



## THE VICTORIA CHINESE MESSENGER

维多利亚华人信息

Sept. 2013 (1<sup>st</sup> Ed.)

Victoria, British Columbia

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### “The Sun Sets in Chinatown”

Sept. 11, 2013

“The Sun Sets in Chinatown” is the theme for the September 11, 2013 Chinatown Night Market. This night will see Mid-Autumn Festival Themes and will have mooncakes for sale. Proceeds of sale will support the Victoria Chinatown Care Foundation.

This is the last night market for the season, so come on down and enjoy the vendors, exhibitors and ambience of the oldest Chinatown in Canada.

The 2013 Chinatown Night Markets bring fun and culture for all ages. The market is located right on 500 block Fisgard Street, where Chinatown merchants will be open. It will be a chance to wander into some of the eclectic stores in Chinatown too. The markets are open between 5 pm and 9 pm.

Come join in the fun with Victoria Chinese Commerce Association at the September Night Market.

*The night markets are free to the public and is a non-profit event only made possible by sponsors. If you would like to sponsor or advertise in the programs please go to the [vcca.ca](http://vcca.ca) website and email to VCCA.*

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### Mid-Autumn Festival (Moon Festival) and Thanksgiving Day

The Mid-Autumn Festival, also known as the Moon Festival) is a popular harvest festival celebrated by Chinese and Vietnamese people. The festival is held on the 15th day of the eighth month in the Chinese calendar, during a full moon, which is in September or early October in the Gregorian calendar, close to the autumnal equinox. The Government of the People's Republic of China listed the festival as an "intangible cultural heritage" in 2006, and it was made a Chinese public holiday in

2008. It is also a public holiday in Taiwan. Among the Vietnamese, it is considered the second most important holiday tradition.

In North America, Thanksgiving Day, one of the most popular holidays, is celebrated in October. The holiday originated in the American colonies in North America. It became a traditional day for Americans to feast and give thanks to God for his blessings. On this day, people tell stories about how the first Pilgrims to America established small settlements. In Canada Thanksgiving is a national holiday celebrated on the 2<sup>nd</sup> Monday in October. People look forward to this holiday as it provides a vacation just before winter set in, and it gives people a chance to give thanks, have family reunions, and eat large feasts. Favorite thanksgiving food includes turkey, stuffing, mashed potatoes, cranberry jam, apple pie and pumpkin pie!

On Thanksgiving, family and friends usually gather at large tables around noon or in the early evening to dine. Some people prefer having the big dinner at noon since this leaves the afternoon for being together and doing sports. Others prefer to first visit and play during the day and settle for a big meal in the evening. It is traditional for religious people to share stories about what God did for them during the year and what they are thankful for. Christians will often pray in a group prayer of thanks to God.

A big event during Thanksgiving is watching football games on TV. Many will spend Thanksgiving eating while watching the big games on TV.

Similarly, in China, a traditional banquet is held among direct family members. This banquet acquires much of its festive character through release from some everyday eating customs (usually those that impose restraint) and exaggeration of others. At a typical Mid-Autumn or Moon Festival banquet, rice is not the center of the meal. The meat and vegetables that serve as side dishes at regular meals become the focus. While everyday Chinese meals are served all at once, a Moon Festival banquet is brought in many successive courses, so as to emphasize generosity, prosperity and the joy of celebration. These

reversals symbolize extrication from the shadow of starvation.

American Thanksgiving and the Chinese Moon Festival both combine universalism and particularism. One universal element is nearly unanimous participation. Thanksgiving embraces almost all Americans and similarly, the Moon Festival is celebrated by Chinese throughout the world, including Chinese students in America. Both festivals focus on a central food; the turkey during Thanksgiving and mooncakes during the Moon Festival.

American Thanksgiving and the Chinese Moon Festival are similar in some respects and different in others. The similarities show common responses to common circumstances. The differences show separate reactions to separate circumstances, and abiding gaps in custom and culture.

