



THE VICTORIA CHINESE MESSENGER

维多利亚华人信息

October, 2013 (1st Ed.)

Victoria, British Columbia

Double Ninth Festival



The Double Ninth Festival (Chung Yeung Festival in Hong Kong, Japanese: Chōyō (重陽), Vietnamese: Tết Trùng Cửu), observed on the ninth day of the ninth month in the Chinese calendar, is a traditional Chinese holiday, mentioned in writings since before the East Han period (before AD 25).

According to the I Ching, nine is a yang number; the ninth day of the ninth lunar month (or double nine) has too much yang (a traditional Chinese spiritual concept) and is thus a potentially dangerous date. Hence, the day is also called "Double Yang Festival" (重陽節). To protect against danger, it is customary to climb a high mountain, drink chrysanthemum wine, and wear the zhuyu (茱萸) plant, *Cornus officinalis*. (Both chrysanthemum and zhuyu are considered to have cleansing qualities and are used on other occasions to air out houses and cure illnesses.)

On this holiday some Chinese also visit the graves of their ancestors to pay their respects. In Hong Kong, whole extended families head to ancestral graves to clean them and repaint

inscriptions, and to lay out food offerings such as roast suckling pig and fruit, which are then eaten (after the spirits have consumed the spiritual element of the food). Chongyang Cake is also popular. Incense sticks are burned. Cemeteries get crowded, and each year grass fires are inadvertently started by the burning incense sticks.

Origin

One story of origin is of a man named Huan Jing who believed that a monster bringing pestilence was coming. He told his countrymen to hide on a hill while he went to defeat the monster. Later, people celebrated Huan Jin's defeat of the monster on the ninth day of the ninth lunar month.

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In 1966, the Republic of China (Taiwan) rededicated the holiday as "Senior Citizens' Day", underscoring one custom as it is observed in China, where the festival is also an opportunity to care for and appreciate the elderly.

Double Ninth may have originated as a day to drive away danger, but like the Chinese New Year, over time it became a day of celebration. In contemporary times it is an occasion for hiking and chrysanthemum appreciation. Stores sell rice cakes (糕 "gāo", a homophone for height 高) with mini colorful flags to represent zhuyu. Most people drink chrysanthemum tea, while a few traditionalists drink homemade chrysanthemum wine. Children learn poems about chrysanthemums, and many localities host chrysanthemum exhibits. Mountain climbing races are also popular; Winners get to wear a wreath made of zhuyu.

Victoria Chinatown Care Foundation Celebrates “Mid- Autumn Festival”

On October 5, 2013, Victoria Chinatown Care Foundation celebrated its “Mid-Autumn Festival” with a Dim Sum lunch hosted at the Don Mee Seafood Restaurant in Chinatown, Victoria, BC.

More than 130 guests, including representatives from the Victoria Chinatown Lioness, the Victoria Chinese Commerce Association, the Dart Coon Club, the Consolidated Chinese Benevolent Association (CCBA), the Hook Sin Tong Association, and the Lung Kong Association shared the delicious Dim Sum and Mooncake together to celebrate the Mid-Autumn Festival. Sinclair Mar, President of the Foundation, spoke on the fundraiser and introduced the recently elected President of the Victoria Chinatown Care Centre Society, Stephen Cheung.

During the lunch, Boxes Prizes and Raffle Tickets were purchased as part of the Fundraiser and prizes such as overnight stays at Empress, The Beach Club (Parksville) and the Union Club were won by our guests. Student volunteers from the Chinese Students and Scholars Association at University of Victoria assisted at the event.

Following lunch, the guests joined Tours of either a Chinatown Tour or enjoyed Tea Tasting. The tours were lead by Charlayne Thornton-Joe, City of Victoria Councillor and Chinatown Lioness, John Adams and Chris Adams, who donated their time to the fundraiser. Silk Road Aromatherapy and Tea owner, Daniela Cubelic provided the tea tasting for the guests.

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Happenings

**Happenings are regularly updated online at
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Our Public Service and Community Service Happenings column is published under our sole discretion and is published information as a free service.

