by Isha Ohri

In these trying times, it is important to provide comfort and...a bit of sweetness, too. For centuries, people have turned to ice cream for an irresistible treat that is sugary, creamy and delicious. Vancouver houses some of the best ice cream shops, including Umaluma and The Praguery.

"Umaluma brings everyone together!" says Ian Bruce, owner of Umaluma.

Umaluma, a dairy-free gelato shop located on East Pender Street, prides itself on serving Vancouverites classic and unique flavors in their café.

Move over traditional ice cream, Umaluma is in town! Bruce founded this shop because he identified a gap between regular ice creams and plant-based ice creams in the Vancouver market. "The Vancouver community is used to having an incredible variety of excellent dairy-based ice creams, but not necessarily plant-based," he says.

Umaluma's team is committed to making the ice cream market much more accessible to those with dietary issues, such as lactose intolerance, and a healthier alternative to traditional ice cream. Bruce notes how in the beginning Umaluma came to fruition through support from family and friends, but soon became popular by health conscious individuals. The vegan market embraced Umaluma very quickly. "Umaluma can appeal to anyone who wants a quality product made with passion and love," he emphasizes.

When people take a bite out of an Umaluma gelato, they want to hear the delight of customers and shock which is mostly characterized by this line: "I didn't even know this was dairy free!"

Favorite treats
Bruce recalls gelato is a very personal dish and there are many excellent flavors available at Umaluma. His favorite would be Drunken Cherry. "It is a combination of Amarena cherries from Italy, which are soaked in aged bourbon and then mixed with hand roasted pecans, and then blended with hints of sea salt, cinnamon and black pepper," he explains.

His second favorite, called Spicy Turtle, is made with a blend of 72 per cent single origin dark chocolate from Ecuador, house roasted pecans with Cayenne pepper and house made bourbon soaked caramel swirls. The details of each of these treats show how committed Umaluma is to ethical sourcing, quality and customer experience.

Ethics and challenges
Bruce says running an ice cream business is in many ways quite challenging: cash flow, supply, bylaws, staffing, and cold weather when no one wants to eat ice cream. "Running a business is not for the faint of heart," recalls Bruce. But it is all worth it when you gain the experience to deal with these challenges. Yet these challenges seem small compared to the pandemic. "It took a big bite out of our momentum and changed everything overnight," adds Bruce.

Plant-based ice cream is more beneficial for the environment in comparison to the traditional ice cream. Umaluma is committed to finding the most ethical and sustainable ingredients to use in their treats. Bruce explains ethical sourcing is one part of their success.

The best treat on Earth: ice cream

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See "Ice Cream" page 4
Podcasting: space and storytelling

by Geoff Russ

Podcasting has been growing as a media format. Inspired by oral storytelling, Darylina Powderface is dedicating to making space for Indigenous stories and elevating Indigenous voices.

“The podcast aims to centre Indigenous stories, experiences, and ways of being, doing, knowing and creating through the embodiment of oral storytelling,” she says. “Ayisíníníkíin: Keeping the Tradition Alive. I want to be able to provide a platform for all Indigenous voices. I want to be able to create those spaces and share their stories.”

All Indigenous voices come from a diverse array of backgrounds. The term ‘Indigenous’ is so generalized, there’s so many different communities and people,” says Powderface. “A lot of Indigenous folks come from two different communities like those who have mixed Indigenous, Settlers or Black ancestry.”

Podcasts and elevating Indigenous artists

The idea for Ayisíníníkíin: Keeping the Tradition Alive emerged during Powderface’s time as a university student. After moving from Treaty 7 Territory in Alberta to Vancouver in 2012, Powderface attended both the Vancouver Institute of Media Arts and SFU, graduating with a Bachelor’s of Theatre Performance from the latter in 2020.

It was a seed that was planted by one of my mentors in university. I want to be able to provide a platform for all Indigenous voices. I want to be able to create those spaces and share their stories.”

Darylina Powderface, film artist-actor

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Immigrants have been an integral part of Canada's mosaic cultural landscape for a very long time, and recently, innovative researchers have been asking some thoughtful new questions about the immigrant experience in the last few decades.

How have changes and challenges in the new environment impacted their psychological well-being? How can policies help immigrants to settle better and develop a sense of belonging?