## Mooncakes a Celebration Delicacy



(Image taken from:  
<http://chineseculture.about.com/library/weekly/aa093097.htm>)

Mooncakes are Chinese bakery products traditionally eaten during celebrations. While baked goods are a common feature at most Chinese celebrations, mooncakes are inextricably linked with the Moon festival. The festival is for lunar worship and moon watching, when mooncakes are regarded as an indispensable delicacy.

Typical mooncakes are round or rectangular pastries and are roughly the size of a human palm. One type of traditional mooncake is

filled with lotus seed paste. Mooncakes are quite filling, and are meant to be cut diagonally in quarters and passed around to be shared with family and friends. This explains their rather steep price (around \$10.00 in Canada). A word of caution: the salty yolk in the middle, representing the full moon, is an acquired taste.

More elaborate versions of mooncakes contain four egg yolks (representing the four phases of the moon). Besides lotus seed paste, other traditional fillings include red bean paste and black bean paste. Unfortunately for dieters,



mooncakes are rather high in calories.

(Image taken from <http://www.butterfingers.co.za/chinese-mid-autumn-festival-%E4%B8%AD%E7%A7%8B%E7%AF%80/mooncake-tax>)

While in the past mooncakes took up to four weeks to make, automation has sped up the process considerably. Today, mooncakes may be filled with everything from dates, nuts, and fruit to Chinese sausages. More exotic creations include green tea mooncakes, and ping pei or snowskin mooncakes, a Southeast Asian variation made with cooked glutinous rice flour. Haagen-Daz has even gotten into the act by introducing a line of ice cream mooncakes in Asian markets.

Given the difficulty of making them, most people prefer to purchase their mooncakes instead of making them. You'll find them at Asian bakeries beginning around mid-August. Today, it is customary for businessmen and families to present them to their clients or relatives as presents, helping to fuel a demand for high-end mooncake styles.

**Check out the new Asia Pulse**  
**online at**  
**[www.victoriachinesemessenger.com](http://www.victoriachinesemessenger.com)**

## Happenings

**Happenings are regularly updated  
online at**  
**[www.victoriachinesemessenger.com](http://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.

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### Chinatown Night Market

Sept. 11, 2013

500 Block Fisgard Street,  
Victoria BC.

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### Annual United Way Chinese Banquet

Hosted again this year by the Victoria Chinatown Lioness Club on Wednesday, September 25, 2013.

A sumptuous banquet at  
Golden City Restaurant, 721 Fisgard St.  
5:30pm.

Tickets are available for \$ 55 per person/table for \$ 550 (tax receipt of \$ 25pp). Raffle prizes and auction items. All proceeds will go to United Way of Greater Victoria.

The MC will be CBC's JoAnn Roberts and the Auctioneer will be Kilshaw's, Roshan Vickery.

Tickets can obtained from Amanda Mills - [250-727-0222/amandamills@shaw.ca](mailto:250-727-0222/amandamills@shaw.ca) or Pei Mei Chia - 250-514-1928.

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**Tradition in Felicities at the  
Royal BC Museum**

There's an 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.

**Check regularly online at  
[www.victoriachinesemessenger.com](http://www.victoriachinesemessenger.com)  
for updates on articles and  
information**

**Chinatown NIGHT MARKET**  
In the Heart of Canada's Oldest Chinatown

**2013 MARKET SEASON**

Family Fun Food  
Crafts Culture  
Entertainment Market Vendors

500 Block Fisgard Street  
5:00 pm ~ 9:00 pm

**Wed, June 12**  
Chinatown Celebrates Youth Performances & the Arts

**Wed, July 10**  
Night of the Karaoke Stars

**Wed, Aug 14**  
It's All About Food

**Wed, Sept 11**  
The Sun Sets in Chinatown

more info at [ChinatownNightMarket.ca](http://ChinatownNightMarket.ca)

