busy tidying the nest while the big fat husband loafed about flapping his wings. She gave him THE look which sent him scurrying off pretending to be busy with the gravel. A minute later he returned and nudged her with his empty beak" Honey, why did you send me out? There's no work out there!" Apparently domestic life is the same whichever world one lives in! **Memie's fascinating journey continues next month:** bumpy rides, sea sickness, windburn, kayaking and more wildlife – and that's just for starters!

## Events and Notices

### Chinese University Women's Organization May Coffee Morning



Due to the public holiday on May 1<sup>st</sup>, the CUWO coffee morning will be held one week later. Please join us for an hour or two of good conversation, useful advice and refreshments.

**Date:** Friday May 8<sup>th</sup>

**Time:** 10 30am

**Place:** Recreation Room, Residence 14, CUHK

**Enquiries:** Scarlet Suen 9407 5292  
Judy Luk 2572 9094

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### Mark your Calendars! CCN will hold its Annual Flea Market on June 6<sup>th</sup>.

We will have more details in the next issue but for now, clear out your closets, sort out your shoes and weed out those wardrobes! If you would like to sell your own stuff, the table charge is a mere \$50. If you just want to be able to close those bulging drawers again, CCN will be happy to take your unwanted goods.

As usual, profits will go to producing this newsletter. So if you want to support our publication and have a fun morning book your table early. Email the Editor (Gillian Kew) on [gilliankew@yahoo.com](mailto:gilliankew@yahoo.com) or call 9231 1724.



### The Chinese University Women's Organization 20<sup>th</sup> Anniversary Dinner

CUWO recently held its 20<sup>th</sup> Anniversary dinner amid the elegant setting of the Shatin Hyatt Hotel. In typical CUWO style, it was an evening full of fun and friendship, with guests of honour including Professor and Mrs. Charles Kao and lively entertainment provided by Mr. Hardy Tsoi and the organizing committee themselves.

CUWO would like to express their gratitude to all those who helped make this event a success and to all the guests who supported the event. Many photographs were taken and these, along with the copies of the CD slide-show will be made available as soon as possible, with order details placed in CCN.

After 20 years, CUWO is still going strong, thanks to its dedicated team and the support of this community. If you are not a member and would like to know more about us, please email CUWO on [cuyo.cuhk@gmail.com](mailto:cuyo.cuhk@gmail.com) , call Scarlet on 9407 5292 or come along to our next coffee morning on May 8<sup>th</sup> (see above). We would love to get to know you.



## **In Full bloom** (On CUWO's 20<sup>th</sup> Anniversary) - By Anita Chan

Hither and thither, as far as the eye can see, seas of azaleas scattered all around can be seen at CU. One, two, three, four, in the blink of an eye, the bulbs open up, sparkling in the wild of the campus. Who is the planter? Who is the initiator? Red, pink, orange or purple, they are the colours of the rainbow, the glory of the founder and the keepers. Year after year, through rain and wind, the rainbow colors of azaleas take their place to shed greenery and light to make the campus bright.

Azaleas, alas you are short-lived flowers! Sadness prevails when you are gone, but we are comforted with the thought that you will be here again next year. Some departed members of CUWO once shared your brilliance and passed the days with you. Do you understand your attraction and glamour? CUWO friends, CUWO is like the azaleas, forever grounded in CU. Please come home when you are free, home to a warm and loving welcome.

Azaleas, in this wet, bleak season may your flowers blossom. Is it your intent to give us delight and hope amid the damp? Shall I be bold enough to compare you with the CUWO family? I know you are more charming and magnificent, but CUWO works quietly, not for fortune, not for fame. Like you, people may not know your quiet existence, not see your riot of colour.

Clusters over clusters, thousands of azaleas keep on sending out their smiles in good and bad times, in treasured company. The twenty year-old CUWO will go on sending out their smiles in cluster and luster.



## **Arts Calendar – Charlotte Weiss**

Thanks for continuing to read my column—as a reminder, I don't list events at Sir Run Run Shaw Hall on campus since there is a complete programme guide for everything that goes on there. Please refer to either <https://www.srrsh.cuhk.edu.hk> or <https://www.cuhk.edu.hk/cuoaa> for all the latest updates of CUHK events. As you have probably guessed by now, I write primarily about musical events and other odds and ends going on around town since that's my "specialty". If anyone wants to contribute information about the visual arts or theatre, please let the editor of CCN know and in the meantime, I really hope to see some of you in the concert halls before summer break!

