



## THE VICTORIA CHINESE MESSENGER

March 2013 (1st Ed.)

Victoria, British Columbia

### Qingming Festival



The Qingming Festival or 'Pure Brightness' or 'Tomb-Sweeping Day,' as it is commonly known, falls on April 4<sup>th</sup> and 5<sup>th</sup> of the solar calendar. The Qingming Festival signifies the fact that the days are becoming warm and bright.

The Qingming Festival sees a combination of sadness and happiness. The name Qingming denotes a time for people to go outside and enjoy the greenery of springtime and tend to the graves of departed ones. In ancient China, people traditionally brought a whole rooster with them to the graves they visited, and would sweep the tombs clean of debris in memory of the departed. After sweeping tombs, people would offer food, flowers and favorites of the dead, then burn incense and paper money and bow before the memorial tablet. People will also not cook on this day and only serve cold food. The Hanshi (Cold Food) Festival was usually one day before the Qingming Festival, before they were later combined.

Qingming was frequently mentioned in Chinese literature. Here is a famous poem from Du Mu (simply titled "Qingming"):

清明》 (唐) 杜牧

清明时节雨纷纷，  
路上行人欲断魂。  
借问酒家何处有？  
牧童遥指杏花村。

*English translation*

*A drizzling rain falls like tears on the Mourning Day;  
The mourner's heart is breaking on his way.  
Where can a hostel be found to drown his sadness?  
A cowherd points to Xing Hua village in the distance.*

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## International Women's Day



International Women's Day is marked on March 8<sup>th</sup> every year. It has been celebrated since 1975, for the purpose of remembering women's struggles for reasonable rights and peace. In different regions, the focus of the celebration ranges from one of general celebration of respect, appreciation, and love towards women, to a celebration for women's economic, political and social achievements.

In China, the Chinese government designated Women's Day a national holiday where women are rewarded a half day holiday. During this day, flowers are presented to women by students, children and husbands. Children respect their mother by doing housework and husbands prepare dinner and gifts for their wives. In some place, organizations and schools hold mountain-climbing competitions to add a festive atmosphere, or communication meeting to talk about the life and work of noted women.

## Arbor Day



Arbor Day is celebrated on different dates worldwide. In China, Arbor Day has fallen on March 12<sup>th</sup> every year since 1979. After the birth of New China, Chinese leaders paid great attention to forestation projects. Arbor Day marks a time to remember the death of Dr. Sun Yat Sen, who emphasized the construction of the forest industry.

On Arbor Day, Chinese citizens actively plant trees as is their legal obligation. It is suggested

that every able-bodied citizen between the ages of 11 and 60 should plant 3-5 trees every year, or do an equivalent amount of work in seeding, cultivation, tree tending or other services. Those failing to do their duty are expected to make up planting requirements, provide funds equivalent to the value of labour required or pay heavy fines. As a result of these efforts, the ecological condition of China has improved.

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## Happenings

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a chinatown celebration  
華埠頌

Victoria Symphony Presents  
A Gala of Chinese Music and Dances  
A Chinatown Celebration

演出单位:  
温哥华中乐团  
维多利亚中华文化俱乐部舞蹈团

Performers:  
Vancouver Chinese Music Ensemble &  
Victoria Chinese Cultural Club Dancers

地点 Location: McPherson Playhouse  
时间 Time: 2013年3月14日晚8点 March 14, 2013 at 8:00PM

票价 Tickets: 普通\$20; 学生\$15  
购票地址 Address: 3 Centennial Square  
购票电话 Phone: (250) 386-6121  
购票网站: 请到维多利亚交响乐团网页  
Online tickets: Check VictoriaSymphony web site

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**Victoria Symphony Presents**

**A Gala of Chinese Music and Dances**

**A Chinatown Celebration**

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维多利亚交响乐团2013年音乐会系列网页

本音乐舞蹈晚会在该页下半部分

Victoria Symphony 2013 Concert Series

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**Tradition in Felicities at the**

**Royal BC Museum**

There's a new exhibit at the Royal BC Museum running until September. With the help of members of the Chinese community "Tradition in Felicities: Celebrating 155 Years of Victoria's Chinatown at the Royal BC Museum" is open to the public.

