



FRIENDSHIP

YALE GLOBAL ALUMNI LEADERSHIP EXCHANGE
A PROGRAM OF THE ASSOCIATION OF YALE ALUMNI
BEIJING, XI'AN, SHANGHAI, HONG KONG

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NEWSLETTER #4

April 2011



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REPORT FROM APRIL 16 PLANNING DAY

Quick – what's Yale's annual budget? When was the first Yale class reunion? When was the AYA founded and why? How much money does Yale raise every year?

As an “Ambassador for Yale” you will most likely be asked these and many similar questions when you visit China this summer. You would know the answers if you had attended the YaleGALE Orientation and Planning Day last Saturday, and what a great group it was! There were over 40 participants - in spite of the rather unpleasant weather. Many, many thanks to those who presented to the group:

- Dorothy Trench Bonett, AYA board member and Chinese history professor, who gave us a “China Overview” in 30 minutes or less!
- Leslie Stone, Executive Director of the Lingnan Foundation, who presented an overview of higher education in China.
- Nelly Liang, Director of Alumni Relations at Sun Yat Sen University in China, who shared with us what alumni relations is like at her university.
- Lynn Andrews, Managing Director of the Yale Alumni Fund, who gave us background on development efforts at Yale.



It became clear to us after Nelly Liang's presentation that many Chinese universities, in particular Sun Yat Sen, are making great strides in alumni relations and development. Now we know that we had better be prepared for many insightful and detailed questions during the conference and our university visits. The Chinese are much further along than any of us had imagined.

Don't worry! If you missed last week we will have an opportunity to review these topics on July 19 when the entire group is together for planning at the Grand Millennium.

As discussed on Saturday, the initial focus of our planning efforts is the World Alumni Leadership Conference. We, the YaleGALE delegation, will be the hosts for the Conference, the designers, coordinators and staff for the Exhibition Hall and the facilitators for the break-out sessions. At the meeting we started to form the teams for the booths in the Exhibition Hall. Each team will work together to produce an information card (based on a template being designed by Ed Sevilla and Ben Slotznick), help design the display (according to design guidelines to be distributed) and then be the experts on the ground at the Conference. As of now, based on those who have volunteered - the teams are:



Booths will be about this size – perhaps the ones from Assembly

Association of Yale Alumni Governance Model – Mike Madison

Young Alumni – Alexa Chu and Catherine Lew with assistance from Otto Chu
 Regional Associations (Clubs) – Roy Niedermayer, Merrell Clark, Vin Sharkey
 Classes – Ben Slotznick, Toby Richard

Student Fellowships funded by Alumni – Julia Vance Carter

Student – Alumni Initiatives – Steve Blum, Dorothy Trench Bonett
 Yale Women – Monika Advocate, Barbara Wagner, Joan O'Meara Winant
 Bulldogs – Chuck Weller, Gina Kaye

AYA Summer Community Fellowship – Celeste Bagley

Yale Alumni Service Corps – Ann Freeman
 Yale Alumni Fund (and Development) – Evangeline Tross, Lynn Andrewsen, Ed Sevilla

YaleGALE – Lynn Johnson, Glenn Murphy
 Shared Interest Groups (and Daily News) – Jon Rose, Nicholas Roman
 Lewis, Charlotte Hitchcock

Athletics (SIG) – Mike Pettee

Yale Alumni Chorus (SIG) – Marv Berenblum, Elizabeth Howard
 Yale Day of Service – John Scales, Charlie Liu
 Yale Alumni Magazine and Communications – Kathy Murphy, Dale Hershey
 Yale Educational Travel – David Bodney, Sara Cavendish

Graduate and Professional Schools – Al Sample

*****Registration – Susan Berenblum** – with extra special recognition and thanks for volunteering to do this as she did last year in Istanbul. I am sure she would appreciate assistance from others.

Elizabeth Howard has offered to draft a media plan for publicizing the Conference.

If you are not included here (and are a Yalie so you should be), please let Kathy know which area you would like to help with. Please try to choose a booth with only one person assigned (highlighted) or suggest



Maybe like this in blue.



something new. If you are an enthusiastic guest and not a Yalie, you are welcome to be part of a booth team either for design/prep or staffing¹ so please let me know if you would like to be part of a team.

There will be more information about this soon...