*The 33rd Hong Kong International Film Festival* continues until 13 April; here are a few more ideas for other events including lots of Easter and spring-related concerts. As always, *The Hong Kong Philharmonic Orchestra* is coming into full bloom—it seems as if all my favourite concerts by the Phil start in April and continue through early July. Next month, "Le French May" arrives and I'll focus on its exciting offerings in May's CCN.

**ON CAMPUS:** (all concerts at Lee Hysan Concert Hall in Esther Lee Bldg., Chung Chi College)

•8 April (8:00pm) *Concert: The Chung Chi Wind Orchestra and Symphonic Band of the HK Institute of Education*



**AT SHATIN TOWN HALL:**

•13 April  
*Pergolesi's Stabat Mater and Haydn's Stabat Mater* by Hong Kong Chamber Choir

**AT TAI PO CIVIC CTR. AUDITORIUM:**

•5 April (4:00pm)

*Family Fiesta: The Show: Expect the Impossible* by Mark Nizer (USA)

•19 April (4:00pm)

*Family Fiesta: Concert* by Hong Kong Music Lover Chinese Orchestra – Hits of TV and Movies Music with The Phoenix Female Chorus of Huangbei

**OTHER VENUES:**

•3 April

*Gala Concert: Opera Hong Kong*, at City Hall Concert Hall (featuring four young international prize-winning singers along with Opera Hong Kong Chorus)

•3-4 April

*Swire Maestro Series: Symphonic Fairy Tales, Harry Wong, narrator*, Hong Kong Philharmonic Orchestra at Cultural Centre Concert Hall

## Arts Calendar (2) – Charlotte Weiss

•10-11 April

*Mozart in the City: Mozart and Bach*, Hong Kong Philharmonic Orchestra at City Hall Concert Hall

•13 April

*Chamber Music Concert: Piano Trios*, Choi Sown Le, piano, Chow Lap Chung, violin, William Lane, viola, and Laurent Perrin, cello, at City Hall Concert Hall

•17-18 April

*Swire Maestro Series: Unparalleled Mastery*, Julian Rachlin, violin, Hong Kong Philharmonic Orchestra at Cultural Centre Concert Hall

(Julian Rachlin won “The Young Musician of the Year” Award in the Eurovision Competition in 1988. He’s been performing ever since with the world’s greatest orchestras and now with our own HK Phil)

•17-19 April (17-18, 8:00pm and 18-19, 3:00pm)

*What’s Next? Crime Scene*, City Contemporary Dance Company at Cultural Centre Studio Theatre

•19 April (as described in last month’s CCM)

*David Garrett LIVE*, violin, Hong Kong Sinfonietta at City Hall Concert Hall (if you’re a fan of the “the Classical Beckman”, don’t miss this one. David Garrett is not only a former model for Armani, he also holds the world’s record as the “fastest violinist in the world” after playing *The Flight of the Bumble Bee* in 66 seconds. If this is your cup of tea, go for it!)

•24-25 April

*Truls Mork plays Dvorak*, Hong Kong Philharmonic Orchestra at City Hall Concert Hall

(Truls Mork can be described with superlatives in his cello interpretations and will play the very famous Dvorak Cello Concerto; Brahms’ 3<sup>rd</sup> Symphony is also featured)

AT THE APA (Wan Chai): (tickets from HK Ticketing – 31-288-288 or [www.hkticketing.com](http://www.hkticketing.com))

•26 April (3:00pm)

*Sunday Baroque* by Hong Kong Sinfonietta

### UPCOMING EVENT:

•3-4 May

*Staatskapelle Dresden*, at Cultural Centre Concert Hall

(A great German orchestra in 2 different programmes by “the best in Europe”: on the 3<sup>rd</sup>, you can hear an exciting lineup that includes Richard Strauss’s “Till Eulenspiegels lustige Streiche” and Wagner’s “Also sprach Zarathustra; on the 4<sup>th</sup>, it’s Emanuel Ax in Beethoven’s 3<sup>rd</sup> Piano Concerto along with Brahms’ Symphony No. 4)



## Good Food, Good for the Environment – by Charlotte Weiss

When spring arrives, I always want to eat salads and here’s a recipe that’s easy to prepare, looks beautiful, and can serve as a main course for lunch. This salad has a low fat count (only 1 gram of saturated fat) and the oil used is monounsaturated so indulge! I’ve also included (after the recipe) some information about an innovative programme designed to use up food waste in Hong Kong but hopefully, you won’t have any leftovers with this recipe!

### White Beans and Greens

(4 servings – only 5 minutes to prepare and 12 minutes to cook!)