It's full of history and artifacts from Victoria's Chinatown, including a special lantern with an internal moving carousel, originally constructed by the Chinese Free Masons and restored by the museum.

**Victoria Chinese Commerce  
Association**

**Return to BC's PST Tax**

*How Will It Effect Me?*

BC will be returning to the PST Tax system on April 1, 2013. To make sure that our members are ready for the change we have invited Jeety Bhalla from the accounting firm *Chan & Associates* to speak to our members about the coming changes to the BC Sales Tax system. Are you ready for the change? . . . . find out at our next meeting

**Date:** March 20, 2013

**Time:** 5:30 Mix & Mingle ~ 6:00 Meeting

**Place:** Don Mee Restaurant

Check website [www.vcca.ca](http://www.vcca.ca) for more information on that and the regular meetings.

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**Chinese Dance Spectacular  
2013**

Presented by Ocean Rain Dance  
Academy

Proceeds donated to BC Children's  
Hospital Foundation

April 27, 2013  
UVic Auditorium

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## Recent Graduates Can Use BC Provincial Nominee Program

Using the British Columbia Provincial Nominee Program (BC PNP) may be a better choice for recent graduates. It can accelerate their permanent residence application process and be faster than applying through many federal immigration streams.

If you choose BC PNP, you must meet requirements found in the guide for the Recent Graduate category under the Strategic Occupations component.

The Strategic Occupations component of the Provincial Nominee Program helps BC employers recruit or retain qualified foreign workers to help meet current and future labour needs. Nominee applicants under the Strategic Occupations component must have a job offer of indeterminate length from a BC employer.

For applications where a job offer is required, the employer and the nominee applicant (potential employee) submit a joint application to the BC PNP. The need to employ foreign workers in an occupation is assessed based upon current and projected labour market conditions and economic benefit to the province.

The Strategic Occupations under PNP includes recent international graduates from eligible Canadian post-secondary institutions. (Also included are recent masters and doctorate graduates from a BC post-secondary institution in the natural, applied or health sciences [for this category only no job offer is required], this is not discussed in this summary.)

The basic or pre-requirements to be met prior to applying:

- the nominee applicant intends to settle in BC
- the nominee applicant has the ability to become economically established in BC
- if the nominee applicant is currently in Canada, they must maintain legal immigration status throughout the process and must not be subject to a removal order.

- the nominee applicant does not have an active refugee claim
- if the nominee applicant is currently outside Canada, they must not be prohibited from entering Canada and must have legal status in the country in which they are currently residing

The following requirements must be met prior to applying:

- the employer has offered, and the nominee applicant has accepted permanent and full-time employment in an eligible occupation
- the nominee applicant is qualified to do the job
- the wage offered is competitive with BC wage rates for the occupation
- the nominee applicant's occupation offers good long-term prospects
- the employer is financially sound, with a history of good workplace and business practices, has been operating in BC for at least one year (two years for an Entry Level and Semi-Skilled employer) and currently has at least five permanent full-time employees, or full-time equivalents (three if located outside of Metro Vancouver)
- the nominee applicant may not own 10% or more of the supporting employer company
- the employment of a foreign worker will be of significant economic benefit to BC
- the employment of a foreign worker will not adversely affect the settlement of a labour dispute, or the employment of anyone involved in any such dispute
- the employer has actively recruited locally to fill the position

For the International Graduate the application must have satisfied the requirements for an eligible degree or diploma from a recognized post-secondary institution in Canada within the last two years. Specifically, an application must be received by the BC PNP within two years of the date shown on the final official transcript which indicates that all requirements have been met.

An International Graduates must have accepted

an indeterminate, full time job offer from a BC employer. The PNP program does not require that International Graduates have previous work experience.

The requirements considered for your application as an International Graduate are Education, Occupation, Wage, Qualifications, Offer of Employment, Eligible Employers, Ability to become economically established, and there cannot be refugee claims or removal orders outstanding.

