

# Victoria NIKKEI FORUM

Volume 21 Issue 5 September/October 2013

www.vncs.ca

# The Consulate General of Japan Presents Japanese Film Night

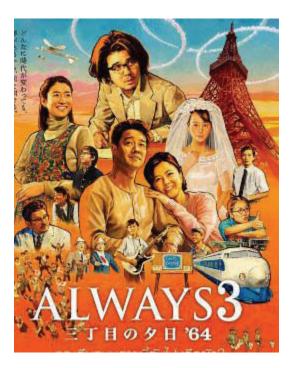
Sponsored by The Japan Foundation with support from the Victoria Nikkei Cultural Society and the Japanese Friendship Society

#### Sunday, October 6, 2013

Cinecenta at the University of Victoria
Free admission
Seating on a first come basis

5:30 pm Brave Story (anime)

7:35 pm Always—Sunset on Third Street 3





"Brave Story" by Chigira Koichi is an animation based on the best-selling manga by Miyabi Miyuki. It is about the adventures of Watari, a boy who "travels in search of a hidden treasure that has the power to change fate."

When 11 year old Wataru's father leaves home and his mother is taken ill to hospital, he decides to change his fate by travelling through the door shown to him by his friend Mitsuru. In a land of magic and monsters, Wataru must summon all his courage and embark on a journey with several comrades to meet the Goddess of Destiny and change this "mistaken fate". Release Date: July 8, 2006

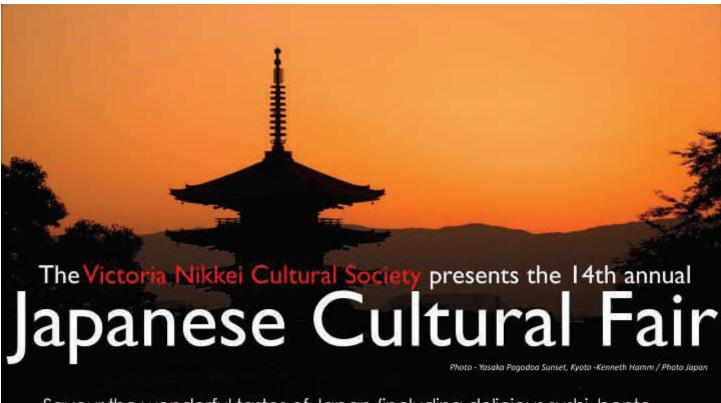
#### Always -Sunset on Third Street 3

It's 1964 and the Tokyo Olympics are about to open, and Ryunosuke Chagawa is excited to receive a new TV set to watch the upcoming events. His wife Hiromi is pregnant and he has built a second level on his shop to provide his adopted son Junnosuke with a private space to study for entrance to Tokyo University to set up a career with a major company. He dreams of sparing Junnosuke the struggles that he has faced as a writer. The family continues to rely upon Hiromi's income from her bar. Meanwhile a rival story, The Virus, by a new writer has appeared in the periodical that has been publishing his stories "Boy's Adventure Book" and he fears the new competition. Norifumi Suzuki also receives a new TV, but more of a deluxe model. Mutsuko Hoshino (Roku) is still the principal mechanic in the Suzuki family's auto repair shop, but she dresses up some mornings to go to a nearby street with the hope of a "chance" meeting with Dr. Kikuchi, who earlier treated a burn on her arm. High school student Ippei Suzuki dreams of becoming a rock star. All the residents on Third Street in the shadow of Tokyo Tower feel a great sense of pride in Japan's hosting of the Olympics.

Director: Takashi Yamazaki

Writer: Ryohei Saigan (manga), Ryota Kosawa, Takashi Yamazaki

Release Date: January 21, 2012 Runtime: 142 min. Genre: Drama



Savour the wonderful tastes of Japan (including delicious sushi, bento boxes and sweet manju desserts).

Experience demonstrations of ikebana, tea ceremony, bonsai, shodo, and various martial arts.

Enjoy performances by Uminari Taiko, the Furusato Dancers, Satomi Edwards (Koto), the VJHLSS Children's Dance Group and Choir and many more!



10 am - 4 pm Saturday, October 26th, 2013

Esquimalt Recreation Centre 527 Fraser Street



For more information visit www.vncs.ca or facebook.com/vncs.ca











# **Cultural Fair 2013**

The Cultural Fair is just around the corner. It will take place on Saturday, October 26 at the Esquimalt Recreation Centre. This event is important for our Society not only because it is one of the major ways we fulfill our mandate of promoting our Japanese cultural roots but it is also the only fundraiser event for the VNCS. Please consider supporting the Fair in the following ways.

