Embracing cultural diversity with Vancouver’s international students

by Audrey Tung

Vancouver’s post-secondary institutions draw students and faculty members from all over the world. SFU Masters’ student Daniel Mundeva, UBC Masters’ student Yimei Li, and UBC PhD candidate Felix Boeck relate their experiences of studying and working in Vancouver.

Daniel Mundeva, who completed his undergraduate degree in Geography at UBC, is currently working towards an MA in International Studies in the Governance and Conflict stream. Having grown up in Tanzania, he retains strong ties to his native country.

His research project revolves around the concept of “Social Licence to Operate” (SLO), which is loosely defined as the community’s acceptability for a project to exist in their area. He is currently analyzing the state of the Tanzanian government’s policy support and capacity for implementing SLOs.

What drew Daniel Mundeva to Canada was its rugged landscape and reputation on the world stage. “I chose Canada because of its great international reputation in terms of humanitarian work and its majestic landscape, especially the Rockies. I am a hiker, so it was not a difficult choice to live within a few hours drive of the Rockies,” he says.

UBC’s academic prestige and his full scholarship were also key factors in his decision to come to B.C.

Mundeva hopes to return to Tanzania upon graduation to play an active role in its development efforts. “Actually, that evening of August 13, 2008, when I first boarded the flight from Kilimanjaro International Airport to Vancouver, I was more excited about my return flight than that outbound flight. During my undergraduate and graduate studies, I have made it a priority to look for opportunities to remain connected and to continue to contribute in Tanzania’s development efforts,” he explains.

He hopes to help his country emulate things that he admires in Canada, though he recognizes that differences must be taken into account. “Tanzania has a lot to learn from Canada especially in terms of building institutional capacity to ensure an economically and socially stable Tanzania is built. But continuously remind myself that I must also remain sensitive to the cultural and social differences that exist,” he says. Mundeva’s role as an agent for change was largely influenced by his experience studying abroad. “Through my exposure in working and studying internationally, I have learnt to look at a lot of things critically instead of just accepting the ‘reality’ I witness at home. I see potential for positive change in every situation,” he says.

Despite his desire to return to Tanzania, his definition of “home” continually remind myself that I must also remain sensitive to the cultural and social differences that exist.

By student Yimei Li, Masters student at UBC.

Also in this issue

Daoism inspires artist’s work
Page 8
Taiko drums resound down the generations
Page 9

Verbatim
“Multiculturalism is new to me”

By Carl Densm

Born in Zimbabwe to a white family in the 1980s, I was kept mostly separate from my native black Zimbabweans – albeit less so than a generation before. As I grew up and attended a racially integrated school, I saw this gap slowly shrink before being wedged apart by Robert “Bob” Mugabe, our long-standing dictator-president, as a last ditch effort to remain in power.

I left behind this narrow view of ethnic differences when I embarked on a scholarship to an American university in 2004. Wide-eyed and hungry for a better life, I found it refreshing not to know who was upper or lower class and to be indistinguishable from my peers.

My 11 years in the United States made me a product of the “melting pot” of American cultural assimilation, an idea I completely agree with. Recent immigrants should actively integrate and become part of their new community. In theory, this should breed social cohesion and enable national debate without a breakdown into voting blocs based on national origin or ethnicity. Unfortunately, while the goal is admirable, I saw little evidence that new immigrants (myself included) pursued this ideal in earnest.

The hardships of trying to fully immerse seems to drive new-comers deeper into their own localized communities, at least to begin with.
Immigration and integration at heart of the Polish Cultural Festival

by KATY THOMPSON

Metro Vancouver’s Polish community will be holding its third annual Polish Cultural Festival on Sept. 6 and 7 in North Vancouver, presented by Belweder, the non-profit North Shore Polish Association.

“The main purpose of the society is to keep the Polish culture and tradition alive in our community,” says Urszula Sulinska, president of Belweder.

Waves of immigration

Sulinska, who immigrated to Canada in 1981, says that there have been six waves of Polish immigration to Canada, the first of which occurred in the latter part of the 19th century. Between the World Wars, many more immigrants arrived, and after World War II, many former members of the Polish armed forces, inmates of concentration camps and refugees from communist Poland came to Canada to start a new life, over fifty per cent settled in Ontario. The last wave of immigration into Canada began in 1983, Sulinska says was motivated by Poland’s economic and political crisis.

Belweder’s Polish population settled at 12,960 in 2011, roughly half of which resided in Vancouver, says Sulinska. This number is now increasing due to births from Canadians of Polish descent. Immigration rates have decreased over the years as a result of Poland’s increasing economic and political stability.

“Immigration to Canada isn’t happening as much anymore because Poland is a free country now and there are no political reasons to emigrate. Some people come here because they are employed by companies who are looking for skilled workers, but not that many,” says Sulinska.

Belweder, founded in 2002, aims to help people who have immigrated here integrate their Polish and Canadian heritage.

“We are helping Polish people better understand Canadian culture and build the bridge between these two cultures,” says Sulinska.

The Polish community today

Belweder promotes Polish education, music and arts by holding local events. Sulinska emphasizes the importance of involving children in these cultural events in order to pass on the Polish culture to the next generation.

Attending a Polish school is an option for parents who want their children to learn about the Polish language and culture. Sulinska says that being able to speak Polish has a number of benefits, including opening communication with overseas family members and pursuing education or employment in Poland. The Church of St. Casimir in Vancouver houses a Polish school that has been issuing high school diplomas since 2008. According to Sulinska, the first Polish missionaries, pioneers in the creation of the Catholic Church and other faiths, came to Canada as early as 1841 and eventually settled in the parish of St. Casimir in 1944. The church also unites the members of the local Polish community through patriotic demonstrations, prayer groups and a children’s choir.

