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Published every Wednesday and Friday by the Richmond News, a member of the Glacier Media Group. 200-8211 Ackroyd Rd. Richmond, B.C. V6X 3K8 Call: 604.270.8031 Web: richmond-news.com

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