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VOL. 8 ISSUE 11

NOT-FOR-PROFIT

JUNE 18 - JULY 1, 2024



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richmondsentinel.ca June 18 - July 1, 2024 CITY | 3

Steveston Salmon Festival 77th returns July 1

By **FLORENCE GORDON**

Contributing writer

The Steveston Salmon Festival returns for its 77th year on Monday, July 1 with live music, performances, food, and the popular Canada Day parade.

The history of the Festival dates back to 1944 (less the shut down during Covid-19) when the Steveston Salmon Festival originally began as a July 1st Sports Day, an event held as a fundraiser to build a playground in the Steveston Park.

Today, it is one of the largest non-profit driven Canada Day celebrations in the country. Each year, a project is selected that the Salmon Festival will help fund.

From 1946 to today, there has been myriad of changes from the parade route and more notably the name change from the Richmond Salmon Queen Carnival to Steveston Salmon Festival. There has not been a Salmon Queen since 1986, but the Festival continues to pay homage to Steveston's salmon empire.

If you've ever attended the Steveston Salmon Festival you're familiar with this popular event that has drawn marching bands from far and wide.

The City of Richmond, Steveston Community Society and Richmond Agricultural and Industrial Society will present the 77th annual Steveston Salmon Festival across Steveston Village.

The one-day, community-wide celebration features a parade, live music, performances, food and much more. It kicks off at 9:30 a.m. with the Kids Bike Parade followed by the official festival parade from 10 a.m. to noon, starting at



Garry Point Park and ending at Moncton Street and Railway Avenue.

A major highlight of the festival is the Salmon Bake, which is just one of many culinary delights for visitors to experience. The pancake breakfast will begin at 8 a.m. in the Steveston Community Centre parking lot at 4111 Moncton Street, and food trucks will be located throughout the festival to provide numerous culinary options all day.

There will be two live music zones with performances from noon to 7 p.m. Dr. Strangelove will perform from 5:30 to 7 p.m. Roving entertainers will keep crowds amused around the village, including jugglers and stilt walkers.

New and returning programs for this

77th festival include:

- The Japanese Cultural Show with demonstrations and performances
- Sammy's Fun Zone where younger attendees can experience face painting, interactive games and button making
 - A Youth Zone with music and games
 - An Art Show featuring local artists and their work
- \bullet Programs and exhibits at the Steveston Museum and Post Office, the Britannia Shipyards National Historic Site and the Gulf of Georgia Cannery

To learn more about this year's festival, visit stevestonsalmonfestca

•florenceg@richmondsentinel.ca



\$29 Summer Activity Pass for children and youth

Cince, Tuesday, June 4, a \$29 Summer Active Pass has been available to all youth to swim, skate, golf, and work out until September 2.

The city is once again offering this low cost option for children and youth to get active and connect with others this summer. Available to those aged five to 18 years, the Summer Active Pass provides unlimited access to select drop-in activities, including swimming at indoor and outdoor pools, skating, pitch and putt golf and more for a one-time price of only \$29.

In partnership with Community Associations and Societies, the Summer Active Pass is also valid for access to fitness centres (for ages 13 and older), drop-in group fitness classes and other select drop-in activities at community centres.

Participating facilities include:

- Minoru Centre for Active Living
- Watermania
- · South Arm and Steveston Outdoor Pools
 - Richmond Ice Centre* (public skating only)
 - West Richmond Pitch and Putt* (Mon-









The 2024 Summer Active Pass is effective until September.

Photo courtesy City of Richmond

day-Thursday, 12 to 4 p.m., excluding holidays)

· Cambie, City Centre, Hamilton, South Arm, Steveston, Thompson and West Richmond Community Centres

*Skate and golf rentals extra.

Purchase a Summer Active Pass at any participating facility. For further details, visit richmond. ca/SummerPass

NDP MLAs say Richmond families will receive help

www.Democrat MLAs Kelly Greene, Aman Singh and Henry Yao say families who are struggling with expenses for school activities will be receiving more support from their school districts.

"Ensuring that every child has access to essential school activities and supplies helps support their success in their educational journey," said Kelly Greene, MLA for Richmond-Steveston. "With this increased funding, we're making sure our students can fully participate in educational opportunities without barriers and helping ease the financial worries of Richmond families."

Richmond School District (38) is receiving \$809,000 from the province to help schools provide support directly to families.

Funding will help pay for student necessities, such as school supplies, school fees and class trips, as well as additional costs associated with joining a school sports team or music program.

"Supporting families in Richmond means investing in the well-being and future of our children," said Aman Singh, MLA for Richmond-Queensborough. "This funding is not only addressing immediate needs but also fostering a community where every child can thrive."

"Investing in our children's education extends beyond the classroom. By bolstering funding for school activities and supplies, we're empowering Richmond families to engage fully in their children's educational journey," said Henry Yao, MLA for Richmond South Centre. "This additional support, coupled with the substantial investment in school food programs, underscores our commitment to the holistic development of our youth."

The support comes from the Student and Family Affordability Fund, which is being replenished with an additional \$20 million this spring. More than \$60 million has been provided to school districts provided through this program over the past two years.