The Immigrant and Refugee Mental Health Project, funded by Immigration, Refugees and Citizenship Canada, has been providing online resources and tools to help examine these issues since 2012.

Hosting the webinar are University of British Columbia (UBC) PhD students Atieh Razavi Yekta and Anne-Cécile Delaisse from the Department of Occupational Science and Occupational Therapy. At the webinar, they will present their research and discuss with the audience about these issues.

Some interesting findings

“The most transferable finding I would say is how immigrants participate in their linguistic minority community and how that involvement can support their integration in Canada,” says Delaisse. Her Master’s degree research examined French-speaking immigrants’ participation in Metro Vancouver’s Francophone community.

“It is not that if they go into their own community that they won’t integrate into the mainstream society; they need support to learn English. But they also need spaces where they can participate in their own language. It is about finding the right balance,” she adds.

As an international student from France, she is also interested in comparing policies and practices among different countries.

“In Canada, we have multiculturalism, which encourages people to maintain their cultural practices including in the public sphere. In France, the system is more assimilationist; immigrants are expected to adopt certain French values and French ways. I am interested in knowing how those different policies impact the occupations immigrants do locally and also across borders,” she says.

Delaisse adds that she is also interested in the post-colonial power dynamics between the homeland and the new country, as demonstrated by the mobility of the immigrants and how they envision their migrations.

Immigrants and gig work

Her colleague Yekta’s research focuses on the intersection of technology, occupational science, and migration. She is particularly interested in the immigrants’ experience and employment conditions in gig work.

Research from Statistics Canada, says Yekta, has shown that immigrants are more likely to engage in gig work than in securing proper employment.

“When it comes to understanding these digital platforms where people get gig work, they are managed by algorithms and surveillance. These are very sophisticated systems that sometimes have biases towards some races or some backgrounds,” she says. She adds that currently there is no study on immigrants’ experience doing gig work and

Researchers aim to study how immigrants’ daily activities can help to contribute to a deeper understanding of migration to better policymaking and community practices.
Ice cream and other treats
Jaroslav Mestka, who was born in Prague, Czech Republic, loves trdelník, a Czech pastry, traditionally baked around a wooden tool (giving it its traditional hollow shape), which was often sold as a street food.

He also wanted to expand this food elsewhere. Upon moving to Vancouver, he decided to show Vancouverites what they were missing. Mestka recalls how he was always passionate about baking and always wanted to pursue that passion of his. He originally wanted to open a pancake stand, but he decided on an ice cream instead.

“I will try to bring something new and unique,” says Mestka.

The Praguery, a food truck, is where to find the Chimney Cake (trdelník), inspired by a traditional recipe and has been refined throughout the years to make it taste better and better.

The cake dates back to around 1450 and came from Transylvania (a region of Romania today), and might be the oldest pastry in Hungary, but the culinary jury is still not out. It is coated with oil and sugar and when baked a crunchy outside is created, with a tender inside. Ingredients such as fresh fruit can then be filled inside.

Mestka says the Chimney Cake filled with cold lemon curd is amazing, and is his favorite dish. “Our fresh baked chimney cakes filled with lemon curd are heavenly” says Mestka.

As for ice cream, the Praguery Cone looks like a trdelník but with a narrow end, so it can hold all the different fresh fruits or other ingredients along with the ice cream. On offer are also a number of vegan cone options.

Like any small shop owner, Mestka recalls that procuring equipment was the hardest part of establishing The Praguery. He wanted to ensure the equipment would not compromise the traditional elements of the treats, nor the quality which they pride themselves.

Like any entrepreneur, he persevered and was able to successfully run The Praguery with quality equipment, staff and ingredients to ensure people can have a taste of his home.

Mestka recalls that during the pandemic, they had to switch to more on the go items since B.C. had strict restrictions for in-person dining. But, he is optimistic that once the pandemic is over there will be much more dining, hugs and laughter on people's faces.

“People here in the Lower Mainland are amazing! They are so supportive,” says Mestka, enthusiastically.

The Praguery has been in operation since 2016. Umaluma is now entering their fifth year in operation and has made great strides.

For more information please visit:
www.umaluma.com
www.praguery.com
The COVID-19 pandemic has stretched health care systems across Canada beyond capacity. Surges of COVID-19 have strained available beds, exhausted health care workers and resources. To cope with these surges, some regional and provincial health systems delayed all non-essential procedures, tests and surgeries. Canadians’ health-seeking behaviors have changed over the past year with steep drops in utilization of emergency and hospital care.

