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Inside C2

Southern DAILY

Make Today Different

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Shanghai takes baby steps towards ending COVID lockdown

SHANGHAI/BEIJING, May 27 (Reuters) - Shanghai took more gradual steps on Friday towards lifting its COVID-19 lockdown while Beijing was investigating cases where its strict curbs were affecting other medical treatments as China soldiered on with its uneven exit from restrictions.

The financial hub and the capital have been hot spots, with a harsh two-month lockdown to arrest a coronavirus spike in Shanghai and tight movement restrictions to stamp out a small but stubborn outbreak in Beijing.

Elsewhere, some border areas in the northeastern province of Jilin reported transmissions of the virus with an unclear source. Jilin borders Russia and North Korea, which has imposed a nationwide COVID lockdown. [read more](#)

The curbs have battered the world's second-biggest economy even as most countries have been seeking to return to something like normal. Many Chinese, from the urban youth to low-skilled rural migrant workers, have complained about lost income, difficulty sourcing food and mental stress. [read more](#)

China's economy is staggering back to its feet but data shows only a grinding and partial recovery, with businesses from retailers to chipmakers warning of slow sales as domestic consumers slam the brakes on spending. [read more](#)

Electricity consumption by Shanghai's large industrial enterprises rose steadily in the first three weeks of May to 83% of 2021 levels, Ruan Qiantu, head of the city's branch of the State Grid, told reporters.

The utility will work to avoid outages as demand recovers and the summer consumption peak approaches, Ruan said. "We are actively responding to the demands of enterprises."

As Shanghai, China's most populous city, aims to essentially end its lockdown from Wednesday, the authorities have been allowing more people out of their homes and more businesses to reopen over the past week. But most residents remain confined to their compounds and most shops can only do deliveries.

The district of Pudong, home to the Port of Shanghai, the city's largest airport and its main



Residents chat through gaps in barriers at a closed residential area during lockdown, amid the coronavirus disease (COVID-19) outbreak, in Shanghai, China, May 27, 2022. REUTERS/Aly Song

finance centre, reopened 115 bus routes on Friday. Shanghai is slowly expanding public transport after reopening four of its 20 subway lines and more than 250 bus routes on Sunday.

More than 30 parks had reopened as of Thursday, with visitor numbers capped below 50% of their maximum capacity, the Shanghai Daily reported. By Tuesday 70 more parks will reopen.

China hopes that a new approach of relentless, blanket testing might help other cities avoid more damaging, Shanghai-like measures by detecting outbreaks early.

Some 28 cities were conducting mass testing on May 26, up from 23 on May 17, Huatai Securities estimated.

Shanghai's latest daily COVID caseload was below 300, with no cases outside quarantined areas, as has been the case for most of the past two weeks. Beijing reported 29 daily cases, down from 45 the day before.

Jilin's daily tally for the past five days has been in single digits.

Close to 90% of China's population was vaccinated, but the rate falls to 82.4% for those aged 60 and over, health officials said on Friday.

The capital this week has stepped up quarantines, reduced workplace attendance and cracked down on people flouting instructions.

The strict approach has sometimes caused other problems. [read more](#)

Beijing officials are investigating incidents of delayed treatment for patients with serious diseases, and some emergency services officers have been suspended, the state-backed People's Daily said on Friday.

A farmer surnamed Song wrote on social media that his 32-year-old son had died on May 11 in Beijing after waiting for an hour with acute chest pain for an ambulance. Song said he was told that there had been confusion over whether his son could be admitted due to COVID controls at hospitals.

"This practice ... brought irreparable losses to a peasant family with only one son and caused serious negative effects and smears to the anti-epidemic effort," Song wrote on Thursday.