### Education

Nominee applicants in this category must have satisfied the requirements for an eligible degree or diploma – described below – as conferred by a recognized post-secondary institution in Canada, before applying to the BC PNP. An eligible degree or diploma program considered under the BC PNP is:

#### *Degree*

The degree (undergraduate or graduate) must have been awarded from a post-secondary institution in Canada that:

If located in British Columbia: has been established under an Act of the British Columbia legislature; or, has completed the required government-mandated quality assessment process and has obtained Ministerial consent under the Degree Authorization Act.

If located in Canada but outside British Columbia, is authorized under the statute of any other province or territory to confer degrees including the undergraduate or graduate degree on which the Nominee Applicant is basing the application to the BC PNP.

Nominee applicants will be required to include in their application the name and contact information of a faculty member or senior administrator of the Canadian post-secondary institution where they studied for their degree. This person shall serve as a reference if required.

A list of degree programs offered by BC public post-secondary institutions is available through Education Planner or directly from each institution.

A list of degree programs that BC private post-secondary institutions are authorized to offer is available at the Ministry of Advanced Education website.

#### *Diploma*

- A diploma must have been awarded by a Canadian public post-secondary institution. Diplomas from private institutions are not eligible.
- The program of study is normally greater than 12 months of full-time equivalent study.
- Nominee applicants will be required to include in their application the name and contact information of a faculty member or senior administrator of the Canadian post-secondary institution where they studied for their degree or diploma. This person shall serve as a reference if required.

A list of public post-secondary institutions in BC is available on the Ministry of Advanced Education website. A list of programs offered by BC public post-secondary institutions is available through Education Planner or directly from each institution.

### Occupation

The BC PNP uses the National Occupational Classification (NOC) to classify jobs according to the duties, formal qualifications and experience required by the employer. The NOC helps determine whether the job meets the skill levels established for Strategic Occupations, and whether the nominee candidate's qualifications and experience match the requirements of the job. The NOC is also used to identify relevant information on wage rates and labour availability for the occupation.

The BC PNP will consider applications for positions under Skill Levels 0, A and B of the NOC Matrix.

The BC PNP will also consider applications for positions under Skill Levels C and D of the NOC Matrix where the employer can demonstrate that there is a structured plan for career progression

to an occupation at Skill Level 0, A or B. Nominee applicants whose eligibility is based on a job offer in a NOC C or D occupation may be required to submit a language proficiency test. Further details related to this requirement can be found under the Minimum Language Standard heading on the [Entry Level and Semi-Skilled \(ELSS\)](#) page.

Applicants to the International Graduates category of the BC PNP are not required to have any previous work experience.

### Wage

The wage the employer intends to pay the nominee applicant must be at market rate and comparable to that for equivalent jobs in BC, for workers with a similar level of experience and training.

Bonuses, commissions, profit-sharing distributions or similar payments to the employee are **NOT** considered as part of the wage.

The BC PNP uses information from published and unpublished surveys, industry and professional associations and Service Canada/HRSDC to compare wages. Company size, geographic location, skill and experience levels are used to calculate wage rates.

### Qualifications

International Graduates must be qualified for the position offered to them but there is no minimum level of work experience required.

The employer is responsible for determining whether the position to be filled is a [regulated occupation](#) that requires mandatory certification, licensing or registration. If this is the case, evidence must be provided in the application that the candidate meets, or is able to meet, these requirements.

### Offer of employment

Employers must provide the nominee applicant with a written offer of employment which must be signed by both parties.

The offer must state:

- The job title and duties
- The rate of pay
- The employee's standard hours of work
- That the position is both indeterminate and full-time in nature (a normal probationary period of employment may be specified).

An indeterminate job has no pre-determined end date. Full-time employment means that the employee is expected to work year round and, on average, at least 30 hours a week.

The employer and the nominee applicant must be establishing an employer-employee relationship; applications will not be approved for individuals hired under a contract for service or independent contractor agreement.

If the employer is offering benefits in addition to the statutory requirements, those benefits should be noted in the offer (e.g. pension or medical plans, disability insurance, sick pay, extra paid vacations).