We know that some of these delays in care may have resulted in harm. But we also know that some of these delayed health care procedures and visits did not result in any harm. What can we learn from the pandemic about unnecessary tests and treatments?

Research shows us that that over 30 percent of all health care offered prior to the pandemic lacked clinical value to patients. As health care systems rebuild and reopen to the full range of pre-pandemic services, it is vital that this low value care be minimized to ensure surge capacity, services and care for those who need it most.

Post-pandemic health care systems are under significant pressure to do more with less. Addressing the backlog of delayed care can be done equitably by using resources wisely.

Thankfully, there’s a large body of research to guide us. As part of a national process convened by the Canadian Agency for Drugs and Technology in Health this spring which brought together an expert panel of patients, clinicians and decision makers, we reviewed over 400 clinician-led recommendations developed by national clinician societies to highlight opportunities to ensure high value care after the pandemic.

This is a pivotal moment as we think about the road to recovery. Avoiding reintroduction of low-value care will be integral as providers and health care systems catch up to provide services and care to those who need it most.

It starts with a conversation between health care providers and patients, one at a time. And here’s how to get it started. Ask: (1) Do I really need this test, treatment or procedure? (2) What are the downsides? (3) Are there simpler, safer options? (4) What happens if I do nothing?

Dr. Karen Born is an assistant professor, Institute of Health Policy, Management & Evaluation, Dalla Lana School of Public Health, University of Toronto and Knowledge Translation Lead, Choosing Wisely Canada.

Dr. Ken Milne is an adjunct professor, Institute of Health Policy, Management & Evaluation, Dalla Lana School of Public Health, University of Toronto and Knowledge Translation Lead, Choosing Wisely Canada.

Dr. Karen Born is an assistant professor, Institute of Health Policy, Management & Evaluation, Dalla Lana School of Public Health, University of Toronto and Knowledge Translation Lead, Choosing Wisely Canada.

Dr. Ken Milne is an adjunct professor, Institute of Health Policy, Management & Evaluation, Dalla Lana School of Public Health, University of Toronto and Knowledge Translation Lead, Choosing Wisely Canada.
Knives and Sugar
A discussion between South Asian writers Avni Doshi and Souvankham Thammavongsa

by VICTOR VAN DER MERWE

This year’s Indian Summer Festival began June 17, 2021 and is still going strong with plenty of virtual events that can be enjoyed by festival goers until July 17, 2021. Doshi will be discussing her debut novel Burnt Sugar and Thammavongsa will be there to talk about her collection of short stories, How to Pronounce Knife. The festival, produced by the Indian Summer Art Society under the leadership of artistic director Sirish Rao and managing director Laura Ryspallo, hopes to address something they feel is missing in Vancouver’s cultural landscape and dispel the stereotypical perceptions of South Asian art as ossified, traditional or nostalgic.

An award for South Asian writers
"Laura and Sirish used to run a prize called the Tibor Jones Award South Asia Prize. For a very long time they have been interested in promoting South Asian voices. They put together this prize for writers coming out of India and I was living in India at the time,” says Doshi.

The prize was connected to Tibor Jones and Associates in London England. In 2013, Doshi’s debut novel Burnt Sugar won the Tibor Jones Award South Asia Prize, which also established an award for South Asian writers.

Different perspectives
The talk has been pre-recorded, which Doshi feels gives her the unique opportunity to re-live the talk along with other festival attendees. “I was so riveted by what Thammavongsa was saying that I cannot wait to listen to the talk again. I actually want to sit there with my notebook and write down some of the really brilliant insights she had,” says Doshi.

She says the talk was not just an interesting conversation between two contemporaries – she learned a lot from listening to Thammavongsa. “I think it is so exciting to be on a panel with a writer you admire and then come away with all these insights you can now bring into your own process,” says Doshi.

"I'm interested in being a part of various festivals that are culturally connected to South Asia. I think it is great that they are bringing focus on South Asia to North America,” says Doshi.

A literary and cultural connection
Doshi’s long lasting relationship with Rao and Ryspallo. “They were there for me in the beginning, and I am sure a lot of other South Asian writers can say the same,” says Doshi.