“The Polish church is very buoyant here and the Polish children who have completed the school speak perfect Polish. They are familiar with the history and culture of their people,” says Sulinska.

Another association, the Polish Friendship ZGODA Society, was established in 1956 to preserve the Polish identity and language and to help new arrivals settle into their new lives in Canada. In 1999, the society opened the Polish Community Centre on Fraser Street, which offers services such as Polish folk dancing lessons and celebrates traditions like Dozynki, the Polish Harvest Festival.

Sulinska feels that it is important to encourage all community members to get involved in Polish cultural activities, like the annual Polish Cultural Festival. Sulinska says last year’s Polish Cultural Festival was the event had an educational character, and it was interesting to get to know more people from the North Shore community.

This year’s Polish Cultural Festival will include authentic Polish cuisine, folk dancing and a string quartet, among other spectacles. The second day of the event will be dedicated to children’s activities, including face painting and a puppet theatre.

For more information please visit: www.northvancouverpolish-festival-at-lynn-valley-village-north-vancouver/22587/www.kpk.org/
From June 28 to July 31, I participated in the Explore program at the University of Quebec at Trois-Rivières. I studied French in an immersion environment with a no-English rule; where you risk being expelled from the program if caught speaking English.

My stay in Trois-Rivières was very exciting from beginning to end. The French immersion gave me a taste of Quebec culture and lifestyle. When I first arrived in Trois-Rivières, being dropped off by Orleans Express and trying to figure out the way to the university, I had no idea that learning French could be such an adventure. From asking for directions, ordering food and meeting the inhabitants of the town, to learning in a classroom and doing workshops and activities with fellow participants of the program, communicating in French has never been so much fun, and it has created memories that I’ll never forget.

During the five weeks, I lived on the university campus among 200 other Explore participants in apartment-style dorms. Upon our arrival at the university, we were greeted by the friendly animateurs – local students who led all of our Explore activities. We enjoyed thematic Friday soirées (dances), outings to downtown Trois-Rivières, Quebec City and Montreal, and other activities such as rock climbing and museum visits. One vivid moment was when we visited Quebec City, walking in Vieux Québec on narrow streets, somewhat resembling “Diagon Alley” from the Harry Potter movies, with interesting and eclectic boutiques. I remember the hanging flower pots outside restaurant terraces and the street musicians who created an intoxicating atmosphere with their music. I also attended the Festival de Trois-Rivières, a music festival that took place from June 26 to July 5 in downtown Trois-Rivières. My Explore friends and I sat in a garden listening to captivating jazz music on a Saturday evening.

I had an amazing time in Trois-Rivières. I experienced a positive environment while learning French. Having studied some French in high school, I was put in the intermediate level at Explore. After five weeks of immersion, my French had improved a lot. Speaking, listening and writing in French had become second nature. Coming back, I had to tell myself to switch back to English. It was a successful immersion, and it makes me want to continue to learn French on my own. I’m going to miss the French-speaking environment, the quaint houses, the music, the adventures and the people I met in Trois-Rivières.

Danielle Tan

Postcard

I had no idea that learning French could be such an adventure.

I had an amazing time in Trois-Rivières. I experienced a positive environment while learning French. Having studied some French in high school, I was put in the intermediate level at Explore. After five weeks of immersion, my French had improved a lot. Speaking, listening and writing in French had become second nature. Coming back, I had to tell myself to switch back to English. It was a successful immersion, and it makes me want to continue to learn French on my own. I’m going to miss the French-speaking environment, the quaint houses, the music, the adventures and the people I met in Trois-Rivières.

Danielle Tan

For almost 50 years, Operation Eyesight has provided sight saving treatment and blindness prevention to millions of people.
Enthusiastic youth take on Tagalog language initiative

by DANIELLE TAN

James Infante, a fourth-year political science student at the University of British Columbia, recently organized a rally at the celebration of Philippine Independence Day at Slocan Park to campaign towards having the Tagalog language integrated into the school system.

“The most important part is to have passion and devotion towards the change you want to see in your community,” says Infante, who is also the leader of the group, Pandayin.

Pandayin

“We thought that in order for us to get the attention of heritage and culture, language would be the first step,” says Infante.

He has been working on the lanaguage campaign with other youth of Filipino descent, particularly those who identify as second generation Filipinos.

“We needed to call ourselves pandayin, the Tagalog word for ‘to forge and to create’, says Infante.

The members of Pandayin chose this word for its complexity and dynamics – characteristics of their group.

“One of the beautiful things of social and political issues, and what it means to be a second generation Canadian, Filipino Canadian, and being person of colour in Canada,” he says.

The language initiative

Since April of this year, the members of Pandayin have had numerous discussions around the desire to connect with their culture and heritage. Many of them do not know how to speak the Filipino language.

“It’s very hard for parents to pass on their language. In the Filipino community you are forced working middle class jobs, sometimes working two to three jobs; tough enough to do at that time seems Infante.

Having initiated the language campaign, the Pandayin group plans to reach out to school board members from different cities.

A few months ago, we sat with the Mayor of Burnaby, Derek Corin. He was very excited and from then on we have invited him to be a part of Pandayin board of directors.

The members of Pandayin are working on putting together a website for the Filipino language campaign and launching it to the community that they want to motivate towards their goals.

Community discussions and outreach

For the members of Pandayin, developing the campaign has been exhausting.

“We’re picking up speed on getting to know our culture. Just a few weeks ago I had a history discussion,” says Infante.