2013 Victoria Chinatown Lioness Author's Dinner with the Honorable Dr. Vivienne Poy

On Friday, October 11th at 6 pm at Golden City Restaurant, the Lioness welcomed the Honourable Dr. Vivienne Poy for this year's author's dinner. Dr. Vivienne Poy is an author, entrepreneur, historian, fashion designer, and community volunteer. In 1998, she became the first Canadian of Asian

descent to be appointed to the Senate of Canada where she focused on gender issues, multiculturalism, immigration, and human rights, and was instrumental in having May recognized as Asian Heritage Month across Canada. Since her retirement from the Senate last September, Dr. Vivienne Poy continues to be actively involved within communities. She has recently published a book titled "Passage to Promise Land". Dr. Poy's author talk discussed aspects of the book, Chinese immigration and included a special focus on Victoria.

NOTICE OF ANNUAL GENERAL MEETING

The Victoria Chinese Commerce Association will be holding its Annual General Meeting on

October 16, 2013 at 5:30 pm
DINNER TO FOLLOW AGM with
Special Guest Speaker - IDA CHONG

Former Liberal MLA for Victoria/Oak Bay IDA CHONG will be on hand to provide insight into life after a notable Political Career

Date: Oct 16, 2013
Time: 5:30 - AGM
6:30 Dinner

Place: Don Mee Seafood Restaurant, 538 Fisgard St

Price: AGM - No Charge
Dinner with Pre Registration - **\$25.00**
Dinner paid At the Door - **\$35.00**

Register online at www.vcca.ca

Tradition in Felicities at the Royal BC Museum

The exhibit at the Royal BC Museum "Tradition in Felicities: Celebrating 155 Years of Victoria's Chinatown at the Royal BC Museum" is open to the public has been extended.

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.

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

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International Graduates to Support Innovation in B.C.

The Province of BC recently confirmed that the International Post-Graduates (IPG) pilot project, conducted over the last three years, will become a permanent category of the Provincial Nominee Program.

The IPG is critical to ensuring B.C. is able to attract and retain highly skilled international post-graduates in the science and technology fields to support the BC Jobs Plan.

According to federal immigration statistics, B.C. has seen a 20 per cent decline in economic immigration in the last five years. Labour market forecasts predict significant skilled-worker shortages over the next decade, especially in information technology and health science occupations.

As a recommendation of the Premier's Technology Council, the three-year IPG pilot began in mid-2010 to support the retention of B.C. international graduates. To be eligible, IPG applicants are required to fulfill the requirements for a master's or doctoral degree in natural, applied or health sciences from a B.C. post-secondary institution. To date, the

PNP has nominated 734 highly-qualified post-graduates under the IPG pilot.

An evaluation of the International Post Graduate Pilot Project, conducted by NRG Research Group and completed in May of this year, indicates positive results: 67 per cent of nominees are employed and 24 per cent are pursuing further advanced studies (mainly master's graduates enrolled in a PhD).

88 per cent of employed nominees work in an occupation directly related to their graduate degree.

Average income for employed nominees was \$45,645 in 2012. 93 per cent of IPG nominees continue to live in B.C.

NRG surveyed a sample of 462 IPG nominees to measure labour market and other outcomes.

Quotes:

Shirley Bond, Minister of Jobs, Tourism and Skills Training and Responsible for Labour -

"With the expectation of a million new jobs by 2020 we know that B.C. will require an increased number of highly skilled workers. We want to retain the best and the brightest minds in our workforce to support the BC Jobs Plan, both British Columbian and international post-grads."

"As we grow our economy and increase economic development in our province, international post-graduates will provide expertise to support innovation that will result in a thriving technology sector in our province."

Amrik Virk, Minister of Advanced Education

"British Columbia has a world-renowned post-secondary education system that attracts people from around the globe, including post graduate students. Making the pilot program permanent for international post-graduates is good news and supports our commitment to increase the number of international students here in British Columbia."

Bill Tam, president and CEO, British Columbia Technology Industry Association –

"Talent attraction and retention is a critical issue for B.C.'s technology companies and we are pleased to have the International Post Graduate program become a permanent part of B.C.'s Provincial Nominee Program."

"By encouraging highly skilled international graduates to build their careers in British Columbia, we retain the skilled talent needed to fuel our companies and the growth of our industry."

Quick Facts:

- From August 2010 to May 2013, the PNP nominated 734 IPG applicants, of which 93 per cent were master's graduates.
- Software engineers and designers (15 per cent) and computer programmers and interactive media developers (11 per cent) were the most-common occupations for employed nominees.
- Nominee applicants to the IPG category must satisfy the requirements for an eligible masters or doctorate degree from a recognized post-secondary institution in B.C. within the last two years.
- Applications for the BC PNP must be received within two years of the date shown on the final official transcript.
- International students in Canada who do not meet the criteria of this category may apply to the PNP under the International Graduates category if they have an offer of permanent full-time employment in BC.
- The PNP allows nominees to apply for expedited permanent residence through Citizenship and Immigration Canada (CIC).