This is on top of the largest investment in school food programs in the province's history. The Feeding Futures Fund has dedicated \$214 million over three years to create and expand local school food programs.

Richmond School District (38) received \$2,372,391 from the province for food programs during this school year.



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In honour of our soldiers: Thomas Ellis Leslie

By MATTHEW CHEUNG

Contributing writer

In a series about Richmond's poppy street signs, in memory of our fallen soldiers, we share the story of Leslie Road.

Thomas Ellis Leslie was born on March 15, 1890 in Newtownbutler, Ireland to Thomas and Anna Leslie of Drumully, Clones, Co. Monaghan, Ireland.

Some time along his life's journey, Leslie would find himself working as a lumberman in British Columbia, where he resided in Steveston, according to the 1915 voters list. He was also an active member of the 1913-1914 Richmond lacrosse team. There is speculation that Thomas Ellis Leslie had some connection to the Leslie Lumber Company of Steveston. A Thomas Leslie had been listed as the manager of the Eburne Lumber Company, but that was later confirmed that it was Thomas (Samuel) Leslie, who arrived with his wife Mary, in 1909

On December 1, 1915, at the age of 25, Thomas Ellis stepped away from his occupation as a lumberman and enlisted in the armed forces in New Westminster. During his application process, he listed is mother has his next of kin, while she was still residing in Newtownbutler, County Fermanagh, Ireland. He joined the 121st Overseas Battalion of the Canadian Expeditionary Force as a private, and boarded the Press of Britain on Aug. 14, 1916. The Canadian Expeditionary Force was an overseas army, made up of about 630,000 Canadians between 1914 and 1918 during the First World War. A majority of them were volunteers who took on the roles of soldiers, nurses, doctors, and forestry and railway crews.

Upon arrival to Liverpool, Leslie had been promoted to Acting Lance-Corporal but was stranded in a hospital before being transferred to the 3rd Pioneer hattalion

Four months after arriving in Liverpool, Leslie was transferred to the front



Screen grab from Google Maps

A poppy engraved road sign of Leslie Road.

lines in France before being transferred again on May 1917 to the 7th Battalion. Nine months later, tragedy would hit the Leslie family, as Thomas Ellis Leslie would be killed in action on Feb. 2, 1918. For his efforts in the war, the Canadian government would send a memorial cross, plaque, and scroll to Anna Leslie, who also happened to be the beneficiary of Leslie, inheriting his real estate and personal belongings.

The City of Richmond would later honour Thomas Ellis Leslie and his efforts in the war by naming a Road after him. Today, Leslie Road, can be found near the heart of Richmond, running perpendicular to No. 3 Road and Garden City Road.

•matthewc@richmondsentinel.ca



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Qings Cake, dessert with a twist

By **MATTHEW CHEUNG**Contributing writer

What started out as a just a simple passion for drawing and crafting beautiful creations turned into something more. As a young child Richmond's own Vivi enjoyed drawing constantly finding inspiration in the world around her. As time went on her designs slowly veered upon cake artistry, this inspired her to draw

more exquisite cakes that promoted healthy eating. "Unfortunately, she would encounter an obstacle while living in Vancouver

The lack of availability of these cakes did not stop Vivi, as she tirelessly worked to make these cakes a reality. During the height of the COVID-19 pandemic, she studied diligently through online courses until she was able to create the cakes on her own."The internet became my guide, through online courses and tireless experimentation, I honed my skills until I could manifest my visions into tangible creations" said Vivi, owner of Qing's Cake.

With her newly sharpened skills in jelly cake designing and making. Vivi needed create a name for her business, which came quite simply for her. "Simplicity and memorability were key, thus, 'Qing's



Cake' emerged, a moniker directly tied to my own name. Complimented by the tagline, 'Qing's cake make your day,' it encapsulates the essence of what I strive to achieve with each creation," said Vivi

The now custom made to order jelly cake business specializes in low-sugar, low calorie floral and pet design jelly cakes. Each cake is hand crafted by Vivi herself and provides a 'feast for the eyes, and

a treat for the palate, offering flavors ranging from pineapple to strawberry-kiwi and coconut," she said. Jelly cakes, differ from traditional cakes in that they are made with jelly, offering a unique texture with less sugar and calories in every bite.

Vivi attributes three qualities to the success she has experienced so far, dedication, innovation, and an ability to identify a scarce market of Jelly cakes in Vancouver."My entrepreneurial journey is rooted in a deep-seated love for aesthetics and a desires to share that beauty with others. The scarcity of jelly cakes in Vancouver sparked my determination to fill that void, leading me down the path of creation and innovation," she said. "Dedication and innovation have been my guiding lights thus far, with my commitment to continuous improvement

and a belief in the untapped potential of jelly cakes, I navigate the path ahead with optimism and resolve."