## **Donations**

The success of the fair from a fundraising perspective relies heavily on donations. Here are areas where donations are required.

#### **Things Japanese Table**

Trying to figure out what to do with that Japanese souvenir that was given to you? The Things Japanese Table is a perfect solution. At this table we sell a variety of items that are from Japan or are associated with Japan e.g. hashi (chopsticks), Japanese fans, pictures, lacquer ware, yukatas, Hello Kitty trinkets, etc. No item is too small or too large (well within reason).

If you have items to donate please contact Rose at <a href="miyan@telusplanet.net">miyan@telusplanet.net</a> or Susan Kurushima at <a href="mailto:sukurushima@gmail.com">sukurushima@gmail.com</a> or you can bring your donation on Fair day before 9:30 am so that it can be sorted and priced.

#### **Bake Table**

As the name implies we need baked items - cookies, buns, tarts, etc. We could also use breads, cakes and pies. These larger items have been in short supply the past few years. To comply with the Vancouver Island Health Authority Food Safety Guidelines we cannot accept baked goods with whipped cream, cheese or synthetic cream filling. For example no pumpkin pie, cream puffs or any kind of custard fillings. Please indicate whether your baked item contains any nuts.

You can make these items before hand and freeze them until the day of the Fair. Please bring your donation to the Fair before 9:30 am so that they can be sorted and priced.

If you have any questions contact Happy Smith at <a href="mailto:yetsuko@telus.net">yetsuko@telus.net</a>.

#### **Silent Auction**

The items that go into the Silent Auction can be almost anything. They do not have to be associated with Japan. In the past we had memberships, books, paintings, pottery, services and gift baskets to name a few. Sometimes we place the more expensive Things Japanese items in the Silent Auction. When you donate something it is helpful to give an estimated value. This helps the bidders and is also used to set a minimum bid if that is appropriate.

If you have items to donate or you have questions on what may be appropriate contact Cristina Shore at <a href="mailto:cristinashore@shaw.ca">cristinashore@shaw.ca</a> or Patti Kagawa at <a href="mailto:hellopatti@shaw.ca">hellopatti@shaw.ca</a>.

#### Raffle

The prizes in the Raffle have been primarily gift certificates from Japanese Restaurants. These have been all donated by local restaurants. These prizes appear to be very popular as ticket sales have been done well in the past. Last year we started introducing other prizes. If you know of other businesses that may be willing to donate products or services for us to use in the raffle please pass on the information to Craig Mercer (<a href="mailto:craig@castanet.ca">craig@castanet.ca</a>) or Tsugio (<a href="mailto:tsugkurushima@gmail.com">tsugkurushima@gmail.com</a>).





# **Volunteering**

Lots of volunteers are needed to make this event a success both prior to the Fair and on Fair Day.

## Sushi and Manju Making Work Parties

There are two work parties that are scheduled each year to prepare the food for the event. The sushi and manju that are made at these work parties contribute significantly to our sales revenue. By attending these work parties not only will you be helping to make the Fair a success but you will get to meet and connect with other members of VNCS.

#### Saturday, October 19 at St. Aidan's United Church

This work party is for the making of the manju both the yaki manju (baked) and the mochi manji (soft). We make over 500 pieces of manju. The work party goes from 10:00 to 4:00 pm.

#### Friday, October 25 at Esquimalt Rec Centre

This work party is for the packaging of the manju and for preparation of the ingredients for the Bento Box. This work party also runs from 10:00 am to 4:00 pm.

At both work parties we need around 15 volunteers. If you can only come for part of the day that still helps. Snack and beverages are provided. If you can help contact either Amy Kawano at <a href="mailto:amy.kawano6@gmail.com">amy.kawano6@gmail.com</a> or Debbie Ibaraki at <a href="mailto:ibarakidebbie@gmail.com">ibarakidebbie@gmail.com</a>.