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### **New Owners – New Sichuan Dishes !**

#### **Canada welcomes first immigrants under new Federal Skilled Trades Program**

The Government of Canada launched the Federal Skilled Trades Program in January 2013 to facilitate the immigration of skilled trades' people who meet Canada's current and evolving economics needs. Just recently, Canada welcomed its first immigrants under the new Federal Skilled Trades Program. The Federal Skilled Trades Program is one the Canadian government enforced in order to keep focused on job creation, economic growth and long-term prosperity. The new Federal Skilled Trades Program enables Canada to attract and retain skilled workers and address regional labour shortages and strengthen Canada's economy. Skilled trades' people are assessed on relevant criteria, such as language ability, practical training and work experience, rather than formal academic education. The program was also created in response to requests from Canadian employers for skilled workers to fill labour shortages, particularly in the natural resources and construction sectors.

New immigrants under the new Federal Skilled Trades Program feel the program recognizes the value of their skill set and has allowed them to stay in Canada and integrate seamlessly into their new status as a permanent resident. The new Federal Skilled Trades Program is a significant improvement to Canada's immigration system which, for too long, had not been open to in-demand skilled workers.

To date, successful applicants under the Federal Skilled Trades Program have originated from different countries including India, Lithuania, Latvia, Germany and Ireland.

## **Residence Fraud Warning**

Residence Fraud occurs when people lie about their presence in Canada to keep their permanent resident status or to become Canadian citizens. The Government of Canada's investigation into residence fraud continues to grow. Currently, nearly 11,000 people in Canada from more than 100 countries have potential links to investigations of residence fraud. The government is committed to acting on every case of fraud. The penalty for lying on applications includes losing permanent resident status or Canadian citizenship and/or deportation. In some serious cases, people engaged in residence fraud face criminal charges. Some people have already lost their Canadian citizenship or permanent resident status as a result of these investigations.

To keep your status as a permanent resident, you must live in Canada for at least two years within a five-year period with few exceptions. To become a Canadian citizen, you must have lived in Canada for at least three years in the past four years before you apply.

### **What you need to know:**

- You may be asked to prove that you were in Canada for the time period you claim by immigration, citizenship or border services officers.
- If you commit fraud, the government will pursue revocation of your citizenship or permanent resident status.
- There is no time limit for investigating this type of fraud.
- If your children became citizens or permanent residents because of your fraud, they may lose their status too.
- Criminal court files and documents are generally publicly accessible.

*(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)*

## 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”

*“...another new try will be Izushi Japanese Restaurant at 980 Blanshard... new recipes and the best halibut cheeks tempura...”*

*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 block 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 sause...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](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 by submitting foodie tips, articles and photos of Victoria things, places and events for posting on our facebook or online publications.



*Hotel Grand Pacific*

## Founding Sponsors:

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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## Victoria Chinese Messenger Advisory Board and Panel

### VCM Community Affairs Advisory Board:

**Alan Lowe**, Former Mayor of the City of Victoria, Architect

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

**Wayne Lee**, Chartered Accountant and CGA

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

### Cultural and Historical Advisory Panel:

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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 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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**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:

[info@victoriachinesemessenger.com](mailto: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:** 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.

## Support British Columbia's Knowledge Network:



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

Editor's note: Knowledge Network is BC's Public Educational Broadcaster. Some people have the honest belief that PBS or some of the public TV stations from Washington are related, but Knowledge is your TV broadcaster belonging to the people of BC. Knowledge relies on support and endowments from viewers and if you wish to donate or contribute to support your own local commercial free and safe programming go to its website and donate.



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.

## Ocean Pacific Immigration Associates Ltd

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## What Ever Happened to the Chinese Hospital?