Thanks to the guests who joined us on Saturday and made this a true team effort: Susan Berenblum, Elizabeth Howard, Ben Pettee, Susan Porter Rose, Joyce Sharkey, Christine Slotznick and very special appearances by Paula Armbruster and Mike Pettee.

Thanks again to Paula Armbruster for welcoming us all into her home for such a lovely event.

A BIT ABOUT SHANGHAI AND FUDAN UNIVERSITY

Shanghai² is the most populous city in China. The city is located in eastern China, at the middle portion of the Chinese coast, and sits at the mouth of the Yangtze River.

During the Song Dynasty (AD 960–1279) Shanghai was upgraded in status from a village to a market town in 1074, and in 1172 a second sea wall was built to stabilize the ocean coastline, supplementing an earlier dike. From the Yuan Dynasty in 1292 until Shanghai officially became a city for the first time in 1927, the area was designated merely as a county administered by the Songjiang prefecture.

Two important events helped promote Shanghai's development in the Ming Dynasty. A city wall was built for the first time in 1554, in order to protect the town from raids by Japanese pirates.



A view of the Bund in 1928



Nanjing Road in the 1930s

During the Qing Dynasty, Shanghai became one of the most important sea ports in the Yangtze Delta region. This was a result of two important central government policy changes. First of all, Emperor Kangxi (1662–1723) in 1684 reversed the previous Ming Dynasty prohibition on ocean going vessels, a ban that had been in force since 1525. Secondly, in 1732 Emperor Yongzheng moved the customs office for Jiangsu province from the prefectural capital of Songjiang city to Shanghai, and gave Shanghai exclusive control over customs collections for Jiangsu Province's foreign trade.

International attention to Shanghai grew in the 19th century due to its economic and trade potential at the Yangtze River. During the First Opium War (1839–1842), British forces temporarily held the city. The war ended with the 1842 Treaty of Nanjing, opening the treaty ports, Shanghai included, for international trade. The Treaty of the Bogue signed in 1843, and the Sino-American Treaty of Wangsia signed in 1844 together allowed foreign nations to visit and trade on Chinese soil, the start of the foreign concessions.

¹ Keep in mind that there is an option for guests to visit the Summer Palace during the Conference on July 20.

² Information courtesy of Wikipedia.



In 1854, the Shanghai Municipal Council was created to manage the foreign settlements. In 1863, the British settlement, located to the south of Suzhou creek (Huangpu district), and the American settlement, to the north of Suzhou creek (Hongkou district), joined in order to form the International Settlement. The French opted out of the Shanghai Municipal Council, and maintained its own French Concession, located to the south of the International Settlement, which still exists.



The French Concession as it looks today

The Sino-Japanese War concluded with the Treaty of Shimonoseki in 1895, which elevated Japan to become another foreign power in Shanghai. Japan built the first factories in Shanghai, which were soon copied by other foreign powers. Shanghai was then the most important financial center in the Far East. All this international activity gave Shanghai the nickname "the Great Athens of China."

In the 1920s and 1930s, almost 20,000 so-called White Russians and Russian Jews fled the newly established Soviet Union and took up residence in Shanghai. These Shanghai Russians constituted the second-largest foreign community. By 1932, Shanghai had become the world's fifth largest city and home to 70,000 foreigners. In the 1930s, some 30,000 Jewish refugees from Europe arrived in the city.

Under the Republic of China (1911–1949), Shanghai's political status was finally raised to that of a municipality on July 14, 1927. Although the territory of the foreign concessions was excluded from their control, this new Chinese municipality still covered an area of 828.8 square kilometers, including the modern-day districts of Baoshan, Yangpu, Zhabei, Nanshi, and Pudong. Headed by a Chinese mayor and municipal council, the new city government's first task was to create a new city center in Jiangwan town of Yangpu district, outside the boundaries of the foreign concessions.

On January 28, 1932, Japanese forces struck and the Chinese resisted, fighting to a standstill; a ceasefire was brokered in May. The Battle of Shanghai in 1937 resulted in the occupation of the Chinese administered parts of Shanghai outside of the International Settlement and the French Concession. The International Settlement was occupied by the Japanese on 8 December 1941 and remained occupied until Japan's surrender in 1945, during which time war crimes were committed.



A spectacular night scene: the Bund today, lit up!