## Volunteers on Fair Day

On the day of the Fair we need over 70 volunteers to run the Fair effectively. This includes people to man the various tables, sell raffle tickets, be greeters, distribute food, work in the kitchen, direct parking, help in the setup and take down, monitor rooms, etc. There are four volunteers shifts, 7am-10am (setup), 10am-1pm (morning), 1pm - 4pm (afternoon) and 4pm-6pm (takedown). If you have volunteered in the past I have your name and you can be sure Cristina Shore or I will be contacting you. If you have not volunteered in the past (or past while) and would like to help contact me at <a href="mailto:tsugkurushima@gmail.com">tsugkurushima@gmail.com</a>.

Thanks Tsugio Kurushima

# Moon Festival at Gordon Head

## Saturday, September 21, 2013

Join the ICA at Gordon Head Recreation Centre for a diverse Canadian celebration of this traditional Chinese festival!

What: Moon Festival at Gordon Head When: Saturday, September 21 - 6pm-9pm

Where: Gordon Head Rec Centre / 4100 Lambrick Way, Victoria, BC From 6 to 9pm, celebrate the full moon with illuminated installations, a lantern procession and traditional dance performances.

Filipino & Mexican food vendors will be on site over the dinner hour.

A drop-in lantern-making session for kids starts at 3pm.

There will also be mooncakes and tea at this free, family-friendly event! For pictures from last year, **check our Flickr page**.

#### Event Schedule:

3:00 - 7:30pm Lantern-making - Gordon Head Rec Centre Auditorium 5:00 - 8:00pm Filipino & Mexican food vendors outside School Auditorium

5:30 - 7:30pm Face-painting outside School Auditorium 6:00 - 7:30pm Mooncakes and Tea - School Auditorium

6:00pm Victoria Chinese Seniors Dancers - School Auditorium
6:20pm Sampaguita Filipino Dancers - School Auditorium
6:30 - 8:00pm The Mesmerizing Mermaid - outside School Auditorium

6:45pm Furusato Japanese Dancers - School Auditorium

7:10pm Victoria Society of Chinese Performing Arts - School Auditorium

7:30pm Illuminated Procession begins to gather, come join in! 8:00pm Wong Sheung Kung Fu Club Lion Dancers - park grounds

**Lantern Workshops** - Make your own lantern at the Drop-In Lantern Workshops at Gordon Head Recreation Centre, 4100 Lambrick Way (\$3 per lantern): Saturday, September 14 from 1-3pm Wednesday, September 18 from 6-8pm



#### **BUGLE SEMBEI**

From Amy Kawano
Oven – 250-300°C
¼ c. butter
¼ c. corn syrup
¼ c. cooking oil
1/3 c. sugar
1 Tbsp shoyu
2 pkg. Bugles
Furikake

Boil all ingredients – pour over bugles – sprinkle with Furikake

Turn every 15 min., don't let burn. Itadakimasu!

# ANOTHER SUCCESSFUL OBON CEREMONY AND MATSURI EVENT IN VICTORIA 2013

By Cristina Shore

Obon, is a Japanese Buddhist custom to honour the spirits of one's ancestors and has been celebrated for more than 500 years and traditionally includes dance known as Bon-Odori. During this period the Japanese believe that the souls of their ancestors return to their homes on earth and it is a time when those who are still living, can guide and help their ancestors' souls to find peace.

#### **Obon Tradition in Victoria.**

The Nikkei community in Victoria honour the Obon tradition in a unique way. Today there are few Nikkei living in Victoria who are related to the Japanese buried in Ross Bay Cemetery. So a tradition has been established that on Obon, members of the Nikkei community go to Ross Bay Cemetery to clean the gravestones, lay flowers and senko (Japanese incense), and have an obon service officiated by a Buddhist priest. We are honouring the early Japanese pioneers who laid the groundwork for Japanese Canadians now living in Canada.

This year, 2013, the Obon ceremony and festival (matsuri) was organized again by the Victoria Nikkei Cultural Society in partnership with the Japanese Friendship Society, and in conjunction with the Old Cemetery Society and Reverend Grant Ikuta on Sunday, August 11<sup>th</sup> 2013.

There was grave washing and flowers and senko (Japanese incense) were laid on each of the 152 gravestones with the help of 15 to 20 volunteers from VNCS and JFS members, families and friends from 12:30 to 2:30 pm. It was followed by an Obon service officiated by Reverend Grant Ikuta, the resident minister for the Steveston Buddhist Temple and Bishop of the Jodo Shinshu Buddhist Temples of Canada accompanied by some of his family and attended by 40 to 50 people. After finishing the service, attendees were invited to the Ross Bay Villa located across from the cemetery to enjoy delicious refreshments and entertainment. Estimated guests this year were 80 to 90 people who enjoyed the performance of Rina El-Nahas and family (Japanese Minyo-Folk singer), the Furusato dancers with the participation of guests to dance Tokyo Ondo, followed by the Suikawari (Japanese watermelon game). And this year, we had the Uminari Taiko performance with some of the Youth Taiko Camp's students.