He explains that while some of the most telling facts from Philippine history, their lived experience of what it means to be an ethnic Filipino, and ancestral knowledge from parents and grandparents, make the conversations incredibly powerful.

Mable Emope, the first and only MLA of Filipino heritage, has been a major supporter and inspiration for the Pandayin group.

“We have times in her office, a free space that she offers to us. It’s great to have some one who knows about leadership and politics,” says Infante.

While growing up, Infante never was aware of the Filipino community in leadership positions. He and fellow Pandayin members look forward to continuing their group discussions and opening them up to the public.

“As for next steps, we’re working on organizing city-based community groups and forums across the province. It’s the only way we can have a course like this and be aware about the value of the Tagalog language,” says Infante.

A website for the group, Pandayin, is forthcoming.

Earthquake shakes up debate on fracking in B.C.

Last week a 4.6 magnitude earthquake near Fort St. John in northeastern B.C., just a few kilometres from a fracking operation by Progress Energy The company was forced to halt operations temporarily while investigators determined the cause of the quake.

Fracking is a shorthand description for hydraulic fracturing, a process where high pressure water is injected deep underground to break-up shale and other rock formations in order to free up gas and oil deposits.

Studies have found links to this industrial technique and earthquakes in other jurisdictions. A recent report by the U.S. Geological Survey confirmed that fracking was linked to earthquakes in at least eight states. Oklahoma, for example, which used to average only a handful of earthquakes greater than magnitude 3.0 per year, saw the number of tremors it suffered increase exponentially after the state allowed fracking.

Hopefully this latest tremor in B.C. shakes up the political debate in the province. Despite the rapid expansion of this extreme form of fossil fuel extraction, the industry and media debate has been anemic.

This summer’s short legislative session did see a fierce debate over the related plans to massively increase exports of liquefied natural gas from B.C., with the NDP and Greens voting against Christy Clark and the B.C. Liberals’ deal with Malaysian-backed Petronas for an LNG facility on the northwest coast.

The opposition to the deal, however, focused primarily on the layoffs expected to result from it, and on how many local jobs would actually be created.

If, of course, that not all LNG exports will be produced from fracking; some will come from more conventional gas wells in northern B.C. But the scale of LNG exports projected by the B.C. Liberals will inevitably mean a sharp increase in fracking. At a bare minimum, a moratorium on new projects is needed while the impacts are studied. B.C. needs to stop burying its head in the sand on this, especially since so many other places in the world have banned fracking altogether.

As with the federal election, it often feels like here in B.C. our political debates basically ignore the existential threat facing the planet. After a summer of wild fires and now a significant fracking-related earthquake, it’s time to take climate issues seriously.

The fate of our livable planet is not just one discrete issue amongst many; it is the basic foundation that makes everything possible. It shouldn’t take an earthquake to remind us.
Chat goes into the Dutch-Taiwanese connection

By JACQUELINE SALOMÉ

Cheryl Robbins, an expert on Taiwanese indigenous tourism and the Dutch-Taiwanese connection, will speak to an outdoor audience on Granville Street for Vancouver's 26th annual TAIWANFest. A celebration of culture and art rooted in the Mandarin-speaking community, TAIWANFest will showcase music, dance, film, fine art and fashion along seven festival routes on Granville Street and Robson Square.

As one of several speakers at TAIWANFest, Robbins will discuss two topics important to the Dutch-Taiwanese connection: the Dutch occupation of Taiwan during the 17th century and travel to Taiwan's indigenous communities. Marking the bicentenary of the island's United Nations recognition, Taiwan's prehistory and modern history, the Dutch occupation is still told in the oral histories of tribes living in Taiwan's indigenous communities today. These communities, according to Robbins, are areas of vast natural beauty that permit ecotourism alongside cultural tourism.

“It is my hope that attendees will come away with a different perspective of Taiwan and be inspired by the richness of culture and history, while at the same time enjoying the local cuisines,” says Robbins.

Following the completion of her degree in zoology in California, American-born Robbins originally visited Taiwan with the intention of staying for one year. After quickly coming to enjoy life in the country, she enrolled in the practice of traditional Chinese medicine and proceeded to write a book that reveals lesser-known stories about Dutch interactions with Taiwan's indigenous people during the colonial period. Robbins has also published a series of articles in bookstores and the Holland-Van der Heuvel Travel Guide to Taiwan's Indigenous Areas.

“Most people know that the Dutch ruled Taiwan for almost four decades during the 17th century,” says Robbins. “They have visited Aming Fort and Chikanlou in Tainan City, and thus are familiar with the Dutch presence in that part of Taiwan. However, there is so much more to the Dutch-Taiwanese history than that,” says Robbins.

TAIWANFest attendees will have two opportunities to hear Robbins’ lecture. She will speak at the Formosa Club on Sept. 3, as well as the No Agenda Club on Sept. 6, both to be held on Granville Street. For more information about TAIWANFest, visit www.taiwanfest.ca.
Simon Fraser University students make strides in personal computing by KATE MURRAY

Five Engineering Science students at Simon Fraser University have joined together to create a screenless computer. The team, named ObelixTech, created the LumenX³ as part of the university’s Capstone Design Project.

ObelixTech CEO Gary Yu says, “The goal of the class is to use all the knowledge and skills we learned in the past times in school to engineer a product or service for entrepreneurship.”

When the team first came up with the idea to create a computer without a screen, team member Michael Ng explains that it was inspired by the film The Amazing Spider-Man, which shows a cube that can project a computer interface onto a table.