The written offer must be on official company letterhead and addressed to the nominee applicant. The offer must be signed and dated by a person authorized to hire employees, and also by the nominee applicant, to indicate their acceptance.

### Eligible employers

Employers must meet certain requirements to be considered eligible under the BC PNP. As the Strategic Occupations component of the BC PNP is a dual application process, if the employer does not meet the requirements, the application will be refused.

### Ability to become economically established in BC

The potential for nominee applicants to become economically established in BC will be assessed according to their income and employment prospects, number of dependants, English language ability and connections to BC or Canada through work, study, residence and

family ties.

### Refugee or Removal Orders

The Provincial Nominee Program will not nominate an individual who has an unresolved refugee claim in Canada, who is in Canada illegally, who is under a removal order in Canada, or who is prohibited from entering Canada.

If you are recent graduate and wish to apply for permanent residence in Canada, this category is one worth exploring particularly if you have an eligible employer that will be prepared to provide you an indeterminate job offer.

*(This information is partly reproduced from information on the BC PNP website and is provided by Sarina Hoi, BA, MA, RCIC, of Ocean Pacific Immigration Associates Ltd. additional information may be found on the website)*

## Foodies

**Our online version is regularly updated with a “Foodie” comments section. Look forward to more online content and “news” as we grow our service to community events. Here are some snippets for your “digestion”**

*“...just had the Sushi Bento lunch at Shima Sushi on Wharf St.... a recommended try for you Japanese Food lovers...”*

*"... new owners of. Forum Seafood Restaurant at 612 Fisgard...try it out and report to us what you think....try their Sichuan Menu...hot stuff"*

*"...how about some BBQ duck?...give Ming's on Quadra a try...."*

*“... have you tried the new Shaharзад Restaurant on Douglas St. just between Caledonia and Herald Street?.... Some great home recipes from the Middle East... great beef kabobs ...and great value...”*

*"... good casual food at casual prices at JJ Morgan's... well satisfied before a movie at University Heights...."*

*“... more casual food close to downtown at Jonathan’s Restaurant, found in James Bay in the Royal Scot Inn...a quieter pace”*

## MORE FOR OUR FOODIES:

## JAPANESE FOOD AND CULTURE

Food culture in Japan is very much rice-centered. This followed the introduction of wet rice cultivation from Asia more than 2000 years ago and the introduction of Buddhism to Japan in the 6<sup>th</sup> century, whose laws and imperial rulings gradually eliminated the eating of almost all meat. As a result, a vegetarian style of cooking known as *shojin ryori* became most common. By the 15<sup>th</sup> century, many of the foods eaten by Japanese today had made their debut; for instance soy sauce (*shoyu*), *miso*, tofu, and other products made of soybeans.

Around this time, the three basic styles of Japanese cooking took form. The first, known as *honzen ryori*, is the formal and elaborate style of banquet cooking that derived from the cuisine of the court aristocracy. The second, *chakaiseki ryori*, is the cuisine of the tea ceremony, and the third, *kaiseki ryori*, has fewer rules of etiquette and carries a more relaxed atmosphere. During *kaiseki ryori*, sake is drunk with the meal, and, because the Japanese do not generally eat rice while drinking sake, rice is served at the end. Appetizers, *sashimi* (sliced raw fish), *suimono* (clear soup), *yakimono* (grilled foods), *mushimono* (steamed foods), *nimono* (simmered foods), and *aemono* (dressed salad-like foods) are served first, followed by *miso* soup, *tsukemono* (pickles), rice, Japanese sweets, and fruit. Tea concludes the meal. The types and order of foods served in *kaisaki ryori* are the basis for the contemporary full-course Japanese meal.

Sushi (vinegared rice topped or combined with such items as raw fish and shellfish), that more people are familiar with developed in Edo (now Tokyo) in the early 19<sup>th</sup> century.

