

SJC25 FACTS

Edition 1



1997

St. John's College was established at the University of British Columbia.
1,900+ students, 160+ Post Doctorals, 270+ Visiting Students, Scholars & Faculty



SJC community from 110+ countries

Over 120 flags fly in the College van der Linden Dining Hall and Fairmont Social Lounge, representing country, affinity and heart.



2013

The College motto and mission statement were developed.
The World Around Our Table

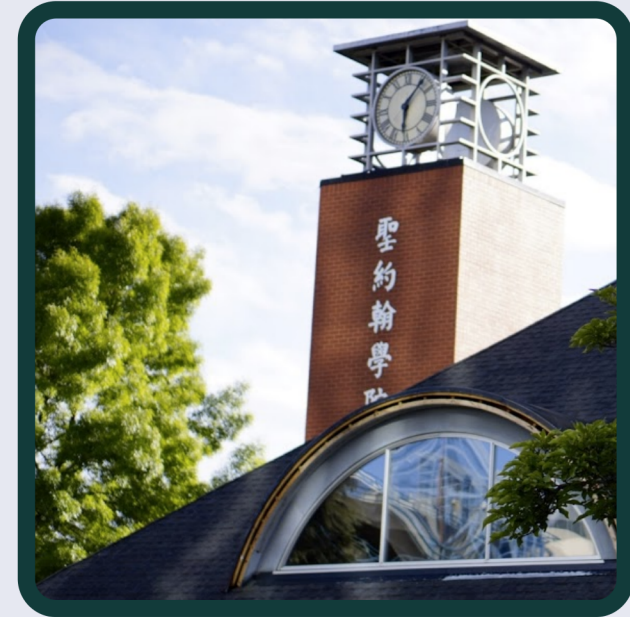


The College mission statement has been translated into 13 different language to-date. See stjohns.ubc.ca. Would you like to contribute?



FUN FACT Q. Who, presently at the College, has celebrated the 10th, 15th, 20th and now 25th Anniversary of SJC? A. Dr. Henry Yu, and Stacy and Alice from the Office.

MISSION STATEMENT: St. John's College is a residential college for graduate students, postdoctoral fellows, and visiting scholars from around the world who study and teach at the University of British Columbia. We seek to inspire a global vision and foster a spirit of community among our residents and alumni through multicultural education, intercultural understanding, and international exchange. We cultivate lasting friendships across diverse backgrounds by dining together and creating a home away from home. We aspire to create an atmosphere of social and intellectual engagement through dialogues, lectures, workshops, and other activities. We are committed to enriching the intellectual and cultural life of the University, as well as welcoming and engaging with off-campus communities. We strive to embody the traditions of academic excellence and public service inherited from our founders, the alumni of St. John's University Shanghai.



Celebrating 25 Years

ST. JOHN'S COLLEGE, UBC
JUNE 25, 2022



St. John's College UBC
聖約翰學院



THE UNIVERSITY
OF BRITISH COLUMBIA

Principal's Welcome

A quarter century ago, the Johannean alumni of St. John's University in Shanghai created something new at UBC in honour of their old alma mater. Built on the unceded territory of the x^wməθk^wəyám (Musqueam) people, St. John's College has become a unique international community. As guests on the ancestral and traditional land of the həńqəmińəń speaking people at the mouth of the river, we have embodied the spirit of our Johannean Founders in building a home away from home for over 2300 residents in the last 25 years. The flags above us symbolize the global origins of our community, and the boats that hang overhead as we dine together are a metaphor for the journeys through life and the crossing of our paths that have brought us together.

Our Johannean Founders and alumni, the graduate students and scholars who have lived amongst us, and the UBC faculty and staff who have helped create "The World Around Our Table"—all have contributed to an on-going and innovative experiment in how people with different backgrounds and perspectives can form a mutually supportive and vibrant community through learning from each other while sharing a meal together. Sharing of themselves, caring for each other in times of need, helping support others in their own journeys and dreams—this has been the strength of our community and the on-going spirit of our original Founders. This is what helped our Founders through war and dislocation. This is what has gotten us through a global pandemic over the last two years. As we gather today in the sun after a long winter, this is what I hope all of us can celebrate—and reflect upon—as we enter our next quarter century.



Happy 25th Anniversary, SJC!

Dr. Henry Yu

Share your photos on
social media with
#UBCSJC25!



Garden Party Program

2:00pm: Garden Party Begins!

Opening Performance at 2:00pm

Welcome and Housekeeping (MC: Demet Kirmizibayrak)

*Mix and mingle - Please help yourself to **bubble tea** and **refreshments** from our caterer, while enjoying **pop-up entertainment** by our talented residents!*

*Spruce up your hat at the **Hat Decoration Station** and snap some fun memories at the **Photo Booth!***

2:30pm: Formal Remarks

Dr. Henry Yu, SJC Principal

Dr. Edgar Liao, SJC Assistant Principal & Research Associate

International Tasting Stations Open

Sample regional foods prepared by SJC residents!

