

ISSUE 3:

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Organizers:



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Interpreter: Yang Jiaojiao, Zhou Yiyu



--- Pauli's joke

In Dec 1989 Physics Today ,page 9, David Gross wrote "...One of the best of the many Pauli jokes tells of Pauli's arriving in Heaven and being given, as befits a theoretical physicist, an appointment with God.

When granted the customary free wish, he requests that God explain to him why the value of the fine-structure constant, $\alpha = e^2/(\hbar*c)$, which measures the strength of the electric force, is 0.00729735

God goes to the blackboards and starts to write furiously. Pauli watches with pleasure but soon starts shaking his head violently...."

PICTURE OF HANGZHOU DISHES:

Some of these dishes can be named as
 West Lake Fish in Vinegar Gravy
 Sweet and Sour Spare Ribs
 Hangzhou duck
 Stewed Fish Head with Tofu in Pottery Pot...



Hangzhou of
 Hand China
 makes up the
 Ningbo and Sha
 Recently, Han
 rapidly and has
 These new dish
 delicate cookin
 in cookery, col
 Chinese cuisin

HAN

TIPS

for stud

Located at the foot of Mount Wushan, Hefang Street used to be in the downtown area of Hangzhou. The street is ranked as a historical and cultural block of Hangzhou, with the former residence of Hu Xueyan, a government-related merchant and Zhu Bingren Bronze Sculpture Museum being its sparkle. The Street also abounds with local snacks, antiques, calligraphic works and paintings. Moreover, Hefang Street also boasts over 100 shops, from Chinese time-honored brands to shops with local characteristics. of Hu Xueyan and the museum specialized in bronze sculptures by Zhu Bingren being the sparkle of Hefang Street. The street also abounds with local snacks, antiques, calligraphic works and paintings. Moreover, Hefang Street also boasts over 100 shops, from time-honored brands in China to shops with local characteristics, satisfying all your needs.

HEFANG STREET

cuisine, an important part of Zhejiang cuisine
ese food culture, enjoys a long history and
traditional Zhejiang cuisine together with
aoxing cuisines.

gzhou catering industry has been growing
created many famous dishes.

nes, with the advantages of other cuisines and
ng, have excelled traditional Zhejiang cuisine
or, flavor and taste, becoming one of eight new
es.



ANG ZHOU CUISINE

S:
ents:

9:00	Museum of Natural History
13:30	Liangzhu Culture Museum

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FUNNY JOKES



Two atoms bump into each other. One says 'I think I lost an electron!' The other asks, 'Are you sure?', to which the first replies, 'I'm positive.' When a certain nuclear physicist went on holidays he hung a sign on his laboratory door which read: "Gone Nuclear Fission."

Two electrons are sitting on a bench in the park. Another electron comes walking by and says: "Hi there, can I come sit with you?", to which the electrons reply: "Don't be ridiculous, we aren't Bosons." Why did Werner Heisenberg hate driving cars?

Because, every time he looked at the speedometer he got lost!

Tommy: How is your little brother, Johnny? Johnny: He is ill in bed. He hurt himself.

Tommy: That's too bad. How did that happen?

Johnny: We played who could lean furthest out of the window, and he won.

CHINESE FOOD

CHINESE FOOD CULTURE

Characteristics of cuisines in southern part of China Chinese cuisine has a number of different genres, but the most influential and typical known by the public are the 'Eight Cuisines'. These are as follows: Shandong Cuisine, Guangdong Cuisine, Sichuan Cuisine, Hunan Cuisine, Jiangsu Cuisine, Zhejiang Cuisine, Fujian Cuisine and Anhui Cuisine.



We have roughly separated Chinese cuisine into two genres. They are Cuisines of the north part and the southern part. Cuisines of the southern part of China are really featured. They have various differences with northern cuisine.

Firstly, abundant rain drops and sunlight in South China provide favorable conditions for the growth of millet and rice. Compared with people in North China who have to spend much time in cold weather, people in South China are less preferable to meat diet, which contains lots of fat and protein. Southern Chinese prefer plant diet quite a lot. Many people are accustomed to drink soup both before and after the meal. Guangdong Soup

Secondly, South China is one of the most developed areas in China. It welcomes people from the entire world. As a result, Southern Cuisine, especially Guangdong Cuisine, emphasizes a flavor which is clear but not light, refreshing but not common, tender but not crude. Thirdly, People in South China tend to be more careful and sensitive than northern people. As a result, their dishes as well as appearance are really cute and attractive. Just like dim sum (点心), which means "touch the heart", is one of the most famous Cantonese meal. It consists of a variety of delicacies and is usually served for breakfast or dinner.

PEOPLE GATHERING TO CELEBRATE WITH

People gathering to celebrate with big feasts. In sum, Chinese food culture has gained much popularity throughout the world, and in the modern era, the popularity still thrives.

Food culture, which has great influence to Chinese people's personalities, has already become one of the fine traditional cultures in China. With the enhancement of the globalization, Chinese food culture would become better known across the world.