1 oz. Parmigiano-Reggiano cheese (for cheese curls)

4 tsp. extra-virgin olive oil (or more if you like)

1 clove garlic, minced

1 15 oz. can cannellini beans, rinsed and drained

¼ cup chicken or vegetable broth

½ tsp. dried rosemary or 1 tsp. minced fresh

4 cups fresh spinach leaves (you can substitute part or all arugula or other greens)

2 tsp. red wine vinegar

½ tsp. freshly ground black pepper and salt to taste

- \*Using a vegetable peeler, shave the cheese into curls and set aside.
- \*Heat 1 tsp. of the olive oil in a medium non-stick skillet; add garlic and sauté about 30 seconds. Add the beans, broth and rosemary. Bring to a simmer and cook, stirring very gently (to avoid breaking up the beans), until the broth has nearly evaporated, about 10 minutes. Set aside to cool slightly.
- \*Meanwhile, wash the spinach or other greens well in cold water. Tear into bite-sized pieces.
- \*Place the greens in a large bowl and drizzle with the remaining 3 tps olive oil, vinegar, pepper and salt. Toss until the greens are well coated with the oil mixture.
- \*Divide the prepared greens equally onto 4 serving plates and top each serving with an equal amount of the warm bean mixture. Scatter the cheese curls evenly over each serving.

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Did you know that 1/3 of our landfills contains food scraps and that these generate 12% of Hong Kong’s greenhouse gas emissions?! (source: with kind permission from *Explore Sai Kung Magazine January/February* issue)

I recently read this disturbing fact and about a new trial in ever-innovative Sai Kung in which food scraps and kitchen scrapings are turned into rich topsoil, a form of composting. (Continued next page)

## Good Food, Good for the Environment – by Charlotte Weiss

The experiment is organized by Teng Hoi Conservation Organization and is being tested at Cru, Grande, Jaspas and Sauce, all in Sai Kung Square. The scraps are mixed with a powder in a box that breaks down the food quickly and once sealed, are taken to Apex Systems Ltd. who will bury the scraps on their own land.

Who's paying for this you may ask? According to the article in *Explore Sai Kung Magazine*, the YMCA's Men's Club (South Island Chapter) with a \$20,000 donation is funding the first few months but Teng Hoi needs more donations from companies who would like to offset their carbon emissions.

E-mail George Woodman at [george@tenghoi.org](mailto:george@tenghoi.org) for further information. I'm going to give these restaurants my business since I not only like their food but I'm also intrigued by this idea and would like to see it in practice. "Food for thought" at Chinese University in student canteens or staff club restaurants?

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## Backs to the Traffic (2) original pictures by Anita Chan



Risking life and limb



## Hyatt Regency Hong Kong, Shatin - University Hotel - By Anita Chan

Conveniently located at the MTR University station, Hyatt Regency stands exclusively superb on campus grounds, flying the flags of the Hong Kong SAR, Hyatt Regency and the Chinese University of Hong Kong. It is the first of its kind in Hong Kong - a hotel establishment marshaled by a university – an amazing milestone towards CUHK's excellence in education.

While the hotel construction has been completed, its façade of pastel green seems paler and dimmer against the lush greenery at its back. But when viewing the hotel from Pond Crescent Road in front of Chung Chi Hall canteen (as shown in the photo), the view is really fantastic-nature and architecture united. The hotel also introduces natural light, marble and limestone in furnishing and decorating. The rain forest sensation becomes prevalent when you are sitting at the Café restaurant glancing through the long glass windows to see a forest of trees meandering about with Tai Po Road as the backdrop. The garden alfresco dining area beyond the glass door presents an ideal place for leisurely and refreshing dining.



As reflected, Hyatt Regency has a sense of social responsibility in paying back to the Hong Kong community by jointly working with CU to give first hand on-the-job training to interns. More strikingly is the initiative to offer part-time jobs to students of CU by the hotel. It is exhibiting the best of humanity to the society. A big tribute to you,

Hyatt Regency!

As a four-star hotel, people expect more. At the same restaurant, voices echoed across the room: 'We've booked a table for ten, but now you separate us into two tables.' A voice in reply rang out: 'Sorry, we don't have a table big enough to accommodate ten people.' A moment later, a solution was found: 'We can arrange two tables close to each other in the corner.' Yes, with appreciation much closer.

## Hyatt Regency (continued)

At the buffet, diners were carefully escorted by waiters to their seats, the attending waiters attempting to “mark” customers, in the fashion of football players marking each other in a game. There, the aim is to steal the ball; here, to help diners safely navigate the course from buffet to table. Watching the action was like watching a miniature football game, the diners ducking and weaving, their eyes on their own goal of getting their plates safely to their tables. Hi, Hyatt, we are very fortunate, are we not?