“Computer users will no longer be limited by the size and fragility of a physical screen,” Michael Ng, co-creator of the LumenX³ says. “We found that was a very attractive idea and it had lot of potential in real life,” says Ng. “We decided to take on the challenge to make it real.”

Beyond the screen

According to Ng, the concept of a screenless computer is not a new one.

“Various companies have tried different approaches, but due to technological limitations during past times, the idea wasn’t very appealing to the common public. And when we started the project, we concluded that the technology is mature enough for us to revive this idea and make it into a usable and appealing product,” he says.

With the huge strides being made in personal computing technology, the concept of screenless computers is now becoming a reality. Davin Mok, one of the five team members who created the computer, explains how it works.

“If it operates like any other computer, but instead of having a physical screen, it outputs visual data through a projector. Mean-while, instead of requiring a keyboard and mouse for input, it reads your users’ gestures to interpret gestures. The description of the product is quite simple—basically, bringing it all to life where the challenge lies,” says Mok.

All five members of ObelixTech—Herman Mak, Davin Mok, Michael Ng, Carmen Tang and Yoon Yu—are student entrepreneurs at Simon Fraser University and are currently in the Systems Engineering course with concentrations in Business Administration, Electronics and Engineering Science, to name a few.

A step forward

Ng, the only one in his family to study engineering, believes that the LumenX³ is a step forward for technology. “It means computer users will no longer be limited by the size and fragility of a physical screen; this can also help to enhance multi-user collaboration in various scenarios,” he says.

The computer runs on Windows 8, the most current operating system at the time of creation, and unlike most phones and laptops, it can be used as a personal computer or laptop.

Tang points out that projection opens up more ways for people to interact with data without being limited physically. “It’s a field that has lots of potential and many benefits over screens that will make it a popular R&D [Research and Development] area in the near future,” he says.

When asked what the future held for personal computer, Mok explains: “With the development of artificial intelligence, robust assistive technology is like the ones you see in Robot or Humans can be a reality. Despite all the worry and friction, one thing is for sure, the future of AI is very near.”

Vol 16 No 4 | August 25–September 8, 2015

Guanzhou and Vancouver celebrate 30 years of sharing knowledge by FLORENCE HWANG

A brand new Encyclopedia of Guangzhou graces the shelves of the Vancouver Public Library (VPL), in a celebration of the 30th anniversary of the sister city relationship between Guangzhou and Vancouver.

“It will be a superb resource for our community,” says VPL chief librarian Sandra Singh of the 540-volume set presented by Guangzhou mayor Chen Jianhua on a recent visit to Vancouver.

The encyclopedia is a collection of over 3,500 pieces of classical literature and historical documents and records from Guangzhou. Written by approximately 250 scholars and authors in 15 years, the encyclopedia covers records as far back as the Qin and Han Dynasties (221 BC) up to the mid-20th century.

Singh is excited about the benefits the encyclopedia will provide to library patrons. “Thanks to the donation, local residents and researchers can access rich and authentic resources about the culture and history of Guangzhou, to promote cultural exchanges and strengthen the sister-city relationship between Guangzhou and Vancouver,” she says.

Exchanging exhibitions

VPL recently sent a collection of current Canadian published titles to Guangzhou for its collection and has hosted exhibitions and displays that highlighted the relationship with Guangzhou.

“We were pleased to create the Window of Guangzhou display in our Central Library in recognition of this relationship. As well, we are hosting Guangzhou’s Cantonese Opera exhibition for three weeks in August,” says Singh.

The relationship between the two libraries began with an invitation from Guangzhou Library to Vancouver Public Library to present a paper at an international conference commemorating the opening of the new Guangzhou Library.

“From there, the partnership agreement was signed and we began to exchange collections and discuss other opportunities. In 2015, we launched a genealogy partnership: Vancouver residents can now email the Guangzhou Library directly for genealogy reference service through VPL,” says Singh.

Long history of sharing

These exchanges and partner- ships between the two libraries of the cities are just one part of the sister city relationship begun in 1985. “Mab, one can say, in Canada during the last 30 years the Vancouver Guangzhou Friendship Society has been instrumental in nurturing this relationship, including photo and art exchanges, as well as performing arts such as Cantonese Opera. The renowned Guangdong Experimental High School Choir in Vancouver was twinned with Glendale High School in Guangzhou. In addition, Vancouver would like to see more student and cultural exchanges, which he thinks allow people to develop a better understanding of one another,” the chief librarian adds.

For more information, visit guides.vpl.ca/csg_back_to_china

Guanzhou mayor Chen Jianhua, Vancouver Deputy Mayor Andrea Reimer and Vancouver Public Library chief librarian Sandra Singh celebrate Vancouver and Guangzhou’s 30 years as sister cities.

“Why?” they asked, “There’s no such thing.” An interesting reaction despite how far and wide Canadians like to travel and their renowned friendliness.

Watching my first Canada Day celebration recently, I noticed this is a popular question for leaders too. They were in- cursingly asked to nail down this vast country’s character, often echoing silence.

All of this makes me confident I chose well. It’s impossible to nail down a single person’s personality, how we can possibly expect to qualify an entire country.
Taiwanese festival brings communities together

by KATRINA TRASK

On Sept. 4–7, the Asian-Canadian Special Events Association will hold its annual TaiwanFest in Vancouver to celebrate the culture, film, music and art of Taiwan.

Managing director Charlie Wu says that the festival started 26 years ago as an indoor concert of classical music and has gradually expanded to a multi-disciplinary festival. Even today it continues to expand in its venue, support and sponsorships.

