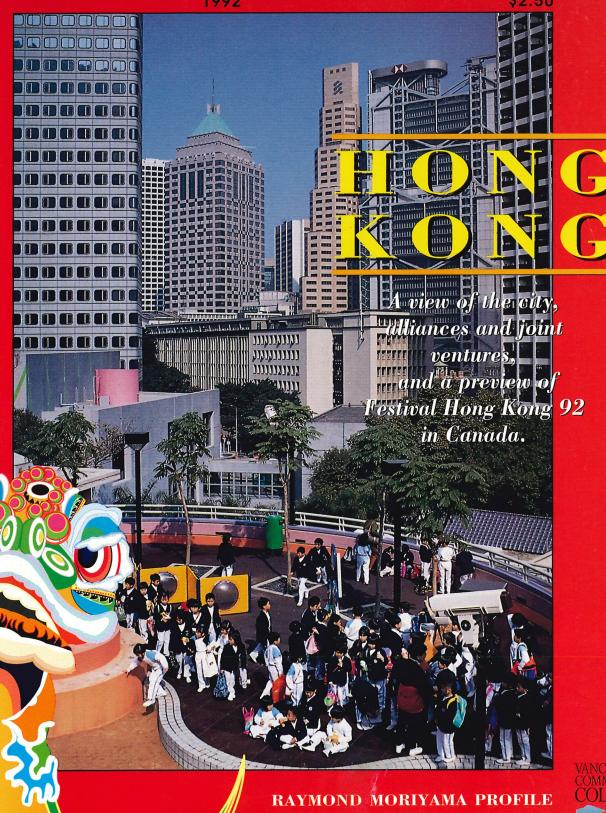
PACIFIC RIM

M A G A Z I N E



PACIFIC RIM FACT SHEETS

vancouver community COLLEGE

CANADIAN BANKERS WITH WORLDWIDE CONNECTIONS.



It pays to have a bank with the right connections.

Connections which deliver instant access to resources and information that enable us to provide you with fast decisions. Worldwide.

Across Canada, our network of branches is connected by satellite to over 1300 offices in more than 50 countries.

Giving us the ability to offer you the world when it comes to commercial and retail banking services.

Find out how you can benefit from our worldwide capabilities and fast turnaround. Connect with us today.





One of the pleasantest surprises I've had since coming to Vancouver Community College in November, 1991, was discovering *Pacific Rim Magazine*. Browsing through its pages brought back many pleasant memories of my own recent visits to a number of Pacific Rim countries.

The outstanding quality of the work done by the magazine's student designers, writers, and photographers is a tribute to their dedication and hard work and to the excellence of VCC's programs and faculty.

I know that you will enjoy the 1992 edition and join me in congratulating all those involved in PRM's fourth year of operation. Keep up the good work.

John Cruickshank
President
Vancouver Community College

One of the objectives of *Pacific Rim Magazine* is to highlight the rich and diverse cultures of our 16 Southeast Asian neighbours, especially in their relationships with Canada. Each year we try to highlight one country, and in January of this year I not only got to find out about Hong Kong, I also got to see it up close.

I was lucky enough to accompany our Publisher and our Staff Photographer to Hong Kong to find out more about a new and unique educational joint venture between Vancouver Community College and the largest social organization in Hong Kong, the Tung Wah Group of Hospitals. Using VCC's ESL curriculum and Tung Wah facilities, the first ever transferable full-time Canadian English Language College is now established in Hong Kong. A great example of cross-Pacific and cross-cultural co-operation.

Angela Poon
Editor

Welcome to the fourth edition of *Pacific Rim Magazine*. This year we honour the vibrant city of Hong Kong, including articles, photographs and graphics to celebrate Festival Hong Kong 92, which takes place all across Canada in September and October. Look for it in a major city near you.

Hundreds of hours of volunteer labour by student designers, writers, and photographers have produced the best magazine yet, including gorgeous photographs of Hong Kong, a delicious tour of the food of the Philippines, and a profile of a distinguished Japanese-Canadian architect.

In my first year as editor, I have learned a lot about Macintosh computers and desktop publishing, concepts that until this year were complete mysteries. Most of all, though, I have learnt to appreciate Vancouver Community College's faculty, support staff, and particularly students, whose ingenuity, intelligence, and creativity always far exceed even our high expectations.

Megan Nelson Otton
Managing Editor

Information is Power. SoftSearch

With over 50 thousand listings,



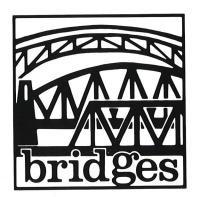
our software information service gives you the power to make hard choices.

And in today's competitive world, the wrong software choice can cost you dearly.

1-800-667-6503

(604) 681-0516 Vancouver, Canada Synergy Computer Consulting

Before or After the Theatre



On the Waterfront of Granville Island

687-4400

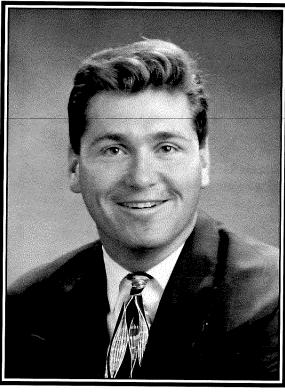
Fresh Seafood Restaurant, Casual Wine Bistro, Relaxing Pub.

Sharpening Your Bottom Line In Uncertain Times

he snapshot on the corner of Ken Gordon's desk distills his approach to investment counselling. Beneath Rick Hansen's face are the words "Your goal can be achieved no matter what the obstacle. Set it and go for it." In an uncertain economic climate of recession and threatened financial institutions, Scotia-Mcleod Inc. investment executive Gordon is a champion in setting and achieving financial goalswith a proven track record. The 33-year-old joined the national investment company seven years ago, and is the firm's number one money manager in Western Canada. Nationwide, he ranks 15th out of 520.

For over 70 years, ScotiaMcleod, formerly Mcleod Young Weir, has offered the independence and objectivity of personalized management combined with the security of total ownership by the Bank Of Nova Scotia. "The reputation on the street is that we are the best bond house in Canada," says Gordon of his firm's high industry rating and overall financial fortitude. In these challenging economic times, cautious investors need a money manager they can trust and depend upon. Gordon uses a medical analogy to underscore his comprehensive approach: "I'm very open and up front from the start of a consultation. I'm like a doctor. If you can't tell me what your symptoms are, how am I going to grasp what the problem is?"

Gordon's one-on-one approach to investment begins with an in-depth consultation with the prospective client. "I do ask personal questions; How old are you? Do you own a home? What kind of debts do you hold? Where are your investments?" He acknowledges the high degree of trust required in this comprehensive approach to personalized funds management, but a stronger bottom line is his ultimate objective and responsibility. "I always tell



my clients 'give me ten percent of your trust and confidence and I'll earn the other 90," he smiles.

Gordon exudes confidence, but it's cautious and responsible money management that has put him ahead. "I specialize in conservative investment advice with an emphasis on lowering income tax while maintaining growth to keep up with inflation." His access to well over 250 different products in the marketplace gives him the competitive edge and added credibility; he's able to offer unbiased recommendations on a wide range of investments through careful asset allocation. "I pride myself on matching quality investments to a person's personal

financial objectives," he explains.

His first objective is straightforward. Set and achieve goals. "The most rewarding aspect of my work is achieving goals for people who wouldn't normally set goals themselves," he says. It's a philosophy he applies throughout his life, running marathons and teaching fitness three times a week. His long-term ambition is to become a motivational speaker.

Proof of the success of Gordon's cautious, personalized, goal-oriented investment strategy sits atop his office credenza: it's jammed with company and industry-wide awards. Pushing the limits and going for the gold has paid off for Gordon's clients. Realize the same success—call him to arrange a private consultation.

Ken Gordon, ScotiaMcleod Inc., 1100—609 Granville Street, PO Box 10342, Pacific Centre, Vancouver. Phone: 661-7448.



9 ART OF THE RIM

Two Vancouver galleries and an art trading company show works by Pacific Rim artists. By Rita Daulby

16 THE HOUSE THAT HIROSHI BUILT

A college in Burnaby, B.C., teaches Canadian construction methods to Japanese students. By Dyana Roche

20 PROFILE: RAYMOND MORIYAMA

A Japanese-Canadian architect's crowning achievement: the Canadian embassy in Tokyo. By John Gold

25 HONG KONG

A PRM editorial team travels to Hong Kong to gather impressions. By Richard Hopkins

28 SOMETHING VENTURED, SOMETHING GAINED

A joint-venture English-language training college in Hong Kong. By Angela Poon

32 ARCHITECTS OF AN ALLIANCE

Hong Kong and Vancouver architects collaborate. By David Fraser

35 "BRIDGE ACROSS THE PACIFIC"

Festival Hong Kong 92 celebrates Hong Kong in Canada. By Linda Kenny

38 BACK TO THE FUTURE

How did the British ever wrest Hong Kong away

40 JADE RABBITS, MOONCAKES AND LANTERNS

The ancient Moon Festival is almost unknown outside Chinese culture. By Lorelei Burk and Kassie Ruth

42 CONVERSATION IN BAN HUAY PLADUK

Vancouver Community College students forge links with students of a small college in rural Thailand.

46 INSIDE THE FOREST MONASTERY

A young Canadian spends time in a remote Thai monastery. By Mark Master

51 BREAKING DOWN THE GREAT WALL OF INVISIBILITY

The West Coast is experiencing an outpouring of writing by Chinese-Canadians. By Carol Owen

55 OPPORTUNITY COOKS AT THE PICASSO CAFÉ

Chef Nathan Hyam gives Vancouver street youth a chance at new careers. By Kristen Elder and Sylvia Lakes

59 PHILIPPINE FEAST: SOMETHING FOR EVERYONE

The last undiscovered cuisine of the Pacific Rim. By Beth Hume

FACT SHEETS

13 Malaysia 14 Singapore 15 Indonesia 19 Japan 39 Hong Kong 45 Thailand 50 China 54 Taiwan 58 The Philippines





1992

STUDENT CONTRIBUTORS

EDITOR Angela Poon

ASSOCIATE EDITOR Beth Hume

EDITORS

Tom Dobbie, John Gold, Paul Kay, Linda Kenny, Sylvia Lakes, Judy Szonyi

CONTRIBUTING WRITERS

Steve Bridger, Lorelei Burk, Rita Daulby, Kristen Elder, David Fraser, John Gold, Beth Hume, Linda Kenny, Sylvia Lakes, Mark Master, Carol Owen, Angela Poon, Dyana Roche, Kassie Ruth

STAFF PHOTOGRAPHER Istvan Pinter

PHOTOGRAPHY LIAISON Bonnie Cope

CONTRIBUTING PHOTOGRAPHERS

Bonnie Cope, Cory Flahr, Raef Grohne, Leanne Leduc, Ken Metzker, Joanna Motylewska, Andrew Roberts, Dorrit Zaroba

DESIGNERS

Nina Chatelain, Lisa Chow, Joseph Haag, Lily Hawrysh, Shirley Jones, Brenda Lee, Kathy Marshall, Tommy Tse, Ken Zupan

COMPUTER ILLUSTRATORS

Joseph Haag, Shirley Jones, Brenda Lee, Kathy Marshall, Tommy Tse

COLOUR SEPARATIONS

Aziz Afilal, Jaybe Allanson, Barb Beharrell, Greg Blackmon, Brian Bissett, Jeff Broder, Gary Dhaliwal, Anthony Lam, Rod Moniz, Russell Sheehan

Hong Kong cover photograph by Istvan Pinter

Pacific Rim Magazine is published by Vancouver Community College at 100 West 49th Avenue Vancouver, B.C. V5Y 2Z6 Tel: (604) 324-5430 Fax: (604) 324-5555 © 1992 All rights remain with the writers, photographers, and illustrators.

ISSN 0847-4745

RESEARCH

Kandace Anderson, Cathy Angell, Yvonne Balcke, Judy Blokmanis, Nancy Boorman, Ida Bradd, Tracy Cochrane, Karen Day, Jacquie Dempsey, Karen Drexel, Glen Greenly, Marion Goriak, Gloria Haji-Zainali, Irene Hofler, Kathie Holloway, Paul Kay, Penny Lim, Angela Macdougall, Arlene O'Keefe, Lois Rightmyer, Lucy Santry, Nicett Scherger, William Siu, Lana Sloan, Judy Szonyi, Suzanne Thomas, Jill Warner, Ken Watt, Kathy Wise, Camille Wong, Jerome Yeung

ADVERTISING SALES

Cory Baran, Jennifer Barlow. Kristine Barton, Bobbi Benson, Tamara Blundell, Arnielle Boado, Daren Bodkin, Jeff Bumstead, Kyle Caplette, Corinne Carlos, Denny Caselatto, Lisa Chow, Lisa Copland, Rita Daulby, Selina Dodds, Jonathan Dolphin, Ben Easterday, Michael Eibl, Andrea Fehsenfeld, David Fraser, Cory French, Chris Gillespie, Krista Goebel, Melitta Hildebrand, Bruce Jackson, Eva Jang. Kristina Kalmet, Manuel Kwan, Jenny Lum, Rob McDonald, Doug McLean, Erin McMordie, Mona Narayan, Tracy Nault, Darren Neely, Lana Neil, Pak Shing Chu, Don Peters, David Raza, Darren Reily, Holly Robinson, Manuel San Diego, Řícharď Seganfreddo, Marie Simbulan, Tom Siracusa, Mark Spaidal, Holly Stefonovich, Stephanie Stevens, Tish Toffoletto, Nana Weil, Annie Williams, Kevin Wilson, Helen Yang, Sevag Yeterian, Romeo Young

Special thanks for their generous aid in the production of this magazine to Johanne Lalonde-Cade and AGFA Canada Inc.; Island Paper; and our helpful colleagues on every campus and in every branch of VCC.

Artwork for Pacific Rim Magazine was generated on Apple Macintosh IICX™ computers using Microsoft Word™ 4.0, Aldus Pagemaker ™ 4.1, Adobe Photoshop™2.0 and Adobe Illustrator™ 3.2. Body copy is set in 9.5/10.5 New Century Schoolbook. Pages containing computer graphics were colour separated directly to film using an AGFA SelectSet 5000 drum recorder and ProSet 9800 Postscript Imagesetter. Colour separations and film work were produced by West Pro Graphics, and the magazine was printed on Luna stock in Canada by Mitchell Press.

MANAGEMENT AND SUPPORT

PUBLISHER Richard Hopkins

MANAGING EDITOR Megan Nelson Otton

ADVERTISING SALES MANAGER Keith Murray ASSOCIATE Larry Sherwood

ART DIRECTOR Peter Manning

Placzek

PRODUCTION
COORDINATOR Michael Lee
ASSOCIATE Ross Lowe

EDITORIAL CONSULTANTS
Edgar Avelino, Constance
Brissenden, Ruth Bromley, Ann Calla,
David Lai, Sandra McKenzie, Jim

ADVERTISING PRODUCTION
Parveen Jiwani and the IMS staff:
Bob Altwein, Eugene Keith, George

Kropninski, Lauchlin McKenzie, Keith Parker, Jacquie Trobec

COMPUTER GRAPHICS CONSULTANT Judy Roy

PRODUCTION ASSISTANCE Ken Francis, Grant Gibson, Doug Gordon

ADVISORY BOARD

Peter Bailey, Constance Brissenden, Bonnie Irving, Sandra McKenzie, Peter Manning, Richard Murray, Doug Taylor, Martha Todd, Steve Vrlak

BOARD OF DIRECTORS

Joan Horsley, Chair; Bruce MacLean, Finance; David Reycraft, Publicity; Raymond Bendall, Richard Hopkins, Peter Manning, Wayne Matthewson, Keith Murray, Megan Nelson Otton

ADDITIONAL PHOTOGRAPHY

Peter Bailey, Festival Hong Kong '92, Masa Fujino of Royal Oak College, Mark Master, Raymond Moriyama, The Tung Wah Group, David Wong

SUPPORT

Inge Bailey, Janice Bearg of Douglas and McIntyre, Barbara Cameron, Doreen Chui-Chai, Karin Giron, Doug Gordon, Tim Higgs, Cecily May, Bob Neighbors, Brian Pendleton, Chuck Poulson, Alvin Schafer, Sheila Schmidt, Tom Toulson, Fred Wuhrer

NEW HORIZONS

For some, two hundred years after Vancouver's historic voyage, the horizons are still changing.



"Vancouver's Voyage To The Pacific Northwest 1792-94."

By Robert McVittie

With kind permission of the artist.

Three years after their first facility was opened in Richmond west •pro graphics expanded their operation by opening a second plant in Langley. This new move allows west •pro not only to better serve its pre-press clients, but to utilize the most up-to-date technology.

Using both Hell and Crosfield scanners and electronic image manipulation, combined with postscript interfacing, west •pro has become one of the leading pre-press houses in Vancouver.

So when artist Robert McVittie required a colour separation of his painting of Captain Vancouver's expedition to the Pacific Northwest he chose west •pro graphics. They provided the exact colour and detail needed for his limited edition prints.



B.C. COMPANY COMMITTED TO QUALITY

105-6871 Elmbridge Way, Richmond, B.C. V7C 5A4 Tel: (604) 270 7745 Fax: (604) 270 6383 E 101-19720 94A Avenue Langley, B.C. V3A 4P8 Tel: (604) 882 0496 Fax: (604) 882 0440

PACIFIC ARCHITECTURAL GROUP 103-873 Beatty Street Vancouver, B.C. Canada, V6B 2M6

Tel. (604) 688-6996 Fax: (604) 688-0040



PAGI建築設計事務所

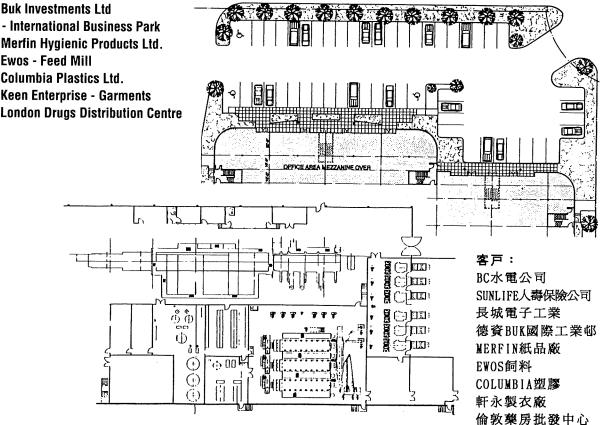
Principals: Terry Mager, Eric Cheung 張 衍 慶

Specializing in Quality Industrial/Business Park and Warehouse Design Across B.C.

工業發展設計及顧問

CLIENTS:

- B.C. Hydro & Power Authority
- SunLife Assurance Co.
- Great Wall Electronic Ltd. International
 - TV Production Plant
- Buk Investments Ltd
- Merfin Hygienic Products Ltd.
- Ewos Feed Mill
- Columbia Plastics Ltd.
- Keen Enterprise Garments
- London Drugs Distribution Centre



Reciprocal practice across Canada, in Hong Kong and Washington State, U.S.A. 可在加拿大、香港、美國華盛頓州提供服務

Serving Clients in English, Mandarin, and Cantonese

精通英、粤、國語服務客戶

Members of the Architectural Institute of B.C.

of the Rim

therefore become an institution
year an art trading company) weither exporting West Coast Ca
Southeast Asian artists to Vanco
a fraction of the galleries: when
galleries across the city, and pa

is in its second year now, and, in our terms, has

therefore become an institution. As usual, we are reviewing galleries (and this year an art trading company) which have a strong interest in the Pacific Rim, either exporting West Coast Canadian art to the Rim, or bringing the work of Southeast Asian artists to Vancouver. Naturally, we have been able to cover only a fraction of the galleries: when you are in Vancouver, don't forget to visit the galleries across the city, and particularly in our "gallery rows," Water Street in historic Gastown and South Granville Street, across the Granville Street Bridge on the west side of the city. *By Rita Daulby*

PACIFIC ART VENTURES

Art is the international language of cultural exchange, and this is recognized by Beth Poulter, a Vancouver importer of contemporary Asian art, and her New York partner, Nancy E. Easton, both of whom have capitalized on the growing desire of Canadians to own Asian art. Canadians are collecting art from Asia, and particularly from Japan, both because it is regarded as a good investment and because Canadians are eager to find out about the art and the cultures which produce it.

Poulter and Easton's Pacific Art Ventures Company, an art trading company based in both New York and Vancouver, provides a cultural exchange by organizing exhibitions of Western artists in Japan and of Japanese artists in North America. With their combined experience and cultural advisory board, they can also give accurate advice to Pacific Rim artists and galleries about the tastes of North American collectors and galleries.

Beth has plenty of experience in the visual arts business and with other cultures: she has in the past worked for Simon Patrich Galleries, an influential Vancouver gallery, as well as on the editorial staff of an Englishlanguage magazine in Tokyo. She learned Japanese when she attended school in Tokyo, finding out the hard way about the cultural andlinguistic differences between the two worlds.

Living in a new city is difficult for



Toshio Sakai's Cat.

most people, but living in a city where you know "basically taxi directions only: stop, go, right, left," as Beth did, made her life there challenging at first. But overall, Beth loved living in Tokyo. It was while working at the magazine there that she met her business partner Nancy Easton, who was the magazine's art editor. Together, they educated themselves about Japanese contemporary art by going to lots of gallery openings.

Gradually they came to believe that the visual arts could serve as a basis for communication between Japan and North America, two cultures that are becoming more closely linked all the time. As Beth points out, art from either culture can be used to "educate a mind about different cultures, different traditions, and different lifestyles. It can serve as an introduction to help strengthen the cultural and business relationships that exist today."

Pacific Art Ventures also promotes Canadian art in Japan. At present they are preparing a retrospective of the work of the late Canadian painter, Sack Bush, in Tokyo. The Canadian



Vancouver Aboriginal Friendship Centre Society

1607 East Hastings St. Vancouver, B.C. V5L 1S7

Tel: (604) 251-4844 Fax: (604) 251-1986

Arthur Paul Executive Director



REPRESENTING THE FINEST IN CANADIAN & INTERNATIONAL ARTISTS

- CHAGALL
- PICASSO
- SANCHEZ
- SHINODA
- SCHELLEKENS
- SAITO
- THORN
- WEISBUCH
- PATRICH
- BRISSON
- PLEAR
- SAWAI

SIMON PATRICH GALLERY

2331 GRANVILLE STREET, VANCOUVER, B.C. V6H 3G4 TEL: 733-2662 FAX: 733-2282

MONDAY - SATURDAY 10:00 - 6:00

Campbell Learn Zenk

Barristers & Solicitors

103-4430 Halifax Street Burnaby, B.C. V5C 5R4

Centrally located in Burnaby, British Columbia. We would be pleased to assist you with your next corporate, commercial or real estate transaction.

Please call us at:

298-5297

Introducing

TOODY-NI

GRILL & CATERING COMPANY LTD.

1607 EAST HASTINGS STREET VANCOUVER, B.C. V5I 1S7



BANQUET FACILITIES FOR 50 TO 450 PEOPLE.

Available for business meetings, weddings, unique barbeques & grads.

On-site, or will deliver.

"Fine cuisine & exceptional service."

(604) 251-3431

ART OF THE RIM

Embassy has offered the Place Canada Gallery for the month-long show in 1994. Both Pacific Art Ventures and the Canadian government are taking advantage of the fad for Canada which has swept Tokyo since the opening of our dazzling new embassy there, designed by Canadian architect Raymond Moriyama (see profile on page 20). Beth is delighted to be putting on an exhibit in the new embassy, which, like most of Tokyo, she loves, partly for its beauty, but also because, as she points out, "every aspect of the building has some symbolic meaning."

One artist represented by Pacific Art Ventures is Seilan Takeshita. She explains her art as the quest to find a balance between mental concentration and physical action. Using meditation-style techniques, she composes herself mentally before beginning to paint, breathing deeply as she moves her brush to paint the lines. The beauty that she sees in nature becomes one with her emotions and together they are transformed into a painting. She hopes that you will discover a universe in her painting that you can make all your own.

The work reproduced on the previous page is by Toshio Sakai. In his etchings, parts of the subject are reconstructed into a new whole. These separate pieces shift and re-form, floating together to complete the artistic thought, make a new form, and provoke the viewer into re-examining the original shape. Sometimes the piece is unified by creating a make-shift frame of disconnected pieces within the etching itself.

Beth Poulter and Nancy Easton are a good examples of the new breed of Pacific Rim entrepreneur. Their company has recognized the desire that Japanese and North American cultures have to know more about each other, and by displaying and selling the art of both cultures, it has forged new links across the Pacific Rim.



PACIFIC ART VENTURES 6480 Marine Drive, West Vancouver, B.C. V7W 2S6 Phone: (604) 921-8327 Fax: (604) 734-7730 Hours: by appointment

INUIT GALLERY

Joseph Murphy, owner of the Inuit Gallery, is one of the people responsible for the tremendous surge of interest in Native art in North America, particularly West Coast Indian art. There has also been, in the past few months, an extraordinary amount of Canadian Inuit and West Coast Indian art sold in Japan, where collectors are buying up Inuit carvings in particular, a new reflection of the Japanese love of things Canadian.

In the past few years, art by indigenous Canadian artists has finally been recognized as more than a traditional expression of their culture or something of interest only to anthropologists. Traditions have always been passed down from the elders, and they continue to be drawn upon in the work of today's generation of Native artists, but Northwest Coast Indian art, in particular, is finally getting recogni-



Robert Davidson's Crab of the Woods.

tion as fine art. As Joseph Murphy is proud to say, "Native art has traditionally been looked at as curio or ethnographic artifact. Now we're saying this is art which is not only still vital, but it can even be political." And although it is eminently collectable just as an investment, its vibrant imagery, strong colours, and clean lines appeal to a wide range of buyers.

The surge in interest by collectors can be traced to the Los Angeles Art Fair (ART/LA). After being initially rejected on the grounds that it was not suitable (translation: not "real" art), Native art was finally included for the first time anywhere in an international contemporary arts fair, in December 1988. ART/LA invites 160 galleries worldwide to exhibit their best pieces. The Canadian Inuit and Native art was displayed alongside work by Andy Warhol and Henry Moore, among others. Many positive comments were heard and received at this fair, so the effort Murphy and others put into having Native art accepted at ART/LA 88 (and at subsequent fairs) has paid off in the recognition of indigenous art by Native peoples worldwide as a contemporary art form.

