



THE VICTORIA CHINESE MESSENGER

维多利亚华人信息

March 2014 (1st Ed.)

Victoria, British Columbia

Longtaitou Festival



(image from: <http://www.theworldofchinese.com/2010/03/long-tai-tou-festival/>)

The Longtaitou Festival, or literally “Dragon Raises Head Day,” is a traditional Chinese festival held on the second day of the second month of the Chinese calendar (March 2, 2014). The festival is a traditional agriculture celebration based around the

appeasement of the mystical dragon. In the tradition of the Chinese culture, the dragon is believed to be the king of all creatures and the ancestor for human beings, as well as have control over wind and rainfall. The dragon is very important in ancient agricultural society, and it is considered that a well-celebrated Longtaitou Festival should ensure a great harvest for farmers.

The Longtaitou Festival is celebrated around the time of Jingzhe, one of the 24 solar terms. The phrase Jing Zhe has the meaning of awakening of the hibernated (implying insects). This is the time during which the hibernating insects begin to wake at the beginning of early spring, which is often accompanied by the arrival of the first rains. In addition to paying respects to the Dragon King on this day, it was the ancient practice to get rid of insect pests in homes via fumigation by burning various herbs with recognized insect repellent effects.

Today, the Longtaitou Festival is a little less agriculturally-included, and celebrated in various ways. These include eating Chinese pancakes and noodles, having woman and children carry perfume bags filled with the powder of ground fragrant herbs for good

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fortune, and believe it or not, getting a haircut or an entirely new hairstyle. On this day, sewing was forbidden, as the needles might bring bad luck by piercing the dragon's eye. Spreading plant ashes around the house and jugs is also common, symbolizing inviting the dragon to provide enough rainwater for a good harvest.

So step sewing, start making pancakes, and book that hair appointment today—you'll want to make sure you're ready for Long Tai Tou!



(image from:
<http://www.goldendragontruro.co.uk/index.php/cult-festivals-longtaitou-1-e>)

Happenings

Victoria Chinatown Lions Club

6th ANNUAL

CASINO NIGHT!!



Friday, March 7, 2014

5:00PM to 9:30PM

**GOLDEN CITY RESTAURANT
 on Fisgard St**

Admission: \$38.00 or Table of 10: \$350.00
 NET PROCEEDS TO LOCAL CHARITIES

Come enjoy a Chinese Dinner (6 to 7:30pm), Good Luck Favours, Door Prizes, Raffle, Silent Auction. Gifts exchanged for Casino Chips



For more information:

Raymond Yee 250-514-5282 or email:

raymondye88@hotmail.com

HKSA Chinese Singing Contest 2014 – Finale



**Sunday, 9 March 2014
 6:00 PM to 9:00 PM (PDT)
 at Spectrum Community School
 (957 Burnside road W)**

Event Details

Organized by the UVic Hong Kong Student Association (Uvic HKSA) and supported by Victoria BMW Ryan Wu, VDCN, and Long & McQuade, the HKSA Chinese Singing Contest is hosted on March 9th at 6pm. Introducing our strong judges list:

Kathleen (Local Music Teacher)

Matthew Poon (Local Pianist)

Dr. Pan (Experienced Musicians)

Ocean Lu (Principal, Ocean Rain Chinese Arts Academy)

Byron Cheung (1st Runner-Up, New Talent Singing Awards Vancouver Audition)

Tickets on sale now!

由維港社主辦，Victoria BMW Ryan Wu、維食報、Long & McQuade 全力支持，「維我獨唱」維港社中文歌唱比賽一決賽於三月九日晚上六點正舉行。本比賽評審陣容強勁，包括：

本地音樂教師 Kathleen
本地鋼琴家 Matthew Poon
資深音樂家 Dr.Pan
海洋雨華夏學術學院院長 Ocean Lu
新秀歌唱大賽溫哥華選拔賽亞軍 Byron Cheung

本比賽內容豐富，請從速購票！門票現已發售！

Get your tickets at:
<http://www.eventbrite.ca/e/hksa-chinese-singing-contest-2014-finale-tickets-10697086273?aff=efbtt>

Have questions about HKSA Chinese Singing Contest 2014 - Finale? Contact UVic Hong Kong Students Association

VICTORIA CHINESE COMMERCE ASSOCIATION

Next Meeting: March 19, 2014

Details TBA time of publication by will be posted on vcca.ca website shortly.

Happenings are regularly updated online at www.victoriachinesemessenger.com

Our Public Service and Community Service Happenings column is published under our sole discretion and is published information as a free service.