Most people may not know that the Chinese Hospital which as located at 555 Herald Street was never run as a real hospital. It never conformed to the Standard for Licensed Private Hospitals under the *Hospital Act*. The hospital began as a small hut that served only the very sick, poor homeless men. In 1899, a two-storey brick building was constructed known as the 'Chinese Hospital'. Until 1938, the 'Chinese Hospital' acted more as a convalescent home. In 1941, the 'Chinese Hospital' was licensed as a private hospital and in 1943 was converted into the 7<sup>th</sup> first-aid post which would serve as an auxiliary hospital for Chinese casualties during an emergency. After the war was over, the hospital was licensed as a nursing home with 22 beds. Although the 'Chinese Hospital' was a nominal "hospital" and licensed as a nursing home, it was operated as a boarding home, admitting the elderly Chinese who were convalescing after their discharge from the Royal Jubilee Hospital. Eventually, in December 1977 the Chinese Hospital was registered as a private boarding home for elderly people.

Today you would find at that location the Victoria Chinatown Care Centre.

The last building on the site (before VCCC) was constructed by the Chinese Benevolent Association (CCBA) and in 1929 was lost in a tax sale to the City of Victoria. In 1930, the building was leased back to the

CCBA and operated as a convalescent home that was known as the "Chinese Hospital". During World World II the Centre was turned into a boarding house for elderly Chinese residents. In 1964, the building was renovated with generous donations received from many individual and organizations.

The sod turning for the present day Care Centre took place in February 1981. This historical moment occurred after the Victoria City Council agreed in principle to grant a 99-year lease, at a nominal rate, on condition a community care facility be built. One year later, the 31-bed intermediate care facility known as the Victoria Chinatown Care Centre was officially opened.

Since then, the Victoria Chinatown Care Centre has responded to the unique language and cultural needs of the elderly from Victoria's Chinese community for over thirty- two years. The care centre however is not limited to serving the Chinese community and is open for all communities. Local support is always appreciated as many costs are not covered by grants. With the community's on-going support, the Care Centre will continue to serve the needs of our community and provide quality care for decades to come. Those needs grow each year and are not fully covered by government funding. The Victoria Chinatown Care Foundation is the fundraising organization for those needs that are not covered by government funding.

*(Please note that some of the information regarding history is provided by an article written by Dr. David Chuenyan Lai)*

**Victoria Chinatown Care  
Foundation**

*Presents its*

**A Mid-Autumn Festival  
Celebration**

**Fundraising Dim Sum, Mooncakes,  
Tour or Tea Tasting Lunch**



**Date:** Saturday, October 5, 2013

**Location:** Don Mees Restaurant

**Tickets:** \$50 per person  
(\$25 tax receipt upon request)

The Victoria Chinatown Care Foundation welcomes you to its “A Mid-Autumn Festival Celebration”. This special thanksgiving event will raise funds for much needed lounge chairs for our Victoria Chinatown Care Centre residents.

Included as part of the event are your choices of tours of Chinatown (by John Adams, Chris Adams or Charlayne Thornton-Joe) or Tea Tastings at (Silk Road Tea)

**For Tickets contact the Victoria  
Chinatown Care Foundation Event  
Committee:**

Annette Quan , Chair

[Annette.quan@maunlifesecurities.ca](mailto:Annette.quan@maunlifesecurities.ca)

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**TOURS**

**Discover Chinatown Victoria; A  
Living Museum!**

Explore Canada's Chinese heritage first hand. Be brought up-close and granted exclusive access to the heart of Old Chinatown. Discover the ancient cultures that continue to enrich life here.



**TEA TASTING**

Whether you're a newcomer to tea, a tea aficionado already, or a connoisseur of wine, whisky or other spirits, this enjoyable and entertaining session will have you discovering things about tea you never imagined were possible!

The Chinese Tea Ceremony is the world's oldest tea ritual, and a fascinating technique that is one of the best methods for brewing tea, resulting in a superb cup of tea. It is also believed to bring blessings and good luck.

The Tea Tasting will be at Silk Road Aromatherapy and Tea Company with Tea Master, Daniela Cubelic.