The Inuit Gallery's original specialization—Inuit and Northwest Coast Indian art—still dominates the gallery, but the selection now includes art from Papua New Guinea, in response to customer demands for indigenous art of all kinds.

One of the gallery's best known artists is Robert Davidson, a Haida from the Queen Charlotte Islands off the coast of British Columbia. In his art, he draws on his traditional beliefs and culture, where animals and birds are

symbolic and have supernatural powers. (See *Crab of the Woods*, at the left.) Davidson comes from the Eagle clan, and his *Eagle Transforming Into Itself* shows the relationship between his own feelings and the symbolism he has inherited. The transforming eagle represents both the symbolic bird of his birth clan and the artist coming into his own at the age of 43.

The carvings, masks, and prints of Northwest Native art simultaneously represent both simple and complex ideas. Images of animals and man are transformed, with the art documenting various stages of the transformation: hence, both human and animal features will appear in a single sculpture or painting. To understand this complex art form properly, the art buyer has to invest some time in understanding the historical, reli-

gious, philosophical, and mythological basis of the art. The Inuit Gallery naturally makes such information available to its customers.

Although it was the totem pole which traditionally allowed the Native elders to pass on the traditions and legends of their people, today's artists have expanded their skills to tell the old stories in a variety of contemporary media, from silkscreen prints, to clothing, and even to chocolate. An understanding of the materials used helps. The masks of animals, people, and hybrids between the two are crafted from bronze, cedar, human hair and shells. Black argillite stone carvings, gold and silver jewelry, grass and reed baskets, wooden bowls and bentwood boxes are also part of Northwest Native art.

As much of the subject matter of the art is sacred and traditional, today's artists are careful to make only harmonious changes in traditional styles and techniques, perhaps using something as subtle as the simple addition of a non-traditional colour. Their art

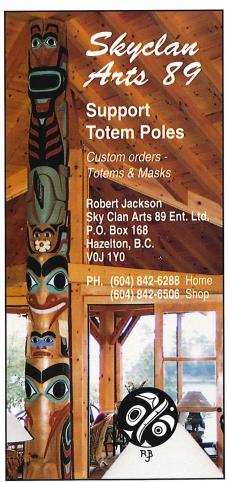
FIRST NATION RESTAURANT



Located Under
The Sails In Canada Place

SPECIALIZING IN TRADITIONAL NATIVE OUTDOOR SALMON B.B.Q'S

Phone: (604) 681-2776 Address: Box 1021 999 Canada Place Vancouver, B.C. V6C 3L1



ART OF THE RIM

forms continue to evolve as their culture changes, but they never turn their back on their traditions: they always begin with the lessons of the past. Once an artist has mastered the traditions, through a strict apprenticeship, then, and only then, does he or she feel free to make innovations.



INUITGALLERYOFVANCOUVER LTD. 345 Water Street, Gastown Vancouver, B.C. V6B 1B8 Phone: (604) 688-7323 Fax: (604) 688-5404 Hours: Mon.-Sat. 10 a.m.-6 p.m.; Sun.12 p.m.-5 p.m.

DIANE FARRIS GALLERY

Diane Farris Gallery has only been open a few years, but it has almost immediately joined the ranks of the top galleries in the world. At her trendy South Granville gallery Diane Farris has a stable of brilliant young (and older) artists who ensure that she will remain at the centre of controversy and be a "must see" for any serious collector or art lover visiting Vancouver.

She made her name initially with a hit exhibit of work by a group of young Vancouver artists who have become known as the "Young Romantics." One of her best-known artists is the con-

troversial Attila Lukacs, whose frighteningly realistic paintings of young punks, or "skinheads," are now much sought after by collectors worldwide. But she also has a stable of more established West Coast artists, many of whom have strong links with the art and culture of the Pacific Rim.

One of her most successful artists is John Koerner, born in Czechoslovakia in 1913. He arrived in Canada in 1939, and became a teacher of drawing and painting at the Vancouver School of Art. From 1953 to 1958, and from 1958 to 1962, he was a professor of drawing and painting at the University of British Columbia.

One of the most acclaimed series of paintings he has done is called *Pacific Gateway (1980-88)*, a good example of his Pacific Rim interests. This series of canvases deals with the landscape of British Columbia in terms of the Northwest Coast Native Haida mortuary pole, and the Japanese Torii Gate, the kimono rack, and the kimono itself. The paintings suggest an Oriental floating world, reflecting Koerner's love of Japanese water gardens.

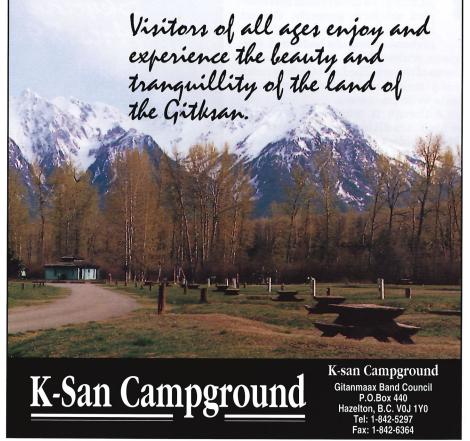
In Pacific Gateway #183 he has united the normally opposed Eastern and Western landscapes and their sensibilities into a single work with vibrant colours inspired by both British Columbia's coastal landscape and Japanese gardens. They meet in the centre of the painting, no longer polarized but joined, although neither one is allowed to dominate the other.

Of course, there's a whole other aspect to the *Pacific Gateway* series, with its Japanese gates and its Canadian images: the changing cultural makeup of Vancouver and the city's growing significance in Pacific Rim Trade. Koerner's art does not simply unite Western and Eastern artistic sensibilities, using common landscapes or connected cultural objects, but also shows the connections between Oriental sensibilities and religious beliefs and West Coast Indian ones.

As this is a 200-painting series, it is impossible to catalogue the many messages therein, but Koerner has stated that "the issue of inner peace is what concerns me, not controversy. My aim is to make contact with the spiritual element that is at the heart of all religions." These paintings have a further message, over and above the cultural comparisons: he uses his work to contribute to "the cause of peace."

DIANE FARRIS GALLERY 1565 West 7th Avenue Vancouver, B.C. V6J 1S1 Phone: (604) 737-2629 Fax: (604) 737-2675 Hours: Tues.-Sat. 10 a.m.-5:30 p.m.







MALAYSIA

TRAVEL



Visa: not required for Canadian or Commonwealth citizens for social, tourist, or business visits up to 2 months; apply for extensions at immigration offices in Malaysia

Health Precautions: vaccinations not usually needed; tap water generally safe, but boiled drinking water advised; excellent health services Tipping: hotels add 10% service charge and 5% tax; tipping is usually unnecessary; add 10% in restaurants without service charge; porters get C\$.45 per bag; taxis get coin change; less than C\$.25 is an insult

Currency and Exchange: Malaysian dollar (ringgit); 100 sen = M\$1; M\$2.05 = C\$1.00 (2 May 1992) **Religions**: Islam (national religion), Christianity, Taoism, Hinduism, Buddhism, Sikhism

Airlines: Singapore Airlines: Vancouver to Singapore Mon. and Fri. via Seoul; travel time 18 hr. Malaysia Airlines: Los Angeles to Kuala Lumpur via Tokyo M, Th, Sat; via Honolulu W,F,Sun; travel time 19 1/2 hr.

Distance from Airport: Subang International Airport-Kuala Lumpur, 22 km

Transportation: car rental widely available; good inexpensive taxi service in major towns; excellent air and rail services

BUSINESS

Canadian Banks: Hongkong Bank, Bank of Nova Scotia, Kuala Lumpur

Canadian Representatives: Canadian High Commission 7th Fl., Plaza MBF

7th FI., Plaza MBF Jalan Ampang 50450 Kuala Lumpur Tel: (60-3) 261-2000 Fax: (60-3) 261-3428 Mailing address: PO Box 10990 50732 Kuala Lumpur Malaysia.

Malaysian Representatives: Malaysian High Commission 60 Bottler St. CANADIAN EXPORTS to MALAYSIA \$290,998,000 (1991)



B.C. EXPORTS to MALAYSIA \$31,054,000 (1991)

Ottawa, Ont. K1N 8Y7 Tel: (613) 237-5182 Fax: (613) 237-4852 CANADIAN IMPORTS from MALAYSIA \$436,020,000 (1991)



B.C. IMPORTS from MALAYSIA \$99,238,000 (1991)

Malaysia Tourist Information Centre 830 Burrard Street Vancouver, B.C. V6Z 2K4 Tel: (604) 689-8899 Fax: (604) 689-8804

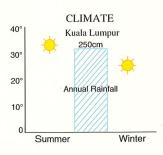
Malaysian Consulate 1900-925 West Georgia Street Vancouver, B.C. V6C 3L2 Tel: (604) 685-9550 Fax: (604) 685-9520

Business Organizations: Malaysian International Chamber of Commerce and Industry 10th FI., Wisma Damansara Jalan Semantan, POB 10192 50706 Kuala Lumpur Malaysia

Tel: (60-3) 254-2117 Tlx: 32120

GENERAL INFORMATION

Public Holidays (1992):



Rainy season on east coast, Nov.-Feb.; warm and humid

Languages: Bahasa Malaysia (Malay) is the official language; English compulsory in schools, primary in commerce and industry Jan. 1
Feb. 4-5 (var.)
April 4-5 (var.)
May 1
May 17 (var.)
June 6 (var.)
June 11(var.)
July 2 (var.)
Aug. 31
Sept. 9 (var.)
Oct. 26 (var.)
Dec. 25

Time Difference: PST +16 hr.

Capital: Kuala Lumpur
Other Major Centres: Ipoh,
George Town (Penang), Kuching
(Sarawak)

Population: 18,000,000 (1991), 90% in Peninsular Malaysia;

New Year's Day Lunar New Year Hari Raya Puasa Labour Day Wesak Day King's Birthday Hari Raya Hajji Maal Hijrah National Day Mohammed's Birthday Deepavali Christmas Day

59% Malay, 32% Chinese, 9% Indian

Notes: excellent postal, telephone, telex, telegram, and fax services; airmail, Canada-Malaysia about 1 week. Major opportunities for Canadian business: agriculture and food products and services; oil and gas equipment and services; advanced technology products and services; power and energy equipment and services; defence products; transportation systems and equipment. Electricity reliable, 240v, 50 cycles, AC. Banks open 1000-1500 M-F, 0930-1130 Sa (some states vary); government hours: 0800/0830-1530/1615 M-F; 0800/0830-1230/1245 Sa; shops: generally open 0930-1900; department stores, 1000-2200; larger restaurants usually open until 2300; smaller often later. Warning: though customs controls appear light, the death penalty applies to traffickers in illegal drugs.



BUSINESS

Canadian Banks: CIBC. Hongkong Bank, Bank of Montreal, National Bank, Bank of Nova Scotia, Royal Bank, Toronto Dominion Bank

Canadian Representatives: Canadian High Commission IBM Tower, 14th Fl., 80 Anson Rd., Singapore 0207 Tel: (65) 225-6363 Fax: (65) 225-2450 External Affairs and International Trade Canada Singapore Desk 125 Sussex Dr. Ottawa, Ontario K1A 0G2 Tel: (613) 996-5824

Fax: (613) 996-4309

CANADIAN EXPORTS to SINGAPORE \$356,076,000 (1991)

required if flying from infected

countries; tap water safe



B.C. EXPORTS to SINGAPORE \$38,031,000 (1991)

Singapore Representatives: Honorary Consul Nathan Nemetz 1500 - 1075 West Georgia St. Vancouver, B.C. V6E 3G2 Tel: (604) 631-4868 Fax: (604) 631-3232

CANADIAN IMPORTS from SINGAPORE \$588,905,000 (1991)

Singapore dollar; S\$1.34 = C\$1.00 (2 May 1992)



B.C. IMPORTS from SINGAPORE \$113,905,000 (1991)

Singapore Trade Development Board 310 Vancouver Centre PO Box 11616 650 West Georgia St. Vancouver, BC V6B 4N9 Tel. (604) 662-7055 Fax: (604) 662-335V

Airlines: Singapore Airlines: Vancouver-Singapore M & F via Seoul; travel time 18 hr. Cathay Pacific: from Vancouver daily, overnight in Hong Kong; travel time 32 hr.

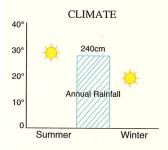
Distance from Airport: 20 km from Changi; taxi, C\$7.50-\$10 (25 minutes); bus, C\$.50

Transportation: Car rental not necessary and not advised; taxifare starts at S\$2.20; numerous surcharges apply; bus and new underground (MRT) inexpensive and easy to use

Trade Development Board 1 Maritime Sq. Telok Blangah Rd. 10-40 World Trade Centre Singapore 0409 Tel: (65) 271-9388 Fax: (65) 278-2518 or 274-0770 Singapore Fed. of Chambers of Commerce and Industry 47 Hill St. 03-01 Chinese Chamber of Commerce Building Singapore 0617 Tel: (65) 338-9761 Fax: (65) 339-5630 Canada-ASEAN Centre 80 Anson Rd., 15/02 Singapore, 0207 Tel: (65) 222-7346 Fax: (65) 222-7439

Business Organizations:

GENERAL INFORMATION



Warm and humid year round; slight variations marked by summer and winter monsoons

Public Holidays (1992):

Jan. 1 Feb. 4-5 (var.) Apr. 5 Apr. 17 May 1 May 17 (var.) June 11(var.) Aug. 9 Oct. 24 (var.) Dec. 25

New Year's Day Lunar New Year Hari Raya Puasa Good Friday Labour Day Vesak Day Hari Raya Haji National Day Deepavali Christmas Day

Languages: English (administrative language and most used), Malay (national), Mandarin Chinese, Tamil (all official)

Time Difference: PST +16 hr. Capital: Singapore City Other Major Centres: Jurong (port), Changi (airport)

Population: 3,004,200 (1991); 76.4% Chinese, 14.9% Malay, 6.4% Indian, 2.3% other

Notes: smoking in public places, jaywalking, and littering are all prohibited and subject to fines; long hair disapproved; very harsh penalties for possession of illegal drugs. Electricity supply 230-250v, 50 cycles AC, with 3-pin plug and bayonet lamp sockets; many hotels have 110v AC supply. Business hours: banks, 1000-1500 M-F, 0930-1130 Sa; government, 0900-1700 M-F; stores, 1000-1800, or as late as 2000 in tourist areas.

Illustration: Kathy Marshall

Design: Joseph Haag

Jpdate: Nancy Boorman, Karen Day, Irene Hofler



INDONESIA

TRAVEL



Visa: not required for Canadian citizens with passport and onward or return tickets; first-time business visitors enter as tourists (business visas complicated to obtain); visit limited to 2 months

Health Precautions: 10-year boosters for tetanus, diptheria, and polio; for rural areas, typhoid, paratyphoid, hepatitis A and B immunizations may be necessary; use bottled water, or water disinfected with iodine; avoid ice, raw seafood, salad greens, and local dairy products; peel and wash produce; in rural areas, possible vaccination against Japanese encephalitis, use malaria medication, avoid mosquito bites

Tipping: C\$.30-.90 (Rp500-1500) porters, bellboys; 10%

where service charge not already added

Currency and Exchange: Rupiah (Rp); Rp1613 = C\$1 (2 May 1992)

Religions: 88% Islam, 10% Christian, 2% Hindu

Airlines: Canadian Airlines: from Vancouver daily, exc. M. Cathay Pacific: daily via Hong Kong. Garuda Indonesia: from Vancouver T,W,F,Sun.

Distance From Airport: 13 km to Jakarta; C\$12-13 (Rp20,000) including road toll

Transportation: taxis have surcharge of Rp2,300 + road tolls Rp3,000; Rp800 first km; Rp400 subsequent km; for airconditioned, higher fares

BUSINESS

Canadian Banks: Hongkong Bank; Toronto Dominion Bank is a correspondent of the Bank Dangang Negara, Jalan M. H. Thamrin 5, POB 338/

Tel: (62-21) 321707; Fax: (62-21) 323618; Tlx: 61628

Canadian Representatives:

Canadian Embassy
5th FI., Wisma Metropolitan 1
Jalan Jendral Sudirman Kav 29,
Jakarta D.K.I., Indonesia
Tel: (62-21) 510-709 or 514-022
Fax: (62-21) 578-2251
Tlx: 73-62131 DMCAN IA
Cable: DOMCAN JAKARTA
Mail Address: PO Box 52/JKT
Jakarta, Indonesia
External Affairs and
International Trade Canada
Indonesia Desk, Asia Pacific South

CANADIAN EXPORTS to INDONESIA \$340,762,000 (1991)



B.C. EXPORTS to INDONESIA \$73,361,000 (1991)

Trade Development Division (PST) 125 Sussex Dr. Ottawa, Ont. K1A 0G2 Tel: (613) 995-7659 Fax: (613) 996-4309 Tix: 053-3745 EXTERNAL OTT

Indonesian Representatives: Embassy of the Republic of Indonesia CANADIAN IMPORTS from INDONESIA \$222,093,000 (1991)



B.C. IMPORTS from INDONESIA \$34,428,000 (1991)

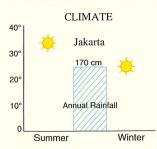
287 MacLaren St.
Ottawa, Ont. K2P 0L9
Tel: (613) 263-7403/7404
Fax: (613) 563-2858
Tix: 053-3119 INDONESIA OTT
Indonesian Consulate
2nd Fl., 1455 West Georgia St.
Vancouver, B.C. V6G 2T3

Tel: (604) 682-8855 Fax: (604) 662-8396 Tix: 04-508353 INDONESIAVCRKADIN

Business Organizations: KADIN - Indonesian Chamber of Commerce and Industry Chandra Blvd, 2nd Flooi Jl. M.H. Thamrin 20 Jakarta 10350, Indonesia Tel: (62-21) 310-5683 Fax: (62-21) 350-0442 Importers' Association of Indonesia (GINSI) Jl. Kesejahteraan 98 Pintu Timur Arena Pekan Raya PO Box 2744/JKT, Jakarta Pusat 10110, Indonesia Tel: (62-21) 360643 Tlx: 46793

GENERAL INFORMATION

Public Holidays (1992):



Dry season, June-Sept.; rainy season, Dec.-March

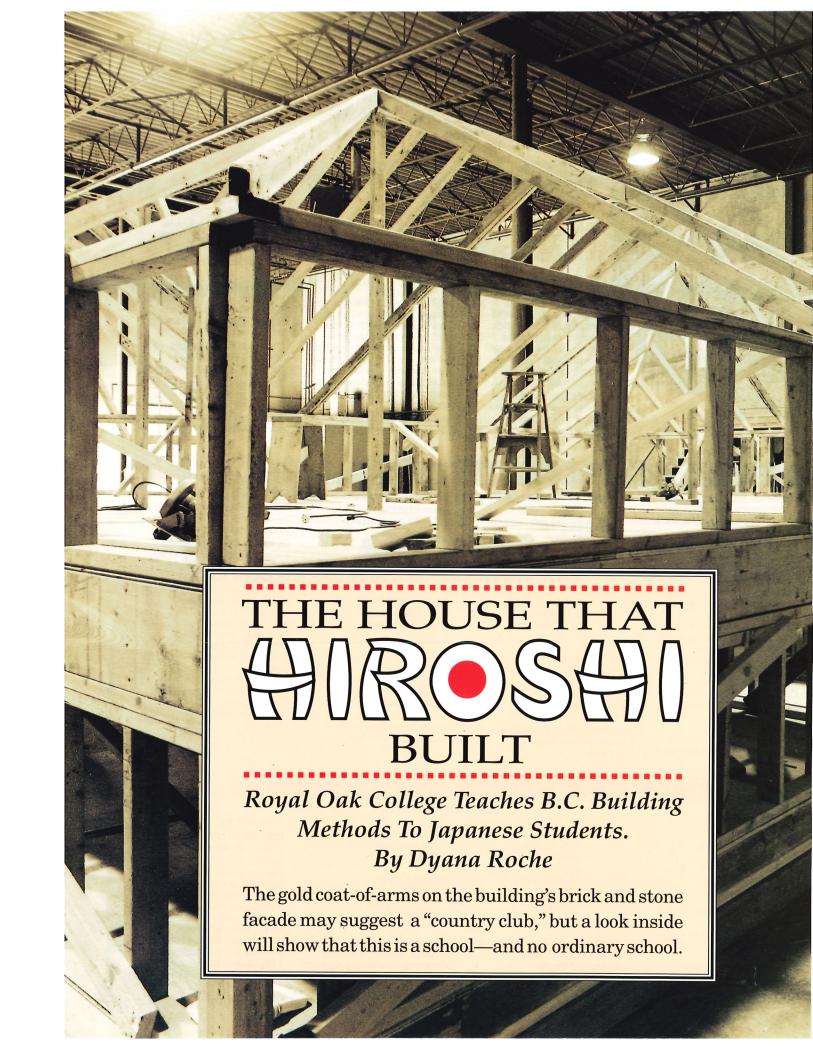
Jan. 1 Feb. 12 (var.) March 17 (var.) April 16-17 (var.) May 28 (var.) June 23 Sept. 21 (var.) Aug. 17 Dec. 25

Languages: Bahasa Indonesia (official), English, Dutch, numerous dialects Capital: Jakarta

New Year's Day Ascension of Mohammed Hindu New Year Eidmubarak Buddhist New Year Islamic Holiday Mohammed's Birthday Independence Day Christmas Day

> Other Major Centres: Surabaya, Medan, Bandung, Semarang, Palembang, Cirebon

Time Diff: PST +15-17 hr. Population: 190,136,000 (1990); 4th largest nation Notes: Don't use your left hand to give or receive anything, or crook your finger to call someone; loud voices considered offensive. Electricity supply in most hotels 220v, 50 cycles, AC for a 2-pronged plug; in the provinces, some hotels use 110v. Business, government hours: 0800-1500 M-Th.



oyal Oak College is the only one of its kind in North America catering to international students and specializing in residential design and construction. College president Douglas Beveridge explains, "The college is unique in . . . that it offers a blend of programs and courses in interior and architectural design, construction, business, and computers—all in an ESL context."

Established in 1987 by Kenchiku Shiryo Kenyusha (KSK) Co., one of Japan's largest construction companies, the college provides hands-on house-building, North American style, in two-by-four lumber platform design and construction. KSK also operates

are required to take these exams in Japan.

There is a growing demand in Japan for those knowledgeable about two-by-four construction methods. "Especially in the last year, the demand has grown," instructor Carol Estell Says." It's

mostly Canadians and Americans who work in Japan who have the expertise in this method, not the Japanese builders." As well, "the oil shock in the early 1970's, and Japan's limited resources in that area [in heating homes]

prompted a search for more energy-efficient housing," Beveridge says. Japan also needs stable, strong housing to withstand its many earthquakes.

Finally, North-American-style frame houses can be constructed much more quickly and cheaply than traditionally crafted Japanese designs, making single-family housing more of an option in the ex-

pensive Japanese real estate market. The Japanese also admire our housing styles, finding them more attractive and distinctive than what they perceive as the more homogeneous Japanese designs.

With the initial success of the school, Royal Oak plans to further expand its campus and student popu-

lation. A new campus in an 8,000 sq. ft. warehouse on Mac-Pherson Street in Burnaby was opened recently where students have the space to build two houses. They are taught by Kaz Fukuda, an instructor with twenty years experience in the two-by-four construction industry in Canada.

The college will be acquiring land in



PHOTO COURTESY OF MASA FUJINO

ans who surnaby, and students will be able to gain practical experience by helping to construct a house under the supervision of certified the students and are supervised to the supervisited results and are supervised to the supervision of t

sion of certified builders and architects. The house will be constructed according to the Canadian building code, so that it can be sold after completion.

Hence, a school in North America that can teach up to 200 students to build to Canadian standards, to understand English building terms, and to use conversational English. In fact, Royal Oak has adopted an English-only policy in the classroom. It hopes to introduce more students from Europe, North

There is a growing demand in Japan for those knowledgeable about two-by-four construction. North American-style frame houses can be constructed much more quickly and cheaply than traditionally crafted Japanese designs.

America and Asia, partly because classmates without a common language will have to speak English to each other, although, as Carol Estell points



Schools in Japan, producing 70 per cent of all Japan's architects. The company's solid reputation for excellence encourages good students to apply, but another incentive is the present passion among young Japanese for overseas travel and study. It decided to set up its first North American school in Vancouver because a Vancouver-born consultant suggested the city for its access to design expertise and to the B.C. lumber market. Another advantage of the location is that graduates in business in Japan can later take advantage of the many contacts they make in the construction industry here in B.C.

Most, but not all, of the students come from families in the housing business. Some of the students will return to Japan to attend a Nikken Gakuin school, and will eventually pass the tough Japanese exams in order to become registered architects. Even technical specialists in construction



ROYAL OAK

out, "There are students who leave after a year just too frustrated with the language." Learning new skills in a new and difficult language can be a daunting experience. Yet this is not primarily an English-as-a-Second-Language training school. Students are here to learn construction techniques: the language training enables them to learn North American skills available only in English.

Instructors are an integral part of the students' experience at the college. Students, asked what they think is the best thing about Royal Oak, will inevitably reply, between shy smiles and giggles, "the teachers." Estell, who teaches computer-aided drafting and design at the college, says the affection is definitely mutual. "I really enjoy the students; they work hard, they're honest and really pleasant."

She credits the strong loyalties to the closeness of the school set-up. The student-teacher ratio is kept low. Even at full enrolment there will only be seven students per instructor. Although the college is designed to accommodate 200, there are presently 90 students and 15 teachers at Royal Oak. "It's like a little family here. These

kids live here, they eat here, and it becomes their home for a year. The staff all get along really well, and by the end of the first term we know the kids really well, too."

The students not only find the language and culture challenging, they also find the teaching here very different, says Estell. "In Japan they usually learn by rote, memorizing facts and regurgitating them. Here we ask them to participate and I think they really love it. It helps them to grow as people. They're allowed to come into themselves.'

Royal Oak arranges homestay programs for second-year students, and encourages them to find housing off campus to integrate them with the community. It also runs a summer English program which includes "farmstay": an opportunity for students to live on working farms during their summer studies. They are encouraged to learn about the culture and language in Canada through field trips and through sports activities such

"In Japan they usually learn by rote... Here we ask them to participate and they really love it. It helps them grow as people. They're allowed to come into

themselves."

as golf, tennis, and hiking.