On May 27, 1949, the Communist People's Liberation Army took control of Shanghai, which was one of only three former Republic of China (ROC) municipalities not merged into neighboring provinces over the next decade (the others being Beijing and Tianjin). Shanghai underwent a series of changes in the boundaries of its subdivisions, especially in the next decade. After 1949, most foreign firms moved their offices from Shanghai to Hong Kong, as part of an exodus of foreign investment due to the Communist victory.



In 1990, the economic reforms introduced by Deng Xiaoping resulted in an intense re-development of the city, aiding the return of finance and foreign investment to the city. Shanghai is also a popular tourist destination renowned for its historical landmarks such as The Bund, Peoples Square (the former racing track) and Yuyuan Garden, and its extensive yet growing Pudong skyline. It hosted the World Expo in 2010, attracting 73 million visitors.

In 2010, Shanghai's total GDP grew to 1.687 trillion RMB (US\$256.3 billion) with GDP per capita of 76,000 RMB (\$11,540). The three largest service industries are financial services, retail, and real estate. The manufacturing and agricultural sectors accounted for 39.9 percent and 0.7 percent of the total output respectively. Average annual disposable income of Shanghai residents, based on the first three quarters of 2009, was 21,871 RMB.

Fudan University



Initially known as "Fudan Public School", Fudan University was founded in the year 1905. "Fudan", literally meaning "(heavenly light shines) day after day", as the intent is to indicate inexhaustible self-reliance and industriousness. The President is Prof. Yang Yu-liang and Prof. Qin Shao-de is the CPC Committee Secretary of the University.



Fudan consists of 28 schools and departments, with seventy undergraduate disciplines. Fudan has an enrollment of 26,362 full-time degree candidates. Another 18,664 are studying at the schools of Continuing Education and Online Education. The University's population of foreign students is 3,633 today.

Fudan boasts a qualified faculty of over 2,678 full-time teachers and researchers, including 1,400 full professors and associate professors, 36 academicians of the Chinese Academy of Sciences and the Chinese Academy of Engineering, 53 chair professors and 30 lecture professors of the Cheungkong Scholars Program, 17 chief scientists of Project 973. Fudan has ten teaching hospitals, including Zhong-shan (Dr. Sun Yat-san) Hospital and Hua-shan (Mount Lotus) Hospital, which offer quality medical service to the general public, conduct clinical education to student doctors and perform advanced scientific researches.

The single and solitary goal of Fudan is to cultivate more and more all-round talents for modern China. Emulating the other successful institutions of tertiary and quaternary education at home and abroad, the University has been carrying out a series of daring experiments to integrate the various disciplines of learning and to utilize the abundant resources of a comprehensive university. After years of exploring and practicing, Fudan has now established its own curriculum and management system, both of which are unique and progressively improving.

Fudan also actively incubates high-tech industries and encourages them to convert knowledge to power. Years of learning and discovering have yielded great benefits as well as profits. In return, the multi-pattern development of the high-tech industries helps the University with breathtaking efficiency to industrialize the research outcomes. Meanwhile, a group of University-sponsored enterprises is emerging, filled with passion and ambition. Fudan has thus created its signature style of doing business.



Zane Zhou, CEO of the World Alumni Leadership Exchange Conference sponsor RedLeaf Group, is an alumnus of Fudan.

HOTELS IN CHINA

So where will we be staying in China? Here is a list of our comfortable and well-located hotels, not necessarily the fanciest places but they should suit us well – and a gentle reminder that there will be one night on the train to Xi'an. If you plan to arrive in Beijing before July 18 or leave Hong Kong after July 31 and would like us to book extra night(s) for you, please complete the survey sent around last week which is on the website at www.yalegale.org/china.htm.

BEIJING (July 18 – July 23)

Grand Millennium Beijing

Fortune Plaza, 7 DongSanHuan Middle Road
Chaoyang District, Beijing 100020
T: 8610 8587 6888
F: 8610 8587 6999



The pool at the Grand Millennium

The night of July 23 we are on the Midnight Train to Xi'an³ (actually, probably the 7 or 8 p.m. train.)