Cases of slow access to medical care for pregnant women and other non-COVID patients during lockdowns caused outrage earlier this year. [read more](#)

GRINDING
 Profits at China's industrial firms fell the fastest in two years in April, data showed on Friday, as high raw material prices and snarled supply chains squeezed margins and disrupted factories. [read more](#)



美南電視 15.3

每周一至五每晚7點專題節目

每晚7點播出
 專題節目

每天一至五下午6:30播出《美南新聞聯播》

- 每周一晚7點：主持人：黃梅子，《生活》節目（《生活故事會》、《丁師傅私房菜》和《修車師姐》三個單元輪流播出）
- 每周二晚7點：主持人：陳鐵梅，《美南時事通》
- 每周三晚7點，主持人：王潔，《美南時事通》、《美南名人堂》
- 每周四晚7點，主持人：Sky，《子天訪談錄》或馬健《J&J論壇》
- 每周五晚7點，主持人：蓋軍，《美南時事通》

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主持人: 黃梅子



主持人: 陳鐵梅



主持人: 王潔



主持人: 馬健



主持人: Sky



主持人: 蓋軍

WEA LEE'S GLOBAL NOTES

05/28/2022

Our Reflection On The Current Situation At Home And Abroad



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Republic of Guiana Honorary consul at Houston Texas



After twenty-one lives of teachers and young kids' were taken away by an 18-year-old murderer, the whole nation is enthusiastically responding by donating hope and sending warmth and help to Uvalde, a small, and now broken, Texas city. When we see every one of the innocent faces that were ended, it makes people feel so helpless and very sad.

Has the United States really changed? We have encountered continuous shootings, sometimes in supermarkets, in malls,

in schools, in massage parlors or on university campuses. In fact, in America, we now own more than 300 million guns—more than our total population. Forty percent of the world's weapons are in the United States.

Today when we walk in big cities and rural towns in America, we can say we are in two very different worlds, while the conditions of faith and economic conditions are also very different. Residents who live in rural areas seem to be less concerned about what is going on in New York, and equally

unconcerned about the chaos that is prevalent in other big American cities.

The Shanghai lockdown, the Russia-Ukraine war, higher oil prices, monkey smallpox, the nationwide lack of baby formula, a senseless massacre of innocent children and teachers, all happening as our president's Air Force One shuttles around the world. What difference does this

make?

Today the White House tried to cancel part of the tariffs on Chinese goods. But inside the president's cabinet, there are differences of opinion. One of the opponents is trade representative Catherine Tai who looks exactly like us.

In the speech by Secretary of State Blinken, he said no matter the status of the relationship between

the U.S. and China, it will not affect the status of Americans of Chinese descent. After watching the speech, I really felt very uncomfortable.

I would like to remind all Chinese Americans in this country that you need to be successful in this country to stand up and protect your rights and also learn from the Jewish Americans how they can be so strong on the political stage.



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Southern DAILY Make Today Different

Editor's Choice



A man smiles as he sits in front of a destroyed house in Vilkhivka, Ukraine, May 25, 2022. REUTERS/Ivan Alvarado



A view shows a residential building destroyed during the Ukraine-Russia conflict in the town of Popasna in the Luhansk Region, Ukraine May 26, 2022. REUTERS/Alexander Ermochenko



People march from Parliament Hill during Canada's first National Day for Truth and Reconciliation in Ottawa, Ontario, REUTERS/Blair Gable



Tamara Vrazovskaya gestures as she picks up flowers next to a Russian destroyed tank in Mala Rohan, Ukraine, May 25, 2022. REUTERS/Ivan Alvarado



Teddy bears, shoes, artwork and flowers left in memory of the Kamloops residential school victims remain on the steps of the former Vancouver Art Gallery North Plaza in Vancouver, British Columbia, Canada September 30, 2021. REUTERS/Amy Romer



Children run holding flags during a candlelight vigil on Canada's first National Day for Truth and Reconciliation at Chiefswood Park in Ohsweken, Ontario, Canada. REUTERS/Carlos Osorio

Coffee, Wine, And Wheat Varieties Are Among The Foods We Could Lose Forever
The Extinction Crisis That No One Is Talking About



Tractors harvest a monoculture of soybeans in Mato Grosso, Brazil. (Getty Images/iStockphoto)

Key Point

Supply chain challenges and inflation spikes in the midst of the Covid-19 pandemic have now been joined by growing and documented concerns for the potential extinction of endangered foods and the lack of food choices along with the diversity of foods as well as the nutritional values they represent that are in serious danger of disappearing from the global marketplace. Scientific observers are now saying it is time to act and make efforts to bring diversity back into the food system while being motivated by the health of society.

