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## Publisher

This is the largest Pacific Rim Magazine ever. Since the magazine began in 1989, we've stuck with 64 pages full of enlightening, entertaining information on topics that connect Canada with countries of the Asia Pacific. In this issue, the page count has grown to 72.

You'll find the eight additional pages look different from what you've seen in Pacific Rim Magazine in the past. We've added two special sections, bound on opposite sides of the magazine. One of the four-pagers focuses on travel within Pacific Rim countries. The other section looks at the environment, comparing topics such as energy use and air quality among Pacific Rim countries and Canada.

Keeping with the environmental theme, the new sections are printed on recycled paper (the rest of the magazine is partially recycled). We've selected a paper that has a look and feel we hope will remind people that paper can be used again and again. We hope this magazine will be read again and again, not only by you but by your family and friends. Please enjoy Pacific Rim Magazine and pass it along.

**Elizabeth Rains**

## Editor

This issue of Pacific Rim Magazine is the first for my fellow editors and me, as it is every year for the students coming into the Publishing program. We have the unique opportunity to design, flesh out with words and images, and polish an entire magazine front to back, beginning to end.

This issue of Pacific Rim Magazine is also bigger than ever and, we believe, better than ever. More pages mean more space to demonstrate the skills we've acquired in this program—from writing to graphic design to production.

The colours, flavours, people and places we feature here were specially chosen to provide the most interesting, informative and eye-opening content possible for our readers.

It is a feast for the senses, best consumed over a lazy afternoon in a comfortable spot in the sun. As a perfect finish to the magazine, we have a refreshing cocktail recipe to quench your thirst.

Please savour every page of this issue and know that however satisfying it was to read, it was even more satisfying to create.

**Brooke Takhar**



## President

**David G. Ross, Ph.D.**

Less than one year ago, my appointment as President and CEO of Langara College was announced and last fall was the start of a new beginning for many of us.

I am honoured to be at an institution with a reputation as the leading undergraduate college in the region. Students know that by attending Langara they can obtain the quality education they need to advance their education and careers. We've grown to become a college with a full spectrum of recognized career, transfer and continuing studies programs. Langara also offers expanded baccalaureate degree offerings in nursing and business with concentrations in accounting, business and marketing. A new degree in recreation management will be starting this September, with more degrees in development.

With an eye to the future, we are working on ways to better serve our students in this knowledge economy. To provide direction for the next three to five years, the Langara community is currently developing a new strategic plan for launch in fall 2009. Broad input is integral to the development and implementation of this renewed direction. There has never before been this level and breadth of involvement to a planning process at Langara. We're working hard to build on our successes, provide relevant opportunities for our students, and map out a continued strong future for the college in ever changing times.

From all of this, Langara is serving more students than ever before, including an increasing number of international students. Our cultural tapestry provides opportunities for all of our students to create partnerships here and in other countries which will serve them well into the future. Access to Langara continues to improve with the opening of the Canada Line and the 49<sup>th</sup> Avenue—Langara Station later this year. Yet as Langara continues to find ways to better serve its communities, we still pride ourselves in offering small class sizes and low tuition levels relative to other post secondary institutions in the region.

I am proud of my association with Langara and look forward to championing our efforts to others. Our future looks nothing but bright.

This issue of Pacific Rim Magazine is dedicated to the memory of Keith Murray, who passed away suddenly last summer. Our Ad Sales Manager from the very first issue in 1989, his contributions to PRM are sorely missed. He was dedicated to his students, whom he taught to be excellent and courteous sales people for this magazine. Keith enjoyed golf, tennis, travel and animated conversations. He leaves behind a passion for teaching and an energy that will not soon be forgotten.

# PACIFIC RIM

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## Features

- 21** Journey to the Top of the World  
Taking on Mount Everest one step at a time
- 24** Importing Flavour  
Getting Pacific Rim ingredients from ship to shore
- 25** The New Grocer's Aisle  
Preparing authentic Asian fare in your own kitchen
- 28** Satellite Kids  
Learning in a land far from the apron strings
- 32** Golf Girl East & West  
On and off the links with local prodigy Sue Kim
- 36** Puncture Me Pretty  
Smoothing out wrinkles with pinpoint precision
- 42** Graffiti Streets  
Managing the creative vision of local graffiti artists

## Community

- 11** Chinatown Chic  
New treasures in an old part of town
- 12** Walk This Way  
Carfree Vancouver works to reclaim the city's concrete
- 14** 2010 Now and Then  
Vancouver's real estate market braces itself for the Olympic Games
- 30** The Kindness of Strangers  
A local family opens their doors to international students
- 50** Lights, Camera, Festival!  
Showcasing talent in the Asian-Canadian film industry
- 57** Immigrant Strong  
Transitioning to a whole new way of life





## Culture

- 8** The House of Visual Poetry  
Expressing Chinese culture through dance
- 41** A Beautiful Mind  
The vivid colours of Shu Uemura's palette
- 45** Faster, Thailand! Create! Create!  
Adding Thai flavour to the creative economy
- 48** Death by Cinema  
An in-depth dissection of Japanese horror
- 58** Big In Japan  
Exposing Japan to new musical experiences from a world away
- 62** Maid to Order  
Inside the curious world of Japanese maid cafés
- 65** Tremendous Twigs  
A guide to the art and etiquette of chopsticks

## Outdoors

- 46** Project Seahorse  
The little creature spurring on big change
- 52** Sayama Forest  
Keeping it lush and magical for generations to come
- 60** Science or Slaughter  
A careful look at the Japanese whaling problem
- 17** Globe-trotting
- 53** Environment
- 67** Dining Out
- 70** Parting Shot

# The House of Visual Poetry





## The fluid grace of Chinese dance

Words: Anja Konjicaniin Image: Norm Jone

It is 9:45 on a shivery, bright Sunday morning. A young woman interested in Chinese dance steadily approaches the front doors of The Lorita Leung Chinese Dance Academy. Suddenly, she comes to a stop. The woman appears frozen in time. A rainbow of dancers comes into her view; they glisten in photos of all sizes. Their beauty and elegance is reflected from the sunlit doors; the fluidity of their gestures is alluring.

A girl about the age of five arrives. Impatient for her morning dance lesson, the girl lets out an “Excuse me!” and rushes by the young woman. The dazzled woman, as if awakened from a spell, shakes away her trancelike state and follows the girl through the school doors into the world of Chinese dance.

The Lorita Leung Chinese Dance Company (TLLCDC) in Richmond, British Columbia, has collected many international awards and consists of many talented performers who use the art of dance to represent Chinese culture. The dancers are trained at the Academy, and it is through

their soulful dancing that Chinese tradition peeks.

In 1993, during the North American Chinese Dance Competition, the company’s dancers took home 16 first place awards. They’ve also won awards in Canada, China and the United States.

Lorita Leung, founder and Artistic Director of TLLCDC, and founder and Chairman of The Lorita Leung Chinese Dance Association, a non-profit registered charity, is well-known in China, Taiwan, Hong Kong and Canada as a choreographer, writer and educator. She began her dance career in China at a young age, studying ballet and Chinese dance.

In 1970, inside Leung’s Vancouver home, the Academy and dance company were born. “We started in the basement, having only five students,” says Leung. Today, the Academy is known for being the first Chinese dance school in Vancouver and one of the first Chinese dance schools in North America.

Now, with over 24 different classes per week, the teachers and the students are busy. “We

**TINY DANCER**  
Jennifer Ashley  
Chuang performs  
the Rainflower  
Dance, May 2008.

have a lot of performances all year round,” says Jessica Jone, Leung’s daughter and the school’s Vice-principal, teacher and choreographer. Jone’s early career in dance began with her mother Leung at the Academy. “I was exposed to Chinese dance since I was in the womb,” says Jone. “I was fortunate to make my career in dance exclusively.” The Academy’s teachers and choreographers, such as Leung and Jone, are some of the brilliant minds behind the scenic dances that inhabit the stage.

The Association, which sponsors the company’s performances and provides them with authentic costumes, organizes the North American Chinese Dance Competition. Competitors come from cities such as Houston, Seattle, Hawaii and Vancouver. The dancers perform a variety of styles: Chinese folk, classical and contemporary Chinese dance.

Three professional adjudicators attend, with two typically coming from China. “Adjudication is very important,” Leung stresses. “It’s a chance for the dancers to get



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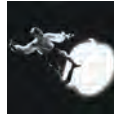
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feedback on their style, technique, what they did right and what they did wrong.” The event consists of a 50-piece dance. “This allows time to critique each student,” Leung adds. “There is a story behind the dance. It’s not like hip hop where one can pause anytime. We make enough time for the whole dance to finish.” It’s not just a competition, though, Leung adds. “We make friends and learn from each other.”

The mesmerizing costumes that the dancers wear during the performances complement the dances wonderfully, allowing the dancers to stand out on the darkened stage. The costumes are designed according to the minority — a term used to classify dances that belong to six percent of the Chinese population. They differ from one another as they originate from unique ethnic groups: Mongolian, Tibetan, Korean, Zhuang, Hui and Uyghur.

“Each minority costume is different,” says Leung. “We have a special designer and get the original thing from Beijing. Sometimes we draw the design according to the minority dance and ship it. The costume designer then matches 20 pieces and ships the finished piece back to us.” Previously worn garments can be viewed in the Museum of Civilization in Ottawa.

While the costume is important, a lot of work goes into the routine. The performers use techniques from the Beijing Dance Academy and the Chinese Dance Syllabus. In addition to the Chinese-Canadian choreography, the dancers also work with original dance pieces from China.

In many ways, Chinese dance is visual poetry. The routines have the power to unravel a narrative. A dance move, like art, seeks interpretation of its own. In turn, The Lorita Leung Chinese Dance Academy is more than a dance school: it is one of North America’s finest portals to Chinese culture. From folk to modern dance, the school’s enchanting pieces of cultural art continue to stun many spectators into breathless amazement. 🎭

Learn more. [www.langara.bc.ca](http://www.langara.bc.ca)





## Your guide to the new finds in an old neighbourhood

Words: Samantha Langdorf  
Images: Samantha Langdorf & Tony Hird

North America's second largest Chinatown is right here in Vancouver. It's an area rich with history that recalls the city's heritage as a hub for Chinese labourers who worked in the gold fields, coalmines and railways that established British Columbia's economy during the nineteenth century.

The Chinatown of today is more than just a historical landmark. Over the years, it has evolved into a diverse mecca of shops, restaurants and parks that are frequented by the equally diverse people who now call Chinatown home.

Its many attractions offer an affordable alternative to downtown Vancouver's escalating prices and diminishing parking spots. This guide will give you all the insights on what not to miss during your next visit down the Silk Road Route.



### 1 PEKING LOUNGE 83 E. Pender Street [pekinglounge.com](http://pekinglounge.com)

Peking Lounge is a Chinatown staple, featuring elegant home furnishings that fuse contemporary design with traditional Chinese antiques. The store's owners, Michael Bennett and Daniel Poulin, make frequent trips to China to acquire new pieces for their shop.



### 2 ERIN TEMPLETON 511 Carrall Street [erintempleton.com](http://erintempleton.com)

Since 2000, Erin Templeton's hand-crafted leather cuffs, belts and bags have been flying off the shelves of Vancouver boutiques. With the establishment of her own store in 2007, Templeton has expanded her offerings to include hats, shoes and vintage dresses.

### 3 WANTED 436 Columbia Street [wantedvancouver.com](http://wantedvancouver.com)

An environmentally responsible plant store that sells exotic plants and plant-care products in addition to home décor items crafted from recycled materials. Wanted also offers balcony design and installation as well as customized indoor gardens.

### 4 CHINATOWN NIGHT MARKET 100 Block of Keefer Street May 15 to September 6 Friday to Sunday 6:30 to 11:00 pm [vcma.shawbiz.ca](http://vcma.shawbiz.ca)

A weekly shopping spectacle that features live performances, games and martial arts shows in addition to over 100 stalls brimming with art, electronics and delicious snacks.

# Walk This Way

## The revolution is Carfree

Words: Meghan Matty Image: Samantha Langdorf

On September 22<sup>nd</sup>, millions of people across the globe celebrate World Carfree Day. It is an event to bring communities together by shutting down streets and intersections, letting people stake claim to the concrete their feet barely touch during the rest of the year. It shows us that our dependence on fossil fuels must change as our resources diminish. With this celebration comes hope that it can be possible to live car-free. But is it realistic?

In some cities like Venice this is already a reality. However, places like Beijing and Vancouver still primarily depend on cars to get around. What is holding so many cities back? For Beijing, the growing economy is a factor. Prosperity was once measured in owning a watch, sewing machine or bicycle. Now, it's measured in owning a sedan. In Beijing alone, car ownership went from 564,000 in 1993 to a staggering 2.3 million in 2005.

Ramses Rashidi lives in Los Angeles, but for 15 years he called China home. In 1995, he was helping to organize an event in Shanghai that introduced progressive architecture, building design and urban development. This is where he met Joel Crawford, the founder of carfree.com, and as Rashidi describes him, one of the unsung heroes in the Carfree movement. Crawford's models for car-free cities inspired Rashidi to promote Carfree Day in Beijing.

"The Carfree movement as a reactionary movement, especially in countries like China, doesn't have a great future because the government doesn't like that kind of activism," Rashidi says.

This made him set up strategies that promoted Carfree without making it an activist agenda. His initial thought was to reach out to government officials and make models of Carfree cities—writing ideas and concepts for the Chinese government on how to build cities for people, not for cars. He hired interns from local universities and discussed ways to bring awareness to Carfree, as well as working with the Chinese media in trying to create a new mindset for his vision of the future.

Beijing had its first Carfree Day on September 22<sup>nd</sup>, 2007. Many journalists reporting on the subject noted no real change in the traffic outside of the blocked-off areas. The notion of living car-free was not grasped by the majority. Will China ever accept the notion of going completely car-free? Rashidi doesn't think so. "It's like taking a child to a toy store and saying 'you can't have these toys,'" he explains. "In a culture like China, car-free doesn't make sense. They never had the opportunity for prosperity, and now that they do, they need to go through that honeymoon stage."

This, however, doesn't mean the event had no impact. The Chinese government launched a nation-wide campaign encouraging the population to use other methods of transportation to get to and from work in a week-long campaign that ended on Carfree Day. The government also brought back the car restrictions that were imposed during the 2008 Olympics: banning half the cars from the roads when the air pollution index reached 300 or

higher. This was only on a five-month trial basis from October 2008 to February 2009. Although it was a small step, it was a step in the right direction.

What about Vancouver? What is it doing to promote car-free living? Every Father's Day, Commercial Drive is shut down to cars and opened up to people. Last year more locations were added, with Main Street, the West End and Kitsilano becoming part of the celebration. Families, hippies and hipsters alike took in the sights with musicians, cyclists, stilt-walkers, vendors and happy people dancing in the streets.

Carfree has been an annual event in Vancouver since 2005, functioning under small location-based groups of volunteers. It works out so that it is not one person pushing forward an agenda, but rather a collective who strongly believe in the importance of moving towards being car-free and weaning ourselves off of fossil fuels.





They're working on philosophies that go much deeper and broader than deciding which streets to shut down.

Unfortunately, like Beijing, when Father's Day rolls around, there is still little visible effect on the streets that are not blocked off. It seems that, like Beijing, we are unwilling to step away from our vehicles. But with gas prices fluctuating, our economy falling and our fossil fuels depleting, perhaps Vancouver as well as the rest of North America will be forced to live car-free.

Naomi Steinberg, a board member of Carfree Vancouver, can appreciate the car as a tool and doesn't advocate for Vancouver to be 100 percent car-free. She does feel that having our access to traditional fuel compromised can be a terrific opportunity. Then it will no longer be realistic to ship food into urban centres, and the solution will have to be urban farming. "We need to start

producing our food locally, on a micro-scale in urban farms. It will create an enormous effect on our sense of community, our sense of dignity, the pride that comes with having a piece of land that produces food."

She gives the UBC farm and the Strathcona farm as examples. The UBC farm was established in 2000 and is the only working farmland in the city of Vancouver. "Things have to scale down, and when things are scaled down, it's much more imaginable to believe 'I'm a part of this, my choices matter, I have an impact.'"

In our global society, Rashidi wants us to look at the bigger picture. "What the automobile industry is doing to the earth is like what cancer does to a body. If there is overgrowth in our cells, we call this disease. It is not just a problem for the cells that are overgrown; it kills the whole body." Rashidi goes on to say that when an animal gets sick, it rests and doesn't eat,

allowing itself to heal. We are not allowing our global body to heal. "With one hand we are choking ourselves, and with the other we consume and are so happy to do so."

When hearing from both Rashidi and Steinberg, the ideas and strategies in making Carfree a reality parallel each other. The most important points are education, building awareness and opening ourselves up to the idea that everything is relative.

The future for Carfree Vancouver is an exciting one. In the years to come, they plan on expanding and having all of Vancouver involved. They are also working very closely with Vancouver's mayor, Gregor Robertson, who says he's devoted to making Vancouver "the greenest city in the world." What can they do to keep their message going? "We've got to make the revolution attractive," says Steinberg. "A beautiful muse is a deep motivator." ♻️





# 2010 Now and Then

## Predicting the Olympic impact on Vancouver's real estate market

Words: Danielle Heilman Image: Emily Pledge

Cities around the world compete to host the Olympics as an opportunity to showcase their different cultures and ways of life, and in the hopes the event will result in economic gain.

As Vancouver prepares to host the 2010 Olympics, many are speculating on the impact the event will have on our city's real estate market. But as the economies of Canada and many other countries have worsened,

it appears that the global recession might have the largest impact on our real estate market.

As of March 2009, the average price for residential detached and condominium properties in BC was down 14 percent from 2008. In that same time frame, the number of residential units sold was down 24.4 percent. Although it is never impossible to sell a home, the time has passed

where homes could be sold for unprecedented prices.