With the reopening of Japan to the West in the mid 19<sup>th</sup> century, Japan developed a rich and varied food culture that includes not only native Japanese cuisine, but also many foreign dishes. During this time, new cooking and eating customs were introduced, most important being the eating of meat. This led to the development

of many Japanese dishes such as *sukiyaki* (beef and vegetables cooked tableside) and *tonkatsu* (deep-fried breaded pork cutlets). Further advancement came from the combination of Spanish and Portuguese game frying technique with the Chinese method for cooking vegetables in oil. This combination led to the development of *tempura*, the popular Japanese dish in which seafood and vegetables are coated in batter and deep fried.

While many families continue to eat home-cooked meals, the greatest change taking place in eating habits has been the replacement of home-cooked dishes with food prepared outside the home. These include sushi, Chinese and Japanese noodle dishes, and Japanese-style box lunches (*bento*).

Japan's most famous contribution to global food culture – sushi – is generally eaten at sushi restaurants where customers sit at the counter and call out their orders item by item to a sushi chef. There are also very popular chains of “conveyor belt” sushi restaurants, where you grab small plates of sushi off the belt or call out a special order to the chef. Unlike Japanese restaurants abroad, which often serve a range of different types of Japanese food, restaurants in Japan generally specialize in a single type, such as sushi, *tempura*, *shabushabu* (thin slices of beef cooked at the table by dipping into a simmering broth), *sukiyaki*, *unagi* (grilled eel), *soba* and *udon* noodles, etc. Along with the Japanese restaurants that specialize in food, *izakaya* is a type of Japanese drinking establishment which also serves food to accompany the drinks. (For more information on *izakaya*'s see article below.)

Over the past couple of decades, the growing recognition of the importance of a healthy diet to maintaining overall good health has contributed to an unprecedented Japanese-food boom overseas, with a massive growth in the number of Japanese restaurants in major cities worldwide.

## **IZAKAYA**

*Izakaya*'s are Japanese drinking establishments that are usually casual places for after-work drinking. Depending on the *izakaya*, customers sit on *tatami* mats and dine from low tables in

the traditional Japanese style, or sit on chairs and drink/dine from tables. Many *izakaya* offer a choice of both, as well as seating by the bar.

Usually, you will be given an *oshibori* (wet towel) to clean your hands with; next an *otōshi* or *tsukidashi* (a tiny snack/an appetizer) will be served. This is local custom and usually charged onto the bill *in lieu* of an entry fee.

The menu may be on the table, or displayed on walls. Food and drink are ordered throughout the course of the session as desired. They are brought to the table, and the bill is added up at the end of the session. Unlike other Japanese styles of eating, food items are usually shared by everyone at the table.

Common formats for *izakaya* dining in Japan are known as *nomi-hōdai* (“all you can drink”) and *tabe-hōdai* (“all you can eat”). For a set price per person, customers can continue ordering as much food and / or drink as they wish, with a usual time limit of two or three hours.



*Hotel Grand Pacific*

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## Perspectives

*Articles published here are not necessarily the view of the publisher but allow discussion on topics of interest and our submitters' perspective on current issues, topics, concerns of public interest. We reserve the right in our absolute discretion as to articles we publish. Please be respectful of our contributors.*

### On Shark Fins

## 我为什么反对采割和食用鱼翅

by Charlayne Thornton-Joe

许多人都很好奇我为什么反对生产和进口鱼翅。我可以坦率的告诉你我的想法。

鱼翅通常是从活鱼身上切割下来的。鱼翅被采割之后还活着的

鲨鱼一般会被重新丢弃在海中，因为销售鱼翅的利润比卖别的鱼类的利润要高很多

。鱼翅是鲨鱼赖以生存的惟一工具，鱼翅被切割之后，鲨鱼的死亡过程缓慢而痛苦。他们要么死于其他被切断鱼翅的鲨鱼群中，要么被别的海洋生物生吃。

每年大约有7千3百万只鲨鱼被鱼翅采获者所屠杀。鲨鱼是一种繁殖缓慢的物种。它的繁殖速度远远跟不上人类捕杀的速度。根据2009年有关统计，因为采获鱼翅，三分之一的鲨鱼种类将会灭绝。鲨鱼是超级捕猎者，它的捕猎对象主要是中等尺寸鱼类，而小鱼是中等鱼类的食物。如果鲨鱼被捕猎一空，中等尺寸鱼类将会迅速繁殖，然后将海洋中的小鱼一扫而空。整个海洋的生态系统将会由此而崩溃。