Without setbacks there can be no success, as she navigated the COVID-19 pandemic like the rest of the world her passion for aesthetics and this business now leaves her with only one wish, that she had started learning how to create jelly cakes earlier. Qing's cakes combine art with healthy cake, Vivi shared a heart warming moment between a customer and their girlfriend and how happy they were with the cake

"A friend (of mine) asked for a jelly cake with their pet's picture on it for his girlfriend's birthday. Their dog had passed away a year ago, and they really missed it. When his girlfriend saw the cake, she recognized their dog right away and started crying. She was sad but also happy to see their dog again, even if it was just on a cake. The picture looked so much like their dog, it felt like it was right there with them. At the end of the party, she didn't want to cut the cake because meant a lot to her, like keeping a memory of their beloved pet. It's moments like these that fuel my passion and drive for perfection," she said.

For those curious about Qing's Cake and want to marvel at her work or those who wish to place an order for a custom jelly cake immediately, visit her Instagram page at @qingscakevan

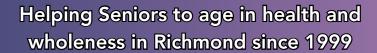


Seniors managed to live longer with a revolutionary approach to Homecare

Angels was born out of love and compassion for seniors seeking assistance at home. For over 25 years, Angels has helped thousands of seniors across the Lower Mainland with its revolutionary "Holistic Home Care approach," which focuses on its clients' minds, bodies, and souls. Not only have seniors recovered faster and regained their independence using this approach, but they also found the purpose to strive to improve their quality of life.

Founder Patricia Cruz emphasizes this holistic approach goes beyond merely providing health care and supporting seniors to remain at home for as long as possible – it's about preserving dignity, fostering independence, and nurturing emotional well-being.

Angels believes the future of caregiving not only revolves around medical and technological development but also the evolution of caregivers capable of fully understanding senior's mental health and meeting those complex needs."We are constantly training our caregivers to target their client's needs from not only a physical perspective but spiritual and emotional sense," explains Cruz. "This is the true gift a caregiver can offer."



Angels There For You invites the seniors community to our 25th-anniversary Tea Party in Richmond!



25TH ANNIVERSARY

RSVP to media@atfy.ca or call 604.271.4427 by July 15th



JULY

 $\mathbf{7}$

2:00pm to 4pm

8880 Williams Rd, Richmond, BC V7A 1G6

Send an Email to Media@atfy.ca to register for the party, all the seniors are welcome to enjoy our anniversary.



STEVESTON SALMON FESTIVAL

It's about COMMUNITY

JOIN THE CELEBRATION **ON JULY 1!**





















Access zones now in place to protect kids at school

B.C.'s K-12 students and staff will be protected from harassing protesters as the province enacts access zones around schools.

"Every kid and teacher in our province has the right to go to school without being disrupted by aggressive or hateful protests," said Premier David Eby. "Our government is taking action to protect kids and ensure schools remain safe spaces by establishing no-go zones for protesters. I want people who think it's OK to intimidate or harass kids while they're trying to learn or play at school to know that what you're doing is now illegal."

The Safe Access to Schools Act gives the province the legal authority to prohibit people from interfering with safe access to school grounds. This includes behaviour such as yelling that causes disruptions to school programs and activities or holding signs with slogans that cause concern for the safety of students and staff.

Since the start of the school year, 20 schools have been targeted as sites by disruptive protesters. While everyone has a right to freedom of expression, using access zones as a tool to legally prevent harassment of kids and staff within specified hours and spaces around learning environments will better protect everyone in schools and help keep the focus on learning.

"Ensuring every child can access the education they need to succeed without fear or intimidation is our top priority," said Rachna Singh, minister of education and child care. "A child's learning environment should be a safe and inclusive one, and we're doing what is needed to keep kids safe at school."

Access zones are in place at K-12 schools and police can arrest or issue tickets to anyone found impeding access, disrupting or interfering with educational activities, or attempting to intimidate an individual within 20 metres (66 feet) of school property. The zones will be in effect on school days from 7 a.m. until 6 p.m. and during extracurricular school activities at all of B.C.'s K-12 public and independent schools, with limited exceptions.

"While everyone has a right to freedom of expression, including peaceful protest, disrupting children's learning environment is not appropriate," said Niki Sharma, attorney general. "We are taking action to protect kids and make sure that schools are places where both students and staff feel safe, respected and welcome."

The health, safety and well-being of kids and those teaching and coaching extracurricular school activities at school is a top priority for the B.C. government. This law is supported by many of B.C.'s education partners, such as the BC School Trustees Association, the BC Teachers Federation, the BC Confederation of Parent Advisory Councils and CUPE BC, among others.

This law is part of the province's commitment to keeping people safe, which includes further actions taken by the provincial government to protect youth from online threats and restrict cellphone use in schools.



It's friends we meet along the way that help us appreciate the journey.





THE MAPLE RESIDENCES Independent Living in Steveston

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richmondsentinel.ca June 18 - July 1, 2024 HEALTH | 9

B.C. delivers more MRI, CT scans

More people in British Columbia were able to access a magnetic resonance imaging (MRI) or computed tomography (CT) scan in 2023-24 than ever before, thanks to more machines, hours of operation and technologist staff being added to the public health-care system.

"In 2018, our government said we would improve access to MRI and CT scan exams for people in British Columbia to get their diagnosis faster, and that's exactly what we've done," said Adrian Dix, minister of health. "In 2023-24, we worked together with the health authorities and medical imaging teams to increase our capacity to perform more medical imaging in B.C. The data show we have performed more than 322,000 MRI exams and over 994,000 CT scans. We are committed to finding ways to put patients first and reduce wait times so they can get their treatment and recover sooner."