Many students return home during their winter and summer breaks, but some stay to travel in North America or ski at Whistler, which they sometimes do even when they should be studying. "A good part of the motivation to be here is the international experience," Beveridge says, "They are 18 to 22 years old, and I don't know anyone that age who doesn't tend to act his age. But during the week at school, they're like any other students: they work hard."

The future of Royal Oak College seems bright: they

have a beautiful campus in Burnaby, and enthusiastic young students, with a powerful interest in learning everything the Canadian house-building industry has to teach them. One thing is certain: with the Japanese ability to adapt and refine, the Royal Oak graduates' future contributions to Japan's cities and neighbourhoods will most certainly reflect their Vancouver training and experience.

PACIFIC RIM ACADEMIC UNIVERSITY TRANSFER PROGRAM

- An intensive, two-year program combining cultural awareness, and an introduction to the peoples and societies of East and Southeast Asia.
- Classroom work is integrated with participation in community events, seminars, and business workshops leading to the development of linkages and networks essential for future careers in education, business, government service, and multicultural programming.
- Opportunities exist for interaction with international students in Vancouver and for registration in overseas External Studies (credit) Programs offered in several Asian countries.



For further information call (604) 324-5211 Langara Campus, 100 West 49th Avenue, Vancouver, B.C., Canada V5Y 2Z6



JAPAN

TRAVEL



Visa: not required by Canadian tourists for visits up to 90 days; required by long-term visitors, and those doing business or studying; valid passport required for Canadian citizens

Health Precautions:

vaccinations not required unless travelling from an infected area; tetanus booster advised after 10 years

Tipping: uncommon; but service charges apply at some hotels & restaurants

Currency and Exchange: yen; Y108.22 = C\$1 (2 May 1992)

Religions: most Japanese observe both Shinto and Buddhist rites; other religions 16%, Christian 1%

Airlines: Canadian Airlines: direct from Vancouver 5 times weekly. JAL: direct from Vancouver at least 4 times weekly; flying time, 91/2 hr. approx.

Distance from Airport: Tokyo International Narita-Tokyo,

Transportation: car rental, Y8,500/hr. (with driver) or Y8-9,000/day; taxi, Y480 for 2 km ride; buses, complicated; good train and subway services.

BUSINESS

Canadian Banks: Hongkong Bank, Bank of Montreal, Bank of Nova Scotia, CIBC, National Bank, Royal Bank, Toronto Dominion Bank; all in Tokyo.

Canadian Representatives:

Canadian Embassy 3-38 Akasaka 7-Chome Minato-Ku, Tokyo 107 Tel: (81-3) 408-2101 Fax: (81-3) 479-5320 TIx:22218 DOMCAN Canadian Consulate Daisan, Shoho Building 12th Fl., 2-2-3 Nishi Shinsabashi Chuo-Ku, Osaka 542 Tel: (81-6) 212-4910 Fax: (81-6) 212-4914 Mailing address: PO Box 150 Osaka, Minami, 542-91, Japan

CANADIAN EXPORTS to JAPAN \$7,111,285,000 (1991)



B.C. EXPORTS to JAPAN \$4,046,858,000 (1991)

Japanese Representatives: Japanese Embassy

255 Sussex Dr. Ottawa, Ont. K1N 9E6 Tel: (613) 236-8541 Fax: (613) 563-9047 Tlx: 053-4220

Capital: Tokyo

CANADIAN IMPORTS from JAPAN \$10,248,972,000 (1991)



B.C. IMPORTS from JAPAN \$4,738,975,000 (1991)

Japanese Consulate General 900 - 1177 West Hastings St. Vancouver, B.C. V6E 2K9 Tel: (604) 684-5868 Fax: (604) 684-6939

Japan External Trade Organization 660 - 999 Canada Pl. Vancouver, B.C. V6C 3E1 Tel: (604) 684-4174 Fax: (604) 684-6877

Business Organizations: Japan Chamber of Commerce and Industry 2-2, Marunouchi 3-Chome Chiyo D-Ku Tokyo 100, Japan Tel: (81-3) 283-7824 Fax: (81-3) 211-4859 TIx: 224920 JPN Japan External Trade Organization 2-5, Toranomon 2-Chome Minato-Ku Tokyo 105, Japan Tel: (81-3) 582-5511

GENERAL INFORMATION

CLIMATE 40 Tokyo 30 140cm 209 Annual Rainfall 109

Summer

Languages: Japanese; English is taught in schools and is widely used by businesses catering to tourists and foreign business people

Winter

Public Holidays (1992):

Jan. 1 Jan. 15 Feb. 11 March 21 April 29 May 3 May 5 Sept. 15 Sept. 23 Oct. 10 Nov. 3 Nov. 23 Dec. 23

New Year's Day Coming of Age Day National Foundation Vernal Equinox Greenery Day Memorial Day Children's Day Respect for the Aged Day Autumnal Equinox Health-Sports Day Culture Day Labour Thanksgiving Day Emperor's Birthday

Time Difference: PST +17 hr

Other Major Centres: Yokohama, Osaka, Nagoya Population: 124,154,375 (1991) Notes: the giving of small gifts to business and personal acquaintances is very common. Exchange of business cards almost mandatory and done with great formality. Shoes are removed before entering houses and restaurants. Private entertaining is usually done in restaurants. In polite conversation, the suffix san is added to the surname in place of Mr., Mrs., or Miss (e.g. Suzuki-san). Electricity, 100v, 60 cycles, AC in west Japan (Osaka, Kyoto, Fukuoka, Nagoya); 100v, 50 cycles, AC in east Japan (Tokyo); flat 2pin plugs.

Distinguished Japanese-Canadian architect Raymond Moriyama comes full circle with his design for the Canadian embassy in Tokyo. By John Gold

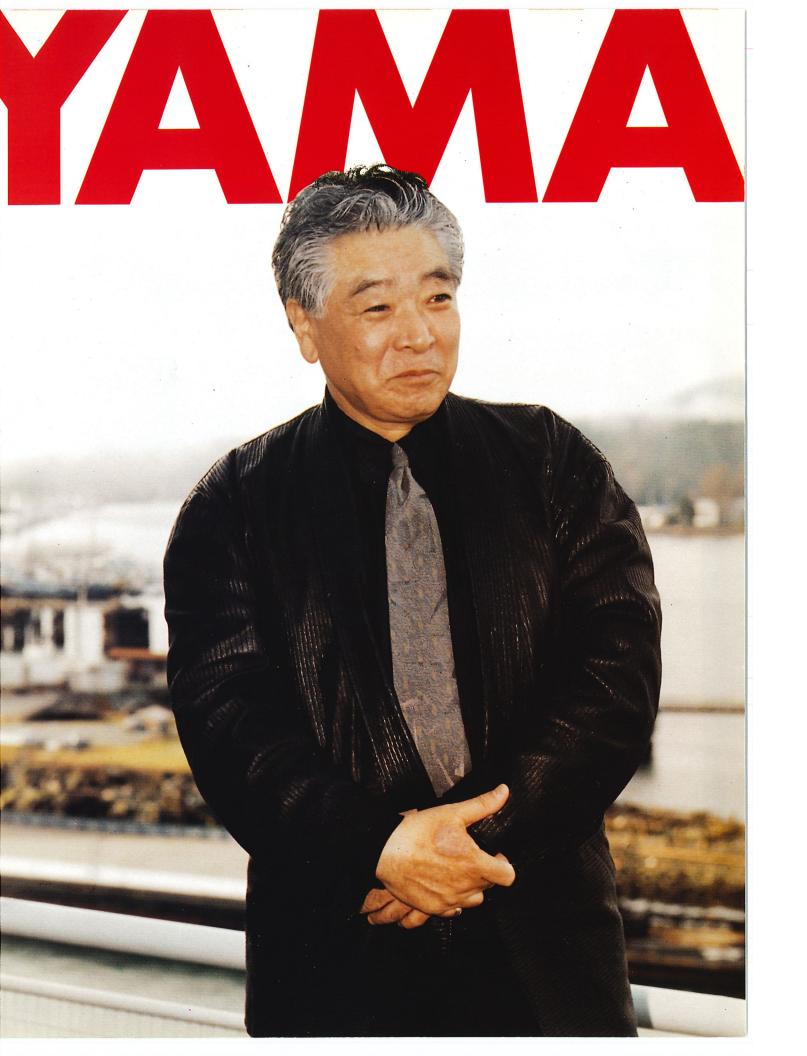
A red and yellow flag snaps behind the Chinese container ship that eases under Lion's Gate Bridge toward the Alberta Wheat Pool pier. High above the harbour, Raymond Moriyama jumps up on the red marble planters along the edge of the Pan Pacific Hotel. He's returned to his hometown to speak to a standing-room-only audience at Robson Square Media Centre as a part of the Alcan Lectures on

Architecture.

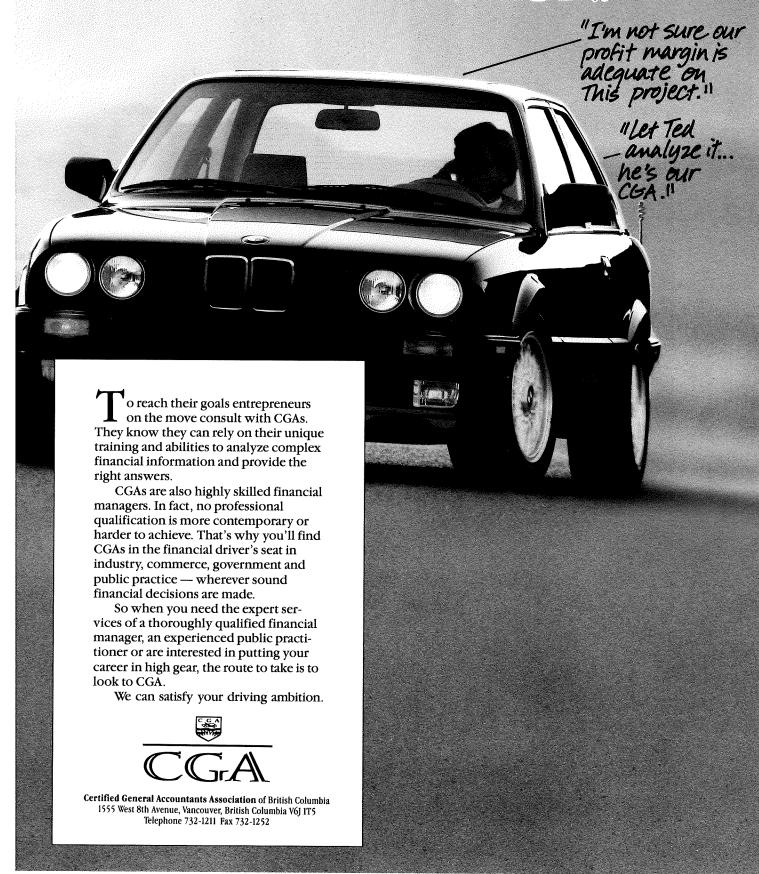
As a de Havilland Twin Otter approaches Coal Harbour over a rainbow of spinnaker sails from the Royal Vancouver Yacht Club below, the 62-year-old architect is wide-eyed in his vision of the city as Canada's "gateway to the Pacific." "If you look at a map of the world, you'll see how ideally located Vancouver really is," he says, studying the contours of Canada's busiest port from his perch. "This city will have an exciting future." But this is not quite the same vision Moriyama had of Vancouver half a century ago when the gates closed on him.



The discreet profile of the embassy roof rises above the trees of Takahashi Memorial Park.



DRIVING AMBITION.



He was 12 years old when his father sat him down to speak to him as an adult for the first time. On that day in 1942, they were saying good-bye to Vancouver, and to each other. Like other Canadian pioneers of Japanese ancestry, under the War Measures Act they would be forced from their home and their family split apart to labour in B.C.'s interior.

Although his family was shuffled from one internment camp to another, spending part of a cold winter in a tent, Moriyama was still alive with the artistic imagination and energy he'd had as a young child. He tells of the time he and his friends would place pennies on railway tracks to be flattened by passing trains. They would run home with the copper disks and begin working them into jewelry for the young

girls of the camp.

In all, the Moriyamas were moved through five camps before they were able to settle in Hamilton, Ontario. He attended high school there, and went on to receive his Bachelor of Architecture from the University of Toronto in 1954. In 1957, he received his Master's in Architecture from McGill University, and opened his own practice in Toronto in 1958. Since then he has joined forces with fellow architect Ted Teshima in completing such highprofile projects as the Metropolitan Toronto Reference Library, Main Street Mall in Buffalo, N.Y., the Ontario Science Centre, and the Ottawa-Carlton Centre.

Moriyama is a Fellow of the Royal Architecture Institute of Canada, a Member of the Canadian Institute of Planners and an Officer of the Order of Canada. He lectures on archi-

tecture, urban design, and planning issues internationally. But the soft-spoken, salt-and-pepper haired grandfather prefers to talk about something other than his accomplishments and awards. Sitting back deep in his chair, he pans the horizon towards Vancouver Island and offers an experience from his 1975 sabbatical in India and Nepal.

"I followed in the footsteps of Buddha from birth to parinavana, living on 18

cents a day. Although I'm not a Buddhist, I met religious leaders and historians, wise men and women, anthropologists and archaeologists, and people I usually don't meet in my daily life here in Toronto, often living through contradictions, constantly facing unexpectedness and new experiences—learning a lot, especially about myself."

All these successes would have been unimaginable for a young kid flattening pennies in a B.C. internment camp. But Moriyama's greatest day at the office must surely have been when he was called to design the new Canadian

Embassy in Tokyo.

He would be responsible for designing the single most important symbol of friendship between countries that once tore his family apart. For him, it would mean more than creating the kind of serene and inhabitant-friendly structure for which he is famous. This building would be a

"The opportunity seas, to grasp firmly the hands of my ancestors, carried with it an intensely personal spiritual significance that I had not yet encountered in architecture. It was a chance to that would bring Canadians and Japanese together."

to reach across the create a built form

The embassy library reveals the elegance of Moriyama's interior design.

place where the two cultures could meet in a final reconciliation. "The opportunity to reach across the seas, to grasp firmly the hands of my ancestors, carried with it an intensely personal spiritual significance that I had not yet encountered in architecture," he said. "It was a chance to create a built form that would bring Canadians and Japanese together."

As a founding board member of the Asia Pacific Foundation of Canada, Moriyama said he is aware of the importance of the Pacific Rim to Canada's economic future. "Eastern Canadians took notice of trade potential in the West when exports to Asia began to equal those to Europe. . . . I felt the embassy should be a kind of window through which Asian countries could view Canada as a business partner."

Of course, Moriyama first had to take a look at what he had to work with. The four-acre property, secured for Canada in 1932 by our first Minister to Japan, Sir Herbert Marler, is valued today at between \$3 and \$5 billion. Situated in the Akasaka district, it is in one of Tokyo's most desirable neighbourhoods. The embassy grounds border along Aoyama dorian eight-lane thoroughfare lined with offices and exclusive boutiques. Construction costs here are among the world's highest.

His design would have to be limited to the existing site and be at no cost to the Canadian taxpayer. When no Canadian construction firm could respond to this challenge, the project was awarded to a consortium of the Shimizu Corporation and the Mitsubishi Trust and Banking Corporation. In exchange for providing embassy space to Canada, the consortium would

build and manage commercial space which they would lease for up to 30 years to allow them to recover their costs. Moriyama was now faced with designing a secure embassy in harmony with a commercial development, with both sharing the same prestigious Aoyama dori address.

But the property's most challenging feature was its location. As it sits opposite the Imperial Grounds and next to Takahashi Memorial

Park, the architect had to think about the sun. Japanese sunshade regulations dictate that the new building can cast a shadow on grounds and parks to a depth of ten metres and for only two hours a day.

These project concerns did not come as obstacles to Moriyama. Rather, typical of his style, they became features that would define the building's theme. All features required attention and consultation with all concerned. This ranged from endless sessions with engineers and designers to entertaining the neighbours—the Japanese Imperial family.

Instead of designing twin towers to accommodate the project's dual functions, the obvious solution, Moriyama looked instead for a common architectural denominator cally and physically. His solution was born of the



Train for jobs that offer the **MOST** employment opportunities to 2001

- Desktop Publishing
- Computer / Accounting Technician
- Business Computer Applications
- Applications
 Business
 Administration /
- Management

 Legal Secretary
- Medical Secretary
- Receptionist / Secretary
- Executive Secretary
- Word Processing

Call 738-7848





SECURE YOUR FREIGHT WORLDWIDE



- Asia & Europe Air
- Air & Ocean
- Sea-Air



SECURE FREIGHT SYSTEMS INC.

INTERNATIONAL FREIGHT FORWARDER

Phone (604) 276-2369 Fax (604) 276-9719 E-105, 4871 Miller Road, Richmond, B.C. V7B 1X8 In Hong Kong: 756-8187

WESTBROOK HOTEL

VANCOUVER, CANADA

A Downtown Hotel without the Uptown Price, the Westbrook accomodates business travellers with spacious studio suites, an Indoor Spa and all the amenities you deserve. So whenever you're coming to Vancouver, be it for business or pleasure, remember;

We've Got You Covered



1234 Hornby Street Vancouver, B.C. Canada V6Z 1W2 (604) 688-1234 Toll Free 1-800-663-1234 Fax (604) 689-1762 Telex 04-508710



MORIYAMA

traditional symbols articulated in Ikebana, the Japanese art of flower arrangement. Moriyama linked the three elements of this art-earth, people and heaven, symbolized by the square, circle and triangle—with corresponding elements from Canadian culture. Canada's foundation, its natural heritage, corresponds to earth; the Canadian industrial spirit corresponds to heaven; people (the middle circle) link us not only to heaven and earth, but to the people of Japan as well. This resulted in an eight-storey, horizontally split building divided into the three elements.

The rectilinear stone base houses commercial space, a 13,000 volume research library, and a 230-seat theatre designed after a 17th-century outdoor Noh theatre. It even comes complete with a fibre-optic ceiling projecting the constellations under which Moriyama was born. The angular glass-covered roof shelters the top four storeys, and is home for the Chancery, which is accessible only from the fourth-floor security checkpoint. The roof slopes back, deferring to the Imperial residence while it also complies with the sunshade laws.

The middle, fourth floor is where people from both cultures can meet. The area is welcoming and encourages the public to follow the topography from one country to the other. On one side is a small enclosed Japanese garden which slopes onto stepping stones across the Pacific Ocean toward the open-air Canada Garden and sculptures representing rugged Canadian landscapes. The two countries are joined by The Wave, a bronze sculpture that symbolizes invisible vibrations linking the two cultures. Discussions about the journey across the Pacific take place in the treehouse overlooking the park.

Moriyama expects to complete the project in 1993 when the staff housing and fitness centre is built. He says things are running smoothly in the embassy, and believes that all of the commercial space there has already been rented.

Back in Canada, with a staff of 30 architects, he and his partner are currently designing a national training facility for the Bank of Montreal, Guelph's new performing arts centre, an office development in downtown Toronto, and a new Academic and Entry Building for York University.

Asked which of his projects most excited him, Moriyama replied, "the next one."

"SO," SAID MY WELL-TRAVELLED FRIEND, "you're off to Hong Kong. I think you will find it an overwhelming experience." That word again. Why did everyone say Hong Kong is overwhelming? Rumour spoke of office and apartment towers looming into the polluted air, a stifling press of people on every sidewalk, a burn-out pace of life, unrestrained capitalism.

Getting there had something to do with it, too. "On the final approach to Kai Tak, the apartment blocks are just off the wing-tip. You feel as if you're landing on the city. Most dangerous airport in the world." "Thanks a lot," I thought.

Driving jet-lagged through Kowloon after midnight

under garish sodium-vapour lights is no romantic

alarms others. But we should not assume Vancouver has a similar impact in Hong Kong. It is a preferred destination for immigrants all right, and well known, but you can scour the English language press daily and follow the TV news nightly without encountering much mention of Canada and its affairs, let alone Vancouver.

On the other hand, you can watch the CBS Evening News live in the morning, and the Super Bowl, if you so desire, not to mention the NBA Game of the Week. Even the televised debate among this year's U.S. Democratic presidential nominees was shown entire. The people of Hong Kong know where power lies and what it



HONG KONG

A PRM editorial team travels to Hong Kong to examine co-operative ventures and gather impressions of Canada's Pacific partner.

BY RICHARD HOPKINS

introduction to the fabled East, and I began to wonder if the well-wishers were right. But next morning Hong Kong Island lay tranquil in the winter sun and not overwhelming at all.

I was immediately struck, as other visitors are, by the "evocative resemblance" (in National Geographic's phrase) between Hong Kong and Vancouver. There is the long, narrow harbour with mountains beyond, and there are the massed towers of the downtown business district. Like

Vancouver, Hong Kong Island looks across at a busy commercial and residential north shore. To the west lies a chain of off-shore islands, about an hour away by ferry just like our own Gulf Islands (but with a Mediterranean feel to them).

Hong Kong occupies an increasingly large space in the consciousness of Vancouverites, mainly because of immi-

Vancouver and Hong Kong are linked symbiotically. The prospect excites some people,

Of course, China, the once and future power in Hong Kong, is a preoccupation of the media, too. Deviations and fluctuations in the official line are followed closely for their impact on Hong Kong. The government of the People's Republic has, ironically, undertaken to consult a select group of Hong Kong multi-millionaires about the transfer of control in 1997. I guess the Chinese authorities know where power lies, too.

In the meantime, the people get on with their

lives. Although the media express alarm about a possible power vacuum, there is no visible sign of it yet. To the visitor, Hong Kong seems to be thriving, a city that works in more senses than one. Given the scale of the human problems Hong Kong has had to cope with over the years, particularly the influx of people from the mainland, its gration in recent years. A sense is developing that achievements in housing, education, employment, and

transportation are impressive (not so its control of air and water pollution, however).

HONG KONG PHOTOGRAPHY BY ISTVAN PINTER

Of necessity, Hong Kong has learned to move its large population quickly, efficiently, and cheaply. There are three kinds of buses—mini, regular, and king-sized. The latter are actually only slightly larger than the regular

double-deckers, but they are well upholstered and air-conditioned (a boon in humid summer). For these you pay a premium fare of HK3.00 (under 50 cents Canadian). You can take a tram for as far as you like for HK1.00 and a ferry to the Kowloon

of malls, home of the escalator and the ritzy boutique.

I found it easy to get lost walking in Hong Kong, but just as easy to find a short cut leading back to some major landmark. The new and unpopular Bank of China building



side for very little more. Rapid transit, the MTR, is fast, cheap, full-sized, and well maintained. The trains are open from end to end for convenience and, presumably, for safety.

But Hong Kong offers unexpected opportunities for walkers, too. Wisely, the authorities have decided to separate people and vehicles as much as possible. Downtown, overhead walkways carry pedestrians safely above the busiest streets, sometimes diverting them thoughtfully through shopping areas (as everyone knows, Hong Kong is a shopper's delight).

Hong Kong Central rises up steeply from the waterfront, so naturally most of the main roads run roughly parallel to it. Bisecting them are numerous steep, narrow streets and alleys, some stepped or cobbled, some lined

with market stalls, that make walking an entertainment for the visitor.

Hong Kong's parks offer refuge from traffic, too. The Botanical Gardens are located on the hillside above Government House. In the mornings you can stroll there to admire the elegant flamingoes or commiserate with the orang-outans while the Garden staff are busy cleaning the animal compounds and sweeping the already immaculate paths. On the steps above the dandelion fountain, facing the sun, the locals are doing Tai Chi, inscribing stately hieroglyphics on the morning air. Or, if you wish, you can follow a chain of parks and paths east to Pacific Place, mall

dominates the cityscape, like the CN Tower in Toronto, and

provides a convenient reference point. (Locals say its Peidesigned knife edges will cut away their prosperity—they prefer the Bond building.) Failing a short cut, one or other of Hong Kong's 17,000 taxis would usually materialize within minutes (except in rush hour). The fare from Central back to the hotel was around HK\$10.00 or a little over C\$1.50. For three of us, it was less than the depreciation on a good pair of shoes, if we had chosen to walk.

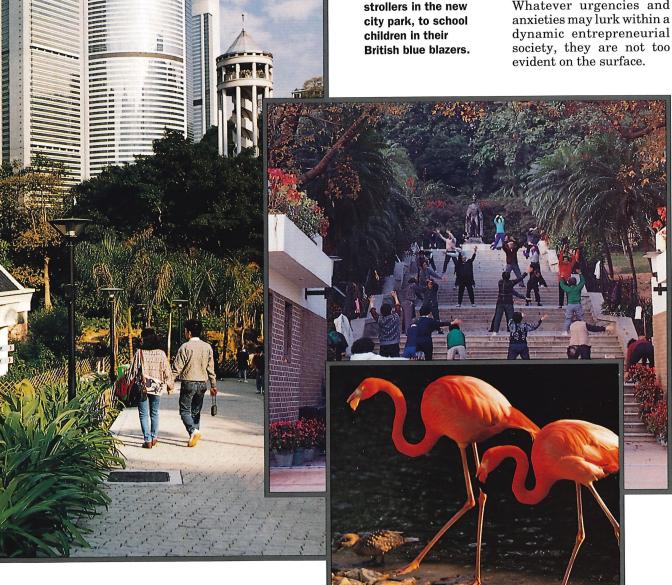
It is possible, then, to move around Hong Kong easily

and comfortably, at least in winter when the temperature is a pleasant 18 degrees C. In summer heat and humidity, it might be a different story. To all outward appearance, the streets are safe (despite a number of spectacular armed robberies lately). There's a fair police presence—on foot—in the more crowded downtown areas, but it doesn't seem to be particularly intimidating (although a local resident told me that the police run regular checks on

the din of construction, the screech of traffic, and the roar of computers on the Hong Kong stock exchange in its ceaseless buying and selling would make rest impossible. No such thing. Whatever it was like downtown at the Mandarin Oriental or the Island Shangri-La, at the Garden View up on MacDonnell Road all was quiet.