Matthew Collinge, a Vancouver realtor working for Royal LePage, explains that the negative turn in the city's real estate market began in the spring of 2008. He remains optimistic about Vancouver's real estate market for the long-term, predicting the price of the average residential home will continue to drop from the peak of the market, but at a slow pace.





Considering that prices in many parts of the Lower Mainland rose 90 to 110 percent during the upswing in the market, a drop in prices may not seem so unfortunate. But some worry the market will continue to spiral downwards and post-Olympic home prices will be even lower than feared.

Collinge says any effect the Olympics have on Vancouver's real estate market will be negligible.

**ATHLETE ABODE**  
Olympic Village  
under construction  
at False Creek  
South.

"The forces that affect the real estate market, like the market's cycle and the economy, are just so much bigger than the Olympics. The exposure the city will receive may have some long-term positive effects, but I would not expect any immediate post-Olympic real estate boom."

In China, host of the 2008 summer Olympic Games, the real estate market is also falling. Many Chinese believe the

financial crisis is more to blame for the drop in their real estate market than the Olympics, and most still expect to see a good long-term return on their investment despite the present shaky situation. The real estate market is expected to resume its climb after a period of adjustment, but at a more reasonable and sustainable rate.

Despite this adjustment, investment in the Chinese real estate market is up from 2000. Prices, more than anything, are impacting the negative stance of prospective homebuyers in China. As a way to encourage them, the minimum down payment required for first time buyers was recently dropped to 20 percent.

In Canada, credit markets tightened somewhat, eliminating the opportunity to purchase with no down payment as of October 15<sup>th</sup>, 2008. This option was only available for about two years, but according to Collinge, "Low down payment mortgages will always be an option for people trying to enter Vancouver's real estate market," because prices in our city are inclined to stay high.

These higher home values have made many local homeowners very happy, as long-term investments in Vancouver real estate still seem to be a sure thing. Kate and Justin Chipperfield have lived in Vancouver for nearly 10 years and own a house in the city. They watched prices rise as they began their house-hunting process and ended up paying more than they wanted to.

But in the few years that they've owned their house, its value has nearly doubled. They expected to make money on their house in the long term, but had no idea the type of growth the market would experience so quickly after they bought.

The Chipperfields do not necessarily see the extreme rise in home prices as sustainable. Previously in their central Vancouver neighborhood,

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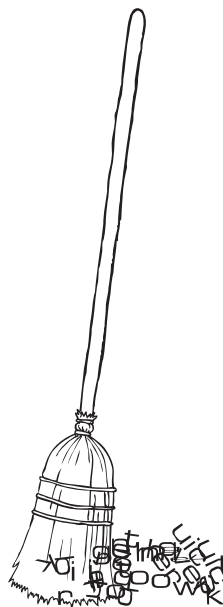
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homes would go on the market Friday and be sold Sunday. Now, houses “just aren’t selling at all,” claims Mr. Chipperfield. Although he and his wife envision more of the same negative market slide in the next year or two, not all would agree.

Those who have planned their futures and purchased their homes as long-term investments, like Eylem Sonmez, are less likely to feel the negative effects of recession or the market crash. Sonmez believes prices will rise again sooner rather than later, but people are waiting for the market to stabilize before buying into it. Sonmez and her husband Tamer Alev own two homes in Vancouver with a total of four rental suites, plus their own upper floor suite.

Natural geography may also help keep Vancouver’s home prices high. Sonmez feels the city is naturally limited in terms of boundaries, leaving little room for expansion unless growth continues east. This is a sentiment echoed by Collinge. As prices do fall, he points out, certain markets are going to be the most vulnerable, including condominium complexes grouped in the same area, and suburban family complexes and developments.

Vancouver’s skyline full of cranes proves that development continues in the city, as it does across the globe. Some are taking advantage of falling prices to invest at a lower cost and then waiting for the market to turn around. Some expect a price correction after the dust has cleared from the Olympics, but others suggest our real estate market will begin to turn around this summer.

We don’t have to wait very long to see exactly what effects, if any, the games are going to have on the Vancouver real estate market. Whatever the outcome, the City of Vancouver, whether affordable or outrageous, will continue to be a popular and preferred place to live. ☛





# PHILIPPINES

**Population** – 87,955,000

**Climate** – Generally humid and tropical.

**Capital** – Manila

**Languages** – English and Filipino  
(based on Tagalog)

**Time zone** – 17 hours ahead  
of Vancouver

**Currency** – Pesos (PHP)

\$1 CAD = 38.64 PHP

Visa and MasterCard are widely accepted, and ATMs are available in all city centres. There are also many HSBC branches in the Philippines. When travelling outside the city, it is recommended to use pesos, the Filipino currency.

## As a matter of fact

The Philippines is known as the text message capital of the world. Each day 350 to 400 texts are sent by approximately 35 million cell phone users. This is more than the total daily text messages sent in Europe and the USA combined.

**Tourist attraction** – Taal Volcano, in Tagaytay City, was once one of the largest volcanoes in the world at a height of 18,000 feet. Today, however, it is one of the world's smallest volcanoes due to numerous eruptions. Its ridge allows tourists to see an extraordinary view of the mountain filled with lava. The volcano sits on the island Luzon, which is on a lake. In addition, there is yet another lake within the volcano's crater, creating Volcano Island. This curious image of a volcano inside of another volcano lures many tourists from around the world.

**Good to know** – Common greetings in English are "Hi," "Hello" and "Good Morning." Some Tagalog greetings include "*Kumusta ka na?*" which means "How are you doing?" and "*Mar ming sal mat ho*" meaning "Thank you very much." Business is formal and friendly. Conservative dress is expected when visiting homes, churches and places of business.

**Tipping** – A 10 percent tip is advisable but not necessary.

**Visa** – A Canadian passport valid for at least six months after the date of entry is required. Also, possession of an onward or return ticket is needed. Canadians can stay up to 21 days without a visa. For longer stays, one should apply for a visa at the Embassy of the Philippines, in Canada, or apply for an extension at immigration offices in the Philippines.

**Vaccinations** – Individuals who are over one year of age and are coming from countries with a risk of yellow fever transmission are required to have a yellow fever vaccination certificate.

**Transportation** – The two domestic carriers are Air Philippines (PAL) and Cebu Pacific. Transportation is also available by bus, taxi, ferry and railway. More rural forms of transport include jeepneys (customized army jeeps left from World War II), *kaleas* (horse and carriage), tricycles and *bancas* (wooden outrigger boats). The main seaports are located in Manila, Cebu, Davao and Iloilo.



Top: An overhead view of Banaue, on the island of Luzon.

Bottom: The rice terraces of Banaue.

Images: Shari Riley

Words: Anja Konjicanin

Design: Samantha Langdorf





**Population** – 4,500,000

**Climate** – Humid and warm all year. Increased rain from November to January.

**Capital** – Singapore City

**Languages** – Cantonese, Mandarin, Malay, Hokkien, Teochew and Tamil. English is widely spoken in business.

**Time zone** – 16 hours ahead of Vancouver

**Currency** – Singapore Dollar (SGD)  
\$1 CAD = 1.24 SGD

There are branches of the Royal Bank of Canada.

**As a matter of fact**

Singapore is one of the 20 smallest countries in the world.

**Tourist attraction** – The Fountain of Wealth is the largest fountain in the world. Located in Suntec City's commercial district, its construction is truly a marvel. The base of the fountain is tucked underground. It covers an area of 1,683 square metres, and it mimics the palm of a hand. The fountain is encircled by buildings that form the hand's fingers. Ground level reveals the fountain's bronze ring, which is a complete circle. The fountain represents a ring inside a palm, symbolizing the possession of wealth. The water's flow, towards the inside of the fountain's ring, symbolizes fortune and is said to bring luck to all those that are near. At night, a laser show makes the fountain glow. Surreal and unique, the Fountain of Wealth truly provokes a sense of astonishment.

Top: The view across Jurong East.  
Bottom: A grid of apartment buildings near Chinatown.  
Images: Feng Yikang



**Good to know** – A \$500 fine is given to anyone who smokes in a public place. Smoking at food stalls and on the street is allowed as long as it is properly taken care of – putting your butt in a bin is highly recommended. Chewing gum on the Mass Transit Railway (MTR) system or littering will earn an on-the-spot fine.

**Tipping** – Discouraged. In restaurants, a 10 percent service charge is added to the bill. Tipping in hotels, bars, taxis and coffee shops is to be avoided.

**Visa** – Not required. It is given on arrival.

**Vaccinations** – Unnecessary. However, it is important to keep routine vaccinations up to date. Travellers who have previously visited Asian countries that carry a yellow fever risk are required to provide proof that they have been vaccinated against it.

**Transportation** – It is very easy to get around Singapore, as there are many taxis, buses and trains.



# SOUTH KOREA

The island of Solmaymuldo.  
Image: Kat Kiddell

**Population** – 48,456,369

**Climate** – Summer season brings hot, humid weather. Between June and September is monsoon season. Winter reveals cold and freezing temperatures; thus, spring and autumn are the most enjoyable seasons in South Korea.

**Capital** – Seoul

**Language** – Korean

**Time zone** – 17 hours ahead of Vancouver

**Currency** – South-Korean Won

\$1 CAD = 1196.17 Won

Citibank allows a broad range of banking services. For an ATM transaction, an account with a Korean bank is required.

## As a matter of fact

On the first night of the new year, many South Koreans hide their shoes. It is believed that a ghost will come down and try all the shoes on. If the ghost finds a pair it likes, it will take them, and the owner of the missing shoes will have bad luck for the whole year.

**Tourist attraction** – Myeong-dong Street is a stylish shopping area in Seoul. It attracts over two million visitors daily. Its string of boutiques keeps the cuckoo-for-fashion crowds on the lookout for the latest trends.

**Good to know** – It is highly recommended to avoid tap water, unbottled drinks and iced beverages.

**Tipping** – Not customary. However, one may leave a tip if exceptional service was received. The majority of tourist hotels and restaurants add a service charge to the bill.

**Visa** – Canadian citizens require a Canadian passport that is valid for at least six months beyond the date of the expected departure from South Korea.

**Vaccinations** – Unnecessary. However, it is important to keep routine vaccinations up to date.

**Transportation** – Subways, buses and taxis.

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**Population** – 64,632,000

**Climate** – Tropical. High both in temperature and humidity.

**Capital** – Bangkok

**Languages** – Thai and English

**Time zone** – 15 hours ahead of Vancouver

**Currency** – Thai Baht (THB)

\$1 CAD = 28.85 THB

Credit cards are widely accepted in big cities, and ATMs are found throughout Thailand.

#### As a matter of fact

Thailand is bigger than the United Kingdom, Austria, Iceland and Belgium put together.

**Good to know** – When swimming in coastal areas, watch for riptides and poisonous jellyfish. When shopping, make sure that companies are reputable before buying valuable items. Also, gambling is illegal.

**Tipping** – Usually reserved for taxi drivers, airport and hotel porters. At restaurants, a 10 percent service charge is often added to the bill, making a tip unnecessary. However, if it is not already added, a 10–15 percent tip is appropriate.

**Visa** – All visitors must have a valid passport. Canadians staying less than 30 days do not require a visa.

**Vaccinations** – Yellow fever vaccination is required only if you are coming from a country where the disease was present. It is recommended that travellers have current immunizations for hepatitis A, polio and tetanus.

**Transportation** – Bangkok has a large city-bus system and a sky train. Cars, taxis and motorcycles can be rented. In addition, the State Railway of Thailand runs well and is convenient.



**Tourist attraction** – *Wat Traimitr* (Temple of the Golden Buddha) was not always a famous temple in Bangkok. In the beginning, it was a temple like many other ordinary buildings of worship scattered throughout the city. In the 1950s, the land surrounding the plaster statue of Buddha was purchased by the East Asiatic Company and the statue was to be removed. Being too heavy for the crane to lift, the figure fell. As the rain tapped a melancholy tune, the Buddha statue was left behind. On the following day, a golden sparkle attracted a few monks walking by. Soon after, the plaster was removed, unravelling what to this day still remains a mystery: a 3.5 metre Buddha cast, containing 5.5 tons of gold was discovered. While it is assumed to date from the Sukhothai period when Buddha treasures were often hidden from invaders, the origin and how it got to Bangkok remains unknown. Today, the Golden Buddha can be seen in the *Wat Traimitr* temple and is a popular attraction in Bangkok's Chinatown.

Top: Tea being sold in Pai, a small town in the mountains of Northern Thailand. Bottom: Phi Phi Island in Krabi, off the west coast of Thailand.

Images: Erin Sinclair

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# Journey to the Top of the World



## An inspiring climb up Mount Everest

Words: Kyle Martin Jones Images: Brian Jones

The windless day provides a spectacular view down onto the snow-covered peaks of Makalu, Kanchenjunga, Cho Oyu and Lhotsi — four of the tallest mountains in the world. Clouds are forming over the plains of Tibet, more than 8,000 metres below. It is 9:30 am May 25<sup>th</sup>, 2008. Twelve hours after leaving Camp IV, Brian Jones, John Furneaux and Sébastien Sasseville, along with four of their Sherpa teammates, have finally reached the summit of Mount Everest.

The May 2008 trip was the first Everest attempt for each of the Canadian men. Canada West Mountain School owner and

operator Brian Jones started planning this trip in March 2007 with Rob Hill. They have been working to reach the highest summits of each continent to raise awareness for Crohn's disease and other intestinal illnesses. Hill has successfully climbed six of the seven summits, and Everest is his final challenge.

Along with Jones and Hill on this trip were four other climbers: Sébastien Sasseville from Montreal, who became the first Canadian with type 1 diabetes to summit Mt. Everest; Darrel Ainscough, a Canada Post worker who has climbed four of the seven summits; Erik Bjarnasson,

### A VIEW TO A THRILL

A glimpse of Mount Everest from Kala Pattar — the most accessible point to view Mount Everest from base camp to peak.

a firefighter from North Vancouver who lost nine of his fingers on Mt. Logan and is encouraging and inspiring people with mobility issues to get out into the mountains; and Wayne Browning, a 71-year-old from California who loves to climb. John Furneaux joined Jones as a guide; Dave Sarcone came along as Hill's videographer; and eight trekkers (mostly friends and family of the climbers) accompanied the team to Base Camp.

When putting together a trip that will last more than two months, it is vital that team dynamics are positive. Team members do not always meet each other before trips although they



#### ROCKY ROAD

Clockwise from top: Brian Jones in front of Everest's main summit.

A Sherpa being blessed in a *puja* ceremony: Piles of prayer rocks carved by Buddhist monks.

Opposite page: Yak herder's stone and slate homes.

are encouraged to attend training sessions. Most of the climbers taking part in the 2008 Everest expedition also climbed Cho Oyu together in the spring of 2007.

Before leaving, everyone trained hard, some of them in unexpected ways. "My biggest training of all was eating! I had a mission to gain as much weight as I could before Everest, which is quite hard for me," explains Sasseville. "I have been to Nepal many times and lost a lot of weight from high altitude mountaineering. In the end, I gained 10 pounds and lost close to 20."

Each individual had his own way of getting fit: personalized gym workouts, cycling, snowshoeing and hours of skiing. While Jones says he would not suggest scrimping on physical training, it isn't the most important part of the slow climb — the acclimatization tends to be a bigger issue than strength.

The majority of the logistics for their trip were taken care of by Himalayan Guides Nepal, a company based out of Kathmandu. Iswari Poudel, the Managing Director, flew to Vancouver to meet with Jones and arrange the specifics of ground support, including transportation, porters, Sherpas, food and gear.

They made their way individually to Kathmandu at the end of March 2008, and on March 27<sup>th</sup> they flew as a team to Lukla to begin the nine-day trek to Base Camp. They hiked for five or six hours each day, stopping in the evenings to explore the villages they passed through.

They stayed in tea houses along the way and were enchanted by the hospitality of the Sherpa families and Nepalese people they met on the roads. There were no cars, but they often had to wait in traffic of

yaks and porters going between villages with supplies.

They stayed no more than a night in most villages, but spent three days each in the larger towns of Namche Bazaar and Dingboche in order to properly acclimatize. It was in Namche Bazaar that they caught their first real view of the great *Sagarmatha*, the Nepali name for Everest.

"There's a reason people have attributed the Himalayas as a place of the gods. It's inhuman. There is so much energy, but it has nothing to do with the people. The people there are humble. They are very accepting of the mountains, and not fearful." Jones's first view of the mountain gave him the feeling that it was doable, but he was impressed by the sense of power and history. "You really realize where you're standing and how many people have stood there before, looking





at the same view — and really, nothing has changed up there.”

For the last leg of the climb in the higher altitude, the team had seven Sherpas. Sherpas do more than carry gear—because of their extensive knowledge of the mountain they are heavily involved in the planning and decision-making process.

There is a mix of Buddhism and Hinduism in Nepal, and most of the Sherpas follow one of these religions. Because of this, many of them will not take anyone who has not been blessed past the ice falls. So on April 13<sup>th</sup>, Jones and his team gathered around a sacred fire and raised prayer flags. All of the team members, along with the gear, food and supplies, were blessed by a *lama*, a Buddhist holy man, in a traditional *puja* ceremony.

After this it was just a matter of acclimatizing by making trips up and down between base camps. During the wait time, both Hill and Browning had to leave the team due to health issues. Once the rest of the team was ready, and permission was given to go above Camp III, they headed for the summit. They left Camp IV (7,960 metres) at 8:45 pm on May 24<sup>th</sup>.

At around 8,250 metres both Ainscough and Bjarnasson decided to turn around, feeling it would be unwise, and potentially

dangerous, for them to continue past this point. The risks associated with the altitude and cold are serious, and recognizing that is the best way of preventing tragedy.