Content and Information above is from <http://www.newsroom.gov.bc.ca/2013/08/international-graduates-to-support-innovation-in-bc.html>



Super Visa keeps getting more popular—20,000 and counting!

More than 20,000 Parent and Grandparent Super Visas have been issued since the program's launch in December 2011, Citizenship, Immigration and Multiculturalism Minister Jason Kenney recently announced.

"The government is committed to family reunification and the Super Visa provides families with the flexibility to spend longer periods of time with loved ones," said Minister Kenney. "It's an innovative way of giving parents and grandparents the freedom to travel back and forth between Canada and their home country, helping them stay connected with families and friends both in Canada and at home, without the hassle of having to reapply every time."

With over 1,000 Super Visas being issued monthly, this has become one of Citizenship and Immigration Canada's most popular programs. The approval rate remains high at 85 per cent.

The Super Visa is a multiple entry visa that is valid for up to ten years, while offering holders the option of staying in Canada for up to two years at a time. This reduces the need for frequent visitors to renew their status during an extended family visit.

The process for getting a Parent and Grandparent Super Visa is simple and straightforward. Applicants for the Super Visa must provide proof that the host child or grandchild meets a minimum income level,

demonstrate that they have purchased comprehensive Canadian medical insurance and undergo the immigration medical examination. To date, almost 99 per cent of Super Visa applicants who met these requirements were approved.

“We understand that what families want most is to spend more time with their loved ones,” said Minister Kenney. “The Parent and Grandparent Super Visa is yet another way the government is bringing families together.”

(This information is partly reproduced from information on the CIC or 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)

Thai Food 101



Originally, Thai cooking reflected the characteristics of a waterborne lifestyle. Aquatic animals, plant and herbs were major ingredients. Thai meals were simple dishes made up of rice, vegetables and river fish. The rice was accompanied by two or three main dishes, with the food lightly cooked so that the nutritional value remained high. But since most of the ingredients available were quite bland, the need for herbs and spices arose, lending to the unique art of Thai seasoning

Thai cuisine is essentially a marriage of centuries-old Eastern and Western influences harmoniously combined into something uniquely Thai. Characteristics of Thai food depend on who cooks it, for whom it is cooked, for what occasion, and where it is cooked. Dishes can be refined and adjusted to suit all palates.

Traditional Thai cooking methods were stewing and baking, or grilling. Chinese influences saw

the introduction of frying, stir-frying and deep-frying. Culinary influences from the 17th century onwards included Portuguese, Dutch, French and Japanese. Chilies were introduced to Thai cooking during the late 1600s by Portuguese missionaries who had acquired a taste for them while serving in South America. Thais were very adept at "Siamese-ing" foreign cooking methods, and substituting ingredients. The ghee used in Indian cooking was replaced by coconut oil, and coconut milk substituted for other dairy products.

Thai food is eaten with a fork and spoon. The fork is held in the left hand with the spoon in the right, and the fork is used to push food onto the spoon. Even single meal, such as fried rice with pork or steamed rice topped with roasted duck, are served in bite-sized slices or chunks obviating the need for a knife. The spoon is used to convey food to the mouth.

Unlike Western meals, which are often several courses one after the other, Thai dishes are all served at the same time and shared amongst everyone at the table. This means that each guest can enjoy a taste of every dish, permitting diners to enjoy complementary combinations of dishes. Ideally, eating Thai food is a communal affair involving two or more people, principally because the greater the number of diners the greater the number of dishes ordered. Generally speaking, two diners order three dishes in addition to their own individual plates of steamed rice, three diners order four dishes, and so on. Diners choose whatever they require from shared dishes and generally add it to their own rice. Soups are enjoyed concurrently with rice or with other dishes, not independently. Spicy dishes are "balanced" by bland dishes to avoid discomfort.