Since 2016-17, the number of MRI exams performed each year in B.C. has increased by 83 per cent. This past year, health authorities and medical imaging teams performed 322,000 MRIs, which is an additional 146,300 exams more than 2016-17. The number of CT exams has increased by 43 per cent, more than 298,800 exams. This is the result of adding 18 net-new MRI scanners, bringing the total to 43 from 25, and adding nine net-new CT scanners, bringing the total to 72 from 63.

In addition to adding new scanners, government has added the capacity of existing scanners to serve patients by increasing the number of hours per week they operated. In March 2024, MRI scanners throughout the province operated 4,960 hours per week. That is 1,514 more hours per week than in March 2017. CT scanners throughout the province operated for 6,693 hours per week in March 2024. When comparing B.C.'s per-capita rate for CT exams between 2016-17 and 2023-24, the number of people who received a CT exam grew from 143 per 1,000 population to 180 per 1,000 population.

From 2019 to 2023, the number of full-time equivalent MRI technologist staff has increased by 133 per cent. The province is continuing to strengthen the health-care workforce, including medical radiation technologists, through B.C.'s Health Human Resources Strategy, announced in 2022, and the Allied Health Strategic Plan, announced in December 2023.

With more net-new MRI and CT machines being added and more people coming to live in B.C., key steps are being made to expand the health workforce across the province. As of April 1, 2024, new initiatives support hiring eligible rural and urban health-care workers in priority occupations. They provide up to \$30,000 for filling high-needs vacancies in Northern Health, up to \$20,000 in other rural and remote areas, and up to \$15,000 available for specific difficult-to-fill vacancies in urban and metro communities.

In addition, effective April 1, 2024, the Provincial Rural Retention Incentive for health-care workers living and working in rural and remote communities was expanded. All occupations working in eligible communities will receive the incentive, up to \$8,000 per year, per person.

To recruit students to priority health education programs, the province is also investing in training incentives, including a \$2,000 bursary per program year to students enrolled in medical-radiation-technology health education programs as of September 2023. Additionally, new allied health graduates will be provided with a \$500 bursary to offset licensing or certification exam fees.

The province also launched a new direct-entry diploma program to train more MRI technologists in January 2023 in partnership with the ministries of Health and Post-Secondary Education and Future Skills, along with the B.C. Institute of Technology (BCIT). The program launched with 12 students. Another group of 14 students joined in 2024, with the first graduates expected in 2025.

As well, BCIT students who are health authority employees are also receiving tuition and stipend funding as part of the MRI technologist bursary program. Since the bursary program was first offered, 67 students have taken advantage of the funding.

Asphalt Paving Advisory

April 20 to November 30, 2024

The City of Richmond has contracted Save On Black Top Ltd. to grind and pave the following locations in Richmond **from April 20 to November 30, 2024.**

PROPOSED 2024 PAVING LOCATION DETAILS

No. 6 Road (Bridgeport Road to Cambie Road) — Bridgeport Road intersection not included. Cambie Road Intersection included

Cambie Road (Shell Road to No. 5 Road)—Intersections included

Bridgeport Road (Viking Way to Sweden Way)—Intersections included

No.4 Road and Alderbridge Way Intersection

Westminster Highway (Gilbert Road to No. 3 Road)—Intersections included

Beckwith Road (Sexsmith Road to Smith Street)—Intersections included

Blundell Road—(No. 4 Road to No.5 Road)—No. 4 Road Intersection included

No. 1 Road (Francis Road to Blundell Road)—Intersections included

No. 1 Road (Westminster Highway to Granville Avenue) — Intersections included

No. 6 Road (Bridgeport Road to Vulcan Way)—Intersections included

Shell Road (Steveston Highway to Williams Road)—Intersections included

Vulcan Way (No. 5 Road to No. 6 Road)—Intersections included

 ${\sf Garden\ City\ Road\ (Cambie\ Road\ to\ Bridgeport\ Road)} \ {\it ---} \\ {\sf Intersections\ included}$

No. 5 Road (Seacliff Road to Kingsbridge Drive)—Intersections included

No. 3 Road (Alderbridge Way to Capstan Way)—Intersections included

Burkeville Subdivision includes Catalina Crescent, Douglas Crescent, Hudson Avenue, Boeing Avenue

Kwantlen Street (Alderbridge Way to Alexandra Road)—Alexandra Road Intersection included

Machrina Way (Horseshoe Way to No. 5 Road)

22000 Block Westminster Highway (MOTI—McLean Avenue) including McLean Avenue Intersection

Knight Street (Southbound Lanes from Bridge Deck to 50m South)

Knight Street South Bound On and Off Ramps at Bridgeport Road

Steveston Highway (Westbound Lanes from Shell Road to No.5 Road)—Intersections included

Shell Road (Bridgeport Road to River Drive)—Intersections included

Shell Road (Hammersmith Gate to Steveston Highway)

Jacombs Rd (Cambie Road—Bathgate Way)—Intersections included

Bathgate Way (Sweden Way—Jacombs Road) Intersections included

Hammersmith Gate (Shell Road to Hammersmith Way) Intersections included

Leonard Road (Ryan Road to Williams Road)—Intersections included

Maddocks Road (Aintree Crescent to Shell Road)—Intersections included

Boundary Road (Thompson Gate to Westminster Highway) including Thompson Gate intersection

Blundell Road (Sidaway Road to No. 6 Road)—Intersections included

Work hours will be 7:00am to 10:00pm on weekdays, and 7:00am to 8:00pm on weekends. Night time work hours will be from 7:00pm to 5:00am. (typically).