Jones, Furneaux and Sasseville continued on with some of the Sherpas, reaching the summit of Mount Everest at 9:30 am on May 25<sup>th</sup>. They spent half an hour watching the sun work its way higher into the sky, taking pictures and celebrating their accomplishment. The four-and-a-half hour descent was uneventful. Everyone made it back to Kathmandu, and subsequently home, safely.

When asked about their favourite parts, they all agreed that the expedition was an incredible experience. For Furneaux, the best part was that everyone came home with great memories and no close calls. “Whether we sat on the summit or made it to Base Camp, the number one goal is that we have fun and return to our loved ones.”

Climbing the highest mountain in the world is an adventure filled with physical challenges, but also with kind, generous people, cultural experiences and amazing views.

It does not take superhuman strength or amazing technical abilities—if it’s something you want to do, you just need to have the drive and the patience to make it happen. 🧗

## OLYMPIC OBSTRUCTION

In March, notice came from China that the Tibet side of Everest would be closed for the 2008 season to allow the Olympic torch relay to proceed without protestors. Nepal then confirmed that it would be restricting climbers, and at the beginning of April, permits were still not being issued on the Nepal side of the mountain.

In the Khumbu Valley of Nepal—the pathway to Everest Base Camp—villagers are especially reliant on trekkers and climbers for income. When word got out about the possible closure of Everest, thousands of protestors showed up in Kathmandu to voice their disapproval.

In the end, climbers were not allowed to go beyond Camp III or sleep beyond Camp II from May 1<sup>st</sup> to 10<sup>th</sup>. Communications were restricted at Base Camp and above to avoid negative media attention, and a man found with “Free Tibet” paraphernalia was deported.

The situation during the 2008 season was uncertain, but with successful negotiations between team leaders and various governments, the season was still a success for many teams, including Jones’s.



# Importing Flavour

## How one local merchant brings Thai to your pad

Words: Anthony DeBoer Image: Millie Kuyser

How sad would you be if your pad Thai came without a side of coconut rice, or the waiter informed you the restaurant had run out of peanut sauce for your spring rolls? You rarely stop to think that those unique ingredients of your Asian dish must pass through numerous hands before they can arrive assembled and steaming in front of you.

The whole process of importing starts where the ingredients are produced—one of the Asian nations around the Pacific Rim. The goods are loaded into a container, which is then piled on a freighter and sent on its approximately 20-day oceanic crossing. When the container hits our shores, the fun begins. Actually, the word “stressed” better captures the atmosphere surrounding the arrival of the goods.

Thai United Food Trading Ltd. is a busy place to behold. Upon entering the approximately 13,000 square-foot warehouse, you’re greeted by two huge freezers gaping wide with their ragged plastic strips dangling freely. It’s easy to pick up on the mood that emanates from the walls around you—a strained heaviness, a feeling of being under-the-gun. This is one of those businesses that never stop because it feeds an insatiable appetite: the grocery stores and restaurants of the Lower Mainland.

One of Thai United’s long-standing customers is T&T Supermarket, the largest Asian supermarket chain in Canada. And if you are sitting down to dinner at one of the countless Asian restaurants in Vancouver,

### BOXED GOODS

Shipping containers full of exotic Pacific

Rim goods sit stacked and ready to be unloaded.

there’s a good chance Thai United supplied at least one of the ingredients.

Every which way you look in the warehouse you are surrounded by loaded skids ready to be delivered or ones that recently arrived in shipping containers at Port Metro Vancouver or Deltaport. On these skids you will find such fare as coconut milk, palm sugar, rice and 5-Star, an emerging energy drink that is beginning to make a name for itself among the popular brands.

The busiest men in the place are brothers Tommy (Director) and Bobby Keomany (Marketing Executive). While their titles may sound like they work in primarily executive or managerial roles, the Keomany wears many hats and regularly



get their hands dirty in the warehouse. Thai United is a family-run business and if you look a little closer, you'll see that the smiling petite Asian lady driving the forklift is actually Tommy and Bobby's mother. This is the nature of the food importing business.

Containers arrive almost every day. "Some days there will be only one, others none, and yet other days there could be three or four containers," explains Tommy about how his days unfold. There is no usual workday at Thai United, as every day brings new challenges to overcome, such as competition, the fluctuating Canadian dollar, and the constant need to seek out new accounts and establish positive relationships with new customers while maintaining good relations with the existing accounts.

Clipboard in hand, Bobby Keomany inspects everything that comes through Thai United's bay doors, which could be one of 1,000 different SKUs (stock keeping units). Containers arrive, delivered by independent trucking companies, and are unloaded and stored in as organized a place as possible — a challenge when every square foot is already filled from floor to ceiling with loaded skids.

Accuracy is so important, Tommy Keomany stresses, "We have to make sure everything is 100 percent correct." If the contents of the container are not correct, or items are missing, accounts can be lost because you cannot follow through on a promise.

If you worried about the ingredients of your Asian-style meal today, believe that many others have spent numerous anxious hours over it as well. For the Keomany family, constant care is what makes them successful, even if it does often exhaust them. They know that if they keep restaurants and stores well supplied and looked after, Thai United Food Trading Ltd. will continue to prosper. And most importantly, you will never miss out on your side of coconut rice. 🍚



# The New Grocer's Aisle

**Recreating your favourite Asian restaurant dish at home has never been easier**

Words: Thomas Boie Rasmussen Images: Millie Kuyser

The downtown location of T&T Supermarket lies on the border of Chinatown, and at first glance it looks like any supermarket you would find in Vancouver. But with a closer examination, the differences become clear.

When you step through the doors and look left, enormous fish tanks stretch high towards the ceiling. Handwritten signs on the tanks read, "Live Bull Head," "Trout" and "Lemon Sole" as fish swim listlessly back and forth. Below the tanks, mounds of mussels and clams lay dormant in trickling pools of water. Above the tanks, men and women in aprons set their gaze eagerly toward their customers below.

Moving into the butcher section, familiar items pepper unfamiliar sights. Chicken feet,

pork ears, pork heart and pork tongue might be considered odd in Safeway, but in T&T they are typical stock items that lay wrapped and refrigerated awaiting the right patron.

The canned and dried goods department carries the Asian equivalents of western provisions, but these packages look very different. Here, bags of noodles sport colourful graphics and foreign words screaming for your attention; around the corner an extensive selection of marinades suitable for Asian cooking sit bottled and ready to go.

The produce department has all the basics that any good supermarket would carry, with the added bonus of bitter melon, lotus root, jicama and hachiya persimmons.

As the Asian communities in greater Vancouver have increased in numbers, so have the Asian restaurants and supermarkets. As non-Asian Vancouverites started to expand their taste palate to include various Asian cooking styles, people naturally wanted to make Asian food at home. This resulted in more people seeking out particular ingredients for their home cooking — many of which can only be found in certain stores, like T&T.

Jacob Edenloff, a long-time Asian food enthusiast, can attest to this desire to recreate restaurant favourites at home. Once inside a store like T&T, Edenloff was exposed to many new foods, and in turn, inspired. “I love how they are completely different from our own supermarkets, but they’re perfectly acceptable for your standard shopping,” he says. “They have everything you would normally want with the added bonus of the unfamiliar items that make it exciting.”

Some people discover Asian cooking at the source. Chris Rae, a communications professional in Vancouver, fell in love with Korean food while living in Busan, Korea, for two-and-a-half years. After returning to British Columbia from Korea, Rae missed many things he had become accustomed to while abroad.



**T & T TASTES**  
Clockwise from top: Asian salad selections. Canned goods precisely stacked. Seafood at its freshest. Previous page: Colourful flavoured drinks from across the Pacific Rim.

“I definitely got addicted to a lot of foods while living over there and needed to get my fix when I came back. That’s how I got into my weekly H Mart routine.”

H Mart is a Korean supermarket chain with locations across the United States and Canada, one of which is at the corner of Robson and Seymour Street in downtown Vancouver.

Steve Sorko, also known as Spicy Steve, is a television show host who has been called “the guru of Southeast Asian cuisine.” He has been exposing people in the greater Vancouver area to all that Southeast Asian cuisine has to offer since 1993. In addition to his work in television, Sorko teaches cooking classes to people who want to make the dishes they enjoy in restaurants at home. “Szechuan and other forms of

Chinese cooking are more popular and a lot of people are trying kitchen pastes, or trying to get the authentic ingredients to make food spicier because spicy food is so popular today,” says Sorko. On his website, Spicysteve.com, he offers up cooking tips, recipes and how to make your Asian-style home cooking as authentic as possible.

For those of us adventurous enough or budget-conscious enough to attempt Asian dishes at home, supermarkets like T&T and H Mart are the prime destinations for ingredients and inspiration. These Asian markets, now real competition for Safeway and Save-On-Foods, will continue to thrive as they meet the needs of a city embracing the diverse, delicate and delicious tastes of Asia. 🍴





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# Satellite Kids

## The makings of a global education

Words: Julie Kim Images: Tina Krueger and Julie Jones

### LAYERS OF LOVE

A family vacation photo projected onto Hung brings him closer to long-distance kin.

Summa (Hung) Sriprachya-Anunt's parents want the best for him. They want him to be happy, healthy and to have the best things in life. Hung's parents try to give him a head start in life, whether it's offering personal advice or educating him for his future career. How far are parents willing to go in order to give their children an advantage over the rest?

With the boom in the Asian economy, more parents from China, Korea, Japan and Thailand are willing and able to send their children to study abroad. Over the past 10 years, the number of international students coming to Vancouver to study has grown fivefold.

These kids have been labelled Satellite Kids, a term coined by Professor Johanna L. Waters to describe foreign students sent to study in Vancouver. While the kids take advantage of the educational opportunities, both parents continue with careers at home in the east.

According to Dr. Laurie Anderson from the Vancouver School Board's International Education Program, international students come from 20 different countries around the world and

about 65 percent come from Asia. Vancouver has an appeal to Asian families like Hung's because they feel it's safe and less distracting than other cities.

Hung, now in his final year of high school, has been away from his home in Bangkok since he was 15 years old, studying at Point Grey High School in Kerrisdale. His parents live in Bangkok and his two siblings study abroad.

Overall, it has been a positive experience for him, but he does mention a disconnection with his parents. "They probably still think I am not really mature, or I'm like still a kid and my thinking is still not developed." By sending him to study abroad at a young age, they've asked him to grow up quickly on his own. Yet emotionally and mentally, they treat him as a child. This cultural shift in assimilation is often unobserved by the parents of Satellite Kids.

In most Asian cultures, the American Dream is education. It is strongly believed that graduating from a good university will result in a stable career and great financial success. This type of thinking stems from Confucianism that emphasizes the importance of

education for moral development, which many Asian cultures and governments embrace.

The Satellite Kids coming to Vancouver are all assigned counselors to look after them in the schools they attend. The international students also have access to the Vancouver School Board (VSB) staff counselors, as well as multicultural home school workers for any kind of support they may need coping with the challenges of studying abroad.

Aside from the obvious physical separation of the family unit, Dr. Anderson mentions the biggest problems for many students have been homesickness and cultural adjustments, like food and the western classroom environment. Some students, depending on their home country, adapt quickly.

Vancouver schools encourage independent and critical thinking and in-class participation. Dr. Anderson mentions how hard it is for some of the international students to open up to the concept of being asked their opinion in class, rather than simply being told what to think and learn in school. Giving the kids this type of respect, and responsibility of maturity and



opinion, generally takes some time to get used to, but in the end the students end up embracing this new freedom.

Hung recommends his experience to other international students thinking of studying in Canada, "It's not too much about getting a better education, but you really learn how to live independently and manage your free time, and it gets you to be a good thinker. If I was back in Thailand, I would still be pampered."

The VSB receives several hundred foreign applicants per year and rejects half of them because they don't meet their standards. Dr. Anderson states that international student applicants need to be above average academically in their own country, with no significant learning or behavioural problems. Beyond that, the school board looks at report cards for the current and past two years. The applicants must also be able to afford the \$12,000 tuition fee, mandatory medical insurance and other fees that minimally total \$24,000 per year.

International students have become good business for Vancouver's economy. The VSB's budget is \$450 million a year. International students bring in \$12 million, about three percent. "We don't really rely on it, but

it helps. All the money goes into hiring teachers," says Dr. Anderson.

International students also help educate Canadian children by bringing in another culture and experiences to their own backyards. International students enrich the school's cultural makeup and help local kids become global citizens by seeing how these students study and live. By welcoming international students, they also help showcase Vancouver to the rest of the world through word of mouth, proudly sharing the quality of life and the quality of the schools here.

Being Canadian is being multicultural; it's about having experiences from around the world right here at home. It's about tolerance and understanding and being open to the global community. In order for us to compete with the world and keep up with the globalization of the economy, we need to understand it and learn about it, starting with the youth.

As we open our doors to international students for a better life, they open doors to theirs by enriching our world with different ways of thinking and understanding, just by living next door. 🌱

#### HUNG'S JURY

Hung with his Vancouver classmates. Left to right: Punit Shah, Pom Dindenome, Charlie Payne, Nicholas Wells, Keith Ong and Hung.

## THE KINDNESS OF STRANGERS

Words: Laura Woods

Education First (EF), a worldwide non-profit organization dedicated to breaking down barriers of language, culture and geography through international education and exchange, has been placing foreign students with North American host families for over 40 years.

Laurie Crosby, the BC Coordinator of EF's Educational Homestay Program, says the parents who send their kids overseas "want their child to experience the world in a safe and rewarding way. Many people realize that we're a global economy, and need to know not just the language of another country, but their culture and habits."

Ros Hansen and Bruce Morrison welcomed four girls from Hong Kong, aged 15 and 16, into their South Surrey home last summer. Hansen recalls, "There was a lot of joy and love and laughter that happened in this house when they were here. I'm not a traveller, so it was like bringing the world to my home."

Hansen was amazed that with all the wonders of the Lower Mainland they experienced, the thing the girls marveled at the most was a simple sunset. Living among Hong Kong highrises and smog, the girls had never seen the kind of sunset Canadians find commonplace.

On the girls' last evening in Canada, when the moon came up, Hansen told the girls, "Tomorrow night when you're looking at the moon, you'll know that we're looking at the same moon." "No," they responded wistfully, "We don't see the moon."

"The things we take for granted were the highlights of their trip," Hansen says. "I think I'll always remember that sunset and that moon." 🌱





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# Golf Girl East & West

## Golf prodigy Sue Kim shows the world her drive

Words: Trevor Kluge Images: Kyler Vos



On May 23<sup>rd</sup>, 2008, at the Richmond Country Club, Sue Kim looked up at the 15<sup>th</sup> hole scoreboard. She was one off the leaders. After the 17<sup>th</sup> hole, the leaders were in the clubhouse with a one shot lead and Kim knew she would have to birdie the final hole to force a playoff.

Pressure crept in on the 18<sup>th</sup> tee. Kim's playing partner, Jessica Potter, offered Kim her lucky golf club armadillo head-cover to ease the tension. Kim played the hole perfectly and made a 15-foot putt for the birdie. On

the first playoff hole Kim made another long birdie putt to tie the leader Sarah Tiller and eliminate her other rival, Susan Choi.

Tiller and Kim made par on the next hole. The pair moved on to the 18<sup>th</sup> hole, now Kim's favourite hole in the world. Tiller missed her chip shot.

Kim stood over her ball and thought, "I have nothing to lose." The gallery silently watched her ball roll towards the hole. The putt was perfect and she made the birdie. The gallery erupted.

Kim had just made history; she was the first amateur to win an event in Canada's professional women's CN Tour. Kim's first thought after winning was, "Yay! Can I go now? I have to catch a flight."

Sue Kim is only 17, but this past summer she proved she is Canada's most promising woman golfer. Not only did she win at Richmond, she won the next CN Tour event in London, Ontario, and the British Columbia Junior Girls Championship. At season's end the CN Tour





awarded her Player of the Year, Amateur of the Year, and the Order of Merit.

At the Kim home in Langley, British Columbia, two ceiling-high bookcases flank the fireplace. Trophies cram the shelves in a jaw-dropping display of success. The golf game may come easy to the petite Korean-Canadian, but she has sacrificed, faced pressures and overcome disappointments to get to where she stands today.

Kim first picked up a golf club at age eight. While living in

Seoul, South Korea, her parents did not want to hire a babysitter so she went with them to the driving range. Kim quickly started to play tournaments but the pressure was intense. "I got sick of it. There is a lot of pressure in Korea playing in tournaments. They don't talk at all. It's kind of scary," she recalls.

She quit two years later. "[My parents] are really hard on me. That's why I get frustrated sometimes and that's why I quit for a year," she confesses. Speaking in Korean her mother explains,

#### **DIFFERENT STROKES**

Sue Kim teeing off at Langley's Redwoods Golf Course, and proudly displaying her CN Canadian Women's Tour 2008 Player of the Year trophy.

"I pushed Sue because she had talent even though she didn't practice much." Her mother's foresight would be rewarded when Kim started to play again.

Kim gave golf another chance in 2002 at age 11, when her family moved to Vancouver. Canadian tournaments were enjoyable for her because playing partners were friendlier. "Here you're friends; you just talk all the time. It's relaxing."

Golf became her passion and started to take up all of her free time. She has such a full schedule



of school, daily practice at the driving range and regular tournaments that she has little time to socialize with friends. Her only socializing is during her weekend golf at Redwoods Golf Course in Langley with her friends Jess, Pam and Steph. These are sacrifices she feels are necessary to achieve her goal of making the LPGA tour.

Kim's 2008 summer was hectic. She was a member of the Canadian Women's Amateur team, and the practice sessions and travel maxed out her schedule. "Honestly I was home twice. Two days. For packing."

Many teens can only dream of summers full of foreign travel, but for her it can be a grind. "You just get sick of hotel life. You just want to be home in

your own bed," she confesses. Because she is playing tournaments everywhere she goes, the only time to rest is during flights. Unlike most teenagers, by the end of every summer she looks forward to the start of school.