In fact, I found the whole atmosphere of the city surprisingly relaxed. Even Hong Kong's all-consuming passion for

Surveying the Hong Kong scene, from the Bond building (facing page), to Tai Chi and flamingoes in the Botanical Gardens, to strollers in the new city park, to school children in their business is tempered by traditional courtesies. Business meetings customarily begin with the serving of good, green Chinese tea, and after the ritual exchange of business cards, they proceed at a leisurely pace in an atmosphere of harmony. Whatever urgencies and anxieties may lurk within a dynamic entrepreneurial society, they are not too evident on the surface

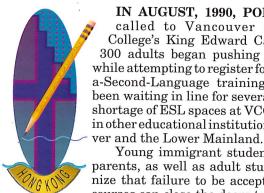


the identity cards all Hong Kong citizens must carry).

A certain minding of p's and q's is required. In the Botanical Gardens, the flying of kites *and* balloons is both "restricted and prohibited" (to make assurance doubly sure), and other signs enjoin one not to "throw or play with pebbles." Parking regulations are strictly enforced, and no taxi will ever stop for you on a yellow curbside line.

Before I left Vancouver, I had been warned to take ear plugs with me to ensure a good night's sleep. Presumably

Like all great cities, Hong Kong has become a city of the mind and imagination, especially for Vancouverites. So many people, so much wealth, such extraordinary growth. Perhaps we believe it *ought* to be overwhelming. But on the side-streets, and along the waterfront, and in the markets and the parks, Hong Kong still resists this notion.



IN AUGUST, 1990, POLICE WERE called to Vancouver Community College's King Edward Campus when 300 adults began pushing and shoving while attempting to register for English-asa-Second-Language training. Many had been waiting in line for several hours. The shortage of ESL spaces at VCC is mirrored in other educational institutions in Vancou-

Young immigrant students and their parents, as well as adult students, recognize that failure to be accepted into ESL courses can close the doors to future pros-

SOMETHING GAINED

perity in Canada. International students, who pay the full cost of their tuition, up to \$9,000 Canadian per academic

year, are also concerned that the system won't find spaces for them, with official priority naturally going to immigrants.

eligible to enter the Canadian community college system directly, rather than having to take scarce, time-consuming, and expensive courses in Canada.

Tom Toulson, Director of International Education at Vancouver Community College, and Angela Cheung, Education Services Secretary for Tung Wah, first discussed the English language training needs of Hong Kong students three years ago. At the time, Mrs. Cheung, who is a member of the Hong Kong government's Education Commission, was visiting Canadian colleges and universities researching teaching standards and practices as models for Tung Wah and other Hong Kong schools.

Mrs. Cheung mentioned that many Hong Kong international students in Canada found their English studies difficult and frustrating. Before they could enter university-transfer courses or diploma courses such as accounting

An alliance between the Tung Wah

Group, Hong Kong's largest private social agency, and Vancouver Community SOMETHING College creates new educational opportunities. VENTURED,

BY ANGELA POON

The situation isn't hopeless, though. With ESL administrators and instructors under pressure from concerned parents and students, new developments were bound to occur. In Hong Kong, the city which accounts for 43 per cent of VCC's international students, an innovative response

Higginbotham, Canada's Commissioner for Hong Kong, proclaims: "It's an excellent example of co-operation, and typical of the creative genius between Hong Kong people and Canadians."

After three years on the drawing board, the project made its debut on Feb. 17 this year. Vancouver Community College, in conjunction with the largest and longest established charitable organization in Hong Kong, the Tung Wah Group of Hospitals, opened the Canadian English Language College (CELC) to provide English language training for Hong Kong students before they come to Canada to continue with their education.

Using the VCC curriculum, taught by Canadian instructors, and with building facilities, staffing responsibilities, and course materials financed by Tung Wah, this full-time, English-

intensive program is designed to raise the standard of

or computer information systems, they had to jump through a variety of academic hoops. After taking three semesters of ESL training, many could not pass either the Test of English as a Foreign Language (TOEFL), a requirement for entry into the universities, or the Language Proficiency to the problem has already impressed many. John I Index, a requirement for entry into most colleges and the

University of British Columbia.

They soon became depressed with an academic diet consisting only of English training, which they found embarrassing and even humiliating, not to mention extremely costly. Meanwhile, they were apparently no closer to their real goal in coming to Canada: obtaining a postsecondary education.

Enter the Tung Wah-Vancouver Community College joint venture. It will ease the flow of students to VCC's overcrowded ESL classrooms. Instead of bringing the students to Canada, the college will bring the Canadian ESL curriculum to Hong Kong, together with teaching personnel.

As Mrs. Cheung says, "It's such a saving of time, and money. And, most importantly, when the students eventually go to Canada, they are

better prepared."

Elza Bruk is guiding the CELC through the early stages of its development.



Although only four months along, the project is already English-language competence among Hong Kong students planning to pursue studies abroad. They will thus be says Dickson Hall, the B.C. government's representative in

Hong Kong. "Canada really needs to increase its educational resource."

The program is popular with students, too. So far enrollment has increased from 40 students for the school's first term to 100 for the fall/winter 1992 term. And judging from their progress, you would never know that some of the students were initially wary of the Canadian educational style.

Canadian Elza Bruk, the college's first principal, explains that "many of the

students are accustomed only to studying for exams—the typical Hong Kongstyle education. While we want to wean them away from this type of learning because it doesn't work in a Canadian context, we also have to meet some of their expectations or else they might feel cheated."

She further explains that students'

studies will depend on their level of English comprehension. The average student's day will look something like this. Together with the standard Canadian ESL curriculum, with its language labs, field trips, essay writing, and reading comprehension activities, the Tung Wah students will participate in "Canadian culture studies," such as reading and discussing newspaper articles on Canadian current events. Canadian guest speakers will be invited into the classrooms, and films and videos will provide glimpses of Canadian life.

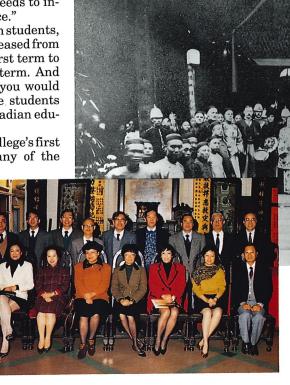
The students will thus be familiarized with Canadian customs and habits, both inside the classroom, in schools, and in Canadian society at large. The intended result is that students from CELC should be able to integrate into Canadian life, and undertake their more advanced studies with a reduced level of culture shock and an increased

possibility of academic success.

At the CELC, the students will be able to study English up to but not beyond the Canadian grade 12 level. Having successfully completed the CELC courses, and depending on their standing, graduates will be eligible for admission to Vancouver Community College's City Centre, King Edward, and Langara campuses, Capilano College, and several other B.C. colleges, as well as to Seneca College in Toronto and Edmonds Community College near Seattle in Washington State.

At present the VCC-Tung Wah contract is for two years. But if all goes well, there is no question both parties will wish to renew it. "1997 doesn't matter—we'll choose to continue the joint venture as long as it proves successful," says Tung Wah's present Chairman, T. T. Tsui.

These sentiments are shared by all involved in the venture: "Hong Kong is not going to drop off the face of the earth in 1997. If we thought it would, then we wouldn't have built



Above: at the laying of the foundation stone for a Tung Wah Hospital in 1898. Left: secondary school principals are seen with Angela Cheung in the Tung Wah meeting hall.

new facilities, nor would the rest of Hong Kong spend so much money on large-scale, long-term projects such as

the new Lantau Island Hong Kong airport," says Angela Cheung. In fact, the only apparent problem at present is finding extra space for the college to expand.



THE "DEVELOPERS" AND "DELIVERERS"

The VCC-Tung Wah Canadian English Language College was conceived by three farsighted individuals: Eddie Lee, a former Chairman of Tung Wah and Executive Director of K. H. Foundations Ltd., a highly successful construction company in Hong Kong; Tom Toulson, Director of Vancouver Community College's International Education and Contract Development Services; and Angela Cheung, Education Services Secretary for the Tung Wah Group of Hospitals.

Eddie Lee comes from a family with a tradition of community service. From 1983 to 1991, he served as Director and later Chairman of Tung Wah. His brother, Mark Lee, is Vice-Chairman of Po Leung Kuk, the second largest

charitable organization in Hong Kong after Tung Wah. Both Eddie and his brother are so involved in their charitable work that they even named their sons, who are approximately the same age, Lee Tung Wah and Lee Po Wah respectively.

Eddie Lee was born in Hong Kong, but was educated in Canada and became a Canadian citizen. Later he returned to Hong Kong to manage his business enterprises. Interviewed a month before the school's opening, he acknowledged that

when he first arrived in Canada, he was a "typical foreign student," studying first at Capilano College in North Vancouver and then



Drawing on his Canadian experience, Eddie Lee originated the idea of the CELC.

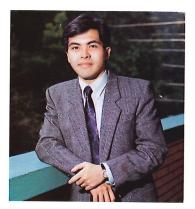
at the University of British Columbia. "Like many of my friends, I found adjusting to the culture shock and the level of English used in the classrooms difficult." As a result, he wants "to make the transition easier for future Hong Kong students."

"The first step is the Canadian English Language College," he says. "Tung Wah is one of the few organizations that has the resources to manage a project like this. Tung Wah's objectives are to serve all of the people of Hong Kong. The English school is one of those services. I have confidence in this project. One of the reasons why this program will run so smoothly is that I'm a Canadian, and I've been through

the education system in Canada.'

Angela Cheung's background as an educator and experienced administrator also contrib-

utes to the success of the joint venture. Mrs. Cheung joined the Tung Wah group in 1979, advancing from a previous



Philip Lai looks after VCC's affairs in Hong Kong.

position as vice-principal at St. Stephen's Girls' College in Hong Kong, a prestigious institution known for its high-quality education. She came to Tung Wah with the aspiration to help modernize it, but at the time she was much younger than many of Tung Wah's (predominantly male) school heads. "It was quite a battle," she now says, but eventually, as her contributions to Tung Wah's

education services division proved successful, she earned

their acceptance.

"Before 1979," Cheung continues, "Tung Wah was very old fashioned and there weren't many developments in their education sector. When I came, Tung Wah schools

only offered very formal education." Since then, Mrs. Cheung has introduced kindergartens into the Tung Wah Group, and has developed pre-vocational schools. "I wanted to do something for those students who were not so academically inclined," she says. And by 1994, Tung Wah will open another pre-vocational school which will emphasize fashion design and refrigeration technology. Other new areas include special education for the mentally handicapped. Tung Wah now operates two special schools with boarding facilities.

Mrs. Cheung's long-term goal for Tung Wah is to widen its scope. "Tung Wah has given me so much room to experiment,"

she says. "Now I want to make Tung Wah more internationally known. I see our involvement in projects like the Canadian English Language College joint venture as ideal. They're an

opportunity to link with educational institutions in other parts of the world," offering new and exciting possibilities for Tung Wah to grow.

Another person who has played a key role in this project



Angela Cheung is seeking to make **Tung Wah better** known internationally.

Director for International Education in Hong Kong. Lai has worked side by side with Angela Cheung to get the project off the drawing board and into operation.

As with the other "developers" and "deliverers" involved, Lai's background experience is one of the reasons why the project has run so smoothly. Lai also considers himself a typical international student. He received his Bachelor of Social Work degree from the University of Manitoba in 1984, and his Master's in Education in 1988. In 1989, he returned to Hong Kong to work for VCC.

When asked about the project, he said that "it is a very practical way to serve the needs of students here in Hong Kong," and that the "school can act as a buffer, so that when the students eventually come to Canada, they will

be able to integrate into student life and Canadian life more readily and easily."



A HUNDRED AND TWENTY-ONE YEARS **OF COMMUNITY SERVICE**

 $oldsymbol{H}$ ong Kong is sometimes regarded as the last bastion of unbridled capitalism and ruthless competition, with scant regard for social welfare and charitable giving. But Hong Kong does in fact possess a social "safety net"; and it also takes justifiable pride in a long-standing tradition of community service. The wealthy are expected to give generously, in both money and time, to a variety of well-established charities, of which the Tung Wah Group of Hospitals is the most prominent.

Tung Wah's beginnings can be traced back to 1851, when local people used the Kwong Fook Temple, in the western part of Hong Kong Island, to store the spirit tablets of their

ancestors. Later on, the sick and itinerant used it as a refuge in which to spend their

last days.

But due to the lack of medical care and the dilapidation of the building, the environment became dangerously unhygienic. These conditions aroused the concern of government and some leaders in the Chinese community. Jointly the two groups started a herbal clinic which became the predecessor of the Tung Wah Group of Hospitals.

Today, many in Hong Kong continue to devote themselves to worthy charitable causes. Some wish to give back something to their community; others wish to fulfil a

more personal obligation. One of the latter is T. T. Tsui, one of Hong Kong's most prominent businessmen.

Mr. Tsui's many holdings include the China Paint Company and the city's newest bus service. His

ascent to wealth had very modest beginnings, however. In 1952, at age nine, young T. T. Tsui found himself beginning a new life in Hong Kong. His family was pushed out of mainis Philip Lai, Vancouver Community College's Regional I land China by uncomfortable population pressures, and



Tom Toulson is promoting the effort to internationalize VCC's programs.

drawn to Hong Kong by its promise of work and prosperity.

But his father fell ill, stricken with tuberculosis, and came under the care of a Tung Wah hospital. He stayed in the hospital for two years until he died. "Tung Wah helped

my family a lot," says Mr. Tsui. "I came from China, and I had no friends, no rela-

tives here in Hong Kong."

Grateful and indebted, young T. T. vowed to somehow repay Tung Wah one day. Since achieving success in business, Mr. Tsui has generously donated both money and time to Tung Wah. Presently, he serves the organization as Chairman. The history of the Tung Wah Group of Hospitals is coloured with many such touching stories of human sympathy, sacrifice, and devotion to worthy causes.

The first Tung Wah hospital was opened in 1872, adjacent to the Man Mo Temple an Hollywood Road. It accommodated 100

on Hollywood Road. It accommodated 100 patients and provided free distribution of food and clothing, and free burial services to refugees and the poor. In 1875, the Man Mo Temple custodians built a "coffin home" which was

entrusted to Tung Wah for management. It served as a

temporary resting place for the dead.

Over the years, Tung Wah has branched out to provide additional community services. It has grown and expanded to encompass five hospitals, 46 elementary and secondary schools, and a variety of social programs, such as day-care for the young and community centres for the aged.

Claims Mr. Tsui, "I think right now Tung Wah is the biggest and the oldest organization of its kind in all of Asia. Some people say perhaps in the world. We have 121 years of history and over 100 service units in the medical, educational, and social service fields."

"Today," says Mr. Tsui, "our major support comes from the government—90 per cent." The rest comes from Tung Wah's own fund-raising efforts, which include an annual Telethon that, like Vancouver's Variety Club Telethon,

raises millions of dollars in a single night.

The chairman and members of the board of directors serve as unpaid volunteers; but they are also expected to contribute sizable sums to Tung Wah's coffers, as well as tapping Hong Kong's wealthy for further contributions. Donations arrive from overseas, too. "Many of Tung Wah's ex-board members and ex-chairmen have moved to Vancouver," Mr. Tsui notes. "Sometimes when we have a



Worshippers still make offerings to ancestors and the Buddha at the Man Mo Temple. Until recently Tung Wah operated an elementary school next door.

fund-raising event, we receive donations from people in Canada. There is a very close relationship between our two countries."

Tung Wah also derives income from rental properties it

has acquired over the years either by purchase or bequest. Its bylaws forbid the Group from disposing of these properties, although they may be upgraded to generate more revenue. Sufficient rental income is produced to cover Tung Wah's administrative expenses so that all other funds received are used directly to support programs.

Among its many accomplishments, Tung Wah is credited with establishing a shelter for deserted women and orphans in 1878, opening the first free school in Hong Kong in 1880, and introducing education to females in 1932. In 1919, in

response to soaring food prices throughout Hong Kong, Tung Wah provided two free meals a day to the needy, and set up bargain stores

for the poor.

Chairman T.T.Tsui

is confident about

the Tung Wah Group's

long-term future.

During the Japanese occupation in World War II, schools were closed and educational activities suspended. The chairman of the Group failed to convince the Japanese authorities to reopen Tung Wah schools. In spite of constraints, the Group still undertook relief work, such as repatriation of refugees, provision of free food and clothing, care of the wounded, and burial of the dead.

By the end of the 1960s, social patterns in Hong Kong had changed, and many women left their domestic jobs to take up outside employment to supplement the family income. The Group reacted promptly by providing day nurseries. In the 1970s, as Hong Kong's economy continued to expand, there was a great demand for development of human resources, so the Group implemented a nine-year, free education program in 1973. It developed special education schools in late 1981, and opened pre-vocational schools in 1985.

As an organization, Tung Wah has always displayed great foresight. In 1904, it took steps to reform its free schools to better meet the needs of society. To be in line with educational standards in mainland China, Tung Wah sent representatives to Canton to obtain textbooks. When Western medical treatment became more popular at the turn of the century, there was a demand for qualified nurses to work in the Tung Wah hospitals. The Group therefore

started its own nurses' training scheme. In 1922, its first school of nursing was established in Kwong

Wah Hospital.

Today, Tung Wah's hospitals are comparable to modern hospitals anywhere in the world, and its education is of the highest calibre. But while expanding its activities in the medical and educational fields, Tung Wah has never departed from its main objective: responding spontaneously to those who are in need.

Inevitably a question arises about Tung Wah's fate after the transfer of power to China in 1997. When it is posed to Mr. Tsui, he smiles benignly. "I don't expect any change," he says. "The tradition of charity is strong in mainland China, too." Former Tung Wah chairman Eddie Lee is more explicit: "Every year Tung Wah asks the Chinese government, 'Will the newly established Hong Kong spe-

cial administrative government continue to sponsor Tung Wah after 1997?'—the answer has always been yes."



"WE IN NORTH AMERICA HAVE TO wake up and smell the coffee in the real world," states David Aitken. "To compete internationally is an extraordinary challenge, especially with the very industrious people of Asia." "Canada is a very young society," continues Peter Wreglesworth,

That is why the architectural firms of Aitken Wreglesworth Associates (AWA) in Vancouver, the P&T Group (formerly Palmer and Turner) in Hong Kong), and Young and Wright Architects in Toronto have recently formed what they call an

"and we have to earn our place in the world."

"Asian-Canadian Collaborative" to compete in the changing world economy. Architectural firms are going global.

The Collaborative had long been one of AWA's goals and was included in the corporate mission statement. P&T had already expanded into Southeast Asia and Japan, but partners Nick Burns and Douglas Collins also saw the need for a Canadian connection. They advertised their interest, | Bangkok, and the city-state of Singapore. This expertise

interviewed candidate firms, and rapidly worked out an arrangement with AWA. "We saw at once there was a natural fit between our two organizations," says Nick Burns. AWA and P&T met in September 1990. By November, the two firms had decided upon Aitken and Wreglesworth are the "first twin" and the other teams and twins branch out on the same plane.

This management style allows each individual's strengths to come to the forefront, making for a larger base of knowledge and experience from which to draw. "Architecture is a collaborative team process," says Wreglesworth, stressing that "any project has to go through a number of specialist processes," and that their broad range of specialists on staff facilitates this. The alliance between the three firms has expanded this base even further.

AWA possesses a high ratio of registered architects, 23 of 72 people, each with their own specialities and experience. The range of skills that each individual contributes to the group shows the benefits of the team structure. These are also seen at the international level in the Asian-Canadian Collaborative. All three organizations in the alliance can point to a long list of accomplishments.

The P&T Group provides expertise in high-rise developments, especially applicable to bustling, cramped cities of Asia such as Beijing, Hong Kong, Jakarta, Kuala Lumpur,

> is dramatically revealed in the two 52-storey office towers which form Exchange Square, home of the Hong Kong Stock Exchange and the Commission for Canada. The development received the highest award given by the Hong Kong Institute of

> > 42 SASSOON ROAD HOUS

When the P&T Group came to Vancouver in search of a Canadian partner, they found the perfect match $in\ Aitken Wregles worth$ Associates.

ARCHITECTS OF AN ALLIANCE

BY DAVID FRASER

the Toronto partner and the Collaborative between the three was formally completed within six months.

In Vancouver, AWA employs 72 highly trained people who are encouraged to utilize their expertise to the fullest extent, making the organization as efficient as possible. AWA has a flat management structure that facilitates input from all areas of the firm. The organizational structure is emphatically not a typical hierarchical pyramid, within which ideas and plans must step through multilevels of decision makers, finally reaching one or two people

Harmonious relationships with clients are extremely important. Construction may start before a design is actually finished, a complex management problem that is eased by multiple communication links. Clients have direct access to design-team members working on their projects. They also have access to the two principals, Aitken and Wreglesworth, who point out that their major clients "get the attention of both of them, most of the time." The firm bases its system on a "twinning" or team model, where Architects, the Silver Medal for architectural excellence in 1985, a distinction that P&T has received a number of times.

AWA's specialities are low to mid-rise, and mixed use buildings, and underground parking facilities. In fact, AWA has completed one of the largest underground parking complexes in North America, at the Eaton Centre, Metrotown, in Burnaby. It provides a total of 1.3 million square feet (or 29 acres) of parking space on two be-

low-grade levels. Other projects include the Air Canada cargo facility in Richmond; the Capilano Mall in North Vancouver; and Simon Fraser University at Harbour



David Aitken (left) and Peter Wreglesworth see a bright future for their Asian-Canadian Collaborative.

Centre in downtown Vancouver. Currently, the firm is tendering for a \$38 million expansion of the West Mall at SFU's Burnaby Mountain campus. For the Eaton Centre, I If someone has to be right and the other person therefore EXCHANGE SQUARE

Nick Burns (right) and Douglas Collins recognized the need to internationalize their architectural services. This was the first step in the creation of the Collaborative.

which exemplifies the firm's mixed-use retail/commercial capability, AWA received the International Council of Shopping Centres' (ICSC) Canadian Title for developments in excess of 500,000 feet.

Being based in Toronto, Young and Wright's strong suit is urban planning. Together with another firm, they designed the Toronto Skydome. Their singlehanded projects include a large waterfront development in Windsor, Ontario, as well as numerous large office buildings in Eastern Canada.

Communication, both internal and external, is vital to the design process. There has to be a constant flow of ideas back and forth among development team members, as

well as between the firm and its clients. David Aitken explains that, "if it's to be a truly creative enterprise, you have to have the possibility for people to give their inputs, and to be heard and acknowledged, while, at the same time, not having to be told whether an idea is good or a bad. . . .

> has to be wrong, this sets up a sort of hierarchical power model," exactly what AWA has managed to stay away from.

Between AWA and P&T "there is a high level of compatibility," both professionally and on a social level, according to Aitken. They "celebrate differences in background experience."

"P&T is probably one of the longest continuing professional practices on the planet," states Peter Wreglesworth, "and this makes their corporate culture very different because it is affected by a whole diversity of cultures." They are also different because they have "dealt with continuity' and their "sense of responsibility and venerated, classical professionalism" reflects the long-term commitment of the individuals within the firm.

All involved in the venture agree that "the firms are learning from each other," says David Aitken. The collaboration provides opportunities for overseas investment for their clients. There is access to offices in Hong Kong, Singapore, Malaysia, China,

Indonesia, Taiwan, Macau, Thailand, Vancouver, and Toronto, together with established connections with firms in Seattle and New Zealand.

AWA feels that the collaboration "will start to pay off in a year or two"; it is considered to be a long-term "strategic alliance." "Over the next decade, we have no doubt that the Collaborative will...be a significant opportunity for us here in Canada... as well as in Hong Kong." The P&T Group will

help with projects on the North American side, contributing their experience and expertise in certain areas and AWA will be able to return the favour. The whole idea, as Aitken conveys in a concise phrase, is "to be elegantly in the service of. . . ." As Wreglesworth puts it, "We're not artists doing things for their own sake; they happen to have value. We are selected because we have value, and because we bring value to our clients' endeavours."

These highly successful firms rely on "alliances" at all levels, regional, national, and international. There is the large strategic alliance across Canada and the Pacific. At the regional level, there is also the alliance with worldrenowned architect Arthur Erickson, who began his association with AWA in November 1991. Another is with Ray Spaxman (director of planning for the City of Vancouver for 17 years, and now head of his own firm) who brings his urban planning experience to the already large and varied "database" of experience available for all in the Collaborative to draw on, as the need arises.

Further alliances that developed out of AWA's "strategic thinking" are with Karyo Communications and also Dockside Repographics, for small publications, and Summit Models. These allow further offerings to AWA's clients and, in addition, each of these firms has its

own client base. Young and Wright and P&T already have similar multifirm services to offer their clients.

As a result of the economic slow-down in North America, AWA anticipates that 1992 will be a "fairly flat" year. The connection with Hong Kong and access to neighbouring industrializing nations (in which the P&T Group has offices) can help to lessen the impact of recession. Like everything else Aitken and Wreglesworth are involved in, they are optimistic about the future of their "alliance."

They feel the recession has, in a way, helped them to become more competitive. It has given them a chance to "refocus." They look back at the last seven years as being very busy "doing" and note that "when you're busy doing, it's hard to see what you've done." So, they are taking advantage of the

economic lull to reflect on the way they have done things in the past, and, if necessary, reposition themselves and be ready to move when the economic starting-gun fires.

The Collaborative with P&T allows access for AWA and Young and Wright to the subsidiaries under the P&T Group's "umbrella." Similarly P&T has access to the resources of the two Canadian partners. There is total "mutualness" and sharing of all types of expertise in the form of "swaps."

Although at present there is no formal personnel exchange, there are "trips" back and forth by project teams. But it is technology, mainly fax machines and computer modems, that facilitates the major exchanges. As many of the most globally competitive organizations already know, doing your homework is important.

The level of commitment among the Collaborative members is high; they believe there is a reshaping of the world framework, and not only in business, as economies globalize.

"Today, ideas are being transmitted around the world within seconds," says P&T's Nick Burns, who has been a resident of Hong Kong for the past 20 years, "and it's because of this internationalization of communication that we need to diversify or be passed by."

There is a consensus among the members of the Canadian Asian Collabo-

rative, and among many in the world of business, that 1997 will be extremely good for Hong Kong. While

tremely good for Hong Kong. While people and money are indeed flowing out of Hong Kong, vast resources do remain. Hong Kong's "positioning relative to the awesome power of China" is seen by Aitken and Wreglesworth as "creating a huge market potential." Vancouver's already well-established connections with Hong Kong will allow it to get more than its share of benefits as 1997 approaches.