XPAN (July 24)

Grand Park Xian

12 Xi Duan Huan Cheng South Road
Xian 710068, Shaanxi
T: (86 29) 8760 8888
F: (86 29) 8723 1500
Email: info.gpxa@parkhotelgroup.com



Grand Park in Xi'an

SHANGHAI (July 25 – July 29)

Renaissance Shanghai Yu Garden Hotel

159 South He Nan Road, Huangpu District
Shanghai, Shanghai 200010
T: 86 21 23218888
F: 86 21 53503658



Renaissance in Shanghai

HONG KONG (July 29 – July 31)

Harbour Plaza 8 Degrees

199 Kowloon City Road
Tokwawan
Kowloon
Tel: (852) 2126 1988



Harbour Plaza 8 Degrees

³ That is the soft-sleeper...



FOOD, GLORIOUS FOOD...AND DRINK

When you think of Chinese food you think of rice, and rice was the first grain that was farmed in China. There is archaeological evidence of rice farming along the Yang-tse River as early as about 5000 BC. People cooked rice by boiling it in water, the way they do today. Or they made it into wine. Rice wine has been popular in China since prehistory.



But rice doesn't grow in northern China, which is much drier and colder. People in northern China gathered wild millet and sorghum instead. By 4500 BC, people in northern China were farming millet. They ate it boiled into a kind of porridge.



Wheat was not native to China, so it took much longer to reach China. People in northern China first began to eat wheat in the Shang Dynasty, about 1500 BC. Wheat was not native to China, but people brought it to China from West Asia. People in China boiled it like millet, to make something like Cream of Wheat. Beginning in the Han Dynasty, about 100 AD, Chinese people began to make their wheat and rice into long noodles.

When people could afford it, they bought or grew vegetables to put on their rice. Soybeans, for instance, are native to China. So are cucumbers. For fruits, the Chinese had oranges and lemons, peaches and apricots. The native flavorings are ginger and anise.



A typical tofu dish

On special occasions, people also put little pieces of meat on their rice. By 5500 BC, the Chinese were eating domesticated chicken, which came originally from Thailand. By 4000 or 3000 BC, they were eating pork, which was native to China. Sheep and cattle, which were not native, reached China from West Asia also around 4000 BC. Since meat was so expensive, and because Buddhists didn't eat meat, starting around the Sung Dynasty (about 1000 AD) people also put tofu, or bean curd, in their food as a source of protein.

Because China doesn't have big forests, it was always hard to find fuel to cook with. Chinese people learned to cut up their food very small, so it would cook quickly on a very small fire. Even as late as 1200 AD, Chinese people did not bake bread.

Today, Chinese food, in general, is healthy and nutritious. Chinese people often have soy-bean milk, deep-fried dough sticks, steamed buns or congee as breakfast. For lunch and dinner, rice, noodles, vegetable, meat (mainly pork, chicken, duck, beef and mutton), eggs, fish and soup are the main choices.



The Chinese have been drinking tea since 3000 BC or earlier

Food varies within China. Traditionally there are eight main streams of Chinese cuisines, which are known as Anhui Cuisine, Canton Cuisine, Fujian Cuisine, Hunan Cuisine, Jiangsu Cuisine, Shandong Cuisine, Sichuan Cuisine and Zhejiang Cuisine.



The food in China is delicious but it is not the diet we are used to. For example, there is almost no chocolate – so bring your own stash. On the more serious side, if you have dietary restrictions, you might want to consider bringing some of your own food. It is not that easy to figure out if something is truly vegetarian or gluten free or...

DRINK

Jiǔ is the Chinese word that refers to all alcoholic beverages. This word has often been mistranslated into English as "wine"; the meaning is closer to "alcoholic beverage" or "liquor". The two main varieties of Chinese alcoholic beverages are huáng jiǔ or fermented beverages which may be clear, beige, or reddish-brown in color; and bái jiǔ or distilled beverage, which are usually clear liquids. Although not a traditional product, grape wine was first mentioned in classical Chinese poems around 2,000 years ago in the Han Dynasty. It has been increasingly produced and consumed in China since 1900 as a result of increased Western influences.



Classic rice wine container

Chinese alcoholic beverages are traditionally warmed before being consumed. The temperature to which the liquor may be warmed ranges between approximately 35 and 55°C, well below the boiling point of ethanol. Warming the liquor allows its aromas to be better appreciated by the drinker without losing too much alcohol. Optimal temperature for warming depends on the type of beverage as well as the preference of the drinker.