Kim found friendship and role models of various ages and experience on the Canadian Women's Amateur team. Teammate Mary-Anne Lapointe, a Canadian Golf Hall of Fame inductee, took care of Kim on the road. "I like to be babied," she laughs.

She looked up to teammate Laura Matthews ever since they played at the 2005 Canadian Amateur, which Matthews won. "It's kind of ironic because I was like, 'She's a great player. I wish I was like her. I'm never going to meet her in life.' And then I just got to know her so well," Kim exclaims.

Matthews was supposed to be Kim's future coach at Oklahoma State University but, much to Kim's disappointment, she resigned in October 2008 for unknown reasons. "Nobody was going to take care of me like she was going to take care of me," she sighs. She had high expectations for Oklahoma State University, "We were going to be the best team," she boasts.

Two weeks after Matthews resigned, Kim had to commit to another school. When the recruiting process had begun a year earlier she was excited. "You get all this email and mail. When you first get it you're happy because people are interested in you. They know that you're alive," she says.

After the initial novelty had worn off there were endless forms and questionnaires to fill out. She toured the schools that she seriously considered, where coaches promoted the benefits of their program. All of the trips to the driving range, the hours on the putting green and physical conditioning had earned her full scholarship offers but Kim was cautious. "Some of the coaches are so fake. They tell you all these lies," she says.

Leila Chartrand, a University of Southern California alumnus and golf team captain, understands how Kim feels. "They definitely paint an amazingly bright picture," she says. Kim was also concerned with some coaches' idea of team success meaning sacrificing a player's individual development. Chartrand agrees, "Every coach has one thing in mind: They want to get the most out of you in those four years."

Kim eventually committed to the University of Denver, a small private institution of 5,000 students where she plans to study business. "I think graduating from college and getting a degree will help me a lot with a fall back," she says. Phil Jonas, who coached Kim in 2008, believes her game is not far off her dream of the LPGA. "Right now she's fairly close. She probably just lacks a little bit of power because she's quite small," he says.

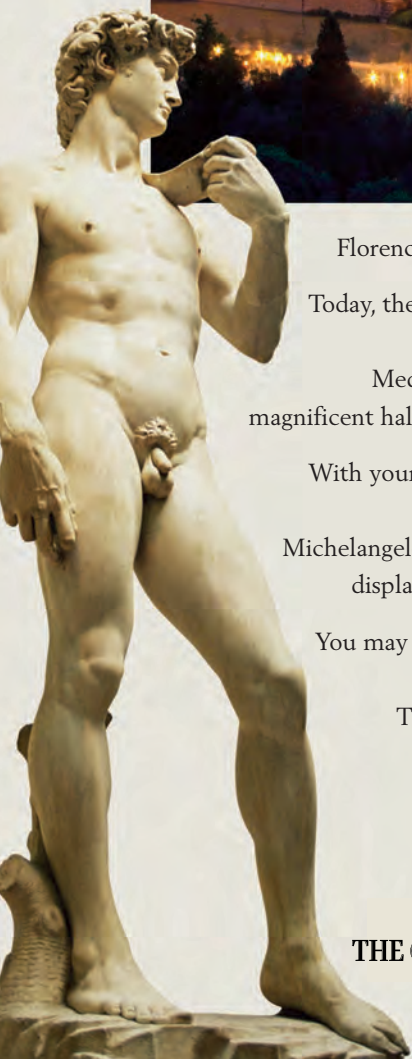
Chartrand feels that a player of Kim's ability will have to decide if she is regressing by staying in college. "I'd be very surprised if Sue Kim stays all four years," Chartrand says. Jonas warns, "If you're not doing well at school that puts a lot of pressure on your golf." Kim will have to balance her academics and golf game if she hopes to earn her degree and experience more LPGA events like her trip to the Canadian Open in 2008.

The summer of 2009 looks to be another busy one for Kim. Selected again for the Canadian National Amateur Team, she will travel to more foreign places, and sleep in hotels far away from her family and friends. By the end of the summer, she will probably be sick of the grind.

In September, she will move to Denver and begin the next step in her journey. When asked if the sacrifices and hard work have been worth it, Kim says, "Yes. I'm living for the future. I'm living a life of meaning." If the past is any indication, odds are when Sue Kim looks up at future scoreboards, her name will be on top. 🏌️



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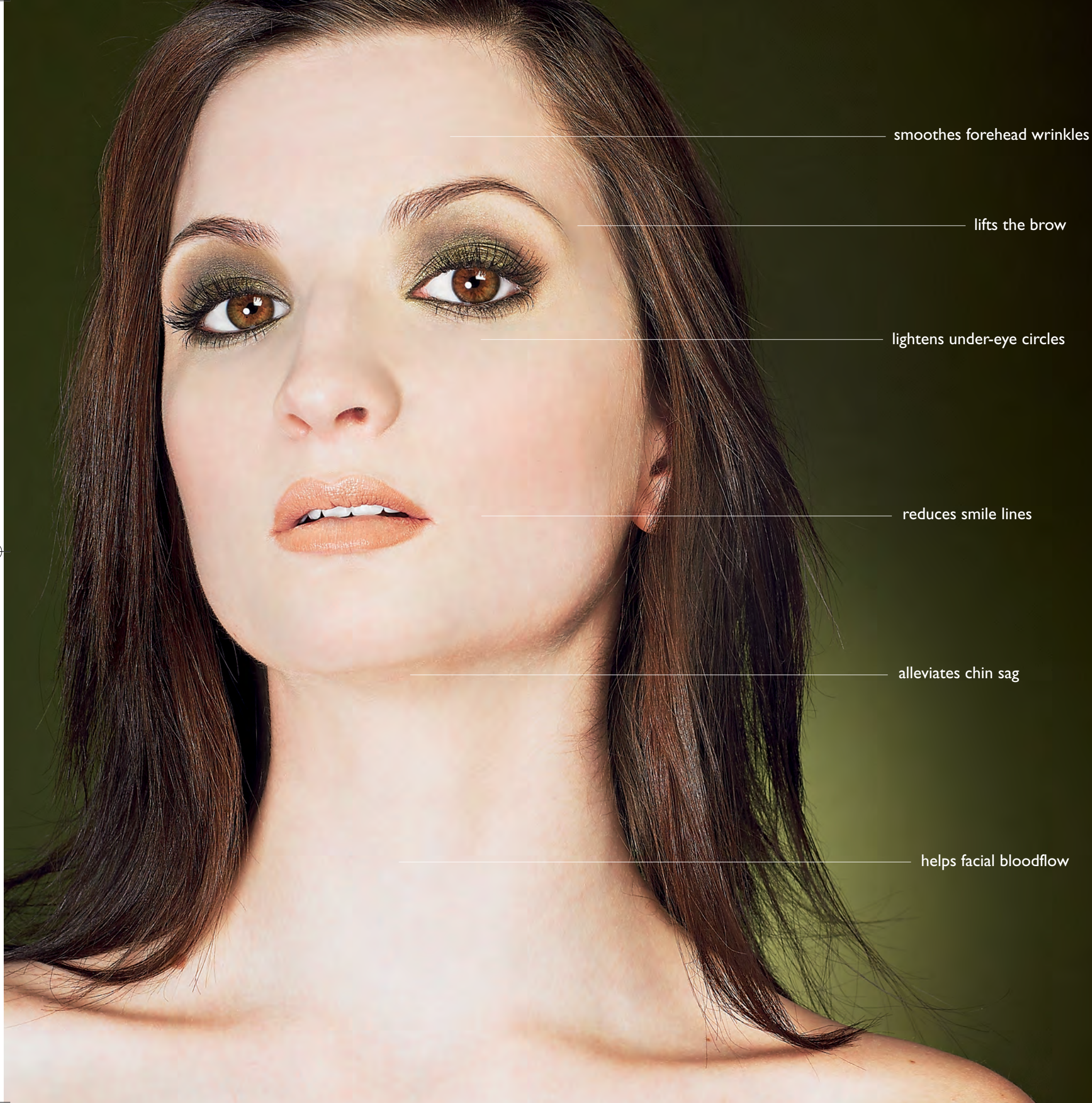
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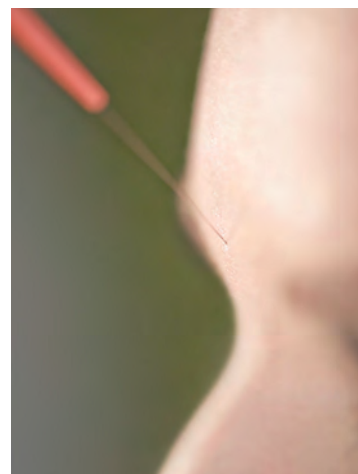
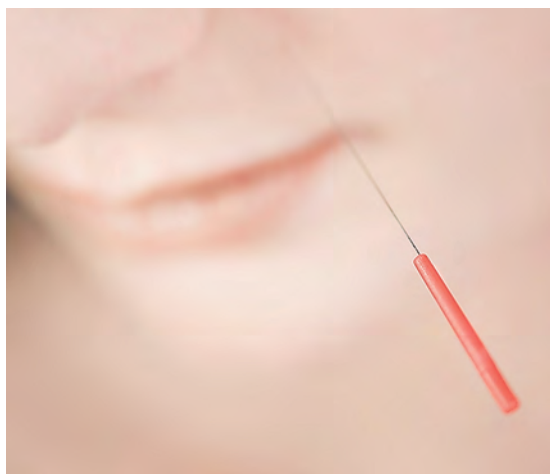
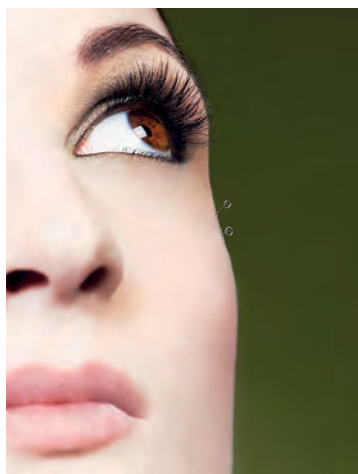
# Puncture Me Pretty

An ancient pain-relieving treatment sets its sights on the wrinkle

Words: Brooke Takhar Images: Shane Oosterhoff

Society's obsession with youth makes us do curious things. To keep the unwelcome claw marks of Mother Nature off our faces we slather on expensive creams, eat anything billed as a "super food" and sit in front of the mirror willing double chins to disappear. Currently, the most popular answer to visage fatigue is Botox, with over three million treatments estimated annually in North America. For those of us who can't fathom the idea of having tiny pricks of poison injected into our foreheads, cheeks and other expressive parts, there is now a kinder, gentler and non-surgical option to combat the aging process: cosmetic acupuncture.





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The bad news is that there are still needles involved; the good news is that they're hairline thin. The basic practice of acupuncture involves the insertion of tiny needles into any one of hundreds of predetermined points on the body, all mapped out and verified over thousands of years of practice in China.

Many channels begin or end on the face while others have internal branches that go to the face. With this knowledge, a cosmetic acupuncturist knows how to specifically effect the face while also treating the underlying factors that contribute to the aging process.

The life force energy *qi* (pronounced *chee*) is at the heart of the philosophy of traditional acupuncture. According to a famous Chinese proverb, "Where *qi* goes, blood flows." Acupuncture grew out of the theory of two principles: yin and yang. It is believed that these two forces act in our bodies the same way as they do out in the world and must be balanced to bring harmony and health.

Disease or discomfort is an imbalance of these two principles in which the *qi* is blocked and unable to circulate. Acupuncture clears the channels, letting the *qi* circulate, bringing back balance and restoring health.

With western culture tending to cherry pick the best of other cultures' food, style and mannerisms, it's hardly surprising this ancient Chinese pain-relieving ritual has been adapted into a new form of cosmetic treatment.

But we aren't the first to do so — improving physical appearance using cosmetic acupuncture harkens back over 800 years ago to the Sun Dynasty when the emperor and empress's concubines used it to maintain their youthful looks and vitality.

Interestingly, it was originally used in North America for patients with facial muscles paralyzed by Bell's palsy or a stroke. So effective was the treatment that it easily segued into a measure for anti-aging and beauty.

The use of acupuncture in cosmetology, especially in

reducing and preventing wrinkles, has garnered great attention in Japan, Hong Kong and Sweden. A quick flip through the Vancouver Yellow Pages under "Acupuncture" proves it has now attracted attention in our fair city. Nearly every advertisement showcases cosmetic acupuncture in large attention-grabbing script. This treatment has definitely enchanted Vancouver.

One attempted interview was waylaid by a waiting room overflowing with patients, bumping our meeting time from 10:00 am to never.

My next attempt was successful and led me to practitioner Pardeep Dherari. He revitalizes his patient's faces in an office on a quiet street in Kerrisdale, Vancouver.

Dherari became interested in acupuncture when his mother used it to help ease her sciatica after various western techniques had failed. Trained under Virginia Doran, a US-based recognized expert in the field of facial rejuvenation, he speaks

about the practice with obvious passion and knowledge.

Dherari's clients range from those in their early 30s seeking preventative measures, to ones in their mid-60s willing to try something different in the war against wrinkles. "Cosmetic acupuncture is a powerful treatment," he explains. "It's not just the cosmetic impact. Yes, it does make you look better but, wow, you feel energized." When asked how it measures up to Botox, Dherari says it's not a fair comparison. "I cannot get rid of the wrinkle exactly, but I can minimize the depth of it."

Typically, his patients notice a change in their face and skin after three treatments, and he notes that with everybody's energies so different, it's only logical that the number of treatments and their outcomes will vary.

After escorting me from the comfortable waiting area to a padded table in a private room, Dherari gathers his first tool, "the Cadillac of needles," and begins. As an anti-bruising pellet dissolves under my tongue, he carefully swabs a patch of skin, then with a gentle tap, inserts a needle. Swab, tap, insert, repeat.

I breathe deeply, calm as he describes the purpose and significance of each placement. Yes, I am getting a cosmetic treatment, but I also need needles in my legs and feet to help keep me grounded. With the volume of blood in my face being stimulated, it would be a disastrous finish to the treatment if I stood up, then immediately fell flat on my new face.

He firmly gathers the loose skin clinging to my chin and manipulates it upwards, rolling

and pushing it up into my scalp, and plugs a few more needles in. After all the needles are in almost painlessly (the one between my eyebrows and the one in my chin provoke some eye watering), Dherari turns on a heat lamp to warm the ones wiggling in my legs and knees, leaving me alone for 20 minutes with the instruction to "Just relax." Physically, the sensation is hardly noticeable. The needles I felt going in give off a dull tingle, but the rest I soon forget about.

Lying flat on my back with 70 color-coded needles quivering in my face, ears, neck, hands and legs is not a typical way to pass a Sunday morning, but the gentle soundtrack of CD-generated waves crashing, combined with the splash of car tires in the rain outside, has me relaxed and present. After nearly going cross-eyed trying to look at the red needle bobbing at the end of my nose and desperately willing the itch to subside, I submit and close my eyes.

Traditional acupuncture patient Jodi Greene has twice-weekly visits to the Active Life Health Clinic to help with her arthritis, the most common ailment treated by acupuncture. After years of pain and trial-and-error with traditional medicine, she decided to try a non-medicinal option during her first pregnancy.

Two years later, she is confident with her decision and thrilled with her treatments, comparing visits to a day at the spa. "I go, get the needles stuck in me and fall asleep drooling. Acupuncture is a miracle worker." When asked if she would consider a cosmetic

acupuncture treatment, she replies, "Absolutely."

"My [first time] patients may be nervous, but once they get into it, they are relaxed," explains Bijan Doroudian, another Vancouver practitioner of cosmetic acupuncture. He saw the cosmetic side of acupuncture start to explode in the last five to ten years, and also received instruction under Virginia Doran to help diversify his business. He believes that for optimal results, like most self-care regimes, the earlier the start the better.

Unlike Botox, with cosmetic acupuncture he can maintain the integrity of the patient's face, keeping it "still natural looking." His average client is living holistically with a careful eye on the changing landscape of their face.

One of Doroudian's clients, Daniela Schwab, fits that description perfectly. A petite blonde in her early thirties hailing from Switzerland, she's been living in Vancouver for the last year and a half. Back home she describes the traditional practice of acupuncture as "booming," using it herself to help ease lower back pain.

Once in Vancouver, on the recommendation of a friend, she approached Doroudian about cosmetic acupuncture. "I always wanted to do something preventative for my face, my wrinkles. I had bad acne when I was younger. But I didn't want to start Botox because it looks so artificial."

Schwab went for 10 treatments over five months, a schedule Doroudian recommends for the best results, and she can't profess enough her love for the experience.





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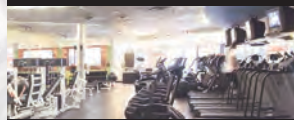
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“The good side effects were not only the lessening of wrinkles and acne, but I slept much better. I felt relaxed. I felt younger.” Migraines that she’d struggled with decreased, and friends took notice, looking closely and commenting on the freshness and fullness of her face. She recommends the treatments 100 percent, and not just for cosmetic reasons. “It motivated me to not drink that much coffee anymore, to eat healthier. It motivated me to change my whole lifestyle.”

As my first treatment wraps up, Dherari comes back into the room and I pretend I wasn’t almost asleep. He gently extracts all the needles, plops them into a tray, and gives me a strong facial massage that nearly lifts me off the table. This will help distribute the lactic acid that has rushed to my face due to tiny muscle tears, he explains, but more importantly, it feels wonderful. As I’m left to slowly get up, roll down my jeans and fix the bird’s nest my hair has become, I breathe deeply and walk out of the office feeling light and delicious.

A 1996 report in the International Journal of Clinical Acupuncture reported that among 300 cases treated with cosmetic acupuncture, 90 percent had marked affects with only one course of treatment. So how did I fare?