Award-winning Exchange Square towers over the bustling Hong Kong waterfront.



TODAY, MORE THAN EVER, CANADIANS are eagerly looking westward across the ocean to explore the new opportunities for friendship and trade that exist on the Pacific Rim. Festival Hong Kong 92 will provide an opportunity in Canada to make connections and establish relationships that will help pave our economic and cultural paths into the 21st century.

"Festival Hong Kong 92 will be the biggest and most ambitious overseas promotion Hong Kong has ever staged," announced Mr. James So, Secretary for Recreation and Culture for the government of Hong Kong.

"We shall be taking to Canada more than 50 events and over 400 performers and participants." Five major cities— Vancouver, Calgary, Toronto, Montreal, and Ottawa— will 🛮

host the Hong Kong visitors. A showcase of cultural, educational, business, sporting, and other activities "will be Hongkong and Shanghai Banking Corporation, Hongkong Telecom, Po Leung Kuk Past and Present Chairmen and Directors, and Sun Hung Kai Properties. The Hutchison Group and Wharf (Holdings) have each pledged HK\$2 million (about C\$300,000) while others have pledged HK\$1 million (about C\$150,000) each to support the Festival. Other patrons are the Urban Council, the Regional Council, the Hong Kong Trade Development Council and the Hong Kong Tourist Association who are sponsoring and organizing specific programs for the Festival.

The agreement between Prime Minister Mulroney and the then Governor of Hong Kong, Sir David Wilson, to hold two gala festivals, one in Hong Kong in 1991, and this upcoming reciprocal festival in Canada in 1992, captures

the essence of a century-old relationship.

The words of John Higginbotham, the Chairman of Festival Canada 91, and the Commissioner for Canada in

> Hong Kong, impart a sense of optimism for the future of this relationship: "Festival Canada 91 was a great success in

Get ready for the party. Festival Hong Kong 92 is gearing up to bring us the biggest celebration of its kind Canada has ever seen.

"BRIDGE **ACROSS THE PACIFIC** "

BY LINDA KENNY

organized in each city by the local organizing committee to complement our programs. So, there is a very exciting time ahead for us." These events will begin in late September and run through October this year.

Sponsored by the Hong Kong government, planned by a Steering Group chaired by James So, and co-ordinated by Mrs. Maureen Chan, this celebration, entitled Bridge Across the Pacific," is designed to encourage Canadians all across the country to de-

velop cultural and economic exchanges with the people of Hong

Kong. Impressive support is being given by the private sector, too. Patrons include the Hutchison Group, Wharf (Holdings), Association of Chairmen of the Tung Wah Group of Hospitals, Canadian Airlines International, Cathay Pacific Airways, Chevalier International Holdings, Chow Sang Sang Jewellery, Hang Seng Bank, Dr. Stanley Ho, 🛘 our two communities—historical, trade, social, educational.



The Hong Kong Chinese Orchestra in performance.

affirming the presence of the Canadian community here, and the reaction of people at every level couldn't be more positive. The lesson is that there exists a special and strong relationship between Canada and Hong Kong, the potential of which we have really just started to explore.'

Jeff Domansky, from the Hong Kong Trade Development Council, and a member of the Vancouver Organizing Committee, described the atmosphere of Festival

Canada 91 as "playful." A huge picnic, a disco party, an invita-

tional dragon-boat race, and art exhibits were some of the highlights. Festival Hong Kong 92 will feature an even wider range of events.

The broad scope of this year's Festival is outlined by James So, who declares, "We have many bridges linking Through a wide range of Festival events we hope to show Canadians in Canada a representative picture of Hong Kong's life and culture."

Performances by major cultural groups, trade seminars, film festivals, and gala dinners will offer Canadians a unique opportunity to participate in the biggest overseas promotion Hong Ke has ever launched. promotion Hong Kong

In Vancouver, the Festival will open with the "World's Largest Dim Sum," presented at B.C. Place Stadium on Oct. 12. Organizers

estimate that 3,000 to 6,000 people will be served. Community participation is fundamental in planning an event of this calibre. Local hotels and restaurants will feature the best of Hong Kong cuisine, an experience sure to stimulate the palate. Visiting Hong Kong chefs will put on cooking demonstrations, providing an opportunity for the public to learn and eat at the same time. Between Sept. 29 and Oct. 24, Woodward's department store will be sponsoring a fashion show by two Hong Kong designers

and a store promotion containing an array of Hong Kong-made products.

The Vancouver Museum will host an exhibit entitled The Art of Chinese Theatre: Made in Hong Kong. Cinemas around town will present a festival of recent Hong Kong films, including the Best Films from the 1990-92 Hong Kong Film Awards. Other events include a display of ink paintings by Hong Kong artists at the Vancouver Art Gallery, a Chinese Coins and Currencies Exhibition at the UBC Asian Centre, and an exhibition showing the best of the South China Morning Post photo competition. Demonstrations by top wushu (Chinese martial arts), badminton, and tabletennis athletes are also planned.

The Hong Kong Ballet, accompanied by guest dancers from the National Ballet of Canada and the Vancouver Goh Ballet, will perform a dance program with an Asian flavour at the Centennial Theatre in North Vancouver on Oct. 14 and 15.

The Chung Ying Theatre Company, a theatre group that receives excellent reviews in Hong Kong, will perform a clown work Fools, Fools, Fools on Oct. 17 and 18 at the Vancouver East Cultural Centre. Excerpts from their



the Chung Ying Theatre Company.

Although greatem-The clown cast of Fools, Fools, Fools from phasis is being placed on breaking down communication barriers via the cultural activities

of Festival 92, the business aspects of Canada's relationship with Hong Kong will not be neglected. The Hong Kong Trade Development Council is responsible for organizing a business seminar and luncheon on Oct. 21. High-profile speakers from international banking, department-store retailing, and trade have been invited to speak on the global opportunities that exist for Canadian businesses.

"Although I am encouraged to see Canadians moving towards doing business with the Pacific Rim, they seem

reluctant to dip in," claims Jeff Domansky. The Hong Kong Trade Development Council's mandate is to encourage and facilitate the trading of both services and products with Hong Kong. Its product shows, data bases of manufacturers, and catalogues are just some of the services and tools the Council provides to Canadian businesses.

adaptations of three

well-known Shake-

speare plays will be

presented at lectures

and demonstrations

organized for schools.

The actors' abilities as

mimes will encourage

students to break down

cultural barriers, and

explore the possibi-

lities of non-verbal

communication. The

Hong Kong Chinese

Orchestra will perform

at the Orpheum Theatre in Vancouver on

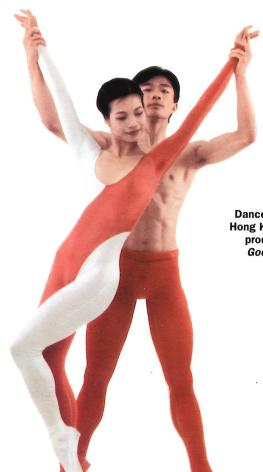
Oct. 11 and 12.

The Governor of Hong Kong will be the guest of honour at a Gala Dinner on Oct. 21 at the Hyatt Regency Hotel. This gath-

ering will undoubtedly be filled with optimism and energy, as federal, provincial and municipal leaders,

together with local business people, mingle with the V.I.P. delegates from Hong Kong. They understand the urgent need to re-position Canadian business

and industry globally. As the Pacific Rim emerges as the economic power house of the next century, Canadians must become more culturally aware through first-hand experience. Festival Hong Kong 92 will provide a unique opportunity for Canadians to gain this experience right here at home. No airline ticket is needed. Hong Kong is coming to Canada.



Dancers from the **Hong Kong Ballet's** production of **Good Times.**

FESTIVAL SCHEDULE

EVENT	VANCOUVER	TORONTO	CALGARY
OPENING EVENT	BC PLACE STADIUM, Oct. 12 - world's largest Dim Sum, TBC	METRO HALL OR NATHAN PHILLIPS SQ., Sept. 26, parade and fair	
STORE PROMOTION: Hong Kong products	WOODWARD'S, Sept. 29-Oct. 24	THE BAY, Sept. 28-Oct. 20	
HONG KONG FOOD PROMOTION: visiting chefs	VARIOUS VENUES, Oct. 3-25	TBA, Sept. 25-Oct. 9	
REGIONAL COUNCIL EXHIBITION: the art of Chinese Theatre	VANCOUVER MUSEUM, Oct. 19-Jan. 3	ROYAL ONTARIO MUSEUM, AugOct. 3	
CHINESE COINS AND CURRENCIES EXHIBITION: Hang Seng Bank	ASIAN CENTRE, UBC, Oct. 19-Nov. 3	ONTARIO SCIENCE CENTRE, Sept. 19-Oct. 3	
URBAN COUNCIL EXHIBITION: ink paintings by Hong Kong artists	VANCOUVER ART GALLERY, Oct. 20-Jan. 3	THE BAY, Sept. 20-Oct. 4	
SPORTS DEMONSTRATIONS: badminton, table-tennis, and wushu	TBA, Oct. 10; UBC, Oct. 11	GEORGE BROWN COLLEGE AND CHINATOWN MALL, Oct. 3- 4	CHINESE CULTURAL CENTRE, Oct. 13-14
HONG KONG BALLET	CENTENNIAL THEATRE, Oct. 14-15		ARTS CENTRE, Oct. 10-11
GALA DINNER	HYATT REGENCY VANCOUVER, Oct. 21	METRO CONVENTION CENTRE, Sept. 30	MACLEOD HALL CONV. CENTRE, Oct. 1
HONG KONG DANCE COMPANY		ELGIN THEATRE, Oct. 1-2	
HONG KONG FILM FESTIVAL	PARK THEATRE AND PACIFIC CINEMATHEQUE, Oct. 13-17	TBA, Oct. 1-7	тва
CHUNG YING THEATRE COMPANY	VANCOUVER EAST CULTURAL CENTRE, Oct. 17-18	TBA, Oct. 9-10	
HONG KONG ACADEMY FOR THE PERFORMING ARTS		EXX COURS	TBA, Oct. 14-15
GOVERNOR'S LUNCHEON	WESTIN BAYSHORE HOTEL, Oct. 21		
HONG KONG CHINESE ORCHESTRA	ORPHEUM THEATRE, Oct. 11-12	JOHN BASSETT THEATRE, Oct. 7-8	UNIVERSITY THEATRE, Oct. 3
FAMILY PICNIC AND BAZAAR		LAMOURREAU COMM. CENTRE, Sept. 27	
EDUCATIONAL PROGRAMS S	SFU, Oct. 17		TBA
HONG KONG YOUTH CHINESE INSTRUMENT ENSEMBLE			
PHOTO EXHIBITION: LIFE IN HONG KONG AND CANADA	CHINESE CULTURAL CENTRE, RICHMOND, Oct. 3-18		UNIVERSITY CAMPUS, Oct. 13-14
CHILDREN'S CHOIR AND CHINESE MUSIC ENSEMBLE	Monitoria, out o a	CARDINAL CARTER ACADEMY, Sept. 29 MARKHAM THEATRE, Oct. 4	
BUSINESS SEMINAR	WESTIN BAYSHORE, Oct. 21	ROYAL YORK HOTEL, Oct. 1	CALGARY CONV. CENTRE, Oct. 2
CANTONESE BUSINESS SEMINAR		TBA, Oct. 2	
BUSINESS PARTNER SHOW		TBA, Sept. 30-Oct. 2	CALGARY CONV. CENTRE, Oct. 1-2
NAPCO "MARKETPLACE": New Airport Core Program	TBA, Oct. 20		
LANTERN FESTIVAL		SCARBOROUGH CIVIC CENTRE, Sept. 29	
HONG KONG CARNIVAL		METRO CONVENTION CENTRE, Oct. 3-4	
SAMUEL WONG CONCERT AND TSO		ROY THOMSON HALL, Sept. 29	
SPONSOR THANK-YOU	HYATT REGENCY VANCOUVER, Oct. 21	METRO CONVENTION CENTRE JOHN BASSETT THEATRE, Oct. 3	
HONG KONG TORONTO MUSIC EXCHANGE		WALTER HALL, U. OF T., Oct. 1 or 2	
DRAGON BOAT EXHIBITION	TBA, Oct. 12	CARNIVAL, Oct. 3-4	GLENMORE RESERVOIR, Oct. 3
MOODS OF HONG KONG PHOTO EXHIBITION		CARNIVAL, Oct. 3-4	
CHINATOWN CELEBRATION		CHINATOWN, Sept. 26	CHINATOWN, Oct. 10-12
PORTS & AIRPORTS DEVELOPMENT SYSTEMS MODEL/VIDEO	HONGKONG BANK ATRIUM, Oct. 19-23		
FIREWORKS CELEBRATION		MARKHAM, Oct. 4	
,E			

Ottawa: Sports Demonstrations, TBA, Oct. 16-17; Hong Kong Film Festival, TBA, Oct. 14-17; City Contemporary Dance Company, National Arts Centre, Oct. 13-14; Hong Kong Academy for the Performing Arts, National Arts Centre, Oct. 19; Governor's Luncheon, TBA, Oct. 19; Business Seminar, Chateau Laurier, Oct. 19.

Montreal: Chinese Coins and Currencies Exhibition, Regional Municipality Building, Oct. 8-15; Sports Demonstrations, TBA, Oct. 6-7; Chung Ying Theatre Company, Place Des Arts, Oct. 13-14; City Contemporary Dance Company, TBA, Oct. 9-10; Business Seminar, Concordia University, Sept. 30; Hong Kong Food Promotion, TBA, Sept. 25-Oct. 9; Gala Dinner, Bonaventure Hilton, Sept. 30; Hong Kong Film Festival, TBA, Sept. 19-25.

Dates and venues are subject to change. For further information, call (604) 691-7081 (Vancouver).



The Government of the People's Republic of China declares that to recover the Hong Kong area (including $Hong\,Kong\,Island$, Kowloon , and the New Territories) is the common aspiration of the entire Chinese people and that it has decided to resume the exercise of sovereignty over Hong Kong with effect from $1\,\mathrm{July}~1997$

IN 1997 THE LEASE RUNS OUT ON HONG

Kong, and the British have to hand it back, right? Well, sort of. The Brits are certainly going to hand it back, but in fact the only leased part of Hong Kong is the New Territories. Hong Kong Island and the Kowloon Peninsula were ceded to Britain outright.

British colonial expansion into China occurred in the usual underhand way. British businessmen had long ex-

Hong Kong

ploited China, trading opium to pay for tea and silk. So successful were they, that by the middle of the 19th century opium was, monetarily, the largest single trade commodity in the world. Smuggling, piracy, and kidnapping were rampant and China began to slide into war and civil disorder.

The First Opium War erupted when Imperial Commissioner Lin Ze-xu tried to stop opium from entering China. Acting for the British, the Indian government

declared war on China in early 1840. The British, with their more powerful fleet, easily won. Defeated, the Chinese signed the Treaty of Nanjing on the deck of the Cornwallis, 29 Aug. 1842. This was the first of the so-called "Unequal Treaties"; it's easy enough to figure the name.

The settlement provided for payment of war indemnities, the ceding of Hong Kong Island to Britain "in per-

petuity," and the opening of five treaty ports: Shanghai, Ningbo, Guangzhou, Amoy, and Fuzhou. The British wanted to get their hands on Hong Kong mainly because of its great harbour. So as soon as the treaty was ratified, a crown colony was formally proclaimed, 26 June 1843.

The treaty permitted commanders of British ships to "hold intercourse with the Chinese authorities on terms of equality and courtesy." A nice idea. But in fact they interpreted this provision rather liberally, at times promoting the flow of trade by a show of force.

Further disputes between Britain and China over trade and shipping led to the Second Opium War. It ended when Prince Gong, the Emperor's brother, signed the Convention of Beijing in 1860. This document recognized earlier treaties, provided for additional indemnities, and ceded the Kowloon Peninsula, already occupied by British troops.

For almost 40 years the British seemed content. But following China's defeat in the Sino-Japanese War of 1895, Britain extracted further concessions from a weakened 🛱 China, obtaining a 99-year lease on over 900 square kilometres of the mainland north of Kowloon, together with ⊇ Deep Bay and Mirs Bay and some 236 outlying islands. The New Territories comprise more than 90 per cent of the g crown colony's land area.

Today Hong Kong is a prosperous city state, home to an estimated 5.8 million people, mostly Chinese but with some British and other nationalities. Average population density is 5,400 people per square kilometre, ten times that of Greater Vancouver (537 per square kilometre).

As 1997 approached, the British government recognized it could not continue to hold Hong Kong Island and Kowloon



Waterloo Road,

even though they had been ceded in perpetuity. Instead it sought assurances from China about Hong Kong's future. After long and sometimes difficult negotiations, the two governments worked out a Joint Declaration. It undertakes to restore to China sovereignty over

Kowloon, in 1911

BY STEVE BRIDGER

THE F

is to be handed back to China

very soon; but how did it get to be

a British possession

in the first place?

the whole of Hong Kong upon expiry of the lease on the New Territories on 1 July 1997. In return, Hong Kong's present economic and legal systems are to remain unchanged for 50 years. Rumour (perhaps wishful) has it that when the territory is handed over, the Chinese will extend that period to 100 years to reassure the entrepreneurs of what will then be China's most prosperous province.

There's been much speculation about the impact on Hong Kong of China's resumption of sovereignty. The sensitive antenna of the Hong Kong stock-market index quivers with every gust of news that blows out of the mainland. But there's been much less speculation about the impact of Hong Kong on China. Already its economic influence has spread into neighbouring Guandong Province, in effect pushing back its economic frontier.

China, meanwhile, is emerging from the ostracism that followed the repression in Tiananmen Square in 1989. It is returning to the path of economic reform, in accordance with Deng Xaioping's line on "peaceful evolution." Deng gave a clear signal to the watching world with his visit in January this year to the Shenzhen economic zone adjacent to Hong Kong. It seems likely, therefore, that Hong Kong's influence in the region will continue to grow, as it steps back to its future.

HONG KONG

TRAVEL



Visa: not required for stays up to 3 months; required for work or permanent residence: valid passport and proof of onward travel required

Passport and visa enquiries: British Consulate General 800 - 1111 Melville St. Vancouver, B.C. V6E 3V6 Tel: (604) 683-4421 Fax: (604) 681-0693 Tlx: 045-1287

Health Precautions: vaccinations not needed unless travelling from infected area within previous 14 days; drink boiled or bottled water; clean and prepare fresh food well

Tipping: 10%, small tips for bellboys, doormen, taxi drivers Currency and Exchange: Hong Kong dollar; HK\$6.30 =

C\$1 (2 May 1992)

Airlines: Canadian Airlines: direct from Vancouver daily. Cathay Pacific: direct from Vancouver daily; flying time approx. 14 hr.

Transportation: excellent bus service and rapid transit (MTR); taxis are plentiful and inexpensive

BUSINESS

Canadian Banks: Hongkong Bank; Bank of Montreal; Bank of Nova Scotia; CIBC; Royal Bank; Toronto Dominion Bank; National Bank of Canada

Canadian Representatives:

Commission for Canada 13th Fl., Tower 1 Exchange Sq. 8 Connaught Pl., Hong Kong Mailing address: GPO Box 11142, Hong Kong Tel: (852-5) 810-4321 Fax: (852-5) 847-7414 TIx: 733911 CONCA HX Cable: DOMCA HONG KONG External Affairs Department Hong Kong Desk, East Asia Trade Development Division 125 Sussex Dr. Ottawa, Ont. K1A 0G2 Tel: (613) 995-8705

Fax: (613) 996-4309

CANADIAN EXPORTS to HONG KONG \$816,764,00 (1991)



B.C. EXPORTS to HONG KONG \$94,287,000 (1991)

TIx: 0533745 EXTERNAL OTT Canadian Chamber of Commerce 13th Fl., Tower 1 Exchange Sq. 8 Connaught Place Mailing Address: GPO Box 1587, Hong Kong

CANADIAN IMPORTS from HONG KONG \$1,027,070,000 (1991)



B.C. IMPORTS from HONG KONG \$177,718,000 (1991)

Tel: (852-5) 526-3207 Fax: (852-5) 845-1654

Hong Kong Representatives: Hong Kong Trade Development Council 700 - 1550 Alberni St. Vancouver, B.C. V6G 1A3

Tel: (604) 685-0883 Fax: (604) 669-3784

British Consulate General 800-1111 Melville St., Vancouver, B.C. V6E 3Y6 Tel: (604) 683-4421

Fax: (604) 683-0693 Tlx:04-51287

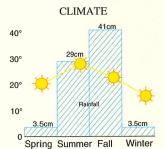
Cable: BRITCON VANC

Business Organizations: Hong Kong Trade **Development Council** 36-39/F Convention Plaza 1 Harbour Rd., Wanchai, HK Tel: (852) 584-4333 Fax: (852) 824-0249 Cable: CONOTRAD HONG KONG Hong Kong-Canada Business Association 700 - 1550 Alberni St.

Vancouver, B.C. V6G 1A3 Tel: (604) 684-2410 Fax: (604) 669-3784

GENERAL INFORMATION

Public Holidays (1992):



Languages: Chinese and English, official languages; most widely used Chinese dialect, Cantonese; English Jan. 1 Feb. 4-6 (var.)

Ap. 4 (var.) Ap. 17-18, 20 June 5 (var.) June 13-15 (var.) June 17 Aug. 29-31 (var.) Sept. 12 (var.) Oct. 5 (var.) Dec. 25 Dec. 26

used in shops, hotels, restaurants, etc.

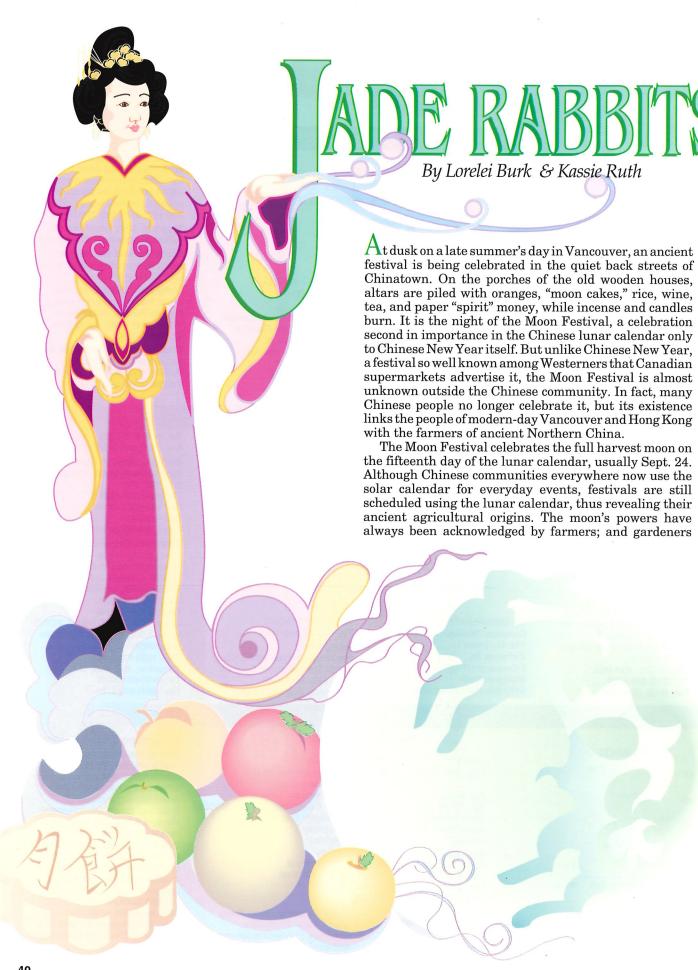
Time Difference: PST +16 hr.

New Year's Day Day before Lunar New Year & Lunar New Year's Day Ching Ming Festival Good Friday & Saturday, Easter Monday Tuen Ng (Dragon Boat) Festival Queen's Birthday Monday Holiday Liberation Day Mid-Autumn Festival Chung Yeung Festival Christmas Day **Boxing Day**

> Major Centres: Hong Kong Island, New Territories, Kowloon; principal business district is Victoria (or Central)

Population: 5,800,000 (1990).

Notes: make prior appointments and be punctual. Handshakes are common when being introduced or when leaving a meeting. Business cards are essential. Present small gifts (using both hands) when first meeting business people. Accept and try to reciprocate any luncheon or dinner invitation, for business is often conducted at restaurants or private clubs. Avoid situations causing loss of face. Avoid white and royal blue, the Chinese colours of mourning. Electrical outlets are 200v, 50 cycle AC.



today still rely on the lunar calendar in the Farmers' Almanac to tell them when to plant their crops. The full moon of the Chinese Moon Festival and the

harvest moon of Europe are, naturally, the same moon, and oversee the same basic festivity: while English farmers and farm workers ate their outdoor harvest suppers, family parties gathered to eat moon cakes and watch the moon in China. In fact, of course, farmers have for centuries given thanks to the gods for a successful harvest, and in Northern China, the birthplace of the Chinese Moon Festival, farmers still give thanks for the precious rain which saves their crops. The festival is also celebrated in urban centres such as Vancouver, Hong Kong, Taipei, and San Francisco, by

people who know little of its origin or significance, but who still enjoy the gifts and food, just as Western children enjoy Easter eggs without always understanding their symbolism of rebirth.

But the myths of the Moon Festival predate either its harvest celebration or its official establishment as the Mid-autumn Harvest Festival, with moon-viewing parties, by Emperor T'ai Sung in the 10th century. Artists and poets, inspired by the beauty of the moon and its changing shapes, created fanciful images and myths about the moon palace and the numerous creatures who live there.

One popular myth, dating back to 2000 B.C., tells of the princess who ate the immortal life-giving herbs and flew to the moon to live ever after. According to one version passed through many generations to Jennifer Lee, a Chinese-Canadian living in Vancouver, this romantic myth emphasizes the "overthrow of a dynasty through the hands of a beautiful woman." In finding and swallowing the pill of immortality which the prince had hidden, "the princess saved her people from a cruel monarch." Chinese people can still see her living forever in the moon palace

with her pet rabbit.