The ideal Thai meal is a harmonious blend of the spicy, the subtle, and the sweet and sour, and is meant to be equally satisfying to eye, nose and palate. A typical meal might include a clear soup (perhaps bitter melons stuffed with minced pork), a steamed dish (mussels in curry sauce), a fried dish (fish with ginger), a hot salad (beef slices on a bed of lettuce, onions, chilies, mint and lemon juice) and a variety of sauces into which food is dipped. This would be followed by sweet desserts and/or fresh fruits such as mangoes, durian, jackfruit, papaya, grapes or melon.

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”:

“for some of the best home style noodle soup try out Shanghai Noodle on Quadra Street, just across from Crystal Pool”

“... La Tea Ah on 700 blk Fort, just tried their crepe and beef noodle dishes, both were excellent and well priced. For a casual Taiwanese Noodle experience... this is the place in Victoria...”

“... new owners of Forum Seafood Restaurant at 612 Fisgard...try it out and report to us what you think....they do their own Sichuan hot sauce...try their Sichuan Menu...hot stuff”

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 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. 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

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.



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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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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, L. MacDonald, R. Archibald, B. Cornborough, R. Eng, B. Yan, S. Scott, L. Wong, R. Lalev, for certificates to Ming's Restaurant, Forum Restaurant, Jonathan's Restaurant, Shima Sushi Japanese Restuaranty or Dynasty Restaurant.



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<http://www.knowledge.ca/>

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Are you interested in a Mandarin singing contest?

The "Chinese Bridge Singing Contest" held in Victoria / Vancouver Island is takes place at the end of October. In the past, the winners of Vancouver Island went to Vancouver for the provincial contest.

The winner of the Provincial contest stands the chance to win a trip to compete in China, and sing on TV. It's an exciting event, open to all who are learning Mandarin.

Find out more at:

<http://www.youtube.com/watch?v=a69s46Bky6M>

Pretty Cool! Eh...☺

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Grand Opening of VVV Cup Event



September 13th, 2013, the grand ribbon cutting ceremony of VVV Cup Event was held at RBC Royal Bank, Uptown branch. Jenny Wen (the President of VSCPA), Sunil Sharma, Manager RBC Uptown, Jing Zhang (the President of Chinese Student & Scholars Association of University of Victoria), Tony Joe Remax realtor cut the ribbon to announce the opening VVV Cup.

The VVV Cup is hosted by VSCPA (Victoria Society of Chinese Performing Arts) and co-hosted by Chinese Student and Scholars Association of University of Victoria, Victoria BBS and Tony Joe Real-estate Team. There will be three auditions carried on October 5th, October 19th, and November 9th. Musical experts and specialists Mr. Hong Bin Cui, Ms. Xiao Song Chu, Ms. Sarina Hoi and Tana to be the judges, and before the finale which scheduled on November 24th the final contesters will receive professional coaching from Ms. Xiao Song Zhu to improve skills in their vocal art. There will be prizes of various amounts for the winners.

After the Ribbon Cutting Ceremony, famous Chinese singer Ms. Xiao Song Chu sang a famous Chinese song to officially kick off the VVV Cup. The branch Manager of RBC Royal Bank, Uptown Branch prepared wine and cheese for the distinguished guests.

Find more information about VVV Cup visit <http://www.victoriabbs.com/vvvcup>. Reported by Daisy Di, Victoria Chinese Messenger Reporter.

维多利亚好声音盛 大开幕

9月13日下午，维多利亚好声音在加拿大皇家银行uptown分行举行盛大剪彩仪式。维多利亚艺术团团长Jenny Wen女士,加拿大皇家银行Uptown分行总经理Sunil Sharma, 维多利亚中华学生学者联谊会主席张晶, 及Remax周达明专业地产团队主管 Tony Joe先生为活动剪彩。

中华艺术杯维多利亚好声音是由维多利亚中华艺术团举办, 并由维多利亚中华学生学者联谊会, 维多利亚BBS

和周达明专业地产团队协办。本届共有三次选拔, 时间分别是10月5日, 10月19日和11月9日。中华艺术杯维多利亚好声音将邀请专业音乐老师崔宏斌先生, 朱晓松女士, Sarina

Hoi女士及学生代表陈塔娜担任比赛评委。此外,

在11月24日的总决赛之前, 得以进入决赛的选手将得到朱晓松女士的专业声乐指导。大会将予以不同名次的获得者颁发不同金额的奖金。

剪彩仪式后, 著名华人歌唱家朱晓松女士为开幕式演唱著名歌曲“今天是个好日子”将典礼带入高潮。

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