Traffic will be reduced to single-lane and there may be temporary lane closures. Delays may occur. The use of an alternate route is strongly encouraged.

This work is weather dependent and dates are subject to change without notice.

The scope of the advertised work may be adjusted or cancelled in line with available funding.

Questions may be directed to Wasim Memon, Supervisor, Engineering Inspections, at **604-276-4189**, or visit the City's paving program web page at **richmond.ca/paving**.

richmond.ca







Joe Biz — by Joe Leary

Richmond entrepreneur creates a Nightclub to-go

By its very definition, a pop-up business is one that can appear almost anywhere for a limited period of time, in order to achieve a particular goal.

'Pop-ups' have been gaining increasing popularity of late and generally they operate in a short-term, uninhabited retail space location.

The duration of their existence can last anywhere from several hours or days, to even weeks before shutting down.

As for the range of types of 'Pop-up' businesses on offer, they can be virtually anything from food to fashion and everything in between.

Richmond entrepreneur and talent manager, Alexandria Dhillon is taking that con-

She's offering a 'Pop-up' Nightclub.

cept to another level altogether.

But unlike other such ventures that require an existing space to occupy, her physical nightclub is inflatable, portable and available for rent to the general public, anywhere and anytime.

Called Social House Rentals, it's the area's first inflatable party night-club on the scene.

Outfitted with custom add-on options, it can easily fit inside any residential backyard space and serves as an ideal party setting for virtually any occasion.

Social Party House can also be custom configured to suit virtually any club-style requirement.

These custom add-on options include Bluetooth speaker sound system, club-style lighting,



Sample design of pop-up concept.

Photo supplied by Joe Leary

mirrored 'Disco Ball', smoke machines, red carpet entranceway, and even the DJ for the evening.

In fact, for the summer months, you can even include the added comfort of air-conditioning.

Given the Lower Mainland's penchant for an often-unpredictable climate, weather-proof is the way to go.

"I love entertaining at my family farm here in Richmond and the inflatable Social House Nightclub has allowed me to do so in not only the summer months but the winter months too," says Dhillon

Its flexible design ensures a memorable experience for everyone, making it the perfect choice for creating unforgettable moments.

- Alexandria Dhillon

"It's easy to set up and inflates in a matter of just minutes. In essence, we have brought the complete party to our own yard in a true nightclub environment, without having to leave.

"Whether it's a children's birthday, a teen celebration or graduation or just an adult gathering, this unique concept provides a fun and innovative space that can adapt to any occasion," she says.

"Its flexible design ensures a memorable experience for everyone, making it the perfect choice for creating unforgettable moments. As for the specific dimensions of Social House Rentals, it's a sizable structure.

"The dimensions of the inflatable Social House Nightclub are $23 \times 23 \times 14$ feet (7 x 7 x 4.3 m) and it can host a maximum capacity of between 70 and 80 people standing.

"During colder months, the natural body heat generated inside creates a warm and inviting atmosphere, making it an ideal venue for year-round

celebrations. It's literally plug and play.

"We can set this up anywhere with enough space. All we need is access to an everyday A/C outlet for power and can certainly take care of any additional extension cords if need be.

"For me, the joy of entertaining lies in the smiles, laughter, and connections that form when people come together to celebrate and creating a unique space like an inflatable night-club makes it so much fun.

"I thrive on bringing people together and creating memorable experiences through my passion for entertaining and throwing parties."

You can find out more about Social House Rentals on Instagram @socialhouserentals

Rates and dates can be arranged via e-mail: info@socialhouserentals.com

X-@reallyjoeleary • Instagram@joeleary

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In their own words...

Industrial land policy in Richmond



Chak Au Councillor

Industrial land is a cornerstone of Richmond's economy, accommodating a wide array of activities from transportation and warehousing to manufacturing and processing facilities, as well as providing space for small local producers and emerging technology-driven businesses. However, the limited availability of industrial land in the region is under mounting pressure for conversion to non-industrial uses, presenting significant challenges to our local economy.

Richmond relies heavily on its industrial sector, with approximately 37 per cent of the workforce – equivalent to 44,000 individuals – employed in industrial-related fields. Despite the evident demand for industrial land, the built density in these areas remains below the maximum allowable level, indicating existing space is underutilized.

Around 125,000 people work throughout Richmond in a variety of

sectors, and yet there are still more employment opportunities than people to fill them. Council's commitment to maintaining a strong and competitive economy supports business, encourages local jobs and reflects our Council goal of "Strategic and Sustainable Growth".