The rabbit is an important figure in Chinese and Buddhist mythology: the rabbit sacrificed himself for Buddha and was given special status as a result. He is one of the figures in the Chinese astrological calendar. The Taoists also adopted him and raised his status by making him a "Jade Rabbit" and setting him under an enchanted cassia tree, whose scented flowers open for the moon's birthday and whose aromatic bark is reputed to cure diseases. The rabbit under his tree, or with his goddess, is a common image pressed into the pastry of the moon cakes prepared for the festival.

Historically, the Moon Festival is important because, according to legend, it enabled the Yuan people of the 14th century to rid themselves of their hated Mongol oppressors. As they couldn't gather or talk without raising the suspicions of the soldiers stationed in their homes, the women baked moon cakes with hidden messages giving the time and place of their intended midnight revolt. After

they silently shared their cakes with their neighbours, they rose up and, by the light of the full moon and their lanterns, drove the invaders out of China,

thus beginning the Ming dynasty. So the Moon Festival has an historical significance for China as well as a mythological one. Details and rituals from all these ancient ceremonies and beliefs are retained in today's Moon Festival. While the moon cake's round shape always suggests completeness, togetherness, and family unity, what's inside varies according to the cake's origins. In fact, today you can have ham, chicken, eggs, anything you want in a moon cake. But they all still have

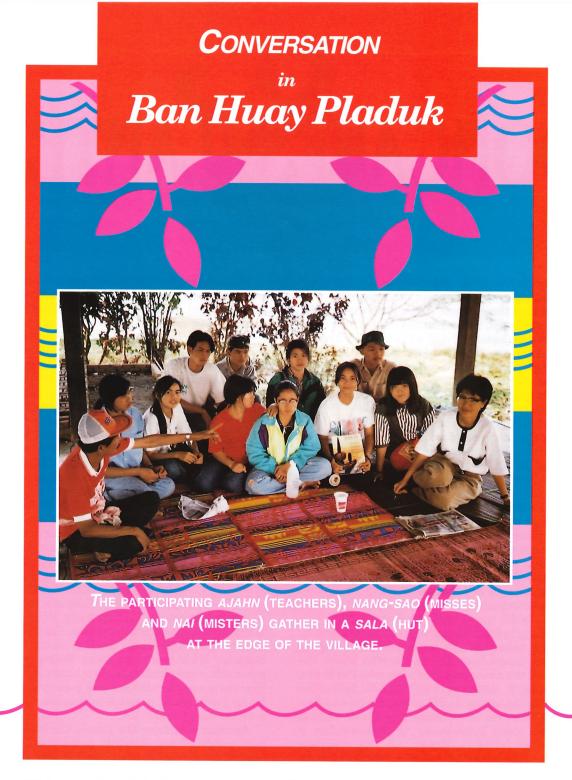
a surprise inside, although today it is not a message but a salted duck egg, if you are from Hong Kong, or bean paste, if you are from Taiwan. Instead of the moon rabbit impressions, modern moon cakes often have bakeries' trade-marks on them. Before being eaten, the moon cakes are piled on outdoor altars with round, moonlike fruits such as oranges and pomegranates, the latter being particularly propitious because the many seeds

promise many sons.

Another relic from the past is the Moon Festival lantern, made of red, brightly painted cellophane in the traditional animal shapes (often rabbits) or in the modern shapes of aeroplanes and army tanks. These inexpensive lanterns have a candle holder inside so that people can take them outside to view the full moon. In Hong Kong, the sale of the lanterns becomes an opportunity for a street fair. A source of delight and entertainment for the children, these festive lanterns also create an atmosphere of enchantment for story telling. In times past, the Moon Festival was also a poetry festival, with poems extolling the moon's beauty hung from the lanterns themselves.

In cities all over the Pacific Rim, Chinese people eat moon cakes, buy paper lanterns, and set up altars to the moon on the fifteenth day of the eighth month of the lunar calendar. So the power of the moon continues to exert itself over us. When you look at the moon next time, perhaps you will see the moon goddess and her jade rabbit instead of the man in the moon.





This is the third issue of Pacific Rim Magazine to contain

a long-distance interview across the Pacific. For each, a round table of editorial staffers prepared a list of question with the help of Peter Bailey, our Southeast Asia advisor. These then served as the basis for the interview. This year we travel to Esarn, where a group of first- and second-year students at Rajapat Institute, Loei, responded to our questions with their hopes and ideas, giving us some insight into their lives. To prepare the article, the group, two of their teachers, and Peter visited Huay Pladuk, about 45 km from the college.

Ban Huay Pladuk—Catfish Lake village, population about 1,000, is in eastern Loei, a province in Esarn, Thailand's Northeastern Region. A little off the beaten track it is. Arrival of prosperity, like the annual rains, is uncertain.



"We are very lucky to be at Loei": the unanimous view of the students was both a compliment to the college and a statement of

chanks for the opportunity for a higher education. Pap, as far as anyone could figure, is the lone Loei student from Krung Thep (Bangkok). Most of the students come from small towns or villages in Esarn. Kai's family are small farmers in a Loei village about a third the size of Huay Pladuk. Like most of the students, Kai is keenly aware of family sacrifices needed to keep him in college. Few could afford the cost of the central universities, and all would miss the programs in local arts and culture.

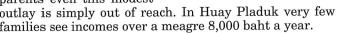


All of the group live oncampus in dormitories, which can house only a quarter of the college's 2,600 full-time students.

Pap describes on-campus living as "Safe, clean, comfortable, and cheap." But Thai outlook does not embrace regimentation; others find the rules and organization a bit oppressive. Privacy is not mentioned; it gets little attention in Thai life. In a vote of six to three in favour of on-campus living, dissenters claimed greater comfort off-campus; all agreed there was greater independence but higher costs.

Campus accommodation costs 150 baht (C\$7) a month,

which includes a subscription for dorm activities. Food costs adjust to the individual purse, but average around 1,000 baht a month. Tuition and associated costs do not run higher than 3,000 baht a semester, so that average total student costs, clothing excluded, run around 1,850 baht (C\$86.45) a month over the ten-month college year. Teacher's colleges are proud of their tradition of providing economical postsecondary education, but to a majority of Esarn parents even this modest





The Thai education system is non-sectarian. While a few private colleges provide training for Christian ministers, and

Islamic studies are offered in the south, the places for Buddhist education are the *wat* (temple) and the two monks' universities, which have surprisingly diversified programs. This country of about 92 per cent Buddhists in fact upholds the tenets of religious freedom. Buddhism is not a state religion; nor, in the strictest sense, is it a religion at all, but an ethical code of conduct for living.

Thai people know that personal status results from the sum of good and bad behaviour in the last life, and that status in the next hinges on behaviour in the present. There is no Buddhist god, but people acknowledge the Hindu gods through low-key Brahminism. Belief has a third dimension. This is the omnipresence of spirits (*phii*) which may

be ghosts, though it is misperception to label them all as such. When the group was asked about the role of religion in their education, they pondered the issue for a while before responding, "We cannot answer that. We are born Buddhist. We live as Buddhists. We do not have to attend ceremonies at the *wat* in the way that Christians go to their churches. If we go, we earn merit. If we do not go, we earn or do not earn merit by the way that we live our lives. We can give food to the monks and respect to our elders and kindness to everybody and everything. It is enough."

There was less unanimity over the *phii*. Lek forcefully led the vote of three non-believers: "*phii* do not exist," but one suspects that she would no more be found kicking over the spirit house than any of the 'yes' voters.

Buddhism, perhaps the most intensely personal of the major faiths, does not require such beliefs. It merely postulates that the only thing permanent is a state of change; that life is suffering; and that Buddhist conduct will accommodate the one and relieve the other.

Students
Active and Vocal

In Bangkok the student movement is an active and vocal political force. Upcountry activity is less visible, but no less earnest.

It is clear that the military, long seen as the friend of small rural-folk, badly blotted its escutcheon with the 1991 coup and power seizure. Perhaps at no time in the past 60 years

has the army's reputation been at a lower ebb.

Before Third Reading of the new draft constitution, a military spokesman announced receipt of six million signatures in favour. Opposed, he said were a mere 2,000. Loei students wondered who the other 1,000 were. They had submitted an opposing petition containing 1,000 signatures. Of the nine in the group, only Wa had not signedshe was away from college at the time. The new constitution, which seems to give the army the invisible and



Members of the Institute's dance group are waiting to perform at a local festival.

quirky leverage of a host of phii, is ridiculed.

Academics in notable numbers quit their campuses to run for election as one way of tackling the military ego. Among them was Dr. Pha Agonsua, president of the college until his nomination-eve resignation. He was elected as one of three MPs serving his home constituency of Khon Kaen.



As with any students, personal objectives range from the specific to the obscure. Ann looks forward to "a quiet life in the

mountains." Perhaps surprisingly, Pap from the big-city led the seven-to-two vote that favoured country life over town life. If only there were ways to make ends meet on a ten-rai (four-acre) farm.

Yong would like to travel before settling down. Mitr hopes to work overseas for a while, North America preferred; the Middle East (where the Thai workforce is mainly from Esarn and 400,000 strong) has no appeal. Noon wants to run her own construction company, by no means an

HOTOS COURTESY OF PETER BA

LANGARA MEANS BUSINESS

How? Consider these program options:

- ACCOUNTING
- BUSINESS, FINANCE & INVESTMENT MANAGEMENT
- COMMERCE TRANSFER
- COMPUTER INFORMATION SYSTEMS
- GENERAL INSURANCE
- INTERNATIONAL BUSINESS
- MARKETING AND SALES
- REALTY APPRAISAL
- SMALL BUSINESS DEVELOPMENT

Plus Co-op Education options so you can earn while you learn!

British Columbia's oldest and largest Community College prepares Domestic and International students for careers in enterprise.

Is Langara in your future?

Contact: Keith Murray Chairman Business Administration Department Telephone: (604) 324-5518



Langara Campus

BAN HUAY PLADUK

impossible dream. Studies more than 20 years ago found a large majority of construction companies to be owned and run by women, and in college business management programs the men are outnumbered three to one. Kai intends to put his degree to work for the benefit of his small village and, other than the primary school teachers, likely will be its first degreed resident.

Most young Thais share Yong's wanderlust, but few can afford it. Pap excepted, only six of the group had visited Bangkok, two of them only once. But all, with or without a border pass, had made day trips to Laos to see how people there live.

The consensus view in the group was that life in Laos was even harder than in an Esarn village. They agreed unanimously that Thailand's assistance to Laos was proper, and that people should help the less fortunate. There was no expectation that Western nations alone should shoulder the load, merely that 'big people' could provide bigger assistance than 'little people.' A prevailing view is that the West has been dragging its feet over resettlement of the many thousands of Lao and Hmong people who still are stuck in refugee campus in Loei and the north.



Huay Pladuk offers a graphic illustration of both the pleasures and problems of rural life. Located in a shallow and

undulating valley with few eye-catching features, it is, particularly at the end of rainy season, a picture of serenity. In the dry season, it takes on the brown hue of the lower Okanagan in August.

The village is favoured with a reservoir for domestic water, an unusual plus, but farmland must rely on rainfall and presently can produce only a single crop of feed corn. Some secondary earnings come, at 50 baht a day, from tree-planting for the Royal Forest Department, but other income opportunities are few. Electricity should arrive this year, but the nearest telephone is 20 km away. The *puyaiban* (village headman) told the group that of an original 200 families, 30 had left the village in the past 18 months, unable to make ends meet. All nine responded that they would join any volunteer effort that might help improve the village's economy. The *phuyai-ban* said that some of the villagers would like to try orchard farming; but the lean years between field-cropping and first fruit harvest are more than most could handle.



Told that a group of BC colleges is seeking ways to link with Loei Teachers' College, the group unanimously and en-

thusiastically favoured the idea. Farang (Western) visitors are not yet numerous in Loei, either on or off campus. Pap again served as spokesperson, wishing the idea every success and saying how valuable it would be for groups of students to work together to try to help poor villagers improve their lives. The two-way opportunity to learn about different peoples, cultures, and outlooks was seen immediately as an important addition to campus life and by faculty as a real asset to English instruction.

This admirable idea was not quite all. From the back row came a baritone "Bring girls," answered by a chorus of "No, bring boys!" With typical Thai diplomacy, the opposing sides accepted a negotiated settlement: a 50-50 deal.



Visa: not required for tourist visits of 14 days or less; those staying longer require a non-immigrant 90day visa, as do business travellers

Health Precautions: vaccinations not needed unless travelling from infected area; in rural areas, typhoid, hepatitis & anti-malarial tablets advisable; drink bottled or boiled water

Tipping: 10% hotel service charge and 11% government tax charged on room bill; tip 10% if the service is good and no service charge is stated; porters (airport and hotel) and hairdressers, approx. 20 baht

Currency and Exchange: baht; 100 satang = 1 baht 21.32 baht = C\$1 (2 May 1992) Religions: 95% Buddhist, 4% Islam, 1% Christian and Hindu

Airlines: Canadian Airlines: daily from Vancouver exc. M; direct flight, short stop, no

change in HK; flying time 15 hr. 45 min. to HK, 2hr. 40 min. to Bangkok. Cathay Pacific: daily flights Vancouver to HK with connecting flights to Bangkok. Thai Air: from Seattle T, F, Sun.; 1hr. stopover in Taiwan. Korean Airlines and JAL: from Vancouver via Seoul or Tokyo daily

Distance from Airport: Don Muang Airport-Bangkok, 25 km; taxi, 130 baht; bus, 100 baht

Transportation: car rental widely available; international driver's license required; taxis plentiful, negotiable fares; 30-100 baht within Bangkok (the most expensive city); prices higher in the morning; no tipping

BUSINESS

Canadian Banks: Hongkong Bank, Bank of Nova Scotia Canadian Representatives:

Canadian Embassy Boonmitre Building, 11th Fl.

138 Silon Rd. Bangkok 10500, Thailand Tel: (66-2) 234-1561/8 Fax: (66-2) 236-6463 TIX: 82671 DOMCAN TH

Cable: DOMCAN BANGKOK Thai Representatives: Royal Thai Embassy 180 Island Park Dr. Ottawa, Ont. K1Y 0A2 Tel: (613) 722-4444

Fax: (613)722-6624

Tlx: 0533975

CANADIAN EXPORTS to THAILAND \$352,613,000 (1991)



B.C. EXPORTS to THAILAND \$62,337,000 (1991)

Consulate General of Thailand 106 - 736 Granville St. Vancouver, B.C. V6Z 1G4 Tel: (604) 687-1143 Fax: (604) 687-4434

CANADIAN IMPORTS from THAILAND \$499,509,000 (1991)



B.C. IMPORTS from THAILAND \$169,889,000 (1991)

Thai Trade Centre 105 - 736 Granville St. Vancouver, B.C. V6Z 1G4 Tel: (604) 687-6400 Fax: (604) 683-6775 TIx: 04-508684 THAI TRADE VCR **Business Organizations:**

Thai Chamber of Commerce 150 Rajbopit Rd. Bangkok 10200, Thailand Tel: (66-2) 225-0086 Fax: (66-2) 225-3372 TIx: 72093 TCC TH Board of Trade of Thailand 150 Rajbopit Rd. Bangkok 10200, Thailand Tel: (66-2) 221-0555/1827 Fax: (66-2)225-3995 Thai-Canadian Chamber of Commerce 19th Floor, CP Tower 313 Silon Road Bangkok 10500, Thailand Tel: (66-2) 235-5309

GENERAL INFORMATION

CLIMATE 409 30° Bangkok 20° 140cm 10° Annual Rainfall Winter Summer

Hot season, March-May; rainy season, June-Oct.; cool season, Nov.-Feb.

Languages: Thai, Chinese; some English spoken in all major centres by hotel and

Public Holidays (1992):

Jan. 1 Feb. 18 April 6 April 12-14 May 1 May 5 May 14 (var.) May 16 (var.) July 14 July 15 Aug. 12 Oct. 23 Dec. 5 Dec. 10 Dec. 31

restaurant staff, market workers, taxi-drivers; some Malay spoken New Year's Day Magha Puja Chakri Day Songkran (water) Festival Labour Day Coronation Day Royal Ploughing Ceremony Wisakha Bucha Day Asarnha Bucha Day **Buddhist Lent Day** Queen's Birthday King Chulalongkorn Day King's Birthday Constitution Day New Year's Eve

Time Difference: PST +15 hr.

Capital: Bangkok (Krung

Thep)

Other Major Centres: Chiang Mai, Phuket

Fax: (66-2) 237-3309

Population: 55,888,000 (1990); 75% Thai, 14% Chinese, 4% Malay, 7%

other

Notes: do not touch anyone on the head; do not point your feet at anyone—sit with your feet aimed away from others; always remove footwear when entering a temple. Electricity 220v AC; adaptors supplied.

Illustration: Kathy Marshall

INSIDE THE FOREST ONASTERY

by Mark Master



Early every morning, the monks go on their alms round.

Lot, humid air blew through the windows of the train as we left Bangkok. My throat was parched from the dust swirling around the coach. The rainy season had yet to arrive and the rice fields were dry and lifeless against a hazy blue sky. Despite the discomfort, I love travelling by train, especially in Thailand, where it is like a lifeline throughout the country, a nostalgic reminder of Canada's own previous romance with train travel. In twelve hours I would reach Ubon Ratchithani, in Northeastern Thailand.

I was on my way to a Buddhist monastery located in a forest that the locals believed was home to spirits and ghosts. After working and travelling abroad for two years, I was opening up to different views of life and reality. Before my travels began, a Buddhist monastery was the last place I had thought I would find myself.

Life was different in Southeast Asia. Earlier, in my travels to Nepal, I had become immersed in a culture based on Buddhism, one which at first I did not understand at all. Who was the Buddha and what was Buddhism? The temples and shrines of Thailand, the subtle perfume of incense and the resonant chanting of the monks were very intriguing. I decided to explore this ancient religion by experiencing the contemplative, solitary life of a forest monastery.

The local villagers chatted excitedly as we slowed to a stop. They all seemed to know where I was going and pointed towards the forest. There was no other reason for a foreigner to travel to this relatively unknown part of Thailand. The sun had already set across the barren rice fields, and the forest was dark and intimidating, buzzing with insects. As I wandered down a path toward the glow of

A Canadian traveller contemplates monastic life at Wat Pa Nanachat in Northeast Thailand.

distant lanterns, a monk appeared through the bushes and led me to a small structure on stilts. There, I waited patiently for the ajahn (abbot) to appear. Eventually, he came down the stairs, draped in an earth-coloured robe. To my astonishment, he introduced himself as Ajahn Passano, a Canadian from The Pas, Manitoba, who had spent over ten years in Thailand following the ways of the Buddha. Ajahn Chah, a famous Thai meditator, had chosen him to run the Forest Monastery as a place where locals and Westerners could participate in the monastic way of life.

Ajahn Passano asked me why I had come to Wat Pa Nanachat (International Forest Monastery), and I told him I had begun to question my perception of the world. "Often travelling brings us more questions than it does answers," he said, "sending us into a deeper search for ourselves." He

explained that while there are many different schools of Buddhist thought, the forest tradition is based on orthodox monastic practice combined with meditation. "Meditation and a very austere practice are a means of attaining enlightenment."

Buddhism is often referred to as both a religion and a philosophy, depending on which tradition is followed. Although both terms can be applied to Buddhist thought, the teachings are straightforward and practical. In the Thai tradition, every man spends at least a month, and sometimes years, in a Buddhist monastery. I felt comfortable, therefore, following this tradition, even though I was a Westerner.

Ajahn Passano said, "You are welcome to stay as a guest for three days, but should you decide to stay longer, you must have your head shaved in order to become part of our community." After three days, I had made my decision.

It's not easy to let someone remove your hair. I pleaded with the monk not to shave my eyebrows, but he assured me that they would grow back.

I was now part of the monastic order, together with six Asian monks, six Western monks, and two nuns. When the local villagers saw my shaved head they were pleased. They believed that a Westerner, in making this sacrifice, was truly sincere in his desire to live the life of an ascetic and give up the comforts of Western materialistic society.

The strong notion of living in harmony with nature is



Local villagers sustain the monks with daily offerings of food.

ever present throughout Buddhism and is reflected in the forest setting. The sala (meditation hall) is centred in the forest with pathways leading to the monks' individual huts. The monastery provides the necessities of life: food, clothing, and shelter donated by the people from surrounding villages. My possessions were few. I was given a pair of white pants and a shirt to wear during my stay. A mosquito net, grass mat, cushion, sheet, candles, and matches were my only supplies. Shelter consisted of a small wooden hut propped up on stilts for protection against the dangers of the forest, including cobras, tarantulas, and scorpions.

At 3 a.m. I would awaken to the soft rhythmic sound of a wooden gong resonating throughout the forest. From my open window I watched the glow of lights descend toward the sala as the monks made their way to morn-

ing meditation. The air was still, except for the far-off calling of another monastery's gong. I approached the sala $somewhat \, nervously \, the \, first \, time, not \, knowing \, \, what \, to \, do.$

First, I stepped into a pool of cool water to wash my feet (a continuous trough of water surrounded the building to ward off insects and snakes). Standing at the entrance in darkness, I observed the scene before me: candle light reflected off bronze images of the Buddha; several monks sat in the lotus position; some knelt on the floor, hands together and bowing; others paced back and forth as if fixed in a trance. I was awestruck and confused.

A monk came forward and motioned me to enter and guided me to a mat on the floor. He knelt down, hands together as if praying, then bowed on all fours, face to the floor and then repeated this ritual three times. I felt awkward trying to imitate his simple gesture that signified respect to the Buddha (supreme teacher), respect to the Dharma (the teaching), and respect to the Sangha (order of monks). I sat still, my legs crossed, trying to maintain the lotus position. A small bell broke the silence as the Ajahn began to recite a short verse, after which the monks suddenly burst into a powerful chant, which continued for 30 minutes. The sound swept over me, becoming almost a physical presence.

Each day, after morning meditation but before sunrise, the monks would go on their alms round, gathering food in bowls. I would follow in their footsteps in the cool morning air

MONASTERY

as we walked barefoot to the nearest villages. Men, women, and children bent down along the roadside with generous offerings, truly a sacrifice for these people who do not have very much. I was aware of the importance of food in an area of Thailand that was frequently stricken with drought and had known starvation. After gathering the donated food, we returned to the forest, accompanied by some of the villagers, who came to help prepare the meal, the only one of the day. I helped in the outdoor kitchen, peeling veg-

etables and fruits, some varieties of which I had never seen before. While preparing the food, there was much laughter as I tried to learn Thai words and expressions. The meal, however, was eaten in reverent silence. To eat only one meal a day is a vow taken by the monks.

In this way, I learnt to appreciate how a small amount of food was enough

FOLLOWING THE MIDDLE PATH

The word "Buddha" is derived from the Sanskrit root "budh" meaning both "to wake up and to know." The Buddha was an Indian prince who lived 2,500 years ago. He retreated from his family and friends into solitude. Through extensive meditation and denial of material possessions, he attained enlightenment: nirvana (bliss). Any of us can reach nirvana and become a Buddha if we follow the "Middle Path," the way by which we overcome our attachment to the ego.

The pattern upon which Buddhist communities are built is known as the "Three Jewels": Buddha (the enlightened one), Sangha (the aspirants), and Dharma (the teaching of the way).

Through the centuries, the Buddha's teaching developed into many schools. The three major ones are Vajrayana of Tibet, Mahayana of China and Japan, and Minayana or Theravada of Sri Lanka. In the 13th century, the Theravada Buddhism of Southeast Asia spread from Sri Lanka to Myanmar (Burma), Laos, Kampuchea (Cambodia), and Thailand. Theravada stresses individual cultivation of wisdom in an orthodox monastic community.

The Five Precepts of Buddhism forbid:

the taking of life, stealing, acting unchastely, false speaking, the drinking of intoxicants.

to sustain my body. In Canada, we place great emphasis on the pleasure eating gives us, whereas in the monastery focus is on eating only for survival. Consciously I agreed, but my stomach was not so easily persuaded: many nights I lay in my hut dreaming about food, my stomach gnawing.

After the 9 a.m. meal, the remainder of the day was used for meditation

or solitary study. In front of my hut, a path extended part way into the forest then ended abruptly. This was a walking meditation path used for focusing on the physical movement of the body with careful attention to each step and each breath.

Most of us take breathing and walking for granted, unable to remember the excitement of taking that first

International Business Program This prepared international Program The The Program The Pro

For further information call (604) 324-5409 or 324-5211

This two-year, full-time diploma program prepares students for a rich career in International Business and Trade

The curriculum blends core knowledge with strategies of International Business

Tie your future to a global economy - join our program and take on the world

Langara Campus 100 West 49th Avenue Vancouver, B.C. V5Y 2Z6



reath and that first step in life. Pacng back and forth on the cool forest loor brought me closer to the natural vorld. I would wander through the orest and out into the dry, dusty rice ields, contemplating what I was expeiencing. The practice of meditation ecame easier, as I became more and nore detached from the world that I ad known. I was at peace with myself, et somehow this peacefulness frightned me. After emptying my mind of ll trivial day-to-day worries, I had othing to hold on to. I tried to find ault in the meditative practice, but ould find none.

The Ajahn had told me that I was ree to leave at any time. Yet I stayed, eeling connected to the surrounding ature that had become my home. The ong called us back to work each day at p.m. when we hauled water from a leep well by rope and pulley, carrying he heavy water jugs on bamboo poles. Ve raked the pathways daily and at imes cut back the rainforest that was ontinually growing in on us. With our hores completed, we met at dusk in jahn Passano's hut for a hot drink nd sweets. This was an informal gathring where the Ajahn would give a alk in both Thai and English and nswer some of our questions.

By 6 p.m. it was growing dark. If time permitted, I would go to the edge of the forest and watch the setting sun, thunderheads building high in the sky, signalling the impending monsoon season. On occasion an evening meditation was held, but usually by 9 p.m. I was fast asleep in my hut.

The next 30 days were spent following this routine, as I developed new

and powerful feelings about family and friends back home. Finally I felt ready to return to Canada. Ajahn Passano told me that quite often, after long periods of meditation, emotions can run high and expectations can be unrealistic. "Go carefully when you return home," he said. "You may find it difficult relating your experience to others." I heeded his warning and bade farewell to Wat Pa Nanachat.

Simple things in life had become more meaningful, because the monastery allowed me to remove myself from overwhelming everyday distractions. Many people view with skepticism the idea of participating in a foreign reli-

"Meditation
and a very
austere
practice
are a means
of attaining
enlightenment."



gion. One doesn't actually need to travel to a distant country to gain a new perspective on life, but exploring and sharing in another culture does expand the mind and allow one to become more accepting and understanding of others.