Once in my car, inspecting my face in the rear-view mirror in the harsh morning light, I go through a mental checklist of the cosmetic acupuncture claims: Improvement of elasticity of facial muscles? My cheeks do seem pulled higher and my eyebrows are floating closer to my hairline. Leveling of wrinkles? The smile lines parenthesisizing my mouth are less pronounced. Skin becoming delicate and fair? Over the next week, my complexion is akin to that of a young child—my blush sits abandoned. Overall rejuvenation? Yes, absolutely. You can call me vain, or call me shallow, but please call me a convert to cosmetic acupuncture. ♡



# A Beautiful Mind

## Shu Uemura's colourful life and legacy

Words: Jing Zhou Image: Courtesy of shu uemura Canada

While most people's perception of makeup is to apply unnatural products to their skin to conceal imperfection, Shu Uemura believed "beautiful makeup starts with beautiful skin."

Shu Uemura was a talented child who originally had no intention of becoming a makeup artist. In Japan, most makeup artists were female and there were no male makeup artists.

When Uemura was 20 years old, he was in the hospital recovering from tuberculosis. According to Tatyana Shkityayeva, the Product Manager of shu uemura Canada, "He spent a lot of time reading while he was in hospital. At that time, he realized that he appreciated beauty and women so much." Naturally, Uemura decided to pursue his career as

a makeup artist to help women become more beautiful.

He entered Tokyo Beauty Academy as its first male student and experienced his first film makeup in *Joe's Butterfly* in 1957, which was partially produced in Japan. He then moved to Hollywood to break into the biggest film business in the world. His first break came in 1962 when he substituted for an ill makeup artist on the film *My Geisha*, in which he transformed Shirley MacLaine into a Japanese geisha. As a result, Uemura received huge praise in the film industry and soon became one of Hollywood's favorite makeup artists.

Uemura established Japan Makeup Inc. in 1967, which later changed its official name to shu uemura cosmetics in 1983. Inspired by an oil-based makeup remover product used in the film industry, he created his first cleansing oil, called Unmask Cleansing Oil, in 1960. Shkityayeva explains, "Shu Uemura believed skin cannot purify itself. Cleansing oil can effectively remove makeup, as well as any other unwanted skin residue, leaving skin in natural balance."

At the same time, Uemura is considered the first makeup artist who took makeup to the level of artwork. He started his Mode makeup collection in the 1960s; one of the most recognizable products being the handmade false eyelashes made of lace, feathers and many other unique materials.

Uemura passed away in December 2007 from pneumonia. Instead of the incense sticks and white chrysanthemums that are traditionally used, his funeral had candles in red glasses and red roses to say farewell to the person who appreciated beauty most in his life.

After Uemura's death, his apprentice Kakuyasu Uchiide replaced him as the International Artistic Director and continues on Shu Uemura's journey of exploring the beautiful possibilities of the connection between nature, science and art. ❷

### HANDS ON BEAUTY

Shu Uemura presents one of his vibrant makeup brushes.



# Graffiti Streets

Changing the public perception of graffiti one mural at a time

Words: Tony Smerek Images: Kyler Vos



Gathered together in a room, a group of graffiti artists discuss plans for a large piece that they will spray onto city-owned walls. Directed by a veteran artist, they plan the work in detail, knowing that they will have as little as one day to complete their vision on the underside of the Granville Street Bridge. It is an expensive endeavour that will require hundreds of dollars worth of paint. Luckily, the city of Vancouver is footing the bill.

In 2002, Vancouver started the Graffiti Management Program, an initiative involving a number of methods aimed at controlling the burgeoning problem of graffiti in the city. One method involves a by-law that encourages

property owners to remove graffiti as quickly as possible if they fall victim to vandalism.

Upon receiving notice from the city's Property Use Inspector, victims have 10 days to remove the graffiti. If they fail to comply, they can become victim yet again — this time to a fine of \$100. "Since the by-law was put in place, we have never fined anybody because we get a very high rate of compliance," informs Daniel Paquin, the program's Anti-Graffiti Coordinator.

This remarkable level of cooperation is understandable considering another of the Graffiti Management Program's initiatives: supplying paint to remove the graffiti. In a partnership with

ICI Paints, the city provides two gallons of paint, brushes and rollers to aid in the removal.

"There are even large warehouses that I'll give 20 gallons of paint to if they're going to paint over their graffiti," says Paquin, not wanting the fine going to the undeserving. There is less of a chance of graffiti returning if it is removed quickly. Graffiti artists want their work to have longevity and are less inclined to target places where they know their work will be taken off as soon as it's put up.

Another part of the by-law is a fine for the graffiti artists themselves. Upon apprehending a graffiti artist, the police have two options: they can press mischief





#### UNDER THE BRIDGE

Above left:  
One of RESTART's  
collaborative murals  
under the Granville  
Street Bridge.

Above right:  
Mentor Milan Basic  
at his Downtown  
Eastside studio.

charges or they can give the artist a by-law ticket. The ticket is for a minimum of \$500 and can be issued more than once for repeated acts of vandalism.

Graffiti artists wanting to explore their creativity, but not their financial and legal limits, can consider participating in another method the city has for controlling graffiti: the RESTART program. The four-day program takes place over two weeks and involves youth that have been caught red (or green and blue)-handed.

It provides discussion on the effects of graffiti on the community, and the organization of a group project creating a mural on a city wall. Members of the Business Improvement Association (representing victims of vandalism), the police department and other facilitators are on hand.

On the first day of the program the participants discuss the theme of the mural and what sort of imagery they will use. The production of the mural is completed on the final day of the program, showing the collective creative vision.

Community can be an important motivator for young graffiti artists, who often find camaraderie with other artists. That's why one of the most essential facilitators is Milan Basic, an accomplished artist born and raised in East Vancouver, who acts as RESTART's Graffiti Mentor.

Basic's position allows him to act as a middleman between inductees and city officials. As someone who once painted graffiti illegally, Basic can understand the outlook of young graffiti artists. "Generally, youth



have a really strong sense of entitlement, right? Like it's their right to tag this wall, and I know that because I've been there. That's why my role is important there because I was one of them, you know? I come from graffiti."

Basic is also familiar with the need for recognition that many young graffiti artists feel. While Basic was attending a high school art class, his instructor refused to believe that the work he brought into class was his own. No longer taking art classes after this experience, he had his talent recognized elsewhere — by his peers.

Basic recalls a time in his youth when an established graffiti artist that goes by the tag name KREWZ invited him to start spray painting. KREWZ

found a sketch Basic had done of chrome-styled letters at a mutual friend's house and questioned who had created the drawing, showing an interest in his work that was neglected by Basic's art instructors.

He recognizes this as a motivator for today's youth to start spray painting, though he believes there is a divide between this generation of graffiti writers and the last. "I was more into the artistic side of it. You know, nowadays most kids do graffiti because they're into getting their name up," says Basic, who thinks that youth are misguided in just trying to be prolific. "Anyone that has no skill can do that, so it doesn't mean anything. Whereas for the generation of graffiti writers that I





painted with, it was about a style, and it was about technical skill.”

Basic demonstrates his street-developed technical skills in the program and shows troubled youth that they can make a career out of their creativity. He shows them that they should consider doing commissioned work rather than work that can be disregarded as annoying vandalism. Using graffiti as a springboard, Basic is now creating film sets, fine art and his own commissioned murals.

Basic encourages participants to approach graffiti-damaged businesses with sketches and ideas. He believes that if some of these young artists had an opportunity to work with a willing client then graffiti in general would improve. “Why not embrace graffiti so that the quality of graffiti will become something beautiful instead of just this chicken scratch?” asks Basic. “And why is it like that? Because that’s all the time they have to do it. They’ve got five seconds to do this thing and get away so that they can get up on the wall.”

It may be difficult to know which business to approach about creating a mural, which is why the Graffiti Management Program has another initiative known as the Mural Program. This program compiles a list of artists, most of them former graffiti artists, that property

owners can pick from to create a mural on their building. The subject of the mural is discussed with the property owner and the management program before it is created to ensure that it’s suitable. If the mural is to be painted somewhere other than ground level, the program provides the artist with the appropriate training to make sure it is done safely.

Artists involved with the program are inspired by all of the opportunities presented to them. “It shows me that there are possibilities out there and tons of opportunities,” says Scott Sueme, a 22-year-old graffiti artist raised in Vancouver. After six years of experience with graffiti, Sueme voluntarily became involved with the program after getting into trouble with the law. Sueme is passionate about graffiti and can speak at length about some of its finer details that may be missed by the typical annoyed citizen.

It is in getting spirited young graffiti artists like Sueme to see the merit of working with the city instead of against it that the Graffiti Management Program shows its most significant advances. A strictly authoritative response to graffiti is hardly as effective as a method that leaves the city, business owners and graffiti artists happy. ㊦

#### SO SUEME

Graffiti artist Scott Sueme in front of one of his colourful pieces. Embellished artwork on top of photograph also by Sueme.

#### GRAFFITI IN JAPAN

It is a common misunderstanding that graffiti is a strictly North American phenomenon of walls spray-painted with intricate signatures. Graffiti in a less constrained sense is the dissemination of ideas into the community through unsanctioned markings. Modern graffiti is a global development reaching all corners of the world, developing differently in different regions.

North American graffiti found its origins in New York City. In Japan, graffiti was used in the thirteenth century to help pass judgement on a crime. In a public trial called *rakugaki kishō*, people that knew about the particulars of a crime were encouraged to leave anonymous information in the form of graffiti.

Graffiti was also a method for the Japanese to criticize or comment on their government. Markings were often left so that the views of citizenry could be apparent to people in a time when mass communication was difficult. This practice proved problematic for some rulers such as the shogun Tokugawa Yoshimune (1716–1745), who had to ban graffiti because of heavy criticisms against his rule. It’s clear that throughout history there have always been those that oppose graffiti.

# Faster, Thailand! Create! Create!



## Nurturing the creative economy in Thailand

Words: Cody Skinner Image: Courtesy of TCDC

At its busiest, it's hard to find a seat in the resource centre of the Thailand Creative and Design Centre (TCDC). Between high shelves filled with books and tall windows looking over Bangkok's ever-growing cityscape, long tables illuminated by computer screens and designer desk lamps are crowded by fashionistas and design geeks.

Peeking over their shoulders, one finds architectural blueprints, dress designs and typographic layouts. Professionals vie for elbow space with students, starving artists and ad executives. The atmosphere buzzes with creative energy, energy those individuals who are running the show at TCDC hope will serve a greater purpose.

The centre opened its doors in 2005. It is one of many initiatives created by the Thai government's Office of Knowledge Management and Development. "We learned it is difficult to compete with countries like China and India because of the cost of labour and materials," explains Apisit Laastroglai, Managing Director of TCDC. "So the government tried to find out how to upgrade. We don't want to only produce the products, but to be a part of the idea."

The centre is a 4,500 square metre facility, located on the

sixth floor of the Emporium shopping centre in Bangkok's business district. It houses a library with over 25,000 titles. There are meeting rooms, an auditorium, an exhibition hall that showcases international design works, an export business consultancy and a branch of the New York-based Material Connexion, which houses over 4,500 samples of materials that designers may use in their creative process.

TCDC's objective is to act as a bridge between entrepreneurs and designers in order to benefit Thailand's creative industry and the country's place in the global creative economy. It adds Thai flavor to the popular design figures, one of the centre's strongest strategies. "We want to find out the trends of the creative economy and the potential strengths of Thailand," says Laastroglai.

The creative economy, as defined by the United Nations Conference on Trade and Development, is the "cycle of creation, production and distribution of goods and services that use intellectual capital as their primary input." Simply put, it is an intersection of arts, culture, technology and business.

Thailand does not need to look far for inspiration. Creative

industries have been nurtured for decades in China and figured strongly in its 2005 five-year plan. That same year, China was calculated to be the world leader in creative goods exports, \$47 billion worth of which were classed as design goods, ranging from fashion and jewellery to interior and graphic design.

China's example is exceptional. Although Thailand ranked a respectable fifth place among developing countries for creative goods exports, the sales of goods ranging from traditional handicraft and fine arts to modern fashion, graphic and interior design translated to a more modest \$4.3 billion US.

David Throsby, an Australian economist, claims some amount of faith is also needed to nurture the creative economy. "It may seem the creative arts are doing all sorts of crazy things, because that's where creative ideas and innovation come from, so don't worry that it may not seem to have any particular economic relevance," he stated in his closing remarks to the International Forum on Creative Economy in Gatineau, Quebec, March 2008. "It is a process which, through this curious business of the osmosis of ideas, of the movement of ideas, is necessary to sustain the creative economy." ■

### INNOVATION STATION

Inside the bustling resource centre of the TCDC.





# Project Seahorse

## A tail of marine conservation

Words: Amy Potvin Image: Shari Riley

With a horse-like snout and a curly tail, the seahorse is not your typical fish. It swims upright, using its dorsal and pectoral fins to move slowly through the water. Depending on the species, a seahorse's body may be bumpy or covered in spines. Seahorses can also change colour, like a chameleon, to blend with their surroundings.

Among sea grass and coral on the edge of oceans, monogamous couples parade about, tails entwined, in a daily courtship ritual. When the seahorses' dance is done, they part. At the right time of year, a closer look at the male might

reveal a belly swollen with tiny offspring; seahorses are one of the few species in which the male becomes pregnant.

Dr. Amanda Vincent is the founder and Director of Project Seahorse and the first person to study the seahorse in its natural environment. Project Seahorse, an initiative based out of the Fisheries Centre at the University of British Columbia in Vancouver, works to conserve the marine environment by trying to sustain seahorse population levels.

Vincent discovered the intense global seahorse trade while wandering through Berlin.

**MR. MOM**  
A pregnant male seahorse photographed at the Vancouver Aquarium.

"I saw an electronic billboard scrolling across one of the major plazas in Germany that said, and I translate literally, 'Seahorses: the most valuable export from the Philippines to help men with weak tails.'"

This discovery led Vincent to interview fishers in Asian Pacific Rim countries, where she discovered a wide range of uses for seahorses. Traditional Chinese medicines sometimes include seahorses to treat ailments ranging from asthma to incontinence. They are also sold live for recreational aquarium use or dried out and sold as keepsakes.

Seahorses are harvested using various methods. Some Filipino fishers venture into the water at night, plucking seahorses from the ocean. Shrimp trawlers, “the most evil of the lot,” according to Vincent, use gigantic nets to rake the ocean floor, scooping up everything in their path. Trawling destroys the animals’ habitat and seriously threatens seahorse populations.

Project Seahorse approaches the daunting task of conserving the world’s marine ecosystems with a balanced and realistic perspective. The group views the world as an onion with the seahorse at the centre, surrounded by six layers: habitat, fishers, family and community, regional government, national government, and international relationships.

Each layer affects the layer below, and all of them put pressure on the tiny seahorse. Project Seahorse recognizes the need for change at each of the six levels in order to effect any change for the seahorse, and has ongoing projects at each level beginning with the seahorse itself.

Vincent is a leading expert on seahorse biology — it is difficult to find a study of seahorses that is not at least partially credited to her — and her expertise is central to understanding the core of Project Seahorse’s onion world.

Identifying different species of seahorses is difficult because some are able to dramatically change their appearance by changing colour or growing long filaments from their bodies. Vincent set to work clarifying the number of species that actually existed, narrowing what was once thought to be 200 types down to 34.

Work at the habitat level includes various no-fishing zones established in the Philippines that are organized by a separate branch of the project — Project Seahorse Foundation for Marine Conservation in the Philippines. “We work with the fishers, miners, dredgers, coastal developers and the polluters to see

whether we can assist them to change their behaviours, or to take advantage of new opportunities. In most cases, they know the problem; they’re just not sure how to address it,” says Vincent.

The group does not try to force anyone to change their beliefs or behaviours. “We make it a rule never to promise and never to impose,” Vincent states. “If we’re not wanted, we don’t go in. When we do go in, we can’t promise any outcomes because we’re not in control of the situation. All we can do is say ‘Here are some opportunities.’ We realized some time ago that people don’t react very well to being shouted at, and they don’t react very well to being threatened.”

Filipino fishing communities are making good use of these opportunities. The Foundation and Project Seahorse cannot keep up with the flood of requests coming in for new no-fishing zones in the Philippines: up to 30 sites are waiting to be implemented once resources and political support are available.

The major organization regulating the international trade of wildlife is the Convention on International Trade in Endangered Species of Wild Fauna and Flora. CITES (pronounced *sit-ees*) is composed of 175 countries that have agreed to follow specified trade regulations in order to minimize the threat to endangered species.

CITES has protected some species of elephants, rhinoceros and parrots for more than 25 years, but seahorse trade was not regulated until 2004. “Eventually we broke that log jam by getting three-quarters of the countries to agree to control the export in seahorses. So, for the first time ever, marine fishes of commercial importance came under the convention,” explains Vincent. “Now every country that exports seahorses must certify and guarantee that the export does not damage or threaten wild populations.” 🐠

## WHAT CAN YOU DO TO HELP CONSERVE THE OCEAN?

### *Modify your eating habits.*

The SeaChoice website (Seachoice.org) provides a downloadable wallet card with three colour-coded categories. The green column lists sustainably harvested seafood options; the yellow column lists items of concern and the red column lists seafood to avoid.

Ocean Wise is an effort started by the Vancouver Aquarium. The Ocean Wise logo appears on menus at participating restaurants next to dishes that contain sustainably harvested seafood. A list of participating restaurants is available on the aquarium’s website.

### *Raise the marine environment as a social and political issue.*

“A huge contribution would be if people started asking questions about why Canada is lagging behind virtually all other countries in its willingness to start zoning the ocean for conservation and management,” says Vincent. “A few letters to the editor or members of parliament or members of the legislative assembly would make quite a difference.”