Compiled And Edited By John T. Robbins, Southern Daily Editor

Your morning coffee is in a perilous state. There are just two species of coffee plants on which the entire multibillion-dollar industry is based: One of them is considered poor-tasting, and the other, which you're likely familiar with, is threatened by climate change and a deadly fungal disease. Thankfully, there's another kind of coffee out there, known as stenophylla. It has a higher heat tolerance, greater resistance to certain fungal pathogens, and it tastes great. There's just one problem: It's incredibly rare, and until recently, scientists believed it was extinct. Stenophylla is just one of dozens of important foods that are threatened with extinction, according to Dan Saladino, a BBC journalist and author of the new book, "Eating to Extinction: The World's Rarest Foods and Why We Need to Save Them." While grocery stores may seem as abundant as ever, Saladino argues that the diversity of food is actually in decline. Of the hundreds of thousands of wheat varieties that farmers once cultivated, for example, only a handful are now farmed on a large scale, he told Vox. As we grow and harvest fewer varieties of plants

and animals, the foods you can buy in the grocery store may become less nutritious and flavorful, and — as the current state of coffee demonstrates — the global food system could become less resilient. That's why it's so crucial to lift up communities that are protecting foods from disappearing, Saladino told Vox in an interview about his new book. The important conversation that followed was held between author Dan Saladino and Vox.com interviewer Benji Jones and pinpoints the food diversity challenges that face us all.

Grocery stores may be stocked, but the variety of food is in decline



Benji Jones

You write that a lot of foods, such as varieties of coffee and wheat, are going extinct. Yet when I walk into the grocery store it seems like there's more variety than ever.

Dan Saladino
Whether it's cotton candy grapes or certain varieties of avocado, there's a degree of uniformity. And while you'll see this abundance — consider bread, and the wheat it's made of — it's extremely narrow in terms of its genetics. In this amazing place in the Arctic called Svalbard, there's a seed vault buried deep under the ice, down a tunnel, in which there are more than 200,000 different unique samples of wheat. That's the kind of diversity that's hidden from us. A farmer today in the UK might get a recommended list of wheat varieties to grow — dictated largely by the food industry and millers and bakers — of fewer than 10 kinds.

You can take all of the world's staple crops, including maize [also known as corn] and rice, and you'll see the same thing. In seed banks around the world, there are tens to hundreds of thousands of varieties, yet in the food system that we experience, it's an extremely small number.

Benji Jones
Why should the average grocery shopper care about losing these rare varieties of food?

Dan Saladino
Endangered foods give us options in a future with many challenges — feeding a growing population, reducing emissions, and finding fresh water, for example.

Take a type of maize tucked away in a mountain village in southern Mexico, very close to where maize was first domesticated thousands of years ago. Botanists arrived in the late 1970s and saw this 16-foot-tall stock of maize. It shouldn't have been growing there because the soil was so poor.

Not only was it so tall, but it also has these aerial roots that were dripping with mucus, like something out of a science fiction film. Just three years ago, a scientist figured out that the mucus is an interplay between sugars and microbes that's actually feeding the plant from the air. That hadn't been seen before in cereal crops.



A type of maize that grows in the Sierra Mixe region of Oaxaca, Mexico. It has aerial roots coated in mucus that help the plant

pull nutrients out of the air. (Photo/Allen Van Deynze et. al./PLOS Biology)

Why should we care? If we understand how this plant works, could we potentially use it to reduce our use of fertilizer globally? We know there is a way in which some plants are feeding themselves. We need to give thanks to the Indigenous people who have looked after this maize for centuries, if not thousands of years.

Benji Jones
A wider variety of crops also makes our food system more resilient to threats like disease and climate change, right?

Dan Saladino
That's another really important lesson. I traveled to eastern Turkey to get as close as I could to the Fertile Crescent, where wheat was first domesticated. I found farmers who had saved a type of emmer wheat that had been growing for 8,000 to 9,000 years. It's been growing in high altitudes where it's damp.

If you put a modern wheat variety in that environment, fungal diseases would ruin the crop. And so what they have in Turkey is a precious genetic resource that has forms of resistance, such as to fungal pathogens.



A field of kavlca, or emmer, wheat. (Dan Saladino)

You can also find those principles of disease resilience among ancient varieties of rice and maize — really, in all of the crops. Over thousands of years, our ancestors created these adaptations through farming under different conditions.

What we've done since is create these incredibly high-performance plants that need specific conditions to grow, and a lot of inputs, like fertilizer. Each wheat or maize plant is almost a clone, whereas in traditional farming, there's a huge amount of genetic diversity in the field. If you get a bad summer or too much or too little rain, some of those traditional varieties are still going to bear grains because there is diversity within the crops.