It was a memorable family oriented gathering where many generations of Nikkei and Canadians came together to remember and celebrate their heritage and diverse community in Victoria.

The Obon committee wishes to thank the Old Cemetery Society for cleaning and trimming grass and moss from the covered gravestones, Ann-Lee and Gordon Switzer for their time for marking the gravestones, Craig Mercer and family (Kana, Yuki and Haku) for their great help setting up the Ross Bay Villa and cemetery, Noreen Scarth for her contribution on designing the program, Mike Abe for being Emcee at both events, the Ross Bay Villa for providing a wonderful space for the Obon Matsuri, to the Silk Road Aromatherapy and Tea Co. for donating tea, to all those that donated flowers and to the volunteers that made this event a great success.











ARIGATOO Obon committee (VNCS) Cristina Shore, Debbie Ibaraki (JFS)Tomoko Okada, Hiroko Currie

# Victoria Immigrant and Refugee Centre Society Around the World in 9 Holes

By Michael Abe

This fundraiser for VIRCS' Emergency Refugee Fund initiative was held at Prospect Lake Golf Course on Thursday, September 5<sup>th</sup>, 2013. Despite the rain and thunder throughout the morning, the skies dried up and the sun came out in time for this inaugural tournament. Each hole was sponsored by an ethnic community and the VNCS was pleased to participate as well.

Golfers to the 5<sup>th</sup> hole were greeted with taiko drumming by Tsugio Kurushima, information on the society and fall fair and served green tea and mochi manju by a geisha. The golfers were then invited to Beat the Geisha in a long drive contest, anyone outdriving her was entered in a draw for a Fujiya Foods gift certificate. (The geisha's secret weapon was the "New Balance" golf shoes)









# 海鳴り太鼓

#### **Uminari** Taiko

Jacob Derksen

We've been busy in fits and starts over the past couple of months. While July saw the commencement of our first ever series of kids' classes, much of our activity was focused in early and mid-August.

August 5, 2013 we had the opportunity to play at the Mela (IndiaFest) on their opening night. Japanese taiko might at first seem an odd choice for the Mela – they had a Chinese dancer troupe and the Furusato Dancers, as well – emcee Karn Dodd explained that through Ashoka the Great and his early Buddhist emissaries India has a connection to Japan and China as well as other countries. (To my knowledge Buddhism officially arrived in Japan in 552CE via China; I can't say to what extent Ashoka's efforts played a role.) It was great to be asked to perform there and, who knows, maybe at some point in the not-too-distant future Uminari Taiko will collaborate with local tabla players. As a long-time fan of Indian music, I know I'd love for us to work with tabla players!

Our Obon performance followed on the heels of the Mela performance and allowed the recent kids' group to show off what they'd learned. It may be a biased opinion but I thought they acquitted themselves admirably and it was wonderful to see such a great turnout.

Dragon Boat Festival has been an Uminari summer staple since 2004 and I believe this year's Dragon Boat Festival, August 16-18, saw us play our longest set ever. It was great to receive positive feedback from founding members, Marcin Sawicki and Brad Lewis, who were both in attendance at our Saturday evening show. I know they wouldn't sugar-coat their evaluations.

Up to this point I've been relatively tight-lipped about the opportunity I had this summer to teach taiko to mental health clients and their community supporters. (As I work in that area, client confidentiality is always foremost in my mind.) This initiative followed shortly after the screening of Inclusion that Friends of Music Society helped facilitate last May. On Sept 5 the class will perform a song as part of Friends of Music's Free Community Concert Season Opener. Teaching taiko to marginalized members of our community has been a dream I've nurtured for the better part of a decade and is something I hope to continue. I believe I owe all Uminari members, past and present, a debt of gratitude for their role in helping me realize that dream.

Although it's still summer the VNCS Fall Fair is not far off. I don't want to give too much away but we do have at least one new song to debut and we look forward to playing what will be the 12<sup>th</sup> consecutive year we've performed at the Fall Fair. You know we look forward to seeing you there!