### *Take an interest in marine life.*

“Taking kids and visitors to the Vancouver Aquarium and introducing them to the world of marine life; shoving on a mask and snorkel and putting one’s head in the water; talking to people who are angling along the coast and asking them what they are getting,” Vincent suggests as easy ways to nurture interest.

### *Consider the use of marine species for reasons other than food.*

For example, look for Marine Aquarium Council accreditation on any aquarium fish purchases. Vincent explains, “They are starting to develop a labelling system that will indicate that things have been caught in a socially, economically and ecologically responsible fashion.”





# Death by Cinema

**A bloody battle over scary movie supremacy**

Words: Jody Barnes Image: Jing Zhou

Hollywood has always looked to other cultures for inspiration for the stories it brings to life onscreen. When studios started to remake the famous horror movies of Japan, more commonly known as J-Horror, western audiences noticed a difference: the American versions weren't holding up well to the original foreign films.

Western audiences had limited exposure to *bake-eiga*, which translates to Japanese

horror or J-Horror, until 2002 when DreamWorks Pictures SKG released the American remake of director Hideo Nakata's *Ringu*, Japan's most successful horror movie. After the success of *The Ring*, a whole slew of J-Horror remakes flooded the market: *The Grudge*, *Dark Water*, *The Eye*, *One Missed Call* and many more.

It wasn't long before die hard horror fans sought out the original versions of these films.

Not long after, they began to proclaim the superior storytelling of these original films. Steve Biodrowski, online Editor for Cinefantastique magazine, feels the original films stand on their own. "As one might expect from a trend based entirely on mercenary motives, the critical reaction has been mostly negative. After all, few of these films cry out to be remade; most of the originals are superior over their American counterparts."

The biggest distinction between American horror and J-Horror is the principle antagonist. The majority of American horror villains are male; the big three being Freddy Krueger from *A Nightmare on Elm Street*, Jason from *Friday the 13<sup>th</sup>* and Michael Myers from *Halloween*. The main antagonist in most J-Horror is the image of the female *yūrei*, whose character is different in each film, but whose appearance and motives remain the same.

The *yūrei* is a traditional figure in Japanese folklore. The name translates as “*yuu*” meaning faint or dim, and “*rei*” meaning spirit or soul. *Yūrei* are bound to the physical world through the emotional distress caused by their death, and motivated through sheer anger and their incredible need for vengeance. Clad in a traditional white funeral robe, with long unkempt black hair and indigo-tinted skin, they are reminiscent of the ghosts in *kabuki* theatre. Japanese *kabuki* theatre contains stylized drama and is famous for its elaborate costumes and makeup.

The most recognizable women in American horror do not really fit the requirements of the true horror villain icon: a truly evil creation who kills for the sake of killing, takes pleasure from the killings and becomes a legend because of her reign of terror. Regan from *The Exorcist* was not evil herself, merely possessed. Carrie, of the Stephen King movie of the same name, was driven mad, and in the end destroyed herself. Since her introduction to mainstream Hollywood, the *yūrei* is the only female antagonist to come close to reaching the same status as the big three.

Many horror fans agree the image of the *yūrei* creeping slowly and silently towards them onscreen is far more terrifying than her male counterparts. The tactics employed by the *yūrei* are far more subtle and elegant — sliding through shadows effortlessly; entangling victims

in her long flowing hair; playing with and breaking her victims like dolls. Compare this to Jason, who prefers to beat his victims against a tree in their sleeping bags like an old rug.

Regarding the all-important fear factor, a J-Horror story starts out slowly with a creepy tone, building the tension until the truly horrific ending. Early Hollywood movies used this style as well, but American horror has evolved into a series of “jump” or “shock” shots throughout the first part of the film, raising fear in the audience and leading up to the final big scare. It has become a predictable formula in current horror films for directors to use a series of these shots to build the feelings that propel the film.

The downfall of this approach is that the directors tend to focus on giving the audience so much buildup that the ending is often anti-climactic. J-Horror outshines western horror in its ability to withhold the scare until the appropriate time, and to leave the audience both satisfied and shaking with fear.

Each culture has its traditional way of focusing on storytelling. J-Horror tends to have a deep sense of tradition running through its stories in the way evil is presented and how the characters react to it. The horror lives in the mind of the characters, and this is translated to the audience. The visuals become secondary as the story reveals not only the immediate horror, but also the limitless possibilities of the evil.

For example, a *yūrei* is not bound by the rules of western morality; she will kill anyone that she comes in contact with. There have been instances in American films where a female character can persuade or distract a male villain in order to escape, but a *yūrei* will strike hard and without hesitation. This inability to determine the pattern of a *yūrei*'s violent actions makes her a much scarier force than the western male villains operating within the rules of their universe.

American horror concentrates on the reaction to the shock of the visual. B.J. Summers is an avid horror movie fan who works at Videomatica, one of Vancouver's oldest independent video stores which specializes in rare and hard-to-find films. Like many other horror fans, he knows that the thrill of American horror is the reason to see the movie. Being scared from the safety of a theatre seat is a pure escape from reality. “American horror is a popcorn media, designed as a thrill ride. People go to horror movies for the thrill and catharsis release.”

In the last few decades, Hollywood has tried to make horror films bigger, badder and bloodier. Freddy has an infinite arsenal of carnage in his dream world, and will forever be known for his razor-sharp, clawed glove. Although strong enough to tear apart a body with their bare hands, both Jason and Michael wield large blades. There has been an endless stream of slicing, dicing, dismemberment, strangulation and many other inventive forms of death only the Hollywood machine could dream up.

Since the introduction of graphic horror in the 1970s, blood and gore have become a key part of inducing fear in the audience, so much so that they became one of the main features drawing in audiences. Some medical professionals and concerned groups say the continuous use of gore has contributed to the desensitization of society to violence. Summers feels the overwhelming amount of violence portrayed has hurt the tradition of horror. “Modern American horror has lost its romance, especially going through the '60s and '70s. They have lost their romantic view.”

Funnily enough, death means nothing in the world of horror film, especially to the villain. The big three have been killed off more than any other villains in movie history. Their



resurrections, through ill-conceived plot devices, aid in continuing the series and thus bringing in more money. This is part of the traditional horror story in American culture; the protagonist must defeat the evil figure because the hero represents good. This gives the audience a reassuring sense of closure, but at the same time Hollywood's series formula ensures the evil may not be completely dead, and the resurrection will be explained in the next movie.

In stark contrast, a J-Horror *yūrei* cannot be exorcised or defeated. She is so powerful and her hatred is so great that she cannot be vanquished to the spirit world. The only hope in surviving a *yūrei* is to redirect her wrath towards another hapless victim. This is where J-Horror outdoes western horror again; the evil is not defeated, but remains free to roam and claim victims.

With the constant resurrection of western horror iconic figures, one of the main problems Hollywood has encountered is the evil becoming comical and cliché. "Comedy in horror makes it easier to make; it's a cheap tool to ease tension," Summers says of why filmmakers have resorted to including laughs alongside the terror. Part of the problem is the clichéd one-liners used by the villains, and the other part is the characters' mentality not evolving to reflect the changes of the culture.

According to Karen Budra, who teaches Gothic & Horror Literature and Film at Langara College and is Vancouver's leading authority on Goth culture, "All genres move through a cycle of maturation, ending in parody. Right now though, both hardcore and parodic forms exist." When not intentional, humour in horror becomes more annoying than effective, ruining the character and story and making the fear seem trivial.

J-Horror does not seem to have the same problem that American horror has with its

characters remaining the same. The *yūrei* figure seems even more menacing placed within the context of modern society and technology. "J-Horror tends to include lots of dangerous technology, as well as making damning indictments of modern urban Japanese life," Budra says. The connection of the ghostly figure with the past makes the stark aesthetic of the modern age seem all the more cold and unforgiving, much like the *yūrei* herself.

Many fans of the J-Horror genre feel that none of the remakes Hollywood has produced have been done as well or as scary as the original. This could be due to directors trying to inject the American formula into a traditional Japanese idea. Budra says this is nothing new, "Americans have been ripping off foreign films since the beginning of the motion picture industry. It's called relying on a 'presold property' which guarantees a profit for producers. And that, in Hollywood, is what it's all about."

Are the two styles just too different to work together? Over time the multicultural film industry within Vancouver should be able to produce a horror film that is a successful fusion of both eastern and western styles.

In the meantime, in a bloody battle to the finish of J-Horror versus American horror, many horror fans will ultimately choose J-Horror as the victor. The crucial factor is its treatment of evil in the minds of the audience, and the bringing of the traditional into the modern age without losing its edge. American horror, though an innovator in bringing the visualization of shock and gore to the screen, has let its style become stale with repetition. Trying to reinvent itself through new cultural styles has not shown promising results. Breaking free of the formula and evolving once again will be the key to saving the horror genre in Hollywood. ♫

## LIGHTS, CAMERA, FESTIVAL!

Words: Danna-Rae Evasiuk

The smell of hot buttered popcorn and Junior Mints wafts through the carpeted halls. A few stray kernels mark the trail between the concession and the darkened cinema with its rows of plush red seats. People wander into the theatre intent on slipping into a world that is not their own for the next 98 minutes. Their excited chatter fades as the first flash of light roars onto the screen.

Every fall, the Vancouver Asian Film Festival features four days of films from both seasoned and emerging talent in the Asian-Canadian film industry. Founded in 1996, the not-for-profit festival has since expanded to include international filmmakers of Asian descent.

The 2008 festival, which ran from November 6<sup>th</sup> to 9<sup>th</sup> and featured over 40 films, was, without a doubt, a success. Among the films shown were *Ping Pong Playa*, a comedy written and directed by Academy Award winner Jessica Yu, and *West 32<sup>nd</sup>*, a crime drama starring John Cho and Vancouver's own Grace Park.

The festival provides excellent exposure for independent filmmakers. Director Justin Lin attended the first festival in 1997 with his film *Shopping for Fangs*, and later wrote and directed the critically acclaimed *Better Luck Tomorrow*. He went on to direct the Hollywood blockbuster *The Fast and the Furious: Tokyo Drift* and its sequel, *Fast & Furious*.

On its most basic level, the Vancouver Asian Film Festival tells a story just like the films that it presents. It is about the way a culture combines its past and present in a whirlwind of creative frenzy resulting in some of the most innovative, hilarious and vibrant films of a generation. ♫

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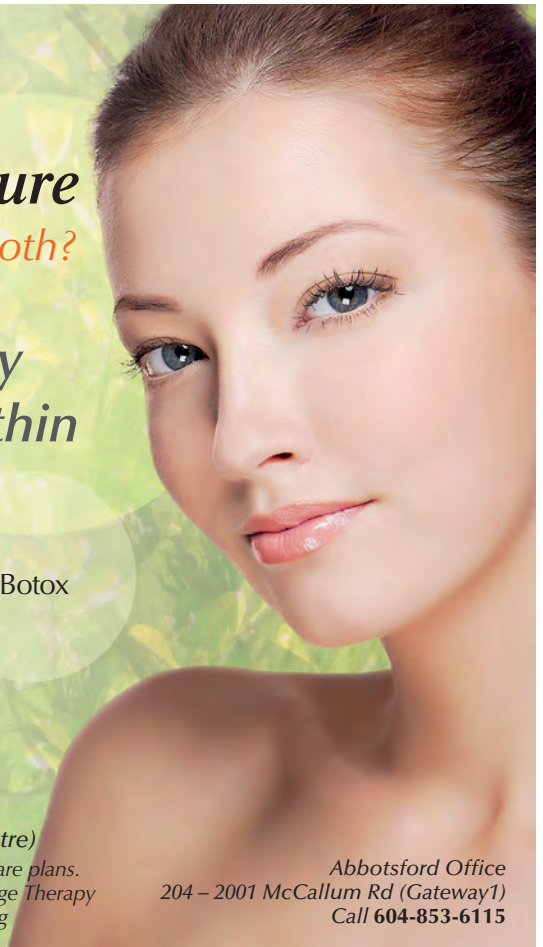
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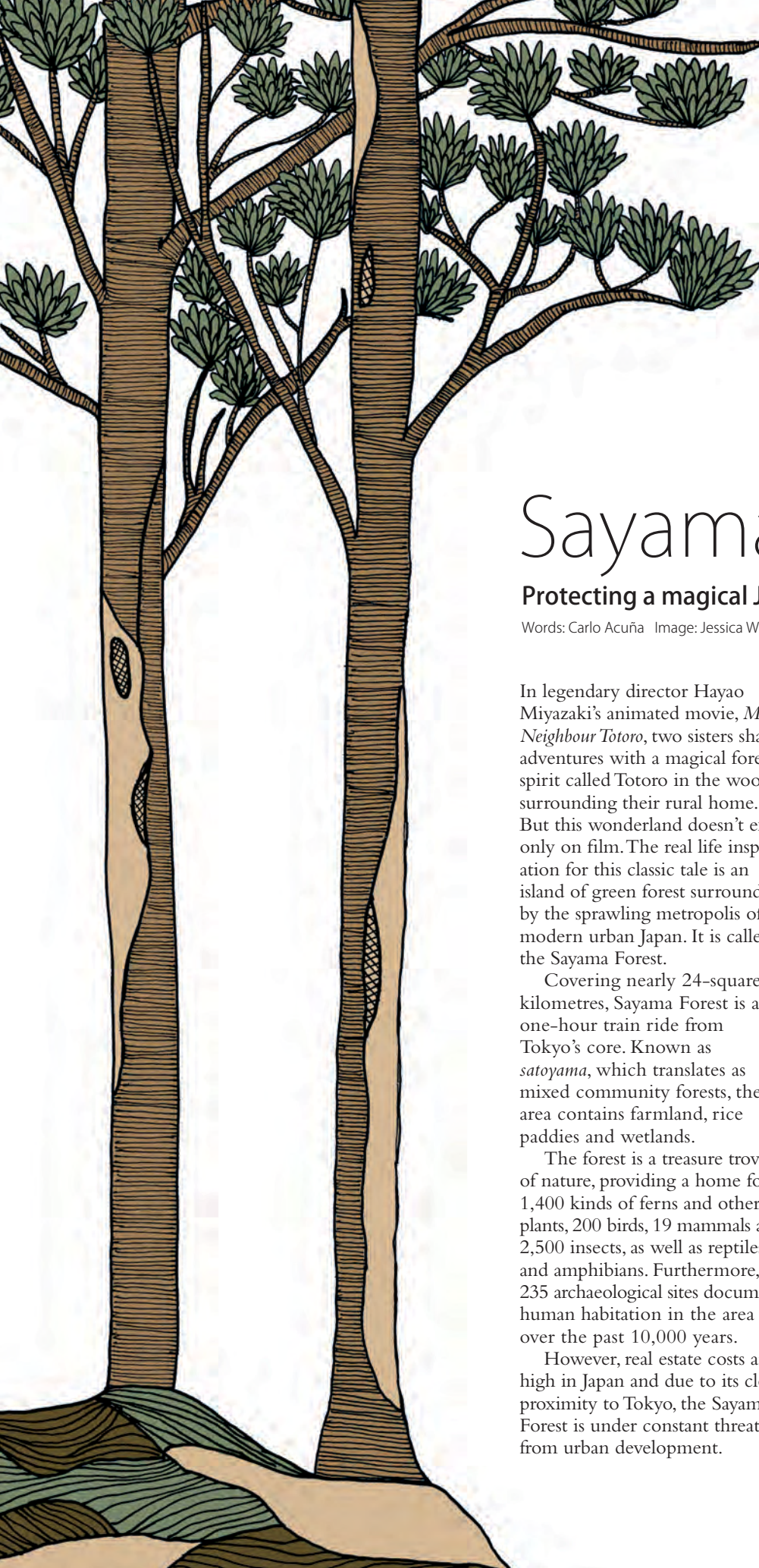
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# Sayama Forest

## Protecting a magical Japanese land

Words: Carlo Acuña Image: Jessica Wilkin

In legendary director Hayao Miyazaki's animated movie, *My Neighbour Totoro*, two sisters share adventures with a magical forest spirit called Totoro in the woods surrounding their rural home. But this wonderland doesn't exist only on film. The real life inspiration for this classic tale is an island of green forest surrounded by the sprawling metropolis of modern urban Japan. It is called the Sayama Forest.

Covering nearly 24-square kilometres, Sayama Forest is a one-hour train ride from Tokyo's core. Known as *satoyama*, which translates as mixed community forests, the area contains farmland, rice paddies and wetlands.

The forest is a treasure trove of nature, providing a home for 1,400 kinds of ferns and other plants, 200 birds, 19 mammals and 2,500 insects, as well as reptiles and amphibians. Furthermore, 235 archaeological sites document human habitation in the area over the past 10,000 years.

However, real estate costs are high in Japan and due to its close proximity to Tokyo, the Sayama Forest is under constant threat from urban development.

Work to preserve the land from development began in the 1970s. In April 1990, Miyazaki and four other contributors started the *Totoro no Furusato*, Totoro's homeland foundation, with the purpose of preserving the beautiful natural habitat and cultural assets of Sayama Forest and its surrounding areas. Using the money that these first five contributors gathered, the group was able to buy a small parcel of land in the forest. As of December 2007, six plots have been acquired, totalling about three acres.

Today, the foundation is involved in more than just land acquisition. The group's members educate the public about why the Sayama Forest should be preserved, and research the land's plants, animals and historic cultural assets.