You can breed out bitterness, but you might lose deliciousness

Benji Jones
Is there a flavor extinction happening as well?

Dan Saladino
Absolutely. I tell the story of a type of wild citrus from northern India called memang narang. It has a cultural, culinary, and medicinal function, but the striking thing is how bitter these fruits are. The people who live here place huge value

on bitterness, a flavor that's disappearing from most of our palates. Fruit breeders, over centuries, have been ingenious at giving us something that we love: sweetness. They have bred out the bitterness.

When you realize that the bitter taste comes from compounds that help plants protect themselves from pests, then you understand why it might be beneficial to retain that flavor. We've taken the beneficial bitter compounds out, and we've cloaked plants in pesticides and other chemicals to protect them.



A type of rare coffee, *Coffea stenophylla*. (Getty Images)

Another example comes from coffee. We live in a world where we can enjoy a lot of different types of arabica coffee. There's robusta as well. But these are just two of more than a hundred different types of coffee around the world.

Historically, there were cultures in parts of Africa that had more distinctive types of coffee, including one called stenophylla that was prized in parts of East Africa up until the 1960s, when it pretty much went extinct because farming systems changed. It has greater disease resistance than arabica. And arabica is under pressure now because of climate change — it's an extremely delicate plant. Stenophylla offers the benefit of disease resistance, and it's an amazing-tasting coffee.

Coffee as we know it is in danger. Can we breed a better cup?

Benji Jones
Another example that helps explain the decline of flavor comes from a region of France, home to the Salers cow. It really shows the connection between biodiversity and flavor, right?

Dan Saladino
"Salers" is a place, a breed of cow, and a cheese. Farmers would take their cattle in the spring and summer to [mountain] places where the pasture is richest, often ending up in remote places. It was a monastic experience; they were up there living a solitary life. At the end of the summer, the cheese would end up back down in the village. It's this mind-blowing process that highlights the power of cheese: The pasture captures the energy of the sun, the animals convert the pasture into milk and cheese, and the villagers then eat the cheese during the winter when other foods are running out.

(Article Continues Below)

(Article Continues From Above)

Coffee, Wine, And Wheat Varieties Are Among The Foods We Could Lose Forever
The Extinction Crisis That No One Is Talking About

Compiled And Edited By John T. Robbins, Southern Daily Editor

Dan Saladino
The remarkable thing is that the pasture is so rich in microbes that these farmers don't even need a starter culture to coagulate the milk and turn it into cheese. As soon as the milk hits these wooden barrels, it's inoculated with microbes. For a modern health inspector, it would be a nightmare to watch. We've been talking about the endangered genetics of crops and endangered tastes. Here, we're talking about endangered microbes that are not only missing from the cheese making process, but also from our gut microbiomes.



Dan Saladino
Skerpikjot is this food from the Faroe Islands. There's not enough sunlight or firewood there to produce salt to preserve food. People instead built these huts that have gaps that allow the sea air in. They raise sheep and hang the meat in these huts, which gets bathed by the salty air and slowly fermented and preserved. It doesn't look like food. It's covered in mold. It needs to be washed. It's almost as if this sheep meat is gently rotting away in these huts, but actually, the conditions are exactly right so it doesn't rot or become too funky. It becomes this wonderful preserved meat.

Benji Jones
You also have an incredible chapter about a type of wine in the country Georgia, which you explain is where some of the world's first — or the first — winemakers were practicing their craft.

Dan Saladino
Georgia is the most likely country in which grapes were domesticated and the first winemakers were practicing their craft. They have a technology that predates the barrel by thousands of years — the qvevri. These are terracotta vessels that you bury underground with whole branches of grapes with skin and pips [seeds] inside. Many people think France and Italy and Spain and California are great wine-producing regions. Here is a place where the relationship with wine just goes up another level. There is a reverence and spiritual dimension to wine drinking.



A breed of cattle called Salers in the Cantal region of France. (Photo/Andia/Universal Images Group via Getty Images)

Benji Jones
You also explain that when these cows have access to a wide diversity of plants in the pasture, their milk and cheese end up tasting richer. That's because different grasses have different types of defense chemicals called terpenes, which can translate to flavor in the milk.