The encroachment of non-industrial activities into designated industrial zones has escalated land prices, potentially displacing established businesses. This trend poses a direct threat to the industrial ecosystem in Richmond and the broader region, prompting some manufacturers to seek potentially more affordable industrial land elsewhere, thereby impacting local businesses and the overall economic landscape.

To combat these challenges and safeguard Richmond's industrial vitality, Council directed staff to begin development of the Industrial Lands Intensification Initiative (ILII) in 2017. The intent was to strengthen existing policy directives in the Official Community Plan (OCP) to further support the intensified use of industrial sites and establish criteria for evaluating increased density for industrial redevelopment through the rezoning process.

Building upon that foundation, the City implemented further amendments to the OCP and zoning regulations in 2021.

These revisions were to bolster intensive industrial development by considering increased density for multi-storey industrial buildings through rezoning applications, subject to Council approval.

The updated policy framework includes specific criteria for enhancing density on industrial land and safeguarding industrial zones from non-industrial encroachment. Other measures such as reduced parking requirements, increased building site coverage, and height allowances aim to facilitate more intensive industrial development. These policy adjustments provide local manufacturers with opportunities for growth and development within Richmond, thereby promoting economic sustainability and fostering a conducive environment for industrial activities.

A balanced industrial land policy is essential for sustaining the growth and resilience of Richmond's economy. By addressing existing challenges and actively supporting industrial development, the City can ensure the long-term prosperity of its industrial sector and the community at large. The Industrial Lands Intensification Initiative represents a forward-looking, long-term strategy poised to have a lasting impact on Richmond's industrial landscape for years to come.

City of Richmond Council Meetings Calendar

The City of Richmond Council and Committee Meetings are available online. Watch live or view previous meetings by visiting richmond.ca/WatchOnline.

For further information, meeting schedules and assistance in participating either virtually or in person, please visit richmond.ca/CityHall or contact the City Clerk's Office at 604-276-4007 or CityClerk@richmond.ca.

Jun 19 | 4:00pm Public Works & Transportation Committee

Jun 24 | 7:00pm Council Meeting

Jun 25 | 4:00pm Parks, Recreation & Cultural Services Committee

Jul 2 | 4:00pm General Purposes followed by Finance Committee July 3 | 4:00pm Planning Committee

July 8 | 7:00pm Council Meeting

July 9 | 4:00pm Community Safety Committee

July 10 | 3:30pm Development Permit Panel

July 15 | 4:00pm General Purposes Committee July 15 | 7:00pm Public Hearing

July 16 | 4:00pm Planning Committee

July 17 | 4:00pm

Public Works &
Transportation
Committee followed
by Parks, Recreation
& Cultural Services
Committee

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Richard Goodine talks about food and wine

By **FLORENCE GORDON**Contributing writer

Richmond Sentinel (RS) went on location and sat down with Richard Goodine, (RG) Vice President of Hospitality and Development, Skye Avenue Restaurant & Lounge to talk about the restaurant industry.

RS: We're reaching out to a colleague to do another Richmond Stories which will air on the Richmond Sentinel website and in print. Richard Goodine has appeared several times on Our City Tonight, but today, he's joining us here on Richmond Stories to talk about the restaurant industry.

Richard, it would be an understatement to say, the last

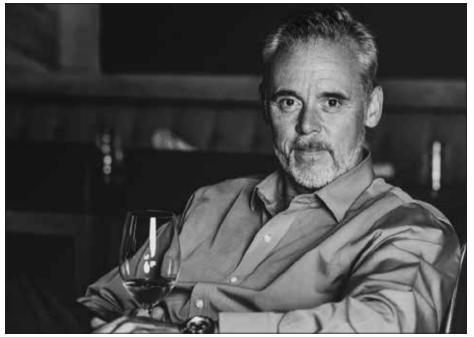


Photo courtesy Richard Goodine

Richard Goodine has spent decades in the culinary and wine industry.

four and a half years have been challenging for the restaurant industry due to COVID, then labor shortages, and then new expenses, including government adding more tax. For our readers and viewers that are wondering, if they have the money to be able to dine out, be it Richmond, Vancouver, Surrey or Burnaby, or wherever, will they have a memorable experience?

Richard, let's talk about the current status and what you are experiencing on the front line.

RG: One of the most common things that everybody talks about is, the government imposing new taxes and carbon taxes and interest rates. People are very conscious about how they spend their money but at the same time, we're all human and we all want to go out.

So, when people do make the decision to go out, they want to make sure that they're getting great value for their money, and they also want a great experience. No one wants to go home wishing they hadn't spent whatever they've spent. I think the restaurants that are going to be successful are the ones that stay absolutely committed to understanding that the customers are truly investing something to be here in their establishment. It's our job to make sure that we're doing everything in our power, to go way beyond their expectations.

RS: I agree, speaking for myself, I'm more of a happy hour guy and what restaurants are offering during happy hour vary a lot. Are you seeing more people at happy hour as opposed to four or five years ago?

RG: Happy hour is huge. Throughout the entire lower Mainland, everybody that has a happy hour realizes that it's a necessary addition to our industry because it brings customers in. It gives the customer a chance to come and sample and explore your restaurant. The problem is, when establishments offer a happy hour and they offer mediocre food, lighter fluid wines or cheap beer, they are not recognizing that this is a great opportunity to develop returning customers with a great happy-hour menu topped with great service.