Huáng jiǔ are brewed directly from grains such as rice or wheat. Such liquors contain less than 20% alcohol, due to the inhibition of ethanol fermentation at this concentration. These wine are traditionally pasteurized, aged, and filtered before their final bottling for sale to consumers. Huáng jiǔ can also be distilled to produce bái jiǔ.

White liquors are also commonly called shāojiǔ either because of the burning sensation in the mouth during consumption, the fact that they are usually warmed before being consumed, or because of the heating required for distillation. Liquors of this type typically contain more than 30% alcohol in volume since they have undergone distillation.

CHOPSTICKS

As the trip gets closer, you may be wondering if you need to brush up on those chopstick skills. You will probably be able to get a fork and a knife in the big cities but, hey, you will be in China – try using the chopsticks. There is nothing like practice, practice, practice!

GET IN YALEGALE GEAR

Special mention goes to John Scales for modeling the first item of logo wear - he looked very handsome in his white polo shirt with our logo on it! You too can order some clothing with our logo on it from Land's End. You can order polo shirts, hats,





bags or anything else with our spectacular logo by visiting our store at: ces.landsend.com/YaleGALE And thanks to John, we all know that people really do wear the shirts (hats, jackets, etc.) on the trip!

As you know, it might be hot in China so you might want to prepare yourself with a neck cooling band⁴ available at:
http://blubandoo.com/store/product_info.php?cPath=1&products_id=2
or <http://www.gemplers.com/product/165505/Evaporative-Cooling-Neck-Band>. This is not a logo item but you can't have everything – at least it comes in blue!



There will be much more about packing in the next Newsletter.

IT'S VISA (AND FINAL PAYMENT) TIME!!!

Go for it - If you are not a citizen of the People's Republic of China, you will need a visa to enter China. You can apply now. Applying for a Chinese visa can be complicated! Please follow the instructions included in the previous Newsletter which is available for download on the website www.yalegale.org/china.htm.




It is also time to make the final payment for the program. The final payment of \$1,200 is due on May 1 – this assumes that you have paid the \$2,500 in the first three payments (and, if appropriate, the single premium and/or the extension cost.) The link to make the payment is:
<https://alumni.yale.edu/registration/yalegale/china11/payment4.php>.

If you do not want to use the link, you must call Cherie Gargano and ask her to charge your credit card.

For extra room nights requested on the survey, when they are confirmed, Cherie will contact you to pay for them by credit card as well.

IN REVIEW...WHAT YOU NEED TO DO NOW!

Here's what you have to do now:

-  Make your final payment of \$1,200 (\$600 if you are a YASC-YCA program participant and fully paid on that program) per person online at <https://alumni.yale.edu/registration/yalegale/china11/payment4.php>. Or go to the website www.yalegale.org/china.htm Don't worry, future programs will have only two payments!
-  Make your plane reservations NOW! Plan to arrive in Beijing by the evening of July 18 to attend our Welcome Dinner. The YaleGALE program ends in Hong Kong with our Farewell Dinner on July 30 - you can arrange a flight home at any time on July 31 OR you can plan on joining the extension to Yunnan which returns to Kunming on August 4.
-  Send an email to Kathy about which booth you would like to work on for the Exhibition Hall.

FUTURE NEWSLETTERS

What can you look forward to reading about in the Newsletters over the next few months?

⁴ Thanks to Susan Porter Rose for this wonderful find.



FRIENDSHIP



Beijing, Xi'an, Shanghai, Hong Kong July 17 – 31, 2011

YALEGALE

April 2011

-  About Xi'an and Hong Kong
-  About our university partners – Peking, Tsing Hua, and New Asia
-  What to pack
-  Hotel information for arrival in Beijing

...and much, much more.

As always, feel free to get in touch with us if you have any questions or concerns – kathy@edersheim.net or mark.dollhopf@yale.edu.

再见... for now

Kathy Edersheim '87

Mark Dollhopf '77

And the Yale Global Alumni Leadership Exchange Committee

Paula Armbruster '64 MA

Marv Berenblum '56

David Bodney '76

Bob Catapano-Friedman '73

Otto Chu '76

Ilona Emmerth '98

Chris Hill '99

Mehmet Kahya '73

Gordy Meyers '49

Glenn Murphy '71

Kathy Murphy '71

Ray Kimsey '73

John Scales '54

Barbara Wagner '73