Dan Saladino
Terpenes can be found in milk from rich pastures, but not in cheese made from cattle that have been fed on grains. We're only beginning to understand the connections between biodiversity and our food and our health and our flavors.

Benji Jones
You traveled the world sampling all of these foods with unique flavors. What were some that stood out?

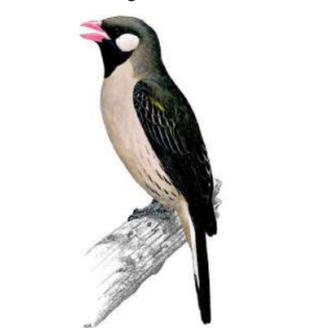


A workshop where Georgian qvevri are being made. (Photo/Dan Saladino) Our relationship with food mirrors our relationship with nature

Benji Jones
In your book, you talk about how losing certain foods isn't just about losing resilience, flavor, and culture, but also about our changing relationship with nature. You explain that some groups, like the Hadza people of Tanzania, are deeply connected to their environment through food — and by losing certain foods, we may be losing these connections.

Dan Saladino
The Hadza story brilliantly sums that up. I followed some of these hunter-gatherers out within a landscape of baobab trees. In those trees, some of which are a thousand years old, you can find bees' nests and one of the greatest prizes the Hadza can find: honey. It's an extremely important food — and their favorite food — but it's hard for them to find the hives high up in the trees.

The Hadza whistle, and after a period of time, if they're lucky, a very humble-looking bird will fly down. The bird will start a "conversation" with the hunter-gatherers and lead them to a tree with honey. The bird knows where the honey is, whereas the hunter-gatherers have the fire and the smoke to get rid of the bees, which are a risk for the bird. The Hadza can go up, extract the honey, and then leave something behind for the birds.



An illustration of a greater hon-

eyguide. (Photo/Brown Bear/Windmill Books/Universal Images Group via Getty Images.)

Toward the end of the Hadza visit, we went to a mud and brick hut, and inside there were cans and cans of soda. This was a source of sugar and energy that could mean that they no longer use that skill to find honey within our lifetimes — something so fundamentally important to human history could disappear.

Benji Jones
Do we run the risk of glorifying some of these older cultures? Don't some of these groups want soda — or access to health care, or other benefits that come with Western or modern life?

Dan Saladino
There's story after story of another culture coming in and imposing its food and



its farming systems and its values and its desires on these Indigenous food systems. My argument is that people should be given the choice. They should have access to health care, but that doesn't necessarily mean that their way of life should be fundamentally changed because they're buying into our system.

How to save endangered foods
Benji Jones
There are clearly a lot of things that don't work with our food system. What gave you hope while reporting the book? What inspired you?

Dan Saladino
There's a network of people out there who are saving the diversity of foods. Before Covid, they gathered at a slow food event to bring their foods from around the world, and share stories about what they've saved and what threats they're facing. This solidarity is what gives me optimism.

In southwestern China, I met a farmer saving an extremely rare type of highly nutritious colored rice. He got out his

and sold rice through WeChat to people in Beijing and Chengdu, some of the biggest cities in the world. Modern technology can actually connect us.

Benji Jones
The food industry is massive and largely run by just a small number of companies. How does one person help prevent these unique foods from going extinct?

Dan Saladino
It's important to understand what we mean by endangered foods and diversity. I think we should all choose our favorite foods and interrogate the diversity of that food. Explore cacao, coffee, or different types of cheeses. Then maybe develop a relationship with a cheesemaker and become a different kind of customer — somebody who's supporting a local farmer.



A man dries a rare, prized type of Venezuelan cacao called criollo. (Photo/Dan Saladino)

This also needs to be dealt with on a much larger scale. I was inspired by stories of cities, such as Copenhagen, where schools use diversity as a criterion for the contracts they're issuing to farmers: Don't just give me the cheapest apples — give me a choice of apples, and we will reward you. That's also happening in Brazil. Over the last few decades, they've had a policy that requires schools to source 30 percent of ingredients from local family farms.

These levers do exist for governments to make a big, significant change. I also think we have the most selfish reasons to embrace diversity — our own health. We know what's happening in many parts of the world, in terms of type 2 diabetes, cancers, and other diseases that have a food dimension. Perhaps we will be motivated by health to try and bring diversity back into the food system. The science says we need to. (Courtesy vox.com)