When a customer comes in, and they have a great experience that also fits their budget, you know what? The next time the customer is looking for something special, they'll return to the restaurant that met their expectations.

RS: Let's talk about, another industry in BC connected to the restaurant industry and that is the wine industry. I'm concerned about the affects climate change will have on that industry. Look at the Okanagan, which is really the jewel of our wine industry, not to take away from the wine country on Vancouver island or some of the other regions. Richard, what are your thoughts, will we have an Okanagan 20 to 25 years from now?

answer to that question. Wineries that we've seen develop and grow over the years like our friend the late Harry McWaters or individuals who came from other countries and brought with them a passion for making these great wines are evolving into now being owned by dog food companies or other major companies.

I just heard this morning

RG: I wish that I had the

I just heard this morning that White Claw Winery has entered into a partnership with soccer player Lionel Messi to develop a non-alcoholic beverage. That means they can buy more land to plant vines then the individual who's taken their life savings and bought two acres of land to invest in their life passion. I

think the industry is in for big change, and I think that the biggest challenge will be—it no longer is the wine business and it will just become the business of wine.

RS: That's a good way to explain what's happening. I've seen that over the last 20 years in the movie industry, where there's less artistic and more focus on the bottom line. Richard, I know this is a loaded question but do you think the government could be doing more to help the wine industry?

RG: I think the government could do more to help the wine industry, the restaurant industry, and in fact, the industry in general. If you think about it the average large restaurant employs probably 150 people, and that's 150 people that are not on unemployment, that are not taking CERB or whatever funding that the government was offering. The government should recognize that by helping the wine industry people keep their jobs. After all agriculture is at the core of every country. In our particular case, the Okanagan produces some of the best wines in the world.

When this industry goes through the hardship of frost like they have the last two seasons, and smoke like they have the last five seasons, it's just a matter of time before these owners find themselves in a position where they are going to fold. That means a lot of jobs will be lost. The government should be visionary enough to realize, it's better that we help out now. So, Jim to your question, yes government can always do more.

RS: One of the things I love about the Richmond Sentinel, of course, is it's partnership to Our City Tonight. Our interviews are offered in print, digital and on television. So, let's give our viewers a little taste of what they can expect here at the Skye Avenue Kitchen & Lounge where we're filming on location today.

RG: Let's go back to what we talked about earlier, providing the consumer with a great experience. Hospitality and amazing food are the driving force behind everything we do here at Skye. As a result, people can come here and have an exceptional meal, great service and ideal value for their money.

RS: My experience with all the food we've sampled on your menu including your brunch menu—it's great. I only wish our readers could visually see the presentation that your chef has put out for us to sample.

Richard, thank you for taking the time to talk with us about the restaurant and wine industry, you have a wealth of knowledge to share. You can watch the video interview in full richmondsentinel.ca/videos

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SPOTLIGHT ON MORE GREAT VIEWING & A SUMMER COCKTAIL

THE HOME VIEW - The Conqueror: Hollywood Fallout

1957's The Conqueror was a large-scale film produced by Howard Hughes, then owner of the Hollywood studio, RKO. It told the story of Genghis Khan, and had an all-star cast including Susan Hayward, Lee Van Cleef, Agnes Moorehead, Pedro Armendariz, William Conrad and, in what would become legendary miscasting, John Wayne as Khan the Conqueror. Though Wayne was at the height of his star power, even he couldn't save this laughably bad film. What isn't laughable, is what happened after that film wrapped. Over the next four decades, many of the film's stars, the director, Dick Powell (who had been a movie star in Hollywood for nearly 3 decades), the crew and people of St George, Utah, fell victim to cancer. What was long suspected as the cause is the basis for this fascinating - and at times, infuriating because of what was allowed to happen documentary called The Conqueror: Hollywood Fallout. Seasoned writer/director, William Nunez, deftly tells the story of how nuclear fallout from nearby atomic bomb testing led to such devastating consequences. There is deception, denial, inquiries, then reluctant acknowledgment by a U.S. government who had been so negligent and reckless in what was an horrific environmental disaster that shattered so many lives. This is a must-see documentary. The Conqueror: Hollywood Fallout is available for home viewing starting June 28. bluefoxentertainment.com



Photo courtesy Free Bird Table & Bar

THE SUMMER COCKTAIL-Blackberry Silver Margarita

Free Bird Table & Bar has been a wonderful addition to the food scene in Richmond since opening up a few years back, offering customers a menu that blends the warmth of the American South with Pacific Northwest charm. They also create delicious cocktails (we



5991 Alderbridge Way, Richmond. executivetablegroup.com

THE HOME VIEW - STAX: SOULSVILLE U.S.A.