Check regularly online at www.victoriachinesemessenger.com for updates on articles and information

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Raymond's Restaurant

815 Cloverdale Ave, Victoria, BC 250-380-1881

Try their Chinese Menu and their specialty regional dishes



2014 COMMUNITY VOLUNTEER 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 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 or Alan Yuen at yuenfam@shaw.ca

Victoria Chinatown Lioness Club

Meetings are second Monday of the month at Golden City Restaurant.. You will need to contact their president for more info. This is 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

Victoria Chinese Messenger

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

INTERNATIONAL GRADUATES – BC PNP PROGRAM

Under BC Provincial Nominee Program (PNP) an international student who has graduated from a Canadian university or college in the past two years, may be eligible for the BC PNP.

You do not need work experience, but you do need a job offer from an employer for an indeterminate full-time position that typically requires a university or college education.

To apply to the PNP as a recent graduate of a Canadian institution, you must have the following:

1. A degree or diploma from a recognized post-secondary institution in Canada.

- Your undergraduate or graduate degree must be from a Canadian post-secondary institution authorized to grant degrees. If location is in B.C. additional verification for the degree programs accepted is important before and after you finish. .
- If you have a diploma, it must be from a public post-secondary institution in Canada. Private institutions are not eligible. Your program must have been at least 12 months of full-time equivalent study. Your program of study is not eligible if you spent more than one-quarter of the program time in a co-op work term or internship.
- You must submit your application to the BC PNP within **two years** of the date shown on your official transcript indicating that you have completed all requirements of the degree or diploma program.

2. A job offer for an indeterminate full-time position that typically requires a

university or college education at a wage that allows you to establish yourself economically in B.C.

- Your occupation must be classified as Skill Level 0, A or B in the [National Occupational Classification Matrix](#).
- If your current occupation is classified as Skill Level C or D and if your employer can demonstrate that there is a structured plan in place for your career progression to an occupation classified as Skill Level 0, A or B, you can apply to the PNP. In this case, you will also need to submit the results of a [language proficiency test](#).
- If you are working in a [regulated occupation](#) that requires mandatory certification, licensing or registration, you must provide documentation showing that you meet these requirements.
- Your employer must provide you with a written offer of employment on official company letterhead. The letter must be:
 - signed and dated by a person authorized to hire employees, and
 - signed and dated by you, and stating that you accept the job offer.
- In addition, the offer of employment must state:
 - your job title and duties,
 - your rate of pay,
 - your standard hours of work,
 - that the position is indeterminate and full-time (at least 30 hours per week, year-round),
 - any benefits in addition to those required by law (such as pension and medical plans, disability insurance, sick pay, accommodation and meal allowances, and extra paid vacations), and
 - if the position is covered by a collective agreement, a reference to the agreement.

- Your employer cannot make any deductions from your pay (or require you to pay any fees) for recruitment or retention, including fees related to immigration.
- The wage stated on your offer of employment must be at market rate and comparable to the rate paid to workers with a similar level of experience and training for equivalent jobs in B.C. We do not consider bonuses, commissions, profit-sharing distributions, tips/gratuities, overtime wages or other similar payments to be part of your wage.
- If you were originally hired based on a positive Labour Market Opinion, the wage you are currently earning must be equal to or greater than the wage stated in the offer of employment and on the Labour Market Opinion.
- Your employer also needs to be [eligible for the program](#).

3. Evidence that you can support yourself (and your dependants).

- You must demonstrate that you have the ability to pay for your housing and living expenses in B.C. We will assess this using your:
 - income and employment prospects,
 - location of residence in B.C., and
 - number of dependants.

4. Have or be eligible for legal immigration status in Canada.

- The PNP will **not** nominate you if:
 - you are prohibited from entering Canada,
 - you have not been lawfully admitted in the country where you currently reside,
 - you are in Canada illegally,
 - you have an unresolved refugee claim in Canada, or
 - you are under a removal order in Canada.

How to apply to be Permanent Residence

If PNP approved, PNP will nominate you for permanent residence. You will then need to make a separate application to Citizenship and Immigration Canada for a permanent resident visa. You will have six months from the date of your nomination to apply to CIC. The you will need to comply with CIC application requirements.

(This summary is prepared by Sarina Hoi, BA, MA, RCIC of Ocean Pacific Immigration Associates Ltd. from information from the BC PNP website as of February 2014. A review of BC PNP is needed for the timing of any application as changes occur regularly for immigration related matters in Canada/BC. To contact Sarina Hoi email: shoi@oceanpacificca.com or through www.oceanpacificca.com.)

Foodies

Our online version is regularly updated with a “Foodie” comments section. Here are some snippets for your “digestion”:

“...try Maruko on Robson (Vancouver) for some decent Japanese Food at reasonable prices.. will go back again definitely...”

“...0755 in Richmond seems to bring in a Night Club atmosphere – very trendy for Asian Food. There are some interesting and tasting lunch specials...its at the southwest end of the Continental Mall...”

“... local Japanese? Try Sen Sushi on Fort, or Shima Sushi on Wharf or Itami on View ...”