Doshi says that her and Thammavongsa’s books both exemplify what the Indian Summer Festival is trying to achieve. Although they are both writers with an Asian perspective, it does not mean it is the same perspective. “My book is set in India and for Thammavongsa, her stories are set in other places. I am keen to let people know that there is more than one story and that there is a multiplicity of perspectives and points of view,” says Doshi.

She hopes that people walk away from the talk with their own new perspective on South Asian literature. Like any other literature, there is always more than one story. For more information visit www.indiansummerfest.ca

"Inspired by sakura blooms and shrills of spontaneous play, Playful Blossom pays homage to children’s ability to easily accept others and forge friendships. Perhaps unencumbered by discrimination and fears, they readily initiate play with newcomers. With energetic brushstrokes and soft Spring colours, I aspire to encourage connection with others and inspire new friendships.”

Emmie Gayo McLaren

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Kimberly Ho

An artist embracing a world of possibilities

by ANDREINA ROMERO

A constant questioning, a desire to explore what’s beyond the boundaries and share their vision with the rest of the world. That’s the work of artists who embody this phenomenon better than Kimberly Ho, one of eight young artists participating in the inaugural Emerging Creators Incubator, an initiative of the Evergreen Cultural Centre (ECC).

Ho’s work as part of the incubator, alongside the work from their fellow artists, will be presented during the upcoming exhibition (Re)Visions, which will run from Aug. 5 to 15 at the Evergreen Cultural Centre’s art gallery in Coquitlam.

Reimagining the post-pandemic world

While the pandemic has caused unprecedented disruption, stress and uncertainty on a global scale, the fight against COVID-19 has also brought a reinvigoration at many levels: the nature of work, human relationships, the global economy, the ongoing impact of climate change, systemic racism and other structural injustices. The vision of the Emerging Creators Incubator was to bring the young artists together to “learn, make and (re)imagine a way forward.”

For Ho, a multidisciplinary artist, this mandate gave her freedom to try something completely different and new in their work. While film (both acting and directing), photography and theatre are the main media Ho uses in their art, this time they chose to work on an installation piece that tries to articulate the tensions Ho feels within their identity.

“A lot of tension comes as someone who is a settler to these stolen lands and someone who is also a person of colour and needing to learn and wanting to unravel what that means to be within that identity,” Ho explains.

The best way to manifest that tension, Ho says, was to work with materials and to explore “the relationship between textiles and new media” as they were interested in the conversation between the futurism of media and the more “grounded home practice” of textiles.

They admit that while they have worked with mixed media in the past, this is the first time that it will be a public-facing piece, which makes them a bit nervous. Nonetheless, participating in the Emerging Creators Incubator is a natural step for Ho, who sees her artistic path as a “lifelong journey.”

Honouring her roots

For Ho, the process of creation is deeply tied to their Hakka roots. Hakka, which translates into guest people, designates a Chinese ethnic group that originated in North Central China. Hakka people now live all across Southern China, Taiwan and Southwestern Asia, but also around the world – the Hakka people are believed to be the most diasporic among the Chinese community groups.

Her artwork “(Re)Visions,” a collection of multidisciplinary art, is on display at the upcoming exhibition (Re)Visions and has received mentoring from guests and other cultural workers. On display at the upcoming exhibition are works by emerging artists in Vancouver, including Kimberly Ho’s “Lina: a journey into a profoundly caring and collectivist society.”

Honouring her Hakka roots

Ho’s artwork “Lina: a journey into a profoundly caring and collectivist society” explores the myriad possibilities that are open to it. Anyone can embrace if they are willing to open their minds.

For more information about the exhibition (Re)Visions, visit www.evergreenartcentre.ca

The Pat Chessel Band

An eclectic mix of Celtic Maritime tunes

by CURTIS SEIFERT

The Pat Chessel Band brings its blend of Celtic and Maritime music to the Glades Gardens in South Surrey on July 10, 2022. Employing a mix of upbeat jigs and pensive balladry, the band’s performances are comprised of mostly original material, both inspired by and supplemented with classics and Celtic favourites.

“Sometimes people tell me they wouldn’t have guessed a song was an original, it sounds like a traditional song,” says band leader Pat Chessel. “And you can kind of do that, I find, in keeping the language a little simpler almost. And often the big thing is the melody. So, I’ll often look at a traditional melody for a bit of inspiration to keep that field there.”