Sakura Fujinkai

Susan Kurushima

After the summer break from regular classes and meetings, it was nice for the Fujinkai dinner group to reconnect at Bon Sushi – Royal Oak. In September we will meet at Koto Japanese Restaurant and in October we will be at Azuma.



At the August dinner the discussion was about crafts for the fall fair. Rose Oishi will be co-ordinating our craft table again this year. Rose has made some wheel-chair/walker bags which would make great gifts. We will also have more fabric origami ornaments as well as obi inspired belts and headbands. Lots more ideas and contributions are needed. I have some Japanese fabric that might inspire you. Call me if you would like to see it. We are starting to receive *Things Japanese* and will continue to collect these until the fair. The more we can collect ahead of time the easier the pricing will be.

The Ikebana group finished up at the end of May and will meet again this month. We will have a couple of spaces for new students if anyone wants to join this fall. All flowers are provided and you can borrow some equipment to get you started.

For more information about any of our activities please contact Susan by phone (250) 384-2654 or email sukurushima@gmail.com.



Furusato Dancers performing at Dragon Boat Festival

# 故郷

#### **Furusato Dancers**

Tsugio Kurushima

After a bit of a respite in July the Furusato Dancers were very busy in August with performances at the Obon Matsuri, 3 at Dragon Boat Festival, an appearance at India Fest (our first) and a short performance at the Hiroshima-Nagasaki Remembrance gathering. August is always a busy month for us but this August was extra busy. Our busy schedule continues into the fall. On September 21 we will be at the ICA Moon Festival being held at the Gordon Head Recreation Centre and Lambrick Park School. The Furusato Dancers will perform from 6:45 in the Lambrick Park School Auditorium. (for more information go to ICA Moon Festival) Then on September 27 we will perform at Cultural Days in the Square, a multicultural event in Centennial Square that runs from September 27 to 29. We will dance on Friday the 27th at 5:30. After that we will be preparing for our annual appearance at the VNCS Cultural Fair on October 26.

Based on the increased level of gig requests our reputation continues to grow. If you would like more information about the Furusato Dancers or if you are interested in joining our group contact Tsugio Kurushima at <a href="mailto:tsugkurushima@gmail.com">tsugkurushima@gmail.com</a> or Tomoko Okada at <a href="mailto:tokada3@hotmail.com">tokada3@hotmail.com</a>.



Furusato Dancers performing Sansa Odori at Obon.

# Opening ceremony of the Bonsai Garden at the Horticulture Centre of the Pacific 505 Quayle Road, (Saanich) Victoria, B.C. V9E 2J7

### Sunday, September 15, 2013 1:00 PM

In addition to the formal opening at 1:00pm, Tak Yamaura will demonstrate pruning following the opening ceremony.

The Vancouver Island Bonsai Society is participating in an exciting new venture at the Horticulture Centre of the Pacific – the creation of a Bonsai "display and learning" garden near the existing, and ever popular Takata Japanese Garden. This will be the first Bonsai Garden in Western Canada and the second in all of Canada.

This garden is being created by volunteers from both the Horticulture Centre and the Vancouver Island Bonsai Society and its initial development has been financially supported by a number of private donors and members of the Bonsai Society.

The Bonsai garden was envisaged a number of years ago and has been a topic of discussion amongst a few club members for some time. Several years ago George Heffelfinger began discussing the placement of trees in the garden with the Executive Director of the HCP. This resulted in George personally loaning 18 trees to the HCP for display in the Gardens.





While several of these trees are on display in the main courtyard of the Gardens, most can be seen along the main pathway of the Takata Garden with several wonderful specimens on display in the Zen Garden.

In the spring of 2012 a committee led by Larry Phillips with George Heffelfinger, John Mitchell, Jim Haskins together with Bob Clarke representing the HCP, began the detailed planning to bring the garden to reality. This committee secured the participation of Francois & Catherine Frutiger (Sagitta Landscape Solutions) who completed the final design of the Garden and Kent Macleod to help bring the dream to reality.

Subsequent work parties under Francois's direction have seen the installation and testing of all the irrigation lines and the excavation and building of the pathways and display areas. Next on the agenda the students of the Horticulture College of the Pacific will work on reestablishment of the lawns and one of the Takata Garden volunteers will construct a viewing shelter for the garden.