Pop-Up Entertainment

4:15pm: Mad Hatter Awards and Closing Remarks

People's Choice and Judges' Choice

Judges: Eilis Courtney and Shirley Nakata

Performers

Patrick Fung

Piano (Instrumental)

Stefan

Sunandan Honisch

Piano (Impromptu Opus 90 Number 4, Franz Schubert)

Ali Pourzahedi

Sidhant Sunder

Tar (Improvisation in Mahoor and Isfahan modes)

Charlie Barth

Poetry reading (Original work)

Patrick Fung

Nehal Gupta

Vocal and Piano (Short medley)

Stanley Chia

(SJC Alumnus)

Piano (Rainbow)

Charlie Barth

Patrick Fung

Cello and Piano (Ave Maria, JS Bach/Gounod)

Derek Stanyer

(SJC Alumnus)

Piano (Kapustin Toccata)

Charlie Barth

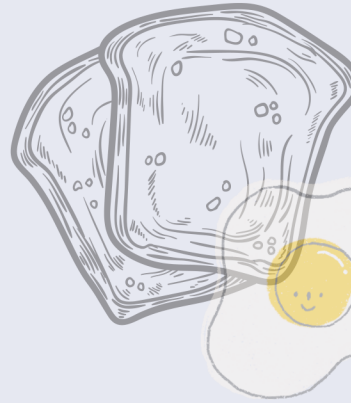
Nehal Gupta

Patrick Fung

Simone Coccia

Vocal/Guitar/Piano/Cello (Short medley: Instrumental introduction, Jolene, Ain't No Sunshine, Bella Ciao)

International Tasting Stations



KAYA TOAST + TEA EGGS

Team: Sacchidanandan Pillai, Mandy Furr, Edgar Liao

Kaya (rich and creamy coconut jam) toast is a popular breakfast item in Malaysia and Singapore. It is usually accompanied by a plate of half-boiled egg for dipping but since many cultures find eating half-raw eggs unpalatable, we are making Chinese tea-infused eggs instead

Vegetarian - contains coconut milk, butter, eggs

HONEY-GLAZED CHICKEN DRUMSTICKS

Team: Li Xin Yi, Elaine Ye, Jiang Qichao

A simple-to-make sweet, juicy dish that we like to make!

Non-vegetarian



SPICED BEEF SHANK SLICES

Team: Lin Bin Bin (Brian), Luo Siwei, Zhang Xiong, Lei Jingxin, Li Yunlong, Wang Chen

酱牛肉 or spiced beef shank slices is a traditional dish that's often served as an appetizer at Chinese banquet-style dinners. It is full of flavour after being braised.

Non-vegetarian



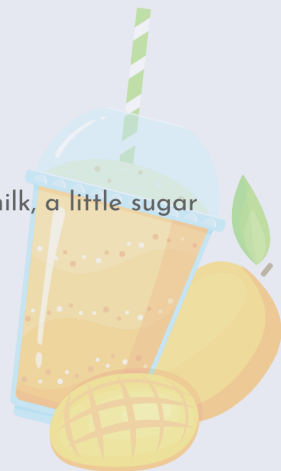
International Tasting Stations

MANGO LASSI

Team: Rashi Chaturvedi and Pranav Garg

A delicious creamy drink with mango, yogurt, milk, a little sugar and cardamom!

Vegetarian - contains milk and yoghurt



CHAI

Ashish Chopra

Chai is one of the events which has brought people together at SJC and the tradition is still going on. I hope the taste of chai will bring those nostalgic moments back to alumni.

Vegetarian - contains milk

GRAN'S GINGERBREAD CAKE WITH VANILLA CREAM CHEESE MOUSSE

Rebekah Bailey

My gran used to make this gingerbread cake for every family birthday. It is usually served with applesauce or ice cream, but I also like to serve it with my cream cheese mousse.

Vegetarian



KASHKE BADENJOON + SUKSEH

Team: Tala Bazzaza, Niloofar Khoshisiyar, Nargess Ovesy, Parham Hamidi

Kashke badenjoon is from Persian culture. My mom makes the best kashke badenjoon and I really miss it! Also, this is usually one of the favorite Persian dishes among non-Persians. So we're proud to share it here with everyone!

Vegetarian - contains eggplant, walnuts, dairy

Sukseh is a dessert that means a lot to me as it gives me nostalgia to the days where we would have big family gatherings and munch on these delicious bites together.

Vegetarian - contains dairy



LEMON SQUARE CAKES

Rebecca Delacruz-Gunderson

Cake reminds me of childhood parties and lemons remind me of summer. This lemon cake has therefore become one of my go-to recipes for warm weather celebrations as I've delved more into vegan baking over the past few years. My goal, as always, is to show how delicious baked goods can be with no animal products at all!

Vegan