“...those who haven’t been back to “Lure” at the Delta Ocean Pointe may want to try out some of the menu items now... great scallops and calamari on the appy menu...after the reno of course”

“...there were some nice surprises last time at Raymond’s on Blanshard, try the dumplings and the fish and tofu hotpot... both are worth the taste, and use some of their own hot sauce with the dumplings...”

“... the Mark at the Hotel Grand Pacific provides award winning fine dining under Executive Chef Rick Choy... there you can enjoy some great wines with their inventive creations...”

“... have you had some healthy noodle soup at Shanghai Noodle on Quadra Street yet?... just across from Crystal Pool...”

“...Forum Seafood Restaurant at 612 Fisgard...try it out and report to us what you think...the Cantonese Style of the old Forum seems to be making a comeback and their own spicy Sichuan hot sauce is very good...”

Chinese Business Highlighted for March 2014

Raymond’s Restaurant

815 Cloverdale Ave, Victoria, BC V8X 2S9
250-380-1881



Hotel Grand Pacific

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Founding sponsors are visionary sponsors who commit their support to us, to the Chinese/Asian community in Victoria and to the Oldtowne districts of the Chinatown, Oldtowne and Design areas in Victoria. They have committed as longer term sponsors to support the sustainability of the community service provided by Victoria Chinese Messenger. We thank them for their faith and support of our community services.

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Next Meeting:

**March 13, 2014, 12:00 am to 1:30 pm
Strathcona Hotel – Meeting Room to be
announced at 919 Douglas Street**

**To join the meeting email:
orb@orbusnetworks.com**

Orbus Business Networks Member



"Building Businesses and Communities Together"

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 make for better communities, grow our community, help others, and bring people together for common purposes.

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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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Editors:

Anisha Lagah

Tayja Lum

Daisy Dee

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Monthly draws!

(Prize: \$50.00 Restaurant Certificate)

To subscribe register by email at:

info@victoriachinesemessenger.com

***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: J. Liu, X. Liu, Q. Bahn, A. Culleton, J. Maio, R. Lalev, L. Wong, S. Scott, B. Yan, R. Eng, B. Cornborough, R. Archibald, L. MacDonald, P. Hannah, B. Hung, P. Battles, L. McArthur, R. Fong, J. Ngai, A. Blainey, D. Bratzer for certificates to Ming's Restaurant, Forum Restaurant, Jonathan's Restaurant, Shima Sushi Japanese Restaurant, Raymond's Restaurant, or Dynasty Restaurant.

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FACEBOOK

Please join us and invite your friends to be friends with "Victoria Chinese Messenger" We have over 1000 friends and would love you to join the VCM Facebook Community. Liking our page will help our growth as well.

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Exit Plans with BC PNP

Under the current BC PNP Regional Business Succession Option, business owners who want to retire can add this program into their exit plan options.

To be eligible the BC business must:

- o be located outside of Vancouver and Abbotsford metropolitan areas, ie. Vancouver Island, Victoria and other parts of BC
- o have been operated by the current owner for at least 5 years
- o have at least one full time employee
- o be actively operating (not in receivership)
- o otherwise be eligible under PNP rules

If you are ready, and want to register your business with our registry contact us at info@bappor.com. Registration on BAPPOR (Business, Asset, Property, Project Opportunity Registry) is free and no fees apply unless BAPPOR facilitates a sale.



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Taiwanese Cuisine!

Taiwan is often regarded as a melting pot of cultural diversity, and this is reflected in its cuisine. Most notably, Taiwanese food has been influenced by Mainland China, specifically from the mid-southern provinces. However, a Japanese influence can also be found in Taiwanese food from the period of time when Taiwan was under Japanese rule. For example, traditional Japanese dishes such as fried prawn and raw fish have become Taiwanese specialties over the years.



Other influences on Taiwanese cuisine stem from the geography of Taiwan itself. As it is an island, seafood has always been available in abundance and thus has become a focus in many Taiwanese dishes. These dishes feature a range of seafood, including tuna, grouper, sardines, anchovies, squid, and cuttlefish. Further, due to the island's sub-tropical location, Taiwan also has a ready supply of tropical fruits. Fruits such as papayas, starfruit, citrus fruits, and melons have all been incorporated into Taiwan's cuisine.

Other common ingredients found in Taiwanese food are pork, chicken, rice, corn, and soy. You may notice that beef is excluded from this list, and that is because many people in Taiwan refrain from eating it. This is mainly due to the influence of Buddhism and an overall appreciation for cattle. Vegetarian restaurants are also commonplace in Taiwan due to the prominence of Buddhism.



Lastly, Taiwanese cuisine is known for its creative incorporation and selection of spices. Many dishes rely on flavorings such as soy sauce, rice wine, fermented black beans, pickled daikon, pickled mustard greens, sesame oil, peanuts, cilantro, and chili peppers. Preparation for these dishes often involve sautéing or stir-frying the ingredients, as these methods best preserve the freshness and nutritional value of ingredients.