After a number of discussions with the Horticulture Centre approximately an acre of land on the property was secured for the exclusive creation of the Bonsai Garden. In July of this year, with marking paint in hand, a small group of volunteers led by Francois and Catherine marked the locations of the paths, the display areas and most importantly the placement of the irrigation lines to bring water to all areas of the garden.

George has graciously offered to loan a number of trees to start the garden and Larry and his team anticipate that the first trees will be installed in the garden in the early spring. Other members of the "bonsai community" have also indicated that they will provide trees for the collection as the garden evolves.

Contributions of trees and potted landscapes from a number of artists and growers will be key to a diverse and successful garden that showcases the art and craft of miniature trees.

Throughout the world of bonsai, there are many examples of trees that have a provenance dating back several hundred years in cultivation; five to eight hundred years in a few rare cases. From these examples, and what we know about the lifespan of trees in the wild, there is good reason to plan for significant longevity of certain trees. A unique and intriguing aspect of the Garden will be to serve as a repository and venue for the continued care and display of select special trees, and tree landscapes, that are bequests from the estates of their owners. In the Garden, these trees can receive the long-term specialized treatment & care that might not be within the horticultural capabilities or interests of surviving family members.

The term "bonsai" is an internationally recognized term that describes small trees in pots. It is important to point out that the Bonsai Garden will have, in addition to the featured displays of bonsai, other genres of miniature trees and landscapes that will include the Chinese Pensai & Penjing as well as other Asiatic and Western styles.

This bonsai garden would not be possible without the many hours of volunteer time and effort dedicated to the planning and development of the garden and most importantly to the caring of all the trees loaned to the Garden. This is a significant effort and Larry and his team are looking for volunteers for work parties in the Garden and to help provide the ongoing care and maintenance of the trees.

For more information about the Bonsai Garden please contact Amanda Price at 250 479-6162 or Volunteers@hcp.ca. Anyone who would like to volunteer in the Bonsai Garden should contact Amanda to arrange a time to meet.

Information is also available through the Vancouver Island Bonsai Society at: http://www.victoriabonsai.bc.ca Copyright©2012 VIBS Reprinted with permission of VIBS. All Rights Reserved







#### Passing the torch (trowel)

I am now 81 years old, having started the Takata Japanese garden 17 years ago.

I am slowing down somewhat in body, but not in mind (other than being forgetful). I get lots of exercise in the garden going back for tools that I forgot to take to a project!

So, I'm putting out the word that I'm on the lookout for some youngster in their 50's to 70's, who I would bring along to gradually take over some of my gardening duties while I putter around pruning and shaping like I do in my own 45 year old garden at home.

I still spend 13 to 16 ours per week in the Takata garden (more than most volunteers) and still thoroughly enjoy my time in the garden that is acknowledged to be H.C.P's main attraction.

Any interest?

Bob Clarke, Curator Takata Japanese Garden @ H.C.P. 505 Quayle Road, (Saanich) Victoria, B.C. V9E 2J7

Home Address: 3947 Morgan Street,

Victoria, B.C. V8X 1Z9 bobett@shaw.ca

## Kyudo, 弓道, The Way of the Bow By Brian Angene

The long, asymmetrical bow, hands raised above the head; Kyudo provokes many questions. It also provides many challenges. The Japanese bow dates back to the beginning of the Common Era. It has undergone several significant transformations in materials and building techniques to become the long asymmetrical bow that is unique to kyudo today. The practice of kyudo has also evolved in this time. Like all martial arts, kyudo is a living thing; it grows, changes, and evolves. After the introduction of guns to Japan it lost its role in battle but it continued to be practiced by the samurai as a means of refinement of character. In the post-war era kyudo was reintroduced into high schools and it became another aspect of Japanese culture that fascinated the west. Modern kyudo is often practiced as a sport. However it is also necessary to recognize that kyudo, is a 'do' is a 'path', or a 'way', and so it has a moral and ethical component. Every action in kyudo is to be infused with rei, respect, and performed with dignity. The Raiki-Shagi, Record of Etiquette-Truth of Shooting, states:

> "In the shooting, one must search for rightness in oneself. With the rightness of self, shooting can be realized. At the time when shooting fails, there should be no resentment towards those who win. On the contrary, this is an occasion to search for oneself."