I learned to perceive my surroundings with a clearer eye, and also to appreciate people with a different religious background. The reward was that I discovered a spiritual belief that I had previously been unaware of. My experience at Wat Pa Nanachat was not purely religious; but it was a lesson in living that will remain with me forever.

EXCLUSIVE AGENT



- Travel Insurance Available
- Computerized Airline Reservations



SPECIALISTS IN

- World Wide Travel
- Corporate Travel
- Group Travel
- Rail Travel
- Cruises





TRANS WORLD TRAVEL INC.

CALL TODAY **581-1117**

105-10761 King George Hwy., Surrey, B.C.

We Deliver

...WHERE YOUR TRAVEL
NEEDS ARE OUR TOP PRIORITY



TRAVEL



Visa: Canadian citizens require visa and valid Canadian passport; onward or return ticket needed; check with consulate or embassy; visa extensions can be acquired from the Foreign Affairs Department of the Security Police within 2 days; non-opened areas of China require special permit

Health Precautions: Yellow fever, smallpox, cholera vaccination required if travelling from infected area within previous 6 days; malaria risk throughout the country, esp. in rural areas; immunization for hepatitis advisable; drink boiled or bottled water

Tipping: forbidden until recently; now permitted for some workers in service sector; taxi drivers will not accept tips

Currency and Exchange: renminbi (yuan); 10 fen = 1 jiao; 10 jiao = 1 yuan Y4.47 = C\$1 (2 May 1992)

Religions: officially atheist; Confucianism, Taoism, Buddhism; also 2-3% Islam and 1% Christian

Airlines: Air China: Vancouver to Shanghai (12 hr.) and Beijing (14 hr.) M & F

Distance from Airport: Beijing-Capital International Airport, 30 km; Shanghai-Hongquao Airport, 15 km

Transportation: taxis available in most cities; fares 1 yuan/km approx.; train, bus, riverboat, coastal steamers; buy tickets 3 days in advance from the China International Travel Service (CITS)

BUSINESS

Canadian Banks: Hongkong Bank; Bank of Montreal, Bank of Nova Scotia, and CIBC (Beijing); Royal Bank (Beijing and Shenzhen)

Canadian Representatives:

Canadian Embassy 10 San Li Tun Rd. Chao Yang District Beijing 100600 P.R.C. Tel: (011-86-1) 532-3536 Fax: (011-86-1) 532-1684 TIx: 22717 CANAD CN Cable: DOMCAN PEKING Can. Embassy, Trade Annex 2-4-1 Ta Yuan Building 14 Liangma He Lu Beijing 100600 P.R.C. Tel: (011-86-1) 532-3031 Fax: (011-86-1) 532-1684 TIx: 85-222445 CANAD CN Canadian Consulate General 4th Fl., Union Building 100 Yan'an Road East Shanghai, P.R.C.

CANADIAN EXPORTS to CHINA \$1,844,093,000 (1991)



B.C. EXPORTS to CHINA \$227,787,000 (1991)

Tel: (011-86-21) 320-3822 Fax: (011-86-21) 320-3623 TIx: 85-33608 CANAD CN South China Trade Program 13th Fl., Tower 1 Exchange Sq. 8 Connaught Pl., Hong Kong Tel: (852-5) 847-7419 Fax: (852-5) 810-6736 Tlx: 802-73391 DOMCA HX

CANADIAN IMPORTS from CHINA \$1,852,114,000 (1991)



B.C. IMPORTS from CHINA \$283,097,000 (1991)

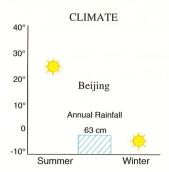
Mailing address: G.P.O. Box 11142 Hong Kong

Chinese Representatives: Embassy of the People's Republic of China 511 - 515 Patrick St. Ottawa, Ont. K1N 5H3

Tel: (613) 234-2706 Fax: (613) 234-2441 TIx: 05-33770 CHINA EMB **OTTAWA** Chinese Consulate General 3380 Granville St. Vancouver, B.C. V6H 3K3 Tel: (604) 736-4021 (commercial office) or (604) 736-3910 Fax: (604) 230-9794 Tlx: 04-54659

Business Organizations: China-Canada Trade Council Ste.1802, CITIC Bldg. 19 Jianguomenwai St. Beijing, P.R.C. Tel: 500-5555 X1820, 1821 Fax: 512-6125 Tlx: 22929 CCTC CN Canada-China Trade Council 133 Richmond St. W #310 Toronto, Ontario M5H 2L3 Tel: (416) 364-8321 Fax: (416) 364-7894

GENERAL INFORMATION



In the north, high humidity and rainfall, April-May; risk of dust

Public Holidays (1992):

Jan. 1 Feb. 4-6 (var.) May 1 May 4 Aug 1 Oct. 1-2

New Year's Day Lunar New Year International Labour Day Youth Day Army Day National Day

storms; in the south, rainy season, July-Aug.

Languages: official language, Mandarin; many dialects and minority languages; English sometimes spoken by those having contact with foreigners

Time Difference: PST +16 hr

Capital: Beijing (Peking) Other Major Centres: Guangzhou (Canton), Tianjin, Shanghai, Shenyang

Population: 1,151,300,000(1991)

Notes: avoid business in the week preceding and following Lunar New Year; do not photograph buildings, police or military personnel, some museums, unless authorized. Electrical outlets may be 220v-380v, 50 cycles, AC or 110v-220v, 60 cycles, AC; wall sockets take plugs with 2 round or 3 flat prongs; adaptor and converter needed. Designated hotels, restaurants, and stores accept Visa, Mastercard, American Express, and Diners' Club cards.

Illustration: Kathy Marshall

Design: Joseph Haag

Update: Cathy Angell, Camille Wong, Jerome Yeung

BREAKING DOWN

Chinese-Canadian writers

THE GREAT WALL

finally reach out to

INVISIBILITY

a wider audience.

BY CAROL OWEN

hirty years ago, Chinese-Canadians were largely invisible to the wider community. They did not appear on television, in films, or on the radio; they did not run for political office; and they did not publish stories, poems, plays, or newspaper articles for English-speaking readers.

When Sing Lim's Westcoast Chinese Boy was published n 1979, it was exploring ıncharted territory—life in Vancouver's Chinatown in he 1920s.

Recently, however, Chinese-Canadian writers like Paul Yee, SKY Lee, and Denise Chong have achieved ecognition with their mythic etellings of the experiences of people a part of, and yet often forced to be apart from, Canadian society. Local events like the launching of he first anthology of Chinese-Canadian writing, Many-Mouthed Birds, have also helped to establish a new genre.

Interestingly enough, this vriting is not primarily from new immigrants from Hong Kong, Taiwan, or mainland China, but from members of helong-established Chinese community in B.C. These nainly young writers, both



Jim Wong-Chu in discussion with members of the Asian-Canadian Writers Workshop.

 \boldsymbol{L} I T

 \boldsymbol{E} \boldsymbol{R}

 \boldsymbol{A} T U

 \boldsymbol{R} \boldsymbol{E}

women and men, are at last exploring their heritage as Chinese-Canadians.

But why the long period of invisibility? Jim Wong-Chu, author of the poetry collection Chinatown Ghosts, says that until recently there were no forums for writing considered "ethnic," and that prohibitions existed within Chinese families against taking up an activity that would not lead to a respectable career. He is eager to point out, however, that the current wave of writers has not risen from a cultural void.

Wong-Chu says that the image of the uneducated Chinese labourer immigrant is largely erroneous. Many immigrants, he says, were actually gentry whose lives had been disrupted by politi-

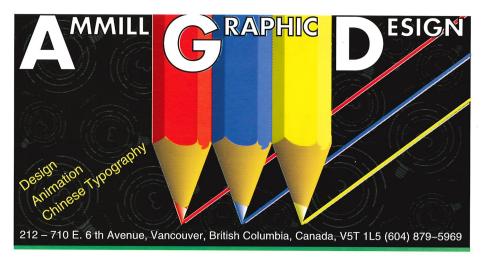
cal strife in China from 1850 on. They arrived with an already sophisticated culture, and from the earliest times were publishing newspapers and phrasebooks for their own community.

Still, within the Chinese community there could be great pressure not to write. In SKY Lee's novel Disappearing Moon Cafe, Kae, the storyteller, trembles with fear that telling their history was forbidden-"a Chinese-in-Canada trait, a part of the great wall of invisibility we have built around us."

No doubt many wished to forget the early days. Sing Lim wrote of how little his own daughters knew of their parents' and grandparents' hardships. For Lim these included attacks on Chinatown by rioters; beatings and tauntings by white classmates; and the segregation of Chinese children in many schools.

The current wave of writers "would have occurred much earlier if the atmosphere on the West Coast was more nurturing," says poet Paul Ching-Lee, whose work was published in the recent anthology. Nevertheless, a few creative talents developed even in this unfavourable environment. Chinese newspapers had non-fiction, dealt with Chinese experience in Const long existed, and writings in

The political movements of the 1970s provided the





• Sales • Service • Installation 324-7717 644-8268 (24 Hrs.) 667-0353

Example 2First Cambridge

MERCHANT BANKERS
- Mergers & Acquisitions -

- Corporate Financing -

- Management -

Douglas R. Day

Kenneth J. Day

David R. Everett

Roger L. Flowerdew, C.A.

Richard W. Gasten

Vancouver Office - Suite 1073, Three Bentall Centre 595 Burrard Street, Vancouver, B.C., Canada V7X 1C4 Ph. (604) 683-5811 Fax: (604) 683-5812

Seattle Office - 2318 33rd Ave. S.

Seattle, WA 98144

Ph. (206) 721-5808

Fax: (206) 721-5809

CHINESE-CANADIAN WRITERS

stimulus to bring young talents out from behind the wall of invisibility. With influence from centres of radicalism like Berkeley, a consciousness grew of racial identities that had previously been downplayed in the adjustment to the mainstream.

Corinne Lee, who read at the Self Not Whole multi-media show held at the Vancouver Chinese Cultural Centre in November 1991, reflected on what changing attitudes meant in her own life. "In the 1950s I was just a kid, I didn't think about it; . . . the 60s was 'don't wanna be' because Chinese are bad-mannered, bad drivers; . . . in the 70s I was a 'third-generation Chinese-Canadian'; in the 1980s, when I moved from Alberta to B.C., I was aware I was a 'woman of colour' or a 'visible minority;' the 1990s is 'Asian-Canadian.'"

Publications in the 1970s had a radical flair. Sean Gunn, a university student at the time and self-styled underground writer, says he went to a national Asian-Canadian conference in 1972 and was inspired. In 1973, he and other students published the journal Gum San Po ("Gold Mountain News"), which tackled the theme of racism in its second issue. Gunn's contribution was a shoe-on-the-other-foot spoof of travel articles that portray Chinatowns as amusing places to gawk at the strange mysteries of the East. He called it "Lofawntown" from the derogatory term "lofawn" meaning "white devil," for Westerner. Walking down Granville Street, writes Gunn, "one bumps right into the Occident!"

Gum San Po folded after two issues, but the spirit of looking with both seriousness and tongue-in-cheek humour into the complications of being Chinese-Canadian popped up again in the first ever Asian-Canadian anthology, called Inalienable Rice. Its cover design resembled a sack of 'extra fancy' rice bearing the brandname "Inalienable." "We couldn't give it away then," says Jim Wong-Chu, who contributed photographs. "Now I get requests for it."

But still no major forum was available. Wong-Chu, Gunn, SKY Lee, and archivist and writer Paul Yee were some of the writers who decided to to form a workshop to help each other. Originally called the Chinese-Canadian Writers' Workshop, it expanded to become the Asian-Canadian Writers' Workshop, which exists to this day.

"We were all involved in community work, teaching English, helping immigrants fill out papers. . . . We found out what it was like to belong

to a community through that work," says Paul Yee, explaining how the Workshop evolved. Second- and thirdgeneration Canadians, who had moved away from Chinatown or hadn't grown up there, returned to their roots to become activists. "Writing was an extension of this," says Yee.

As a historian, Yee has his own idea

about why there was a dearth of Chinese-Canadian literature. "There hasn't been a great dealofinformation passed on to them [the last few generations] from grandparents and parents. . . . What passes as the history of the Chinese in Canada has usually been institutionalized white racism. It has generated a victim syndrome—we saw

ourselves as victims of white racism and didn't know about the positive things about our history. . . . That's not

very inspiring."

According to Yee, more stories and heroes and other sources of inspiration could have been drawn upon, but weren't. His work was to be a breakthrough in the process. The opportunity to express his own beliefs in a suitable medium fell into his lap when Lorimer and Co. came to town looking for a writer to do a book about Strathcona, part of a series on working-class neighbourhoods across Canada. "They were looking for someone who'd written and been involved in community work," says Yee. He fitted the bill.

The successful children's novel Teach Me To Fly, Skyfighter, with illustrations by another previously unknown writer and artist, SKY Lee, came out of this project. It presented Chinese-Canadian school kids in a natural, authentic way. "I thought 'this is kinda neat' and decided I wanted to

do another," says Yee.

The Curses Of Third Uncle followed and then came Tales of the Gold Mountain, a work in the folklore medium which Yee says is "fascinating" for him. In 1989 he wrote the nonfiction Saltwater City: an Illustrated History of the Chinese in Vancouver, which won the Vancouver Book Award in 1989.

The following year saw the Vancouver Book Award given to another member of the Asian-Canadian workshop—SKY Lee for her first novel, Disappearing Moon Cafe. With flashbacks between five generations of one family, it presents a picture of the struggle to survive in the harsh environment the West Coast offered the Chinese. The conflict between the goals and traditions of the family and the pressures of the new world threatens to pull the family structure apart at

the seams. The novel was a finalist for the Governor General's Award and also the B.C. Book Prize.

Following close on the heels of this award was the completion of the three-year effort create the anthology Many-Mouthed Birds: ContemporaryWriting by Chinese Canadians, which contains work by writers

from all over Canada.

Wong-Chu, who co-edited it with Bennett Lee, admits that the wave of popularity in the States for novels like Maxine Hong Kingston's China Men and Amy Tan's The Joy Luck Club has helped promote writers of Chinese ancestry. "We're in vogue," he says. "They're looking for the next Amy Tan." Not surprisingly, Disappearing Moon Cafe is selling briskly in the States as well as here in Canada.

The anthology, which includes works by Lee, Gunn, Wong-Chu and Ching-Lee, contains contributions by twenty writers as diverse as Evelyn Lau, who has already had a bestseller with her true story Runaway: Diary of a Street Kid, and eight-year-old Ariel Grue Lee. The artists' relationship to the past of their ancestors and then to Canadian society is a theme in many, but not all, the pieces.

The anthology pulls together writers with the similarity of race, and yet Wong-Chu and Ching-Lee stress that the purpose of the workshop that some of the contributors belong to has not been to encourage "Asian themes," but rather to help them feel more comfortable with their background.

"You can only do so many [memoirlike stories of Chinese history] before it's a dead horse," says Wong-Chu.

The anthology, he says, is meant to gather together writers who might not otherwise have been published in a major medium, "or not as soon as they deserved." Wong-Chu recalls not long ago when writers had to deliberately take out ethnic references in order to publish. Even Evelyn Lau, who is never thought of as a "Chinese-Canadian writer," reacted to her situation differently than would someone who wasn't Chinese, says Wong-Chu.

The writers themselves have differing opinions. "I don't see any connection between my writing and theirs," says Yee, noting that while he's glad other members of the workshop are being published, he doesn't need to read them to carry on his own work. "Many of the younger writers have never known Jim or Sean or SKY."

Others, like Gunn, don't see any problems with the label "Chinese-Canadian." Gunn says he sets out to write Chinese-Canadian themes because he thinks that's where his strength lies.

There is mostly agreement, though, that the term "Chinese-Canadian writer" or "Chinese-Canadian" itself will be not be around in another 10 or 15 years, or will be derogatory if it is. With so few Asian-Canadians in the arts, some see themselves as pioneers, and perhaps for them the term is not limiting but a sign of a new focus.

What is the future for these writers? Perhaps more themes exploring sexism or racism like Corrinne Lee's piece "Recipe for Sinophobia (For Those Who Think They're Aware)," or motherdaughter stories like Lee's and Denise Chong's, or more light-hearted themes poking fun at the quirks of being of Asian descent in a typical Canadian setting. Perhaps the answer is that each will slip out of the wave of trends to become just a "Canadian writer."

SOME BOOKS BY WEST COAST CHINESE-CANADIAN WRITERS

Chinatown Ghosts by Jim Wong-Chu Disappearing Moon Cafe by SKY Lee Many-Mouthed Birds: Contemporary Writing by Chinese Canadians, ed. Bennett Lee and Jim Wong-Chu Runaway: Diary of a Street Kid by Evelyn Lau

Saltwater City: An Illustrated History of the Chinese in Vancouver by Paul Yee

FOR CHILDREN:

At Grandmother's House by John Lim The Curses of Third Uncle; Roses Sing in New Snow; Tales of the Gold Mountain; Teach Me to Fly, Skyfighter by Paul Yee Paul Yee

Westcoast Chinese Boy by Sing Lim

The magazine would like to thank Douglas and McIntyre for the loan of the books photographed in this article. graphed in this article.



TAIWAN

TRAVEL



Visa: Transit, Commercial, and Tourist A/B visas now replaced by a single 60-day Tourist Visa for business, travel, and study; 2 possible 60-day extensions; application form, 3 photos, return air tickets needed; contact: The Taipei Economic and Cultural Office 2008 - 925 West Georgia St. Vancouver, B.C. V6C 3L2 Tel: (604) 689-4111 Fax: (604) 689-0101

Health Precautions: vaccinations not needed unless travelling from infected areas; drink bottled or boiled water

Tipping:10% service charge, 5% value-added tax on room rates and meals; NT\$20 per piece of luggage; other tipping optional

Currency and Exchange:

New Taiwan dollar; NT\$20.99 = C\$1 (2 May 1992)

Religions: 93% Buddhist, Confucian, and Taoist; 4.5% Christian; 2.5% other

Airlines: Canadian Airlines: Vancouver-Taipei direct T,W,F,Sun; flying time 13 hr. Korean and Singapore Air: Vancouver-Taipei via Seoul, M,T,Th,F,Sun; flying time 14 hr. + stopover. Cathay Pacific: Vancouver-Taipei via Hong Kong; travel time 16 hr.

Distance from Airport: Chiang Kai-shek Airport-Taipei 40 km; taxi, NT\$1,000; hotel limo, NT\$100; bus, NT\$72; 45 min. on freeway

Transportation: taxis, first km NT\$35, NT\$5/400m; write destinations in Chinese; car rentals NT\$ 1000/day up; good rail, bus, air services

BUSINESS

Canadian Banks:

Hongkong Bank, Bank of Montreal, Royal Bank, Toronto Dominion Bank,

National Representatives:

Taiwan and Canada do not exchange official representatives

For Taiwan: 650 - 409 Granville St. Vancouver, B.C. Tel: (604) 682-9501

CANADIAN EXPORTS to TAIWAN \$1,049,694,000 (1991)



B.C. EXPORTS to TAIWAN \$262,478,000 (1991)

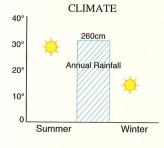
CANADIAN IMPORTS from TAIWAN \$2,212,164,000 (1991)



B.C. IMPORTS from TAIWAN \$440,166,000 (1991) Fax: (604) 682-9775
For Canada:
B.C. Trade Office
11th Fl., 285 Chung Hsiao E. Rd.,
Sec. 4, Taipei
Tel: (02) 781-2002
Fax: (02) 781-2289
Canadian Trade Office
707 Banker Tower
205 Tun Hwa N. Rd.
Taipei
Tel: (02) 713-7268
Fax: (02) 712-7224

GENERAL INFORMATION

Public Holidays (1992):



Sub-tropical in the north, tropical in the south; monsoon rains in northeast in winter, in south in summer; typhoon risk Oct.-late March in north, May-Sept. in south Jan. 1-2 Feb. 3-6 (var.) March 29 April 4 April 5

June 5-6 (var.) Sept. 22-23 (var.) Sept. 28 Oct. 10 Oct. 25-26 Oct. 31 Nov. 12 Dec. 25-26

Languages: official language Mandarin; Taiwanese and Cantonese also spoken; in cities English widely spoken

Time Difference: PST+16 hr.

Founding of the Republic of China Lunar New Year (festival only) Youth Day Children's Day Tomb Sweeping Day, Death of Chiang Kaishek (1975) Dragon Boat Festival Mid-Autumn (Moon) Festival Confucius' Birthday Double Ten National Day Taiwan Retrocession Day Chiang Kai-shek's Birthday Dr. Sun Yat-Sen's Birthday Constitution Day

Capital: Taipei
Other Major Centres:
Kaohsiung, Tainan, Taichung,
Chilung

Population: 20,320,000 (1990); 84% Taiwanese, 14% mainland Chinese, 2% aboriginal and others

Notes: inside Taiwan refer to it as the Republic of China. Business cards are essential, should be printed in both Chinese and English; cards printed locally in 2 days; present and receive cards in both hands; handshaking customary; never touch anyone on the head; do not point with one finger; avoid informality; be punctual for meetings; an invitation to a home is a great honour, bring a gift and remove shoes on entering a home. Electrical outlets, 110v, 60 cycles, AC.

Il!ustration:

OPPORTUNITY

A Thai-cooking enthusiast

COOKS AT THE

uses his culinary skills to

PICASSO CAFÉ

teach Vancouver street youth.

BY KRISTEN ELDER AND SYLVIA LAKES

t first glance, the small Vancouver café at 1626 West Broadway looks like any other neighbourhood restaurant. Even the people inside huddled over the steaming cappucinos and chatting about $the\,menu\,might$ not realize that it is a special aind of café. The Picasso Café is the first of its kind n Canada—a restaurant staffed by street youth who ot a second chance. Head thef and instructor Nathan Hyam, who originally rained as a youth worker, designed a governmentapproved pre-apprenticeship program in an attempt to save adolescents from life on the streets.

Although the café receives financial help from the federal and B.C. provincial governments, private donors and churches, Hyam hopes that a full restaurant will increasingly pay for teaching the youths to work as cooks, waiters, and rescaurant managers.

The program was designed to give young people who have dropped out of school and been living on the street, the job skills they

need to break the continuing cycle of homelessness and poverty.

Before they begin the program, they are helped in finding stable housing; and a half-time staff counsellor helps them to deal with "life skills" such as opening a bank account and budgeting. Students are accepted into the program only if they are free of drug and alcohol problems. They enter the program on a one-month probation—if they find the work too challenging or they can't change their behaviour, they are asked to drop out. But

the door is always open and a number of students have come back to finish.

Unlike most pre-apprenticeships, the Picasso's program also teaches other job skills like working with others, developing patience, being punctual, and dealing with anger. They also learn how to follow rules and get along with fellow-workers.

Hyam runs a professional kitchen with high expectations, so that students will have a realistic picture of what happens in the kitchens of the restaurant industry. On completing the program,

with a recognized diploma, students can get help in finding a job. The café gets lots of calls from employers who know about the high calibre of the training.

0 0

K

I N

So far, the program has an enviable record of success in placing graduates in jobs: of approximately 50 students who have completed the course, 70 per cent have found jobs in the industry. Graduates are working in a variety of B.C. restaurants, including the Cannery, the Bayshore Hotel, and Manning Park Lodge.

During the six-month



Nathan Hyam with his student staff outside the Picasso Café.

PICASSO CAFE

program, six students are trained in the dining room and six go into the kitchen. In the kitchen, Nathan teaches them the basics of the standard Culinary Arts Program as outlined by the City Centre Campus of Vancouver Community College, although the college is not formally allied with the program. The café recognizes that students should get the widest possible standard training so that they will have the most choices of employment ₹ later. Students cover standard cook-± ing techniqes, from hors d'oeuvres ₹ to main courses, salads to desserts. Nathan's strong Pacific Rim tastes show up in the weekly specials list and he teaches Southeast Asian cooking techniques as extras.

The waiting staff also follows VCC training standards, learning to serve all kinds of meals and to have E a basic understanding of wine so they can help their customers.

Unlike most other formal food preparation programs, which take place within training institutions with only brief practicums in restaurants, this program has the advantage of taking place completely in the "real world," where students are making (and serving) the food to paying customers. Their lessons and assignments are not just academic.

The Picasso Café is a unique and interesting experiment, but how does the food taste? The answer is: pretty good. The menu is standard, designed to give the students in the kitchen an opportunity to cook all the dishes served in most hotel dining rooms. But as Hyam points out, no one really cooks high-fat, deep-fried, rich food like chicken cordon bleu any more. So he teaches the standard technique, but varies it by substituting corn bread for cheese, pan frying it and serving it with a red pepper sauce.

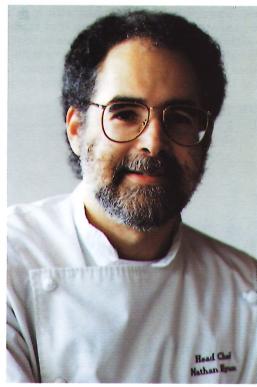
His personal philosophy as a chef is towards healthy, delicious, fresh food, with no preservatives. He emphasizes vegetables, fruit, seafood and chicken. His background in oriental cooking is a great inspiration here, with the emphasis on stirfrying and using small amounts of meat. A typical lunch or dinner menu at the Picasso includes foccaccia (Italian ÿ rosemary bread), lettuce and walnut salad in raspberry dressing, chicken fajitas, Indonesian chicken sandwich, and peanut-butter Nanaimo bars. Call the Picas more details. Call the Picasso Café at 732-3290 for



Nathan Hyam at the Thai Cooking School.

NATHAN HYAM, CHEF

After 12 years of helping street kids for the B.C. Ministry of Social Services, Nathan Hyam is teaching them how to make Indonesian peanut chicken and Thai noodle salad. When the government cut back on counsellors in 1982 and forced Hyam out of a job, he decided



Nathan Hyam relaxing at the Picasso Café.

to take training at the B.C. Institut of Technology to become a chef. The three-year apprenticeship program allowed him to gain experience wit such prestigious restaurants as th William Tell in Vancouver, and eve to work as a menu and restaurar consultant.