“Since we moved downtown in 2010, we are trying to work with other organizations and downtown communities. One of our partners is the downtown Vancouver Better Business Bureau and this year we are partnering with SFU Public Square,” he says.

Community belongingness and cultural diversity

Wu, who was born in Taiwan, became involved with TaiwanFest 16 years ago as a way to help the Taiwanese community and the festival gain support from other communities.

“I started in 1999 as a sponsor-ship coordinator and gradually I got more involved. In 2001, I was asked to take over the festival as managing director,” says Wu.

The aim of this festival, Wu notes, is to connect Taiwanese Canadians and to share their culture with others.

“It allows Taiwanese Canadians to come together to remember their roots and allow younger generations of Taiwanese Canadians to learn about their roots. It also allows the opportunity for Taiwanese Canadians to share their heritage with other Canadians. So we use TaiwanFest as a way to build communities in Canada,” he says.

Wu finds that the festival’s inter- and multicultural aims have also resonated with him as he has learned a lot about his Taiwanese roots and the importance of Taiwan.

Formosa Chat series

One of the highlights of this year’s festival is the Formosa chat series, which is a platform for members of the community and participants in the festival to share their stories of Taiwan and Taiwanese culture.

“(Hsu Hui Chang) is going to discuss his involvement in building one of the tallest buildings in the world, Taipei 101,” says Wu.

Jasmine Chang is another speaker who will discuss her involvement with a project in the Formosa chat series.

“There is going to be a lady who has lived in Taiwan with Swedes in the coastal mountain and she is going to talk about the lessons she has learned from them. There is also going to be a talk from an American who has been living in Taiwan for the last 25 years doing tours of indigenous areas,” says Wu.

At the community level, there will be a Taiwanese author speaking who writes both in Taiwanese and English.

“A lot of people think Taiwanese is not a written language, but she actually writes in Taiwanese. And there’s a story of why she does what she does,” says Wu.

Wu himself will also participate in the series, to talk about some behind-the-scenes aspects of the festival, specifically where the TaiwanFest gets its inspiration from in organizing events, presentations and activities. Wu believes that it is important to inform attendees of why specific programming was chosen.

“a lot of people go to a festival and they do not really know why things are there, they are there to appreciate the presentations. But I thought there could be a lesson or two shared or learned if I provide a bit of the background,” says Wu.

For more information: www.taiwanfest.ca

PUBLIC SERVICE ANNOUNCEMENT

Registrations start now for the Burnaby and Vancouver centres’ activities for the fall

MOSAIC Services Club provides free activities for immigrant seniors age 65 and above. The club also provides workshops and individual support on topics relevant to seniors. New run activities such as walking clubs, English conversation classes and field trips. Come make new friends, practice English, get information and have fun! Volunteer language assistance available in many languages. For more information, or to register, call:

Burnaby Social Services 9929 Kingsway (604) 438 8214

Basic computer classes, English conversation circle, Pension calligraphy, DIY class.

Burnaby North 2095 Fraser Avenue (604) 292 2067

English conversation circle, Tai Chi class.

Vancouver: 1720 Grant St E 604 254 9690 ext 273

English conversation circles, basic computer class.

For the Vancouver location, there is a priority for Permanent Residents.

SEPTEMBER SENIORS WORKSHOP SCHEDULE

Healthy Eating for Seniors

- September 5, 10am-12pm
- Mosaic Burnaby Centre for Immigrants, 9929 Kingsway
- 604 254 9690

Healthy Data

- September 11, 1:30-3pm
- Burnaby Community Resource Centre, 2088 Fraser Ave, Burnaby
- 604 298 2057

Hypertension

- September 15, 10am-12pm
- Mosaic Burnaby Centre for Immigrants, 9929 Kingsway
- 604 254 9690

Vision

Vision is an on-site to daily living. As people get older, in a normal for their decline. It is important to be aware of your vision. In this workshop, we will learn about the structure of the eye, how it functions, the symptoms of disease, as well as prevention and treatments.

- September 27, 10am-12pm
- 604 298 2057

- Mosaic Burnaby 2nd floor, 1220 Grant St
- 604 298 2057

- Mosaic Vancouver 3rd floor, 1240 Grant St
- 604 254 9690 ext 273

MOSAIC is a multilingual non-profit organization dedicated to addressing issues that affect immigrants and refugees in the course of their settlement and integration into Canadian society.

FREE EVENT AT HODSON MANOR!

On September 25 between 4:30-6:30 at Hodson Manor. Members of the PBO, Alexandre, Woman and Matthew White host The Path to Performance, an open rehearsal and discussion about collaborative plans for the 2016-17 Season.

J.S. BACH’S BRANDENBURG CONCERTOS

Friday, September 18 at 7:30pm

Vancouver Playhouse

EMV staff are back in the office and wrapping things up after an extremely exciting summer festival. We enjoyed some absolutely fabulous concerts and want to thank our audiences, volunteers and supporters for making “Music for Queens” so successful. It is hard to believe it, but we are already gearing up for our annual concert series that will begin with a performance of J.S. Bach’s Brandenburg Concertos on Friday, September 18th at the Vancouver Playhouse. Featuring an orchestra of over 20 musicians this event is already selling well so purchase your tickets soon. Tickets this year are by reservation and you can choose your seats using our easy to use online service.