This aspect of mindfulness provides as many challenges as the technical aspects of kyudo. In combining these challenges kyudoka seek to realize a harmony of shooting and etiquette. Kyudo has helped me search for myself for the past 9 years. It is the foundation of my relationship to Japan and with many other kyudoka from around the world. The Victoria Kyudo Association was founded this year and is offering another beginner's course (Sept. – Nov.). Kyudo in Victoria continues to grow thanks, in no small part, to the generosity of the Victoria Nikkei Cultural Society in helping fund equipment purchases, and in promoting *The Way of the Bow*, to the greater Japanese community in Victoria.



Canadian Team at Tokyo International Taikai 2010

The Victoria Kyudo Association meets from 1-3PM on Sunday afternoons at the Fernwood Recreation Centre located at 1240 Gladstone Ave.

Our practices are an opportunity to enjoy kyudo in the company of like-minded people.

For those who have not practiced kyudo previously we will be holding our second beginner's class in September. It is advisable to observe a class first. For more information please contact Brian Angene at briangene1(at)hotmail.com

#### **Kyudo Basics**

Kyudo (Japanese archery) is a challenging and deceptively simple martial art. This 10 week course is an opportunity to learn the basics of form and etiquette in kyudo.

The following topics will be taught and practiced in the course:

- · the 8 stages of shooting (Hassetsu),
- the correct form of movements(kihontai),
- · etiquette (rei),
- · and safety.

All equipment will be provided. Most practice will be done with rubber bows (gomuyumi). Shooting arrows will be dependent on personal level of achievement. This introductory course will run from Sept 8 to Nov 10 (10 lessons). For ages 16+ Cost: \$120.00

Course registration is completed through the Fernwood Neighbourhood Resource Group (NRG). (telephone: 381-1552 ext.100)



#### **Culture Days in the Square**

The City of Victoria, la Société francophone de Victoria (SFV) and the Victoria African and Caribbean Cultural Society (VACCS) are pleased to present Culture Days in the Square. This free cultural event will be held at Centennial Square from September 27th to 29th, 2013. This event is part of the Culture Days Celebrations, a collaborative Canada-wide volunteer program.

Culture Days raise the awareness, accessibility, participation and engagement of Canadians in the arts and cultural life of their communities. With the support of volunteer groups at the national, provincial and local levels, hundreds of thousands of artists, cultural workers, organizations and groups, volunteers and supporters self-mobilize to host free participatory public activities that take place in hundreds of cities and towns throughout the country over the last weekend of September each year.

The Furusato Dancers will be performing on stage on Friday, September 27<sup>th</sup> at 5:30 pm.

If you wish to learn more about the Culture Days celebrations, please visit <a href="www.culturedays.com">www.culturedays.com</a>. For more information regarding the Culture Days in the Square event, visit their Facebook page at <a href="https://www.facebook.com/VictoriaCultureDays">https://www.facebook.com/VictoriaCultureDays</a>.

# Victoria Immigrant and Refugee Centre Society Multicultural Food and Health Fair



### **Inside Community Photo-documentary Project**

This project with the Inter-Cultural Association of Greater Victoria is nearing the grand finale. Our photographer Noreen Scarth is working with Andrew Naysmith, the professional editor who will be helping shape the final multimedia pieces. These three and a half minute audio-visual presentations will be like a little glimpse or entry point into the richness of each of your communities. The goal of this project is to create pieces that will speak to the wider community and interest people in finding out more about what makes your community and heritage special. The final pieces will be hosted on the ICA website when the project is complete, and we will also have ours on <a href="https://www.vncs.ca">www.vncs.ca</a>.

The photographers will also be going through a process with Quinton to select their best six photos to print in large format for the exhibition at Dales Gallery, opening on Tuesday October 15.

Here are two dates for you to mark on your calendars:

#### \*Friday October 11 at ICA, Room 200 (upstairs) 7-9pm\*

Everyone is welcome to this celebratory social evening to view all the final multimedia pieces and meet each other.

#### \*Tuesday October 15 at Dales Gallery, 537 Fisgard St, 7-10pm\*

This will be the opening of the photo exhibit, and the multimedia pieces will also be on display. Drop in any time between 7pm and 10pm. The exhibition will be open during gallery hours until October 31. Dales Gallery is near the foot of Fisgard Street in Chinatown.







Victoria Fujiya Foods Ltd. 3624 Shelbourne Street Victoria ph: 250-598-3711 fax: 250-598-8547

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