There have been many documentaries made over the last two decades that have told the story of a city and the musical sounds it created. Gifted artists, musicians, songwriters, who grew up in a

certain area, bringing their experiences to the music for the rest of the world to enjoy. Think of documentaries that told the story of Motown Records and the city that nurtured it, Detroit. Or the rock-folk sounds which bubbled to the surface in Laurel Canyon, California and flourished throughout the 1970's. Nashville, Harlem, New Orleans, and Seattle, all come to mind - as does Memphis, Tennessee and, for a brief time, that city's shining musical beacon, STAX Records. What began in 1957 as a small family-owned record store and recording studio, STAX would eventually become one of the most influential producers of soul music, with fans all over the world. It also launched the careers of Otis Redding, Isaac Hayes, Booker T. & The M.G.'s, Sam & Dave, and the under-appreciated, Carla Thomas. Now comes a long-overdue, 4-part series called STAX: Soulsville, USA, which takes fans on a musical journey that will have you tapping your feet and singing along to many now-classic songs. This record company was around less than twenty years before powerful corporate greed got involved, but for a time, STAX Records flourished in creating a signature sound that defined an era. Now available on HBO/Crave. hbo.com and staxrecords.com

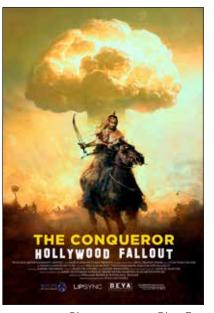


Photo courtesy Blue Fox Entertainment



Photo courtesy HBO

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Vancouver's Man About Town

Vancouver's "Man About Town", Fred Lee, has been covering events for major publications for over 20 years while attending A-list parties, red carpet galas, and all of the most noteworthy fundraising events throughout the city. He has been writing columns that have appeared in Vancouver Magazine, Vancouver Boulevard, and The Province as well as a regular contributor to The Vancouver Courier, BC Business, Look Magazine, Living Magazine and TV Week. Our City Tonight (OCT) sat down recently with Fred Lee (FL).

OCT: Fred, it is great to finally sit down to chat with you. You are such an accomplished media personality in our city. You're a host, an auctioneer, a presenter, a writer... and of course you can be seen at most of the galas.

FL: Thank you for the invitation. And yes, it's been so much fun too.

OCT: Let's just jump right into it and ask the question, how did you get into media?

FL: Well, it's been 25 years that I've had the pleasure of being in media. When I started in media, I was the publisher of Xtra West. And even though I moved on, I am still part of UBC and Alumni Engagement and the Development office and I've always kept my media credentials current. I've had the pleasure of

working with incredible media outlets like the *CBC*, like *National Post* and I believe I've written for every publication in this city.

I've had the benefit of seeing this city grow up as well as the pleasure and opportunity to continue to tell stories about the incredible humans who are doing incredible things for our community. I have been very blessed to have had all the opportunities that I have had. And as you know, as a member of the media like the two of you are, we do get invited to MC and to host a lot of great activities.

As you become engaged with all of these incredible organizations and wonderful causes, you can't help but feel more compelled to get involved. I must say I have been very privileged over 25 years and over that time I have been given the platforms to be able to do the storytelling and to share the extraordinary work of good people doing good things for others.

OCT: Yes, and that's also one of the very interesting things we get to do. But also, one of the things we were talking about before we sat down for this interview was, how we all had to evolve over the past years, in that we do print, we do TV, radio and utilize the many social media platforms.

When we see you at events, you are busy with other media platforms because you have to publish something right now at the event but still contrib-



Photo courtesy Fred Lee Fred Lee is well-known media personality.

ute something to traditional media a couple days after the event. When we go to events, we have to spend a lot of time filming content for TV but we too have to also use social media platforms to get the story out right away to the public, so we do understand.

FL: I agree and it is interesting about the evolution of our jobs. For many years I was chronicling all the various events through my columns, and of course, always with the camera in hand. I think with the evolution of the social media platforms that we have today, we are still seeing a demonstration and creation of the storytelling. It's not just myself, or you, or folks like Malcolm Parry and others that are sharing and chronicling and generating those stories

Everyone is generating stories every single day, every single hour, and every single minute. I do think that as we have all pivoted, we have all seen the evolution and experienced it and I do think it's wonderful now that it's not just left up to a privileged few, but that all of us have the opportunity to do the storytelling.

With that said, I do think there is some concern with media as the landscape reveals that we're losing some talented journalists. I think the ability to embrace these tools that we now have including Chat GPT (Al app) we need to

understand that these tools can actually benefit and support all of us.

Storytelling is also not just the photos posted I believe it goes beyond the photos. It piques our interest and once the photograph piques our interest, we still need those people to tell the stories and to produce the stories in ways where not only is it seen on your TV program but also, I'm sure it can be seen the next day on another platform like YouTube and so many others. I'm very proud of the work that we have all done and I do hope that for all of our colleagues that as we evolve, we also find different ways to communicate and continue to engage with this wonderful community.

OCT: We would like to throw this next question out there and ask, what is your favourite part of this media industry?

FL: For me, the favourite part of media has always been just meeting the people. I'm a people person and I love it. Can you tell, that I am a bit of an extrovert (laughs) and so for me it has always been about meeting the people and hearing their stories and everyone has a story.

OCT: Fred, thank you, it has been a pleasure for Our City Tonight to finally get to sit down and interview you. You really are a great member of this city, and for all that you do to give back to the community.

You can follow Fred Lee on Instagram and Twitter @FredAboutTown





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