For the first time this year, EMV will partner with the Pacific Baroque Orchestra to produce four concerts featuring large-scale baroque orchestra and soloists. The first program will feature Bach’s Brandenburg Concertos Nos. 2 and 4, as well as concertos for solo recorder and solo trumpet by Georg Philipp Telemann. Soloists include baroque trumpeter Kris Kwapis and recorder virtuoso Vincent Lauzer from Montreal. This concert is generously sponsored by Ingrid Stichtenoth.
Art as experience: enhancing the bridge of understanding

by Nicole Alivioudis

From Canada’s East Coast, self-taught visual artist Shayla Perreault showcases her inspired work in Not the Dao presented by Dr. Sun Yat-Sen Classical Chinese Garden. The exhibition reinforces the Garden’s philosophy of creating a “window to another world” by offering viewers an experience which cannot be explained with words.

Perreault’s self-proclaimed obsession with symbolism comes from the way it can communicate things that language cannot. If words had the same capacity to communicate as art does, Perreault says, then she wouldn’t need it.

Making the shift from her previous job as a finance manager, Perreault was no longer willing to accept “practical” ideas from others about what her career should be. “I had a strong will to do what I’d wanted to do since I was three,” says Perreault.

An artistic inclination

Born in Fredericton, Perreault is no stranger to relocating as she has moved over 20 times. While English is her first language, she was born to a French father, and lived in a francophone community with her French husband for 30 years. Now the operations manager at Vancouver’s Dr. Sun Yat-Sen Classical Chinese Garden, Perreault continues as an adult to encourage meditation on the physical and spiritual.

Perreault’s work, got the support of the rest of the staff and insisted the show be at the Garden, it probably wouldn’t have happened. “I’m lucky to have had such incredible people in my life, supporting me to do what I love,” says Perreault.

International inspirations

Having had artistic inclinations from a young age, Perreault remembers the strong impressions left by the illustrations of Japanese artist Kinuko Craft. “It took me to a fantasy world that continues to enrich my imagination and inform my painting activity,” says Perreault.

Building on this foundation, Perreault continues as an adult to borrow practices from Japanese painters of the Edo Period. “Just as they did, my paintings encourage meditation on the physical and spiritual,” says Perreault.

The vulnerability that comes with the presentation of one’s artwork became increasingly easy for Perreault as she realized that if the viewer understands the painting and the emotion behind it, then they’ve probably had a similar experience. “If you’ve ever had someone interpret your dream and it surprises you with understanding and accuracy but you don’t necessarily believe in dream interpretation, you know how this feels. It baffled at first as much as it was thrilling.”

Experiential understanding

The title of Perreault’s exhibition comes from the thought provoking quote: “The Dao that can be explained is not the Dao.”

While there are ideas in Dao that align with the making of the pieces in her show, this is not a Daoist show. “Spirituality and philosophy can be very personal things, and don’t identify with any particular philosophy or religion,” says Perreault. “I would say Daoist thought has had an influence on me, since I work every day surrounded by the Garden which is built with the intention to express such concepts.”

The Not the Dao exhibition runs from Sept. 3 to 30 and offers the viewer the chance to experience that which cannot be explained with words.

One of Perreault’s paintings. Photo by Ulysses Newcomb

Not the Dao

The art exhibition Not the Dao will take place Sept. 3–30. For more information: www.vancouverchinesegarden.com

For more information:
www.vancouverchinesegarden.com

The Source Vol 16 No 4 | August 25–September 8, 2015

MINGEI

JAPAN’S ENDURING FOLK ARTS

JUNE 20 – OCTOBER 11, 2015

June 27, 3 – 5pm
Artist Talk + Opening
Celebration with
Amaury Saint-Gilles

MINGEI is a non-profit and educational organization, featuring objects collected by Amaury Saint-Gilles from across Japan during the 1980s and published in his book Mingei: Japan’s Enduring Folk Art, offers an intimate glimpse into the world of the unknown craftspeople of Japan.

Over 200 works: charming items of daily use made of wood, bamboo, paper, straw, shell, lacquers, clay, metal, stone and other materials are presented in collaboration with the Canadian Society for Asian Arts. Curated by Margo Palmer, Sam Carter, and Sherri Kajiwara.

Nikkei

national museum & cultural centre

BOSS: Building Organizational & Sector Sustainability

BOC’s Not-for-Profit Leadership Conference

An innovative one-day leadership conference specifically for BOC’s not-for-profit leaders. Whether you are a new or seasoned leader, board member or volunteer, BOSS 2015 is for you.

BOSS 2015 will provide a space for dialogue and game-changing tactics on how for-profit approach leadership. Over 150 sector leaders will convene and exchange ideas, opportunities like shared leadership and appreciation in inquiry while equipping themselves with skills ranging from leading without authority to inter-agency partnerships.

As a community-based charity “Il Centro” depends on the support of the community to fulfill its mandate: “to promote Italian Culture, Language and Heritage and share these values with other communities.” Funds raised during this gala will be used to enhance Il Centro’s cultural and language programs.

Doors open at 6pm, dinner program starts at 7:00pm. Tickets are $100.

SAVE THE DATE

As a community-based charity “Il Centro” depends on the support of the community to fulfill its mandate: “to promote Italian Culture, Language and Heritage and share these values with other communities.” Funds raised during this gala will be used to enhance Il Centro’s cultural and language programs.

Doors open at 6pm, dinner program starts at 7:00pm. Tickets are $100.

Entertainment by the Cory Woods Quartet.

The Source Vol 16 No 4 | August 25–September 8, 2015

Everyday we help build and shape British Columbia. We’re envisioning a tomorrow different from today — fueled by a strong belief in positive change. We’re affecting everything from education to the environment, homeservices to health care, arts and culture to international aid.

We are a community of leaders dedicated to action for the public good — no small mission!
The Roku Shichi Taiko group, one of Vancouver’s only youth taiko groups, will be performing at Minoru Park for the Richmond World Maritime Festival (Sept. 5). Elementary school teacher Doug Masu - hara originally started the group based out of Admiral Seymour Elementary School, where he was teaching at the time. Now ten years later, Roku Shichi Taiko is performing all over Greater Vancouver.