An auction in 2008 brought together more than 200 artists from around the world to sell their original paintings, illustrations and sculptures, with all proceeds going to the foundation. With efforts such as these, the Sayama Forest will stay green, lush and magical for many years to come. ♻️

# Environment

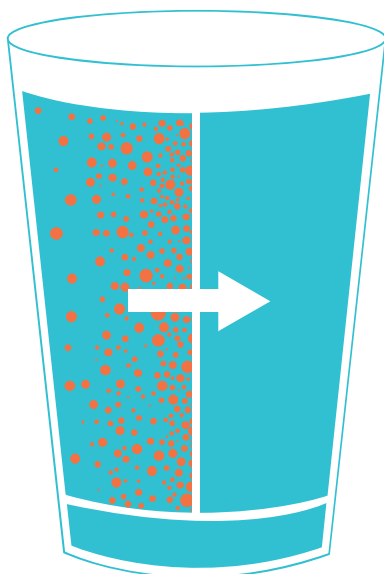
**We only get one planet. As the global population increases, the strain on our ecosystem is becoming more pronounced. Forests are disappearing; air quality is suffering and clean water is becoming scarce. Industries around the world are reassessing their technologies to provide a more sustainable and renewable rate of growth. The following four pages look at what some countries within the Pacific Rim are doing to reduce their impact on our planet.**

Words: Bryan Arseneau Design: Jessica Wilkin

Researched by Langara's Library and Information Technology students:  
Rebecca Orr, Sarah Felkar, Leona Li, Clara Cao, Sarah Lawless and Sarah Braunberger.

## Can I get a little less salt in my water?

Water quality is being adversely affected by rising industrialization in the Pacific Rim, and concerns over the availability of fresh water are mounting. China and South Korea have both invested heavily in what they hope will be one solution to this dilemma.



Both the Chinese and South Korean governments have recently invested in desalination projects in an effort to combat a future where access to clean water is uncertain.

China has selected Koch Membrane Systems (KMS) to provide the essential pretreatment membranes for one of Asia's largest seawater desalination plants. John Morrison, the Senior Vice-President of Sales and Marketing for KMS claims, "This large-scale seawater desalination project will serve as a model for addressing China's serious water shortage. Our TARGA ultra-filtration membranes provide a reliable and cost effective pretreatment solution for highly variable and difficult-to-treat seawater reverse osmosis (SWRO) desalination plants."

Meanwhile, in South Korea, the government has invested

\$170 million into desalination, SWRO and water reuse projects. SeaHERO (Seawater Engineering & Architecture of High Efficiency Reverse Osmosis) was launched in August of 2007 with In S Kim, executive director of the Center for Seawater Desalination Plant, coordinating the program.

The plant, located at Gung Ju Institute of Science and Technology, employs over 500 researchers from 16 universities. The program runs for six years, with the goal of providing new innovations in reverse-osmosis membranes and energy recovery, while also reducing the cost of engineering, procurement, construction, operations and maintenance.

With these two countries investing heavily in SWRO issues, steps are being taken to ensure the availability of fresh water for a growing population.



# KiloWhat?

The rapid economic and industrial growth in the Pacific Rim during the last half of the twentieth century has seen energy-related environmental problems steadily on the rise. However, over the last few years, petroleum, natural gas, electricity and coal consumption have all been on the decline within the region.

Important steps in ensuring the planet's future are being taken around the globe. Here are some examples of what specific countries are doing to ensure a decline in energy-related environmental issues.

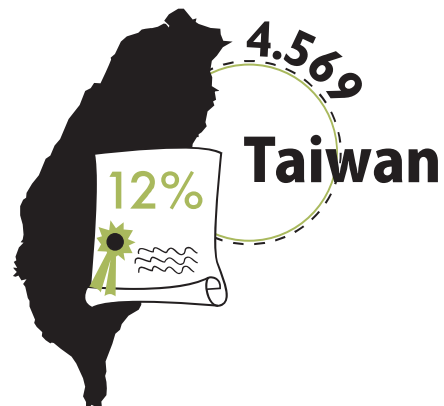


Despite having an abundance of hydrocarbon resources, Japan remains a major exporter of energy-sector capital equipment, with Japanese companies providing engineering, construction and project management services for energy projects. The overall goal of Japan's energy policy is to achieve a stable energy supply while also meeting the demands for environmental conservation and efficiency improvement.

## South Korea

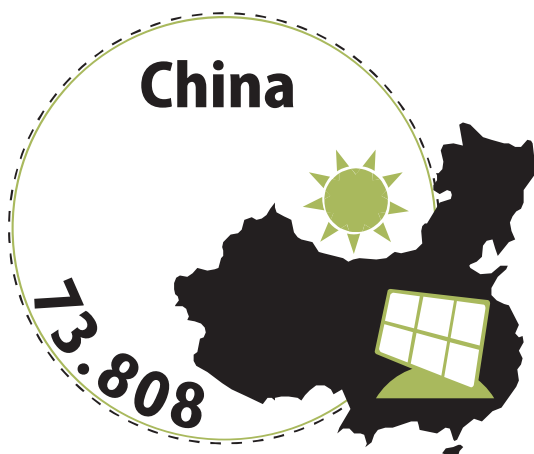


South Korea has plans to raise the biofuel content in diesel from the current 0.5 percent to 3.0 percent by 2012. In accordance with this goal, Korea began to supply biodiesel fuel in all the economy's gas stations in July 2006. This was the first time this had been done in Asia. There are now 16 firms registered with the Korean government to produce biodiesel for the country.



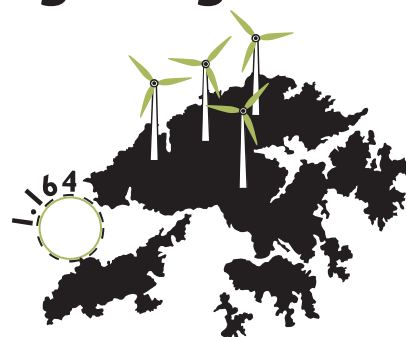
Taiwan has recently proposed a renewable energy development bill. The government has created this bill in order to effectively promote renewable energy and respond to the requirements of the private sector for institutionalized incentive measures. The overall goal of the bill is for electricity from renewable sources to comprise over 12 percent of the country's total generation capacity.

measured in quadrillion ( $10^{15}$ ) Btu



China has become the world's leading producer of energy from renewable sources and is in line to overtake more developed countries in creating even cleaner technologies. The Climate Group, which released this information, claims that despite China's economy being dependant on coal, China has become a world leader in the manufacturing of solar photo-voltaic technology. Approximately 820 megawatts of solar PV were produced in China in 2007, second only to Japan.

## Hong Kong



Hong Kong's government, in order to promote public awareness for renewable energy, has implemented various projects on renewable energy systems. As of mid-2007, the total peak capacity of renewable energy systems installed by the government and utility companies, including solar, wind and biogas, have reached an output of approximately 2,700 kilowatts.



Canada has launched a National Vehicle Scrappage Program, offering incentives to anyone who retires their 1995 or older model vehicles. The program was first implemented in January of 2009, and the government has pledged to provide \$92 million over four years in an effort to get approximately five million old cars and trucks off the roads.



Thailand has implemented various proactive energy policies in an attempt to sustain energy security. The aim is to reduce Thailand's heavy dependency on energy imports. Important measures to be taken include diversification of fuel options and supplies, speeding up of exploration, the development of new energy resources, energy efficiency improvements, and implementation of new and renewable energy sources.



# I haven't the smoggiest notion

The UN's Atmospheric Brown Clouds Regional Assessment Report found that three areas within Asia were air pollution hotspots: East Asia, the Indo-Gangetic Plain and Southeast Asia.

Many countries within the Pacific Rim have recognized the seriousness of the situation, and what follows are examples of what is being done to combat this steady decline in air quality.



## The problem

Air pollution is fast becoming a major concern within the Pacific Rim. New aircraft and satellite data have found atmospheric brown cloud plumes, measuring 1–3 kilometers thick, surrounding the Hindu Kush-Himalayan Tibetan glaciers. This cloud has caused the glaciers to shrink by five percent since 1950, with a possible 75 percent shrinkage by 2050.

Crop yields in Asia have decreased significantly due to atmospheric changes, and a lack of rain has resulted in a threat to food security, and a loss of over 5 billion dollars to Japan, South Korea and China's agricultural industries.

## What's being done?

The Better Air Quality 2008 workshop was held in Bangkok, Thailand, to discuss air quality problems and possible solutions. The event was organized by the Clean Air Initiative-Asia Center, the United Nations Environment Programme and the United Nations Economic and Social Commission for Asia and the Pacific.

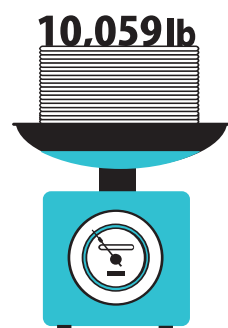
On the other side of the Pacific, Environment Canada has created a Clean Air online resource available to the general public. The website teaches people about indoor and outdoor air quality, air pollutants, acid rain and how to reduce pollution from wood fires and older vehicles. Visit the website at [cleanair.ca](http://cleanair.ca).

# Save per page

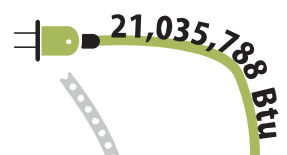
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# Immigrant Strong

## The long journey home

Words: Bryan Arseneau Image: Emily Pledge



### REFLECTION

Danny Salas  
photographed at  
his home in East  
Vancouver:

For some people, moving to Canada is viewed as an opportunity to improve their way of life. Unfortunately, the transition to a new country is not always a smooth one, as there are barriers that can stand in the way of realizing this dream.

Immigrants were largely ignored in Canada during the first half of the twentieth century until 1976 when the Immigration Act began to focus on providing settlement services. Since then, improvements have been made in providing classes teaching English as a second language, and in finding jobs for recent immigrants. However, many immigrants still face the same problems Danilo Salas did 14 years ago when he moved to Canada.

Originally from the Philippines, Danny, as he prefers to be called, was lucky enough to start learning English in elementary school during the 1960s. Before moving to Canada, Danny lived in Libya with his family for 15 years, working as a medical equipment installer.

During this period, the English that Danny had learned in the

Philippines suffered, as he also had to learn Arabic and Italian. Danny found it difficult to keep up on all three languages, plus the various Filipino dialects he knew. "If you don't use a language and you're using another language more, you lose what you knew before. Now that I'm living in Vancouver I can hardly remember how to speak Arabic or Italian, but my English has improved."

When Danny and his family decided to move to Canada, he faced several problems. The first problem was that Danny had to relearn English, and the English he was learning differed from what he had been previously taught. "The English we learned in the Philippines, we weren't taught slang so much, just conventional English. The slang in Canada is different."

The second problem Danny had to overcome was finding a new job. Since Canadian specifications are different from those in Africa, Danny's previous training in installing medical equipment was not recognized. Fortunately, Danny was able to find support groups composed of people in similar situations.

Danny made important connections at the Job Finding Club when he first came to Vancouver. "That's actually how I found my current job, at one of these groups. They'd tell us the best way to find a job was through friends and connections. We all got together at these meetings to talk, and one night someone told me about a job opportunity installing and repairing elevators and I've been there ever since."

Not having their previous credentials recognized is a common problem for many immigrants. Even a decade ago there weren't a lot of groups like the Job Finding Club, and no real programs available for people that had just moved to Canada who were not comfortable speaking English.

These days there are more resources available for people like Danny, but there is still a long way to go until these programs are completely effective. Small but important steps are being taken in the right direction, and hopefully one day all immigrants will be as lucky as Danny Salas was. 🍵



# Big In Japan

## The independent sound of Goochline Music

Words: Jessica Wilkin Image: John Adulcikas



On his recent tour of Japan, electronic musician Karl Jorgensen, who performs as OK Ikumi, found himself playing for an unexpected audience. “We were going to book a show in Osaka, but we just ran out of time and couldn’t book anything,” explains Ikumi Watanabe, a co-organizer of Jorgensen’s tour. Luckily, Watanabe’s business partner, Yosuke Yamazaki, knew of some music fans interested in hearing a show.

On a Sunday afternoon, 30 kids packed the living room of Yamazaki’s family friend to hear Jorgensen perform a few songs. They were reserved at first, remaining seated at a safe distance for the first few songs of the set. Then Jorgensen began to explain how his equipment worked, pointing out the cords, controls and mixer that allow him to play live shows with his computer.

Slowly, the kids gathered around, watching closely and asking questions as Jorgensen prepared to play a few more tracks. After that, they didn’t want to sit back down. “They wanted to stay and watch him

play, *right there*,” Watanabe recalls. “I’m sure J-Pop and classical music is all they know, so I don’t think they had experienced anything that was electronic. Almost every single one of them wanted his autograph after the show.”

Introducing people to new musical experiences is the ultimate goal of Goochline Music, a small start-up company run by Watanabe and Yamazaki. It grew out of a friendship between Watanabe and Jorgensen, who first met while Watanabe was attending university in Provo, Utah.

An active member of the Provo music community, Watanabe was inspired by the attitudes of the young artists and musicians she met at a place dubbed The Gooch, where Jorgensen lived. “It was just an apartment and on the door it had the name ‘The Gooch,’” she explains. “I think it was the last name of somebody who lived there before. The people there were into doing everything kind of independently. I really like that. They were making music and art very sincerely.”

Watanabe spent eight years in the United States. When she returned home to Japan, she found it hard to recapture the sense of community she had enjoyed in Provo, so she decided to start something. Jorgensen recalls Watanabe first suggesting that OK Ikumi tour Japan, with the help of Yamazaki and herself. “When she asked if I wanted to play in Japan I was like, ‘Yeah, but I don’t know. I don’t have a lot of money. I don’t know how realistic it is.’”

Touring abroad is complicated for an independent band. In addition to the challenges of finding funding and transportation, renting gear, booking shows and meeting local bands to play with, communicating in a foreign language without the help of a translator can be a huge barrier.

In Japan, the system of setting up shows may also be unfamiliar. Japan’s densely packed cities, with their small houses and thin walls, are less accommodating to unconventional venues. Instead, most Japanese bands or promoters rent *rai-bu* houses (live houses), which are venues set up especially for live music.



For the OK Ikumi tour, Watanabe relied mainly on venues' connections, sending some a profile of the band in advance to see if they would be interested in setting up a show. "The venues really liked OK Ikumi's stuff, even though they knew that with electronica it might be hard to get many people to come out," Watanabe explains. "At some venues outside of Tokyo we got to play for free. In the centre of Tokyo we had to pay, but we ended up breaking even because we got some people to come."

Despite the challenges, some musicians do attempt foreign tours without the help of a native booking agent like Goochline. Ryan McCormick, a Vancouver-based musician who performs as Collapsing Opposites, took this approach when he toured Japan in 2004.

"I went on the internet and looked up Japanese bands and venues and tried to research a bit about the music scene there," he explains.

"I wound up on this site called Tokyo Gig Guide, which had a whole list of bands. So I went through them all and

listened to them, and contacted the ones I thought might want to set up a show for me."

He suggests that the mystique of being a North American act contributed to his success. "When people found out I was Canadian they would say things like, 'Oh! Canada! We love Joni Mitchell and Tomo Kokoro.' And I'd say 'What? I know Joni Mitchell but who's Tomo Kokoro?' They'd answer, 'You know, Tomo Kokoro, life is a highway and I wanna ride it!'"

That many Japanese music fans seem to be aware only of big name Canadian acts like Tom Cochrane is not surprising, given that their music scene is dominated by a style of music known as J-Pop, a term coined by the Japanese media to distinguish Japanese musicians from foreign musicians. The music is often heavily influenced by western acts.

With Goochline, Watanabe hopes to address a larger problem, which she struggles at first to explain. "In Japan they don't really see things globally, they don't see the world out there," she says. "It's not that

#### STREET SOUNDS

Goochline founders  
Yosuke Yamazaki  
and Ikumi  
Watanabe on  
Takeshita Street in  
Harajuku, Japan.  
Opposite page:  
Stylized name plate  
stamps of the  
founders' names.

they're not trying enough, but we're not in the right environment I think, because there are no other countries connected to Japan. It's on an island. Hearing artists or musicians from other countries might give them different perspectives about life, about music, about everything. And it's just fun to introduce Japan to other people, too."

In the future, Goochline plans to continue fostering connections between Japan and independent musicians from abroad. In all their projects, they aim to open a dialogue between artists in Japan and other countries.