禁食鱼翅不是对一种文化的抵制，而是对人类生态环境的关爱和保护，是对用非人道方式灭绝鲨鱼的质疑。现在许多高端餐馆也加入了抵制食用鱼翅的行列，比如半岛酒家和香格里拉大酒店。国泰航空公司也不再提供鱼翅运输服务。鱼翅汤已经被踢出中国国宴菜单，篮球明星姚明明确表态不吃鱼翅。更重要的是，鱼翅并没有任何的营养价值，相反，鱼翅中的水银和其它有害物资含量对人类的健康有损害作用。佛罗里达州迈阿密大学的最新研究发现鱼翅中含有高剂量的导致神经焦虑的毒素，这种毒素可引起老年痴呆症和帕金森式综合症

省府维多利亚地区的许多餐馆和商店已经加入抵制食用鱼翅的行动，许多市民也决定不在提供鱼翅的餐馆就餐。

我们理解有些市民使然喜欢在喜庆的场合享受食用鱼翅的快乐，我们建议餐馆让就餐者知道，餐馆有许多可以替代鱼翅的汤类，同时用来享受鱼翅的费用可以捐给慈善机构，例如中国城的老年中心。我相信人们会对这些慷慨的捐赠者充满敬意和谢意。这种乐善好施的行为也会像中国文化一样流芳百世。

我希望您也能加入我们的行列来共同抵制采割和进口鱼翅直到联邦政府和进口委员会立法禁止捕猎和进口鲨鱼，不仅仅是鱼翅。

如果您希望对有关鱼翅的知识有更多的了解，请参考下列网站的信息：[www.sharkwater.com](http://www.sharkwater.com)

English Version:

Many people have asked why I am against the harvesting and importing of shark fin. I would like to explain why. Shark finning is the practice of removing the fins from living sharks and discarding the remainder of the shark at sea. Due

to the fact that the profits from the sale of shark meat are significantly less than the profits from the sale of other species of fish and because storage space on fishing vessels is limited, it is often more profitable for shark fishers to simply discard the carcasses and transport only the detached fins. Sharks usually survive the excision of their fins, only to suffer a slow and agonizing death--usually by drowning amidst other finned shark carcasses, or being eaten alive by predators.

It is estimated that 73 million sharks are killed each year for their fins. Sharks are slow to reproduce and cannot sustain the fishing pressures they are under. In 2009, it was reported that over 1/3 of all shark species are threatened by extinction as a result of shark finning. Sharks are apex predators, which prey on medium sized fish, but not small fish--which the medium sized fish prey on. If sharks are wiped out, the medium sized fish would proliferate and over-prey on the small fish and the entire oceanic ecosystem would collapse.

This issue is not about a cultural practice but an environmental issue and an issue of inhumane treatment of sharks. Recognizing that this practice needs to stop, famous hotels such as the Peninsula and the Shangri La will no longer serve shark fin soup. Cathay Pacific Airlines will not transport shark fin. Also, I am told that China no longer serves shark fin at State functions and celebrities such as basketball player Yao Ming will not eat it, and film star Jackie Chan and actors Michelle Yeoh and Tony Leung are outspoken ambassadors against shark fin soup. Furthermore, shark fin has been found to have no significant nutritional value and in fact, they do have high levels of accumulated mercury and other toxics that could harm human health. Also, in a recent study by researchers at the University of Miami, Florida, shark fins were found to contain high levels of a potent neurotoxin that scientists have linked to neurodegenerative diseases like Alzheimer's and Parkinson's.

Many restaurants and stores in the Capital Region have signed up to be Fin Free. Many individuals will no longer eat at establishments that are not Fin Free. I am aware that many people enjoy having the expensive shark fin soup served at banquets celebrating a wedding or some other significant milestone. It would be great if instead of shark fin soup being served,

the host would offer some other soup and let the guests know that in lieu of shark fin soup, a donation had been made to a charity such as the Chinatown Care Center. I am sure many would be impressed by the generosity of the host and such generosity would be rewarded many times over, as a custom of Chinese culture.