**CCN committee:** Gillian Kew (Editor); Charlotte Weiss (Arts Editor); Anita Chan; Sonia McConville; Nerissa Ngan; Frances Storey; Joan Tsui; Please send submissions and advertisements (\$50 for business ads – other ads free), to Mrs. Storey, Residence 14, Flat 12A, or by email to [gilliankew@yahoo.com](mailto:gilliankew@yahoo.com), no later than April 20th 2009 for placement in the April edition. For back issues and links, visit <http://www.gilliankew.org/newsletter.shtml> (note that file size is large and the newsletter will take some minutes to download).

## Classified Advertisement



## Asian Artworks Gallery



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G101, The Repulse Bay, 109 Repulse Bay Road, Repulse Bay, Hong Kong  
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Tel: 2812 0850 <http://asianartworks.wordpress.com>

**Asian Artworks Special Notice** – we will be temporarily closing our doors for refurbishment from the end of April until the beginning of July. So for the next few weeks, we are offering 10% discount on store prices. We are also delighted to announce the arrival of the **Bez and Oho bespoke bags**. Bez and Oho formed to give Hong Kong's at-risk community a chance to learn to create marketable products using recycled materials. Their bags are cool, classy and environmentally friendly. We support Bez and Oho as a Fair Trade and socially responsible producer. To learn more about them, visit <http://www.globalhandicrafts.org/Producers/bez-and-oho/> or <http://homepage.mac.com/annalisa44/PhotoAlbum10.html>

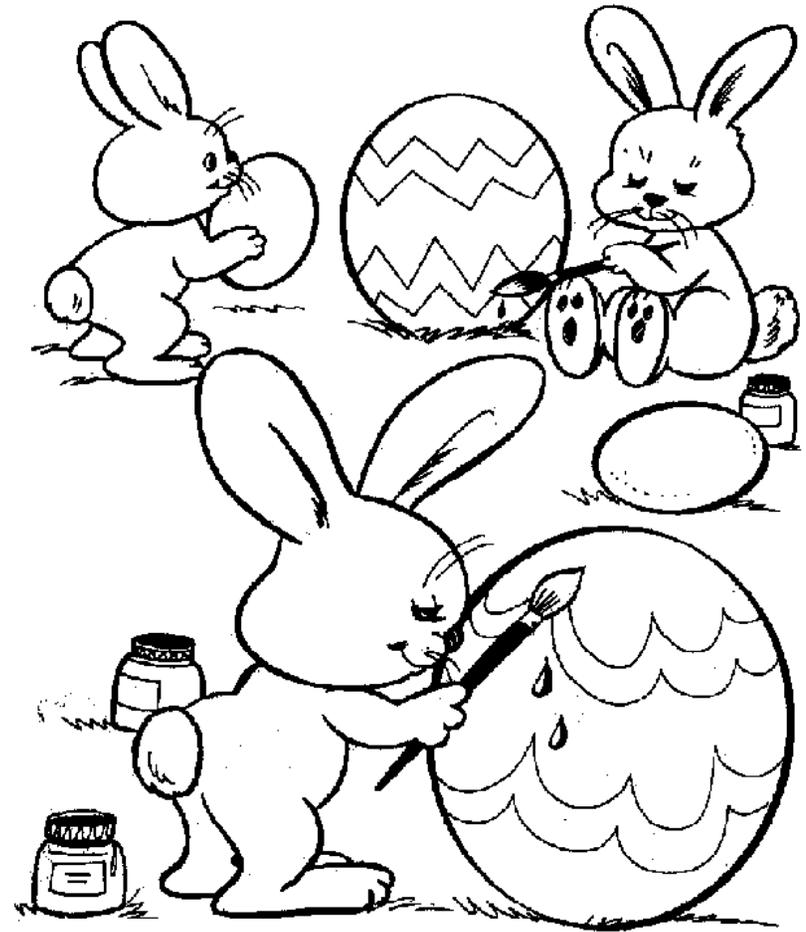
## Easter Colouring Competition

Have fun colouring in the picture and send it to CCN for the chance to win Easter prizes!

Mail to CCN, c/o Mrs. Ngan, Res. 4, Flat 3B, CUHK by April 20th.

Your pictures will also be displayed in Bookworms library and feature on our web page.

**HAPPY EASTER!!**



Name: \_\_\_\_\_ Age \_\_\_\_\_

Address and Telephone # \_\_\_\_\_

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