A lifelong pursuit

For Chessel, guitarist, vocalist and songwriter for the Pat Chessel Band, connections to Celtic and Maritime music are deep and sincere. Having family ties to Ireland and hearing Celtic music all around the house, it was no surprise that he would find himself performing that same kind of sound.

Chessel recalls performing bar gigs as early as grade 10, inspired by his father’s Irish musician friend. “He played all the local bars and clubs in Vancouver. And I started playing with him. By the time I was in grade 10, I was playing bars on weekends and making money that way. I was pretty lucky,” says Chessel.

“All my friends were working part-time jobs at restaurants or something, and I was gonna get to play music. So, it was pretty cool thing.”

Between then and now, Chessel has had dips both into and away from that kind of music. But for the most part it’s been learning, performing and writing inspired Celtic music. He’s even retained the talent of long-time high school friend and vocalist/mandolinist Nathan Powell, as the two have performed together for the past 23 years.

“I always kind of cling to it; I played country and rockabilly and all kinds of jazz throughout the years, but I always found myself going back to Celtic music,” says Chessel. “There’s more of a kind of Americana and folk and even blues influence in some of the stuff I do, but it’s definitely got that Celtic edge. We’d like to kind of mix in all the styles kind of similar out.”

Making a connection

In that time, the musician has come to learn a lot about the ways in which much of the Celtic-inspired Maritimes music draws on and distinguishes itself from Celtic song, even between eastern provinces themselves.

“You’ll really hear a difference, even within the East Coast, between the Celtic music in Newfoundland, which is a little more Irish, and the Celtic music in Nova Scotia, Cape Breton, which is a little more Scottish,” says Chessel. “So even in that area there you’ll hear differences as you travel around.”

When it comes to writing and performing, Chessel says that it’s all about having a down-to-earth and personal feel. Character-centric story songs and a mix of joyous and sombre tunes – with a heavy tendency towards the latter – are what make for an authentic and engaging experience, he says.

“You kind of need your peaks and your valleys. You need to make people extremely happy, and then you’ve got to bring them back down a little,” he adds. “Sing a song that they can relate to about you, know, a difficult time. And then bring the party back up again. Overall, we try to keep it more up than anything, but we do like to kind of go through the gamut of emotions.”

All in all, the musician notes that in the end, it’s about having a good time and making a meaningful connection with those who come to the show.

“[At least one person] tells me they liked the song, I think I’ve done a good job,” says Chessel. “Music’s my life and it’s really important. It’s helped me through some bad times in my life. So, if one person comes up to me and tells me that songs help them at some point, I like to think I’ve done a good job.”

For more information visit www.surrey.ca/events/events/pat-chessel-band-celtic-kick-it-party-featuring-opening-act-reveen
The dog days of summer are here in B.C., with record-breaking hot temperatures and extreme wildfires, especially in the Interior regions. Whatever you do this summer, have fun, stay cool and I’ll see you in late August!

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2021 Korean Film Festival
July 1–19
www.goviff.org/2021-kff

The third annual Korean Film Festival will be taking place from July 1 to 19 on VIFF Connect, honouring the South Korean and Academy Award winning actress Youn Yuh-jung. To celebrate her historic Oscar win for Best Supporting Actress, the Korean Consulate will present four films that made her the icon she is today: Minari, a caring and loving grandma in Canola, and an elderly prostitute and murderer in The Bacchus Lady. To view these films online, visit the Vancouver International Film Festival’s website.

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45th Powell Street Festival
Throughout July
www.powellstreetfestival.com

The 45th Powell Street Festival is a bit different this year. Instead of a large public gathering, the festival website will be the hub for live and virtual Japanese Canadian art and culture. The festival will be offering an array of on-demand creative works, on-location performances, DIY workshops and community-building activities. The On Demand content includes a showcase of local and international artist collaborations that the Society has commissioned specifically for digital consumption. There are also opportunities to visit the Powell Street neighbourhood, including several socially distant activities. For a complete list of events, please check out the festival’s website.

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Dancing on the Edge 2021
July 8–17
www.thedancecentre.ca

The 2021 Dancing on the Edge Festival features a diverse, exciting lineup of more than 30 online and live stage performances by leading artists from all across the country. The program includes specially curated digital programming with remote online performances, premieres of dance films and dance discussions. There will be outdoor live performances in the Firehall Courtyard (for very limited audiences with full COVID-19 safety precautions in place) and theatre performances with limited capacity if public health regulations permit (at the Firehall Arts Centre Theatre). For tickets, check out the Dance Centre’s website.