But things really fell into place when Hyam decided to pack his bag in May, 1990, and move to Southeas Asia for a year's sabbatical. His pla was to travel around the region expe riencing the languages, cultures, and most importantly, the foods of South east Asia. The most important sto on his culinary tour was the week h spent at the Baan Phra Ya Thai Cook ing School, attached to the luxur Oriental Hotel, which has long bee a training ground for some of th world's most famous chefs. In Ma 1991, Hyam decided to return t Vancouver to continue his work a the Picasso Café, where his love fo food and his concern for street yout converge. The Picasso Café is uniqu as a training ground for trouble adolescents.

His experiences in Southeast Asi also inspired Hyam to design a three week culinary tour of Thailand. H begins with a kind of "Bangko buffet," then tours his clients through markets and restaurants all over th country. People are able to sample wide variety of Thai treats from steamed vegetable curries in norther

Chiang Mai to garlic fried shark or the southern island of Koh Samui.

Hyam's love of Thai food has als led to a plan to give Thai cooking lessons in Vancouver. On weekends when the Picasso is closed, he will be using the café's kitchens to teacl locals the art of Asian cuisine. Fo more information, call Nathan Hyan at 253-3111.

BAAN PHRA YA THAI COOKING SCHOOL AT THE ORIENTAL HOTEL, BANGKOK

Hyam's interest in Thai cookingreflected in his organizing a culinar tour of Thailand and running hi own private Thai cooking classeswas fostered by a week-long course he took in 1990 at the Baan Phra Ya Thai Cooking School at the Orien tal Hotel in Bangkok. This luxur hotel's rooms range in price fron \$180 to \$3,000 Canadian a night One of the draws is the prestigiou cooking school, which offers courses given in Mandarin and English, fron a single morning to a week long. Hyan enrolled in the one-week course which covers all aspects of Thai cuising t a cost of \$500 U.S. As vell as cooking classes, the raining includes dining n a variety of Thai and ion-Thai restaurants, ight-seeing, and trips to he markets.

The school's big draw s head teacher Chalie Amatyakul: fluent in Gernan, French, and English, e is endlessly knowedgeable about the food of is native Thailand.

Every morning the stulents take a boat or ferry cross the river from the notel to the school, which s located in a converted eak mansion on the bank f the Chao Phraya River. The program begins in a

lassroom where the instructor explains what will be prepared that lay. Next, the students move into the sitchen where the chopped, prepared ngredients are waiting. Students vatch while the food is prepared. Then hey taste it and try the techniques or themselves.

The school curriculum covers the ive main areas of Thai food: snacks; alads; soups and curries; stir-fried,



Baan Phra Ya Cooking School is housed in a converted teak mansion on the bank of the Chao Phraya River.

steamed, and grilled main courses; and desserts. The school not only teaches students to work with the typical ingredients for Thai meals, particularly fish, chicken, seafood, noodles, rice, coconut milk, and vegetables, but also introduces them to authentic Thai ingredients, especially greater galanga, or Thai ginger, kaffir limes, three types of fresh basil, and black sticky rice. Students are also taught to make a variety of sauces necessary for Thai cuisine, and are finally introduced to the skill of fruit and vegetable carving—a truly Thai art.

To achieve that authentic Thai flavour in their cooking, students are taken out every morning to the local markets to examine and buy the freshing redients they will work with later in the day. These trips help the Western cooks to appreciate the lengths to which Thais go to prepare food. Students also come to understand how much Thais rely on the appearance, smell, and

texture of their food.

Another pleasant side-effect of this $\stackrel{\scriptscriptstyle
m \pm}{\scriptscriptstyle
m \pm}$ style of cooking is that, while it is truly delicious, it is also very healthy. Few dairy products are used, and Thais E base meals on stir-fried vegetables rather than on red meats and deepfrying, as we do. If you're in Bangkok, it would be worthwhile calling the school to go have a look. Its number is (662) 236-0400.

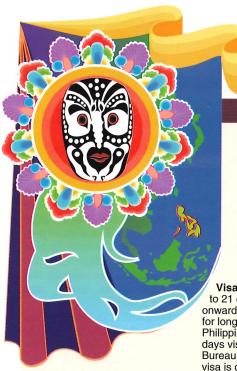
Vancouver Formosa Academy

5621 Killarney Street, Vancouver, B.C. Canada V5R 3W4 Fax: (604) 436-2331 Tel: (604) 436-2332



Junior High School Program **English as a Second Language** Summer English Camp Special Music Program **Royal Academy of Dancing Program Tutoring**

Hong Kong: Independent Schools Service Ltd. Tel: 893-6803 Fax: 838-5711 Taipei Office: 5F-4, #2, Sec.1, Nanking E. Rd. Tel: 511-2654 Fax: 511-0634



ILIPPINES

TRAVEL



Visa: not required for visits up to 21 days with possession of onward or return ticket; required for longer visits; obtainable from Philippine consulates; after 54 days visitor must register with the Bureau of Immigration; visitor's visa is good for 1 year

Health Precautions: vaccination for yellow fever required if arriving from infected area, booster for polio, tetanus, diptheria every 10 years; drink only boiled or bottled water; because superficial skin infections common in tropics,

disinfect and cover even small cuts and abrasions; avoid salads, peel own fruit

Tipping: 10%; P2-5 for bellboys or porters; tip taxi drivers

Currency and Exchange: Philippine peso; P21.27 = C\$1 (2 May 1992)

Religions: 94% Christian, (84% Roman Catholic); 5% Islam, and an estimated 40,000 Buddhists

Airlines: Canadian Airlines: daily flights to Tokyo and Hong Hong connect with Philippine Air Lines. Cathay Pacific Airlines: Vancouver to Manila via Hong Kong, daily; travel time, 15 hr. 45 min.

BUSINESS

Canadian Banks: Bank of Nova Scotia

Canadian Representatives:

The Canadian Embassy 9th Fl., Allied Bank Centre 6754 Ayala Ave. Makati, Metro Manila **Philippines**

Philippine Representatives:

Embassy of the Philippines 606-609 - 130 Albert St.

Ottawa, Ont. K1P 5G4 Tel: (613) 233-1121 Consulate General of the Philippines 301-8 - 470 Granville St. Vancouver, B.C. V6C 1V5 Tel: (604) 685-7645

CANADIAN EXPORTS to PHILIPPINES \$189,994,000 (1991)



B.C. EXPORTS to PHILIPPINES \$77,262,000 (1991)

Business Organizations: Philippine Trade Office of the Consulate General 60 Bloor St, W., Suite 409,

CANADIAN IMPORTS from PHILIPPINES \$211,504,000 (1991)



B.C. IMPORTS from PHILIPPINES \$24,435,000 (1991)

Toronto, Ontario, M4W 3B8

Chamber of Agriculture and Natural Resources of the Philippines Rico House, 5th Fl. Amorsolo St., Legaspi Village Makati, Metro Manila Tel: (02) 855296 Chamber of International

Trade L & S Bldg., No, 1, Room 904 1414 Roxas Blvd. Ermita, Metro Manila

Tel: (416) 967-1788

GENERAL INFORMATION

CLIMATE 40 Manila 240cm 30° 20° Annual Rainfall 10° 0 Winter Summer

Hot and humid; monsoon season, Nov.

Languages: national language is Pilipino, based on Tagalog; English is used in business,

Public Holidays (1992)

Jan. 1 Feb. 25 Apr. 16-17 May 1 May 6 June 12 Aug. 27 Sept. 11 Sept. 21 Nov. 1 Nov. 30 Dec. 24 Dec. 25	New Year's Day Freedom Day Maundy Thursday, Good Frida Labour Day Araw ng Kagitingan Independence Day National Heroes' Day Barangay Day Thanksgiving Day All Saints' Day Bonifacio Day Christmas Lantern Festival Christmas Day
Dec. 24	Christmas Lantern Festival
Dec. 30 Dec. 31	Christmas Day Rizal Day Last Day of the Year

government, schools, and everyday communication; most Filipinos are bilingual

day

Time Difference: PST +16 hr.

Capital: Manila

Other Major Centres: Cebu City; Davao City, Quezon City Population: 66,117,00(1990); 59% rural

Notes: Do not be late for business, but be 30 minutes late for dinner, so as not appear overeager. Shake hands and smile, carry a supply of business cards, to make an impression, address your business contact by occupational title. Business hours 0900-1700 M-F some 0800-1730, some Sat 0900-1200. Bank hours: 0900-1500.

Illustration: Kathy Marshall Design: Joseph Haag Jpdate: Marion Goriak, Nicette Scherger

ILIPPINE FEAST:

The cuisine of the Philippines

ETHING FOR

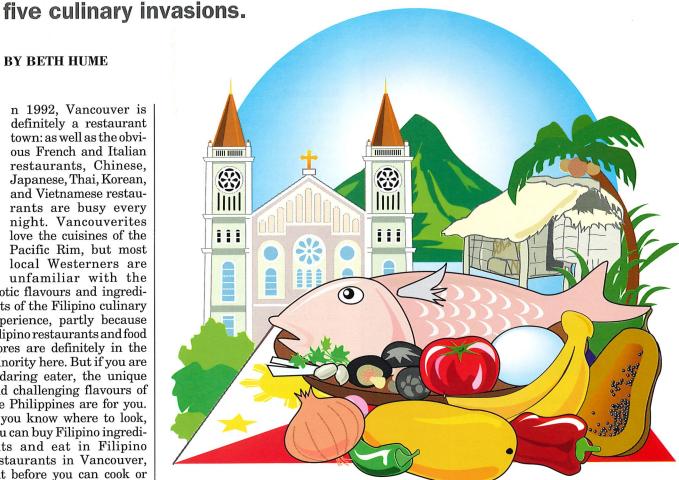
reflects the influence of

BY BETH HUME

n 1992, Vancouver is definitely a restaurant town: as well as the obvious French and Italian restaurants, Chinese, Japanese, Thai, Korean, and Vietnamese restaurants are busy every night. Vancouverites love the cuisines of the Pacific Rim, but most local Westerners are unfamiliar with the

xotic flavours and ingredients of the Filipino culinary experience, partly because Filipino restaurants and food tores are definitely in the ninority here. But if you are daring eater, the unique and challenging flavours of he Philippines are for you. f you know where to look, ou can buy Filipino ingredients and eat in Filipino estaurants in Vancouver, out before you can cook or eat the food, you have to know omething about the food and the country itself.

First of all, there is no such hing as one "real" style of Filipino food: it's a regional uisine, with foods varying rom island to island, and rom ethnic group to ethnic group. Some people eat spicy lishes, while others enjoy nilder food cooked in coconut nilk. Filipino food also rereals the invasions the slands have undergone.



Unlike Japanese food, which has remained comparatively unchanged for hundreds of years, Filipino food has been transformed by the culinary traditions of five different sets of invaders. The food of the original Malay settlers, who took over the islands over 20,000 years ago, was eventually seasoned by commercial relations with Chinese traders, and simmered through 300 years of domination by the Spanish who,

in turn, were

replaced in 1898 by the American army, which still has large bases on the islands. The last powerful culinary influence was the Japanese occupation of the islands in World War Two. (Some Filipinos joke that there was a sixth invader, Ferdinand Marcos, but he has had little or no effect on the cuisine.)

Hence, a Filipino meal might consist of foods from

all the invaders' cuisines. Of Malayan origin is *ginataan*, a variety of ingredients, chicken, pork, or vegetables, for example, cooked in coconut milk. Many Filipinos love the ginataan made with tropical fruits. A Chinese derivative is pancit canton, using Cantonese wheat noodles which are given a strong Spanish flavor with garlic, onions, shrimp and pork. And meals often end

0 0

K

I N \boldsymbol{G}

with an American-style pie with a Filipino twist: mango pie.

The Chinese also contributed chop suey, egg rolls, and dim sum dumplings; and Filipinos eat a lot of Chinese-style tofu. They also believe, like the Chinese, that a meal should always be based on rice, not just as a side dish, but as

1798 01491 (339)

Chinese-style rice porridge, *congee*, or sweet, sticky rice-based desserts, cakes collectively known as *kanakin*.

But the strongest single influence on Filipino food is Spanish. Filipinos have adopted their soupy, long-braised stews, the best known of which is the vinegary adobo, pork or chicken stew. Filipinos also love paella, the saffron-tinted rice and seafood dish, longaniza, spicy sausage, and the ubiquitous leché flan, creme caramel. And Filipinos follow the Spanish in their love of garlic, which their cooking uses much more heavily than the other Pacific Rim cuisines.

Less significant is the North American influence, but the Filipinos do enjoy deli-style salads, especially chicken and potato salads, brought originally by the American army. After World War II, when food shortages were in effect, the

Filipinos learned to eat, and still enjoy, military-style canned beef, milk, and frankfurters.

The least translatable side of the cuisine, however, is the Malayan one, from which come dishes most of us have to learn to love. Heavy, protein-laden dishes the Filipinos adore include vegetables in fermented fish sauce, pinakbet; pork in liver sauce, paksiw na

lechon; oxtail in peanut sauce, kare-kare; and pork blood stew with pork intestines and chilis, dinuguan; as well as tripe, callos. These dishes, are, to putit mildly, acquired tastes.

The Philippines is also unique amongst Pacific Rim countries in its love of supersweet desserts. Generally fruit is eaten for dessert at ordinary meals, but Filipinos love cakes, pies, cookies, candies, and frozen desserts, especially halo-halo, a sundae glass full of layers of chopped fruits, even chick peas or sweet corn kernels, and topped with shaved ice and syrup, canned milk, or ice cream. Luridly colourful, halo-halo is eaten by everyone for its sweetness and cooling properties.

In keeping with the national sweet tooth, most of the Filipino food outlets in this city

are bakeries, whose most spectacular products are their six-foot-tall wedding cakes, such as those on display in the windows of Goldilocks bakery on West Broadway.

When you eat in a Filipino restaurant or home, be aware that Filipinos follow the Chinese custom of putting everything, even desserts, on the table at once. And unlike North American restaurants, which often serve dishes we never cook at home, Filipino restaurants here serve home-style foods. In fact, most Filipinos we interviewed said that they seldom ate out here because the food in restaurants was the same as that on their dinner tables at home.

If you try the restaurants listed below, you will be getting a fairly authentic, home-style Filipino meal; check out the latest issues of the local Filipino newspapers, *The Philippine Chronicl* or *The Newstar Tribune*, for more restaurant listings.

For the more daring, we have included a list of food stores, so that you can but the ingredients to make a Filipino-styldinner, as well as a list of the most commonly used ingredients and food terms, most of which come from Spanish or the Filipino language, *Tagalog*.

FILIPINO RESTAURANTS AND BAKERIES IN VANCOUVER

Aling Terry's Filipino Food Mart 4853 Main St., Vancouver Phone: 874-3635 (Mon.-Sat., 9 a.m.-7 p.m.)

Aling Terry's is a tiny Filipino grocery which has three tables at the back of the store where they serve good home-style Filipino meals, particularly chicken and/or pork adobo, pinakbet, and ginataan with tropica fruits. See also under food stores.

Galing-Galing Restaurant 1606 West Broadway, Vancouver Phone: 736-8877 (Tues.-Sun., 10 a.m.-6.30 p.m.)

Galing-Galing, a restaurant inside Goldilocks bakery, serves a variety of traditional Filipino foods cafeteria-style including roast pork in liver sauce, pork blood stew, and fresh vegetables in fermented anchovy sauce.

Goldilocks Bake Shop 1606 West Broadway, Vancouver Phone: 736-7744 (Tues.-Sun., 10 a.m.-6:30 p.m.)

Goldilocks Bake Shop and restaurant has created the most spectacular traditiona Filipino pastries and cakes in town for the last 19 years. It's a good place to begin an exploration of Filipino desserts. The only one in Canada, our local Goldilocks joins eight in the Philippines and eight in the United States (including one in Los Angeles which was burnt in the recent riots) catering to the sweet tooths of homesick Filipinos. They are best known for their elaborate, made-to-order wedding cakes.

Their pastries include jackfruit, mange and sweet coconut tarts, as well as tarts and cakes made from purple yams. Their multicoloured "Rainbow" cake joins traditional favourites leché flan, banana rolls halo-halo, and their speciality, a cashewnut cake called Sans rival. They share their premises with a Filipino restaurant, Galing Galing (see previous entry).

New Town Bakery and Restaurant 158 East Pender St., Vancouver

Phone: 689-7835/682-3398 (daily, 7:30 a.m.-8:30 p.m.)

New Town is a Chinese/Filipino bakery and restaurant with a smorgasbord downstairs. Upstairs they serve *halo-halo*, Chinese noodles, and marinated duck, as well as pastries, breads, and special-occasion cakes.

Papayas Restaurant 909 West 4th Ave., Vancouver hone: 737-8956 daily, 6 p.m.-1 a.m)

Papayas serves, as well as Western food, dobo, oxtail stew in peanut sauce, tripe, whole roast pig, seafood, and halo-halo.

René's On Broadway 67 West Broadway, Vancouver hone: 876-8785 Mon.-Sat., 11 a.m.-9 p.m.)

Only recently opened, René's is known for ts authentic traditional Philippine dishes, uch as a boneless, stuffed chicken seaoned with bell-pepper, and their specialty, onganiza. Besides a daily buffet, which ncludes pork blood stew and sauteed vegtables in fermented shrimp sauce, Rene's lso serves desserts such as sweet banana olls and leché flan.

Rolling Pin Cakes 844 Oak St, Vancouver Phone: 736-CAKE Tues.-Sun.,10 a.m.-6 p.m.)

specializing in leché flan, dinner rolls, nango mousse, cassava, cheese buns, wedling cakes and mocha, chiffon and purple am cakes.

FILIPINO FOOD **STORES**

Ning Terry's Filipino Food Mart 853 Main St., Vancouver (874-3635)

Armando's Butcher's Shop Franville Island Public Market, Vancouver (685-0359)

245 Fraser St., Vancouver (873-0519)

)e Azur Grocery 472 Commercial Drive, Vancouver 255-1545)

Josie's Specialty Foods and Deli 1011 Fraser St., Vancouver (321-1229)

Keku Sari Sari Store 3555 105A Ave., Surrey (588-4538)

Kenkoy's Filipino Food Mart 0539 King George Highway, Surrey 588-4538)

e Kiu Foods 62 East Pender St., Vancouver 683-7451)

Priental Food Market 292 Kingsway, Vancouver (873-3727)

Patel's Speciality Foods 210 Commercial Drive, Vancouver 255-6729)

Presyong Palengke 1994 Fraser St., Vancouver (879-2834)

René's Specialty Foods Mart 853 Main St., Vancouver (874-3635)

South China Seas Trading Company 689 Johnston St., Granville Island Public Market, Vancouver (681-5402)

Thai Lao Foods 0217 King George Highway, Surrey (588-2404)

FILIPINO FOOD TERMS

Adobo means cooking meat, vegetables, or fish in in soya sauce, vinegar, pepper and

Bagoong is a fermented sauce made of fish or shrimp, also known as anchovy sauce Bihon guisado is sauteed rice or wheat

Callos is tripe

Cassava is a starchy root vegetable used as flour for bread or as tapioca

Dinuguan is cooking in animal blood, usually pork blood

Empanada is a Spanish-style pastry turnover stuffed with spiced meat, raisins, chopped olives and a slice of hard-boiled egg

Ensaymada are croissant-style cheese

Estofado is a stew of meat cooked in vinegar, burnt brown sugar sauce, and

Ginataan means cooking in coconut milk Halo-halo is a shaved ice sundae with fruit or even vegetables layered under shaved ice and canned milk or ice cream

Kalderterang karune is beef stew Kalderterang kambing is goat stew

Kare-kare is stewed oxtail in peanut sauce Lechon is whole roast pig, a feature at most festivities

Lengua is tongue

Longaniza is a spicy uncooked sausage similar to Italian sausage

Lumpia is an egg roll, either deep fried in the Chinese style or served as a fresh eggroll wrapper with salad inside in the Vietnamese style

Lumpiang Shanghai is a Shanghai-style egg roll

Macapuno is sweet coconut

Manon is a light sponge cake

Paksiw na lechon is pork cooked in garlic, hot peppers, and sour fruit or vinegar

Pancit Canton is Chinese style wheat noodles, stir fried

Pan de sal is a crisp bread roll, eaten particularly at breakfast

Pangat is boiling with tomatoes

Patatem is marinated duck Pinakbet is sauteed vegetables in fermented shrimp or anchovy sauce

Polvoron pinipig is a Rice-Krispie dessert

Rellenong manok is a whole boneless chicken, stuffed with sweet peppers

Sans rival is a napoleon-style cake, with cashew-nut filling

Sinigang is a sour soup-like stew of pork or fish, or vegetables, seasoned with tomatoes, onions, and lemon juice

Siu mai are Chinese dim sum dumplings

Torta is a thick egg pancake with vegetables and ground pork

Turron de sala are sweet banana rolls *Ube* is a purple yam used in desserts and

The above outlets (except Armando's) generally sell the popular line of "Filipino Family" Food Products and stock necessary ingredients such as fish sauce, longaniza, rice or wheat noodles, and Filipino-style Chinese noodles. They also stock sweet beans, purple yam powder, sinigang sour soup mix, adobo stew mix, banana leaves, "D'best" brand coconut milk, grated cassava, and grated coconut. Armando's specializes in the lean cuts of veal, lamb, beef, pork and poultry essential for making Filipino dishes such as adobo. Armando's will also marinate and prepare meats for Filipino recipes and provide advice and recipes.

HOME COOKING FILIPINO STYLE

In 1981, the Santos family, Greg, Nilda, and their three children, moved from Manila to be closer to their relatives here in B.C. Nilda is now passing the traditions she learned from her mother along to her Canadian relatives as well as to her own children, particularly her eldest daughter Haziel.

Nilda's favorite recipe happens to be that popular Filipino dessert, leché flan, but the favourite recipe of her daughter Haziel is chicken and pork adobo, which is, without question, THE classic Filipino main dish. Nilda and Haziel Santos have included a sampling of their favorites, including a main course and dessert, enough for a traditional Philippine dinner.

LUMPIA (Shrimp Egg Rolls) Yield: 15 rolls

1-2 tbs. sugar

2 tbs. soya sauce 2 tbs. Worcestershire sauce

1 tsp. white wine

2 tsp. lemon juice

1 lb. medium-sized shrimp, cooked, shelled, and deveined

15 egg roll or *lumpia* wrappers 1 medium carrot

1 bunch green onions

½ cup cooking oil

Combine sugar, soya sauce, wine, and lemon juice for marinade.

Place shrimp in container and cover with marinade. Cover and refrigerate for at least 2 hours and preferably overnight.

Peel carrot and clean green onions. Cut both into julienne strips the size of awooden match stick and 2 inches long.

Drain shrimp and discard marinade.

Spread egg roll wrappers on counter, one at a time. Keep remainder of wrappers tightly covered in order to prevent drying.

Place 2 shrimp and 2 or 3 strips of carrot and onion diagonally on each piece of wrapper.

Roll up the egg roll in a neat bundle. To seal edges, moisten with slightly beaten egg white or water.

Heat cooking oil to approximately 375 degrees F. in a deep saucepan and fry the rolls until golden brown.

Serve immediately.

Assorted peppers, radishes, and lemons lend vivid colour to shrimp and Chinese noodles, crab, and pork adobo.

CHICKEN AND PORK ADOBO

(Chicken and Pork Stew) Yield: 6-8 servings

- 11/2 cups white vinegar*
- 1½ cups soya sauce
- 1 head garlic, crushed**
- ½ tbs. peppercorns, crushed whole chicken, approx. 3 lb.
- 1 lb. cubed boneless pork

1 tablespoon cooking oil

* The proportion of vinegar to soya sauce may be altered according to taste. For a more vinegary, less salty taste, increase vinegar and decrease soya sauce.

** Garlic may be decreased if desired.

Peel and crush head of garlic and combine with vinegar, soya sauce, and crushed peppercorns for marinade.

Cut whole chicken into serving size pieces and combine with cubed pork.

Cover the pork and chicken with marinade and let stand, refrigerated, for a minimum of 30 minutes. If more pronounced flavour is desired, the meat may be left, refrigerated, in the marinade for up to 24 hours.

Add water to the marinade and meat and simmer uncovered until meat is tender, approximately 1 hour.

With slotted spoon, remove garlic, chicken and pork pieces from the marinade. Save and refrigerate marinade.

Heat cooking oil in a separate pan, Fry the garlic removed from stew until golden. Add chicken and pork and brown until golden.

Drain and discard oil from meat and garlic, which are returned to soya sauce marinade, and simmered for 10 minutes until sauce is thickened and reduced.

LECHÉ FLAN (Creme Caramel)

Caramel

- 1 cup sugar*
- 1/4 cup water

Prepare the caramel by boiling the water and sugar together over medium heat, stirring constantly. When the sugar syrup begins to turn brown, remove immediately from heat and allow to cool before pouring into a flan dish, making sure to cover the whole bottom surface of the baking dish.

*Alternatively, the sugar may be placed in an ovenproof dish and placed in a hot oven (400-450 degrees F). When the sugar melts and turns light brown, remove from oven and swirl melted sugar over bottom of pan.

Care should be taken as melted sugar is extremely hot and can cause serious burns.

Custard

- 4 eggs*
- 1 can Nestlé's cream**
- 1 cup whole milk
- 1 cup sugar
- 1 tsp. vanilla

*8-10 egg yolks are commonly used in place of whole eggs. This gives a richer, smoother product that is less likely to be tough.

**1 cup of "Eagle" brand sweetened condensed milk may be substituted for Nestlé's cream. If using sweetened condensed milk omit sugar from recipe.

Heat oven to 325 degrees F.

Beat eggs (or yolks) until blended but no frothy and mix with cream and milk.

Add vanilla and sugar and mix thoroughly Pour custard mixture into dish lined with caramel.

Place dish into water bath (2 inches of water in surrounding pan) and place on middle shelf of oven.

Bake till mixture is firm, about 1 hour.



The ultimate in PostScript™image recorders.



Vancouver Community College, International Education Division 1155 East Broadway, P.O. Box 24700, Station "C" Vancouver, British Columbia, Canada, V5T 4N4 Telephone: (604) 871-7171 Fax: (604) 871-7200 Represented in Hong Kong Taipei, Singapore, Kuala Lumpur and Tokyo