"Basically, I want to have real communication," says Watanabe. "I think that's why I started Goochline. People tend to stay in Japan and not really go outside. That's why they say they're indie, but to me they all sound like they're pop, you know? I think they need to expose themselves more to other cultures and have another experience. They need to see the world out there. So if they can't do it, then I want to do it for them by bringing music from outside to Japan." 🌀



# Science or Slaughter

## Exposing the underbelly of scientific whaling

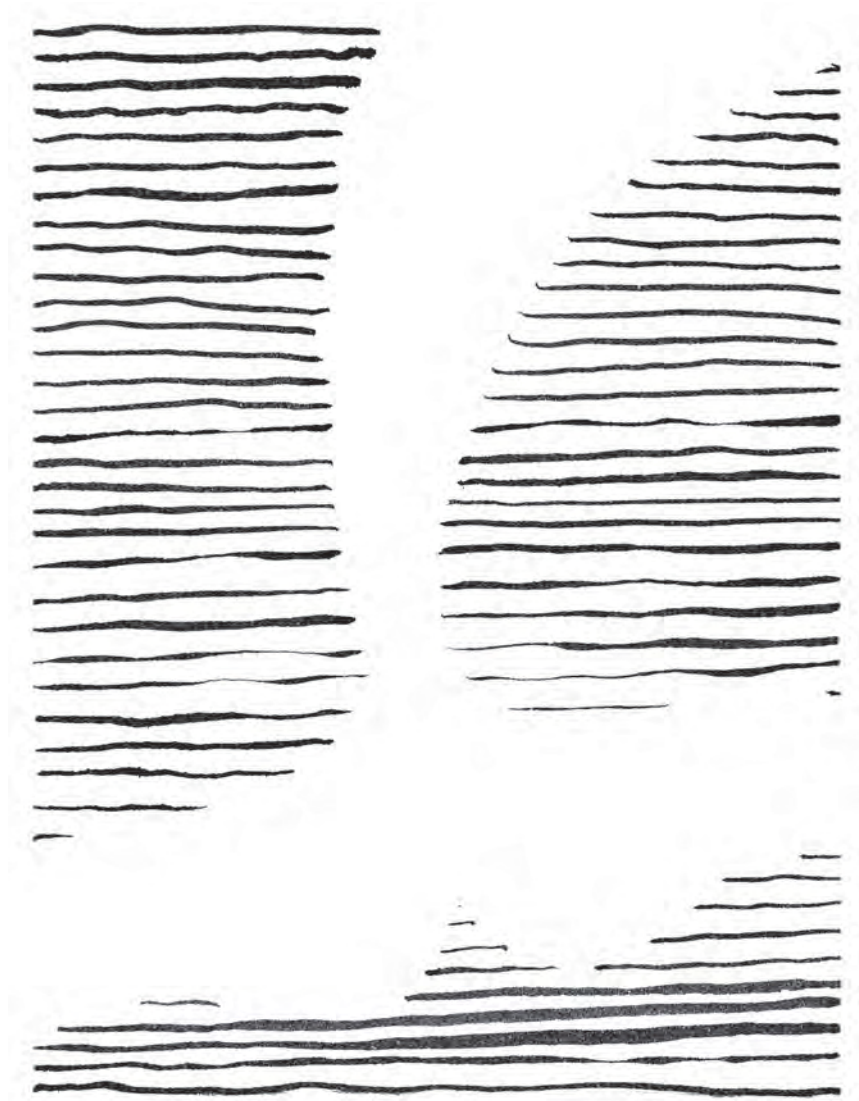
Words: Brooke Carrell Image: Jing Zhou

On a hot November day, the large Japanese whaling ship, Nisshin Maru, set sail from the docks of Innoshima, a small village off the coast of western Japan. It was a small ceremony with only the crew's families and various whaling officials to see them off. The crew was forced to cancel their traditional high-profile departure ceremony in an attempt to slip by protesters.

Greenpeace follows ships such as the Nisshin Maru with their own vessel, the Esperanza. After a 10-day search in January 2008, they finally confronted the Nisshin Maru and drove it out of the whale hunting grounds. If the Nisshin Maru returns, Greenpeace activists are prepared to drive inflatable boats between the whales and the whalers' harpoons, while spraying icy water at the harpooners to block their view.

Historically, Japan has whaled for hundreds of years. Why do Greenpeace and other activist groups now feel commercial whaling needs to come to an end?

Troubling statistics are a key reason. Of the original blue whale population, there is less than one percent left in the Antarctic. The closely related





western Pacific grey whale is almost extinct, with only 100 whales remaining.

In 1982, the International Whaling Commission administered a moratorium on commercial whaling. In recent years, according to the IWC, Japan has issued yearly scientific permits to allow whaling. The current permit allows for 50 fin whales, 50 humpback whales and up to 935 Antarctic minke whales to be killed for scientific purposes.

"Japan's Scientific Research Program is basically operating on a loophole," says Sarah King, Oceans Campaigner for Greenpeace. This was made clear last year when a former whaling ship crew member contacted Greenpeace, disclosing that crew members regularly took whale meat to sell for their own profit.

When the crew of the Nisshin Maru docked, they sent at least 93 boxes labeled as personal baggage to home addresses. The next day two Greenpeace activists, Junichi Sato and Toru Suzuki, tracked one of the boxes to a depot in Aomori Prefecture. That one box alone contained 23.5 kilograms of prime whale meat, worth between 100,000

yen (\$1,216 CAD) and 300,000 yen (\$3,648 CAD).

Five days after Greenpeace Japan held a press conference exposing the whale meat scandal, Junichi and Toru were arrested for trespassing and theft. Granted bail after almost a month in custody, they still face criminal prosecution. While detained, the two men received over 252,000 messages of support.

JARPA (Japan's Whale Research Program under Special Permit in Antarctica) killed a total of 6,778 minke whales in an attempt to determine the mammal's natural mortality rate. Scientists from the IWC met in Tokyo in 2006 and agreed that after 18 years of research, relatively little progress had been made in addressing this objective. They could not even exclude the possibility that minke whales may be immortal.

JARPA used lethal force to find a whale's age at maturity, by examining growth rings in the whale's earplugs. Alana Phillips, Marine Mammal Research Assistant for the Vancouver Aquarium, says, "Most of the questions they are trying to address can be done with non-lethal force." One example

would be biopsy sampling.

This technique uses a crossbow with special darts that penetrate through a couple centimetres of skin. When the dart pops back out, it takes a small sample of the skin and blubber no bigger than the tip of a finger.

Photo identification is another non-lethal method researchers around the world are using. The underside of a humpback's tail is as unique as a fingerprint. Using distinctive physical traits as a guide, researchers can then compile photos of diving whales to create a catalogue.

Greenpeace is trying to raise youth awareness in Japan with an internet TV travelogue called Whale-Love Wagon. With colourful graphics and a message of "Make whaling history," they ask Japanese people what they think of whales and whether they think they are in danger.

Small steps like Whale-Love Wagon and the tireless work of Greenpeace will hopefully one day have Japan practicing only truly sustainable commercial whaling. That may be the only way our children's children will ever hear the beautiful song of the whale. ♻️





# Maid to Order

Exploring the cosplay craze of maid and butler cafés in Japan

Words: Karen Lew Images: John Adulcikas

Japan is known for its abundance of quirky gadgets and constantly changing trends. Some of these are so outrageous and baffling you don't know whether to laugh, get angry or simply shake your head in confusion.

I had never heard of maid cafés or butler cafés until I came across an article on Yahoo! about a “white man café” in Tokyo. Butlers Café opened in 2006 and is one of dozens of cosplay restaurants lining the streets of Akihabara, Tokyo's electronic district and heart of the comic world in Japan. Cosplay (a term combining the words costume and play) is a practice in which the participant is outfitted as a specific character in an elaborate and detailed costume.

Maid cafés and butler cafés began surfacing around the year 2000, part of a booming trend originating in Akihabara. Since then, these cafés have become a dominant part of *otaku* culture. *Otaku* is a Japanese term used to refer to people who have obsessive interests, particularly in video games, anime and manga.

These cafés offer a setting in which the staff treat customers like a master or mistress in a private home. The servers, dressed as French maids or butlers, greet the customer entering the café with the phrase “*Okaerinasaimase, goshujinsama*” meaning “Welcome home, Master,” then offer a wipe towel and the menu. The menu mainly consists of cakes, ice cream, rice

## RIGHT @HOME

Three maids dressed up and ready to serve. Left to right: Mâtan, Musubi and Tomo.

Opposite page clockwise from top left: Mâtan hosting a game show event. Musubi prepares a customized dish.

Maids making conversation with customers.

dishes, and drinks such as tea, soda and beer. The maids and butlers serve their customers by stirring the tea, cutting food into bite-size morsels, making conversation or playing simple games.

Costumes, conversation, food or fun: what is it that attracts people to maid and butler cafés? Clifford Tang, a local Vancouverite, is keen on Japanese culture. He takes Japanese language lessons, watches anime and is an avid gamer. Tang traveled to Japan this past summer. Being a fan of anime, he had prior knowledge of maid cafés because they are often incorporated into anime episodes. Tang described maid cafés as a main tourist attraction catering to the *otaku*.



Throughout the streets of Japan, and particularly at main subway stations, people dressed as maids and butlers can be seen handing out flyers for their respective cosplay cafés. When I asked Tang why people would line up and pay as much as \$40 to go to a maid café, he replied, “It’s like being a fantasy master without having to work to be super-rich. What guy doesn’t want to see pretty girls?”

One of the most popular maid cafés in Akihabara is @home, a building comprised of four levels decorated with bright pink signs making it impossible to miss. Inside @home, the guests are encouraged to have fun participating in activities like singing songs, dancing or playing simple games. Guests sit on one side of a row of benches while the serving maids sit on the opposite side. The maids’ side of the floor is lowered so that they are always beneath the guest. Customers pay by the hour with the food tab on top of that bill. There are no reservations and no pictures are permitted.

After researching maid cafés and discovering the history behind this quirky Japanese trend, I have come to realize just how different cultures in different cities can be. I have also discovered just how similar we are as humans. We all have a basic need to feed our curiosity and a yearning for affection and companionship.

As maid and butler cafés are concepts based predominantly in Asia, it may be difficult to understand these different societal practices. However, people travel to foreign places to experience new things, whether that be going to a maid café or backpacking in Europe.

People who go to maid cafés are often either attracted to the fantastical and unique experience that the cafés provide, or are lonely and seeking company. Whatever the reason, a place where anyone can step into a world where they feel confident and important will always flourish. ♡





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Thank you from all of us at PRM.

**PACIFIC RIM**  
M A G A Z I N E

# Tremendous Twigs

Words: Helen Luk Image: Tina Krueger

Chopsticks, simple in design yet sophisticated in appearance, are associated with Asian cuisines world-wide. Although historians can't agree on who invented them, most believe the first chopsticks were merely tree twigs used to pick up hot food so that fingers wouldn't get burned.

Over a span of 3,000 years, chopsticks have been made from a variety of materials: animal bones, wood, jade, metal, bamboo and ivory. Today elephant hunting is illegal, so a pair of ivory chopsticks is expensive and rare.

*Kuaizi*, the word for chopsticks in Chinese, captures the significant use of bamboo. *Kuai* means "quickly" and is written with the bamboo character on top. *Zi* means "small." Together they mean "quick little ones."

To properly hold a pair of chopsticks, the first stick should be held between the middle and fourth (ring) fingers. The second stick should be held between the index and middle fingers. It is only the second or top stick that moves up and down, like a pair of tweezers, to grab morsels of food; the bottom stick never moves.

With enough practice, everyone can master these two simple sticks. Really, sushi or Chinese noodles eaten with a fork just don't taste the same.

Over time, the Chinese developed basic rules for chopsticks etiquette.

**do not** begin eating without being invited to start by the host or an elder

**do** hold them in the right hand

**do not** hover or reach over to select food from communal dishes

**do not** drop them on the floor

**do not** cross the chopsticks when laying them down



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P.S. If you read all the way through this, trust me... monkeys dancing are dead sexy.

## let's eat



## Jang Mo Jib

📍 1719 Robson Street  
 📞 604-642-0712  
 💰 \$ 10 to 20

Words: Jing Zhou Image: Julie Jones

When someone says Korean restaurant, a lot of people think barbeque. However, Jang Mo Jib, one of Vancouver's most popular Korean restaurants, offers a whole lot more.

The restaurant was packed when we arrived for dinner. Although we were seated within five minutes, I strongly recommend making a reservation. Looking at the menu, we were surprised with the variety of dishes they offered, from *bul go gee*, a Korean-style beef barbeque, to *soon doo boo*, a Korean-style tofu hot pot.

My friend and I decided on *gam ja tahng* and *soondae* to share. *Gam ja tahng* is a popular Korean-style hot pot made up of vegetables in a spicy pork back and neck bone soup. It arrives in a portable gas stove to cook slowly at your table. We enjoyed the meat, which had a soft texture that melts in your mouth. It was difficult to pick the meat off the bones, but that was the fun part of the experience. Although the menu says that a portion of *gam ja tahng* serves two, it looked big enough for four to share.

*Soondae* is a Korean-style sausage, filled with sweet rice, potato vermicelli noodles and pig's blood. It is served with a small plate of spices for dipping. The sausage has a distinctive texture, almost like a sushi roll. Pig's blood is a common ingredient used for texture in Asia, and is quite tasty once you get used to it.

Aside from the fact the service was a bit slow, Jang Mo Jib is a good choice for those looking for authentic Korean food in an authentic Korean environment.



## Market

📍 1115 Alberni Street  
 📞 604-695-1115  
 💰 \$ 30 to 50

Words: Julie Kim Image: Shari Riley

With sister restaurants all over the world, Market by Jean-Georges is Vancouver's latest international culinary escape. Proudly perched on the 3<sup>rd</sup> floor of Vancouver's tallest skyscraper, the Shangri-La Hotel, Market's concept is to create constantly changing dishes incorporating local and seasonal ingredients.

The spacious restaurant boasts five rooms: the dining room, the café, the bar, the lobby lounge and the soon-to-be completed exterior dining patio. The restaurant's central location and triple Michelin award winning Executive Chef Jean-Georges Vongerichten make the dining room difficult to just pop into. It's advisable to make a reservation at least a day in advance.

The lunch menu creatively fuses Asian cuisine with contemporary Pacific Northwest foods. I had the tuna wasabi pizza, while my dining partner enjoyed the seared scallops with caramelized cauliflower and caper-raisin emulsion. For our main course, we enjoyed the seared BC beef tenderloin with gingered mushrooms and soy-caramel sauce, and the grilled Market burger served with Russian dressing and onion rings. The plating was simple but elegant, the portions generous, and the flavors unique and comforting.

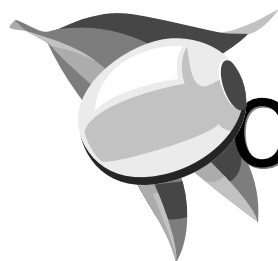
For dessert, we had the warm chocolate cake with Tahitian vanilla ice cream and the pavlova with passion fruit sorbet. The sorbet's aroma was so enticing the ladies seated next to us asked what we had ordered. Now that's a finish.



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## Sawasdee

📍 4250 Main Street  
 📞 604-876-4030  
 💰 \$ 10 to 20

Words: Chelsea Goodman Image: Julie Jones

Sawasdee Thai Restaurant has been serving award-winning authentic Thai food in a casual atmosphere for many years. Upon entering, we were offered a choice of seats in either the bright front section or the more intimate back area of the restaurant. We opted to sit under the skylight in the front.

We started off with the Tom Yum hot and sour soup. Full of straw mushrooms, fresh prawns and green onions, it was flavoured with lemon grass and kaffir lime leaves, making for a perfect spicy citrus balance.

Next up was the *tod mun pla*, four slightly sweet, deep-fried white fish cakes. They were served with small refreshing chunks of cucumber soaked in a sweet chili sauce and topped with crushed peanuts.

For our mains we chose the phad Thai and the yellow curry, both served with a spring roll and chicken sauté. My phad Thai — flat rice noodles stir-fried with tofu, prawns, egg, crushed peanuts, onions and bean sprouts — was great but needed more prawns.

The yellow curry, served with a side of sweet jasmine rice, contained thick, tender slices of chicken and big chunks of potato.

The spring rolls had a thin, crispy outer layer and were stuffed with vermicelli noodles and small black beans. Their simplicity was offset by the peanut and sweet chili sauce that came with them. The skewers of chicken sauté were grilled to perfection and bursting with flavour, leaving us wanting more.

Our last dish, a smooth homemade coconut ice cream, was the perfect end to our flavourful journey.



## Japadog

📍 Burrard Street and Smythe Street  
 📍 Burrard Street and Pender Street  
 💰 \$ 10 and under

Words: Cody Skinner Image: Shari Riley

Despite the current economic gloom, a tight budget does not necessitate monotonous PB & J paper bag lunches. Downtown Vancouverites will be happy to know a favourite street-meat is now more available than ever.

While most businesses are downsizing, Japanese hotdog stand Japadog has fired up a second barbeque in the heart of the financial district and continues to add to its menu. If Japadog's original nori-topped Terimayo hotdog is no longer exotic enough for you, try the *sakana* with minced tuna, or the *koroke* with mashed potatoes.

The *kurobuta* dog, a Berkshire pork wiener topped with teriyaki sauce and bonito flakes, is a favourite. At \$5.50 it isn't the cheapest dog on the street, but the better quality frank is worth the extra change.

All dogs on the menu are available with veggie substitutes, or if you're hungry for a western-style dog, they offer that too. Drinks range from popular soda brands to interesting Japanese imports at an affordable one to two dollars per can.

While outdoor food vendors are prone to grumpy days, the welcoming smiles of the Japadog hash slingers never waver. Whether hotdogs qualify as authentic Japanese food may be a debatable point, but the staff all migrated from Japan with work visas specifically for this job.

Helpful hint — if you're new to Japadog, listen carefully for your order. Not knowing the proper Japanese pronunciation of your hotdog can make it difficult to recognize when your dog is ready.





# Ginger Tease

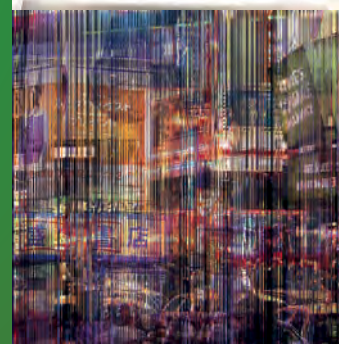
Green tea, long touted for its health-promoting properties, now finds itself kicking up cocktails around the city. Our martini combines the finest organic jasmine green tea, the bright bite of ginger and a splash of subtle citron with a smooth honey finish. Light and delicious, it makes a spectacular addition to a Sunday brunch, garden party or sunset barbecue with close friends.

- ½ teaspoon fresh grated ginger
- 4 ounces steeped jasmine green tea, cooled
- 2 teaspoons liquid honey
- 4 ounces citron vodka
- Lemon peel to garnish

- 1 Steep green tea in boiling water for three minutes. Mix with honey and let cool.
- 2 Fill martini shaker with ice. Add the green tea, vodka and ginger.
- 3 Shake and strain into a chilled cocktail glass. Garnish with lemon peel. Serves two.

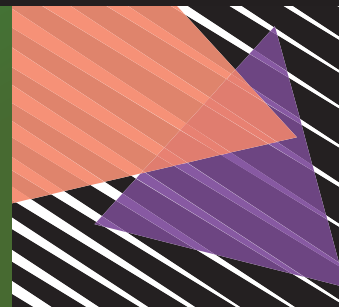
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