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Bard in the Valley
July 8–19, 23 & 24
www.bardinthevalley.com

What better way to celebrate our love for Shakespeare’s works than by doing his entire canon in one evening? The Complete Works of William Shakespeare: Abridged showcases three actors on a mission: to bring the sum of Shakespeare’s work to life on stage in one fell swoop. Join the fun as the Bard in the Valley group meanders madly through all the comedies, histories and tragedies using a trunk-full of tricks, props and crazy costumes – it’s a mad Shakespeare mash-up that is sure to fill your theatre void we’ve all been missing for over a year! Check out their website for location and ticket information.

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Vancouver Pride Season 2021
July 20–Aug.
www.vancouverpride.ca

The Vancouver Pride Society will be hosting a variety of summer events this month. Events of note include the Pride Summer Series of online concerts, the Pride Art Walk at various locations in downtown and the West End, an online Queer History panel, a series of pride lounges and a de-centralized online pride parade. Check out the society’s website for a complete list of events and more details.

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Lunacy Phase
July 19-23, 12 noon–3 p.m.
www.masseytheatre.com

The Lunacy Phase is a five-day physical and imaginative dance-based, creative and therapeutic self-exploration for youth of all abilities. Pertainning to each individual’s own authentic movement and honoring where they are, and what they have, no matter what their dance background is. This project is a creative/freestyle based progressive for youth who want to discover their own sensation in freestyle movement as well create in the future. From a dreamy state to puzzling tales, instructor Simran Sachar will have them shedding old layers and breaking all the rules they thought existed. Check out the Massey Theatre for more details.

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Mission Folk Music Festival: Folks at Home
July 27–29
www.missionfolkmusicfestival.ca

A world of great music from here and far afield awaits you on the evenings of July 23, 24, 25 as the 45th annual Mission Folk Music Festival goes online for 2021. Look for a dynamic showcase of musical styles and genres – from blues to bluegrass, indie folk to Afro-flamenco to world rhythms. See familiar and beloved names along with talented newcomers. It’s all there for you from the comfort of your home – and free! Please visit the festival’s website for performers and show information.

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Richmond Night Market
Opening July 23
www.richmondnightmarket.com

Because we are in Step 3 of British Columbia’s Restart Plan, the outdoor Richmond Night Market can re-open in mid-July! Enjoy summer fun and delicious food and drink at one of B.C.’s most popular night markets. Keep an eye on their website for more details as it becomes available.

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Abbotsford International Airshow: SkyDrive
Aug 6–8
www.abbotsfordairshow.com

After one year absence, the Abbotsford International Airshow will be presenting SkyDrive from Aug. 6 to 8. The airshow will feature the Canadian Forces Snowbirds, the US Air Force F-22 Raptor, the RCAF CF-18 Hornet and many more planes! SkyDrive is a drive-in air show experience – like a drive-in movie only way bigger, way louder and way more awesome! For tickets and more information, please check out the Air Show’s website.

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Balanced Forms: Walakluctun, James Harry and Austin Harry
July 28–Oct. 2
www.westvancouverartmuseum.ca

Balanced Forms, an exhibition hosted by the West Vancouver Art Museum, features Coast Salish artists Walakluctun and his sons, James and Austin Harry. In addition to his projects as a commissioned artist, Walakluctun has worked as a cultural instructor in many school districts throughout the Lower Mainland, creating carvings with students which are displayed at the schools. The artist sees this work as a learning opportunity that supports his efforts at reconciliation. A selection of these projects will be featured together in the exhibition, alongside preparatory material that demonstrates the design process.

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Abbotsford Agfair
July 30–Aug. 1
www.agfair.ca

Much like last year, the Abbotsford Agfair is continuing its drive-thru style event format this summer, featuring all the fun of the fair from the comfort of your air-conditioned vehicle. Some of the confirmed fair fun visitors will get to see will include: Buffalo and Bison with their cattle and calf friends roaming freely, 12 vintage vehicles from classic TV shows and movies, a LEGO display, antique farm tractors and machinery and more. For more information, please check out the Agfair website.