So, I hope you will all join me in boycotting shark fin until there is legislation from the Federal Government and a commitment from importers to catch and import the entire shark and not just the fins.

### **2013 VOLUNTEER COMMUNITY INVOLVEMENT**

**Please note that the listed organizations are not limited to persons of Chinese descent.**

### **Victoria Chinese Commerce Association**

New projects on the go including the need for volunteers for the 2014 Chinatown Night Market. Find out more:

Check website [www.vcca.ca](http://www.vcca.ca) for more information on that and the regular meetings.

### **Victoria Chinatown Lions Club**

If you wish to serve the community, the Victoria Chinatown Lions Club meets every second and fourth Wednesday at Golden City Restaurant. Contact Art Quon at [art.quon@rbc.com](mailto:art.quon@rbc.com) or Alan Yuen at [yuenfam@shaw.ca](mailto:yuenfam@shaw.ca)

### **Victoria Chinatown Lioness Club**

Meetings are second Monday of the month at Golden City Restaurant. Will need to contact their president for more info (to follow). This a very active club which has won awards for its philanthropy.

### **Victoria Chinatown Care Foundation**

Mandate is to support and fundraise for the needs of the Victoria Chinatown Care Centre located in Chinatown. Volunteers for fundraising events. For information on the foundation go to [www.chinatowncarefoundation.com](http://www.chinatowncarefoundation.com)

## Victoria Chinese Messenger

You can also volunteer and submit foodie tips, articles and photos of Victoria things, places and events for posting on our facebook or online publications.

## Victoria Chinese Messenger Advisory Board and Panel

### VCM Community Affairs Advisory Board:

**Alan Lowe**, Former and longest serving Mayor of the City of Victoria, Architect, and a very long public service record

**Tony Joe**, Former President of Victoria Real Estate Board, Realtor, Consummate Community Volunteer

**Wayne Lee**, Chartered Accountant and CGA, Community Volunteer for over 25 years

**Charlayne Thornton-Joe**, City of Victoria Councilor, Lioness and Consummate Community Volunteer.

### Cultural and Historical Advisory Panel:

**Tzu-i Chung, Ph.D., Curator RBCM**

**David C. Lai, Ph. D., Professor Emeritus UVic.**

**Hua Lin, Ph. D., Professor UVic.**

**Charlayne Thornton-Joe, Councilor City of Victoria**

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## About the Victoria Chinese Messenger:

We bring and report on happenings in the community. Our focus is on public and community service within the context of your social networks. Our goal is to bring the community closer and to pass on social happenings and community service events. Join us as we work with you to make our community a better place. Help us use social media to help make for better communities, grow our community, help others, and bring people together for common purposes.

We rely on Sponsors, Advertisers and Supporters to provide our publications. To Sponsor, Advertise or Support us, please email: [info@victoriachinesemessenger.com](mailto:info@victoriachinesemessenger.com)

Happenings: Submit your events, news, or interesting facts. Our Public Service and Community Service column may publish information as a free service to non-profit groups. Again, any publication of information provided is in our sole discretion

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**Enter to win a dinner for two by subscribing to receive the Victoria Chinese Messenger!**

### Monthly draws!

(Prize: \$50.00 Restaurant Certificate)

To subscribe register by email at:

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Please include your name and email

**If you are the winner of the dinner for two, additional information will be required to arrange for delivery of the prize. Information is subject to our privacy policy.**

**Previous Winners:** D. Bratzer, A. Blainey, J. Ngai, R. Fong, P. Battles, L. McArthur, P.Hannah, B. Hung for certificates to Ming's Restaurant, Forum Restaurant, Jonathan's Restaurant or Dynasty Restaurant.



Please join us and invite your friends to be friends with "Victoria Chinese Messenger"

In one year we have 900 friends and would love you to join the VCM Facebook Community. Liking our page will help our growth as well.