Masuhara started learning taiko 15 years ago when his children became involved in taiko lessons at the Seveston Buddhist Temple. As a Vancouver native, Masuhara was not immersed in Japanese culture growing up. But through taiko drumming, he discovered something about Japanese culture that sparked his interest.

“I have only been to Japan once,” says Masuhara. “I only learned to count to ten in Japanese after I started learning taiko.”

An opportunity for Masuhara to start a taiko group arose after a taiko workshop was held at his elementary school and the students were keen on learning more. Soon he was able to get a grant to buy more equipment and uniforms for his students. More interested in taiko, he started his search for a new identity. Their current name “Roku Shichi” means six or seven, implying the group will have six or seven members.

With the success of the youth group, Masuhara was approached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

The group has now added two more intermediate classes. Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

The group has now added two more intermediate classes. Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

The group has now added two more intermediate classes. Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

The group has now added two more intermediate classes. Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prinsic workshops and classes, she quit and returned to drumming.

The group has now added two more intermediate classes. Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prismic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proached by the senior coo - dinator of South Arm Com - munity Centre to help start a group for seniors. The group, which he calls Taiko 55, is taught by his two daughters.

Masuhara says interest in the senior group is growing: he started with only one class and has now added two more inter - mediate classes.

Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prismic workshops and classes, she quit and returned to drumming.

The group has now added two more intermediate classes. Shelley Hamaguchi and Ma - hel Oikawa have been with the group since the beginning, where they first met and be - came friends. Both women are Japanese and met in Japan. Initially, Hamaguchi was pleased to learn how to drum, but after going to extra - prismic workshops and classes, she quit and returned to drumming.

Taiko 55

With the success of the youth group, Masuhara was ap - proach -
Musette Caffe

Musette may seem a curious name for a bike cafe unless you are into following bike races. In this case, it is a small, lightweight cotton shoulder bag filled with food and drink for racing cyclists. It’s great to grab by moving rider, contents removed and then discarded.

In the early 20th century France, a musette was a bellows-bag associated with bicycle riding. The name comes from the French word for food, a small bag which people danced to in bars and cafes, a kind of precursor to a ballroom, but nothing so formal. There were variations of the musette and various types of dance, which promoted sensual dancing with easy, fast steps. These dance/music forms reached their height in the mid-20th century in France and are presently undergoing a revival.

Musette Caffe has two locations established about three years ago, located in an alley off the east side of Burrard St near Drake St and Davie St, just behind European Breads Bakery. There’s currently an empty alley off a small alley of Burrard to the right of the bakery. The second location developed on a later date is located in Chinatown at 75 East Pender St.

Both locations cater to bicycle enthusiasts as well as the general public. You can park your bike inside in bike stands made from recycled metal piping and there is TV monitoring for your bike. Both locations feature local bike cafes show live international bike races on the TV screens.

Let’s talk about the food bag and the bal-musette, the cafes offer food and drink and owners Thomas Etelégui and Anthony Bain metaphorically dance in sync highlighting their various specialities. Both are bike entusiasts and have been friends for many years. Etelégui has a background in retail, and sells cycling apparel and accessories from a boutique area in his Burrard cafe. He has also started a Musette cycling team and organized social cycling groups. He has the main responsibility for the Burrard location while Bain manages the Pender location. Bain has a background in food media in the food industry, and his focus is there – both partners are coffee aficionados and this is a highlight at the cafes. They also offer yogurt & granola, waffles, sandwiches, soups, desserts, pastries and sodas.

But it’s the interior design and decoration that blow you away and both owners have contributed. The walls are covered with bike memorabilia: vintage musettes, each one different, photos of various international bike races, classic racing bikes including a Bianchi at the Pender location painted in traditional celeste, a turquoise colour. This green is mirrored in the coffee cups form Parallel 49 Coffee, and at the Burrard location, in the espresso machine, an old dial telephone as well as sundry other items.

There are vintage ceiling panels used for the facing of the oaf-fee bars, light fixtures made from bicycle parts, and a clock made from bicycle gears. Vintage furni-iture is found throughout the cafes with the Burrard location featuring a set of Tolix Model A chairs created by French metal worker Xavier Pauchard in 1934 to make use of galvanized steel in the production of furniture. There is much more to see but that necessitates a visit.

The location of the original Musette Caffe on Burrard was never considered to be permanent and will soon need to be vacated as nearly the whole block in which it sits becomes Burrard Place. Reliance Properties Ltd., is developing the property with Jim Patterson Developments Ltd., as part of a large project that will take up most of the downtown block bordered by Burrard, Davie, Drake and Hornby streets. When finished, the Burrard Place development will include a mix of residential, office and public space including a new LGBTQ centre, and the third-tallest residential tower in Vancouver. It will retain an upscaled version of the Jim Patterson’s Toyota dealership, which has been located at Burrard and Drake for 42 years.

Musette Caffe on Burrard will continue for the next little while until the plan is finalized for its new location on the west side of Burrard near Drake St. There’s a plan to model the new cafe on the Roubaix Velodrome locker/shower room in Roubaix, France where the histori-cal Paris–Roubaix race finishes. It’s the most famous locker room in all of cycling.

Don Richardson

Recipe by Jen deluna

Chicken, bacon and mushroom pasty

Pasty. Bridie. Calzone. Empanada. Pain au choux. They come in different names from different cultures, but the concept is the same: a delicious filling encased in dough (flaky or crumbly, buttery or bready), baked or fried, perhaps deep fried. Having just returned from my trip to England and Scotland, I had my fair share of Cornish pasties and Forfar bridies. They were fresh baked in the morning and delicious hot, but having a second one at room temp for lunch was just as rewarding! Don’t just take my word for it, though; historic-ally, pasties were made and designed for miners to carry into the mines with them. It’s the perfect portable meal, no utensils required!

These handheld pies can be made ahead and great to make on the weekend then just bake off individually throughout the week. From traditional English steak & ale pasties to Italian chicken pesto calzones and everything in between, the filling options are limitless. Today’s recipe is actually one of a kind – classic-fee, and can even be made with left-overs (Sunday’s roast chicken is the week’s pie filling) – nothing goes to waste.

Whether you’re a uni student on the go, busy at the office, or picknicking after a long hike, these pies fit the bill… and fit in your lunchbox. Enjoy!

**Ingredients**
- 2 large chicken breasts (or 3–4 boneless, skinless thighs), cubed
- 5–6 boneless, skinless thighs, pan-seared or roasted and cubed
- 3 rashers of thick cut bacon, diced
- 10–12 large button mushrooms
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tbsp. butter
- 2 tsp. flour
- 1½–2 cups milk (depending on how thick or runny you would like the filling)
- Salt
- Black pepper

**Method**
1. In a deep saucepan, render the fat out of the bacon until it browns and begins to crisp up.
2. Add in the diced mushrooms, onion and garlic, and sauté while your filling is chilling in the fridge. Season to taste with salt and black pepper.
3. Once cooked down, scoop out into a bowl and set aside. In the same pot, melt the butter and whisk in the flour to create a roux.
4. Slowly add the milk, continuing to whisk so clumps don’t form. As the mixture heats it will thicken into a sauce.
5. Stir the mushroom mixture into the sauce along with the chicken, and simmer on low heat for a few minutes, adjusting the seasoning as necessary. Keep in mind that the filling should be a little soupy, but not a soupy mess. Ensure the mix-ure is at room temperature or cold before putting the pastry together.
6. Roll the dough out to approximately ⅛ thick, and cut out 6–8 circles.
7. Scoop generous tablespoons of the filling into the centre of the circle, ensuring there’s enough room around it to seal the dough. Though pasties are tradition-ally crimped to one side, some others are crimped across the top. You can seal the dough both practically and decoratively by crimping, folding or pinching – or even just by pressing down with the tines of a fork.
8. Bake the pasties on a parch-ment-lined tray at 375°F for approximately 18 minutes, or until golden brown.
9. Serve hot… or cool, pack it with you!

---

The Source Vol 16 No 4 | August 25–September 8, 2015

Street Photography by Denis Bouvier

Don Richardson

Recipe by Jen deluna

Chicken, bacon and mushroom pasty

Pasty. Bridie. Calzone. Empanada. Pain au choux. They come in different names from different cultures, but the concept is the same: a delicious filling encased in dough (flaky or crumbly, buttery or bready), baked or fried, perhaps deep fried. Having just returned from my trip to England and Scotland, I had my fair share of Cornish pasties and Forfar bridies. They were fresh baked in the morning and delicious hot, but having a second one at room temp for lunch was just as rewarding! Don’t just take my word for it, though; historic-ally, pasties were made and designed for miners to carry into the mines with them. It’s the perfect portable meal, no utensils required!

These handheld pies can be made ahead and great to make on the weekend then just bake off individually throughout the week. From traditional English steak & ale pasties to Italian chicken pesto calzones and everything in between, the filling options are limitless. Today’s recipe is actually one of a kind – classic-fee, and can even be made with left-overs (Sunday’s roast chicken is the week’s pie filling) – nothing goes to waste.

Whether you’re a uni student on the go, busy at the office, or picknicking after a long hike, these pies fit the bill… and fit in your lunchbox. Enjoy!

**Ingredients**
- 2 large chicken breasts (or 3–4 boneless, skinless thighs), cubed
- 5–6 boneless, skinless thighs, pan-seared or roasted and cubed
- 3 rashers of thick cut bacon, diced
- 10–12 large button mushrooms
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tbsp. butter
- 2 tsp. flour
- 1½–2 cups milk (depending on how thick or runny you would like the filling)
- Salt
- Black pepper

**Method**
1. In a deep saucepan, render the fat out of the bacon until it browns and begins to crisp up.
2. Add in the diced mushrooms, onion and garlic, and sauté while your filling is chilling in the fridge. Season to taste with salt and black pepper.
3. Once cooked down, scoop out into a bowl and set aside. In the same pot, melt the butter and whisk in the flour to create a roux.
4. Slowly add the milk, continuing to whisk so clumps don’t form. As the mixture heats it will thicken into a sauce.
5. Stir the mushroom mixture into the sauce along with the chicken, and simmer on low heat for a few minutes, adjusting the seasoning as necessary. Keep in mind that the filling should be a little soupy, but not a soupy mess. Ensure the mix-ure is at room temperature or cold before putting the pastry together.
6. Roll the dough out to approximately ⅛ thick, and cut out 6–8 circles.
7. Scoop generous tablespoons of the filling into the centre of the circle, ensuring there’s enough room around it to seal the dough. Though pasties are tradition-ally crimped to one side, some others are crimped across the top. You can seal the dough both practically and decoratively by crimping, folding or pinching – or even just by pressing down with the tines of a fork.
8. Bake the pasties on a parch-ment-lined tray at 375°F for approximately 18 minutes, or until golden brown.
9. Serve hot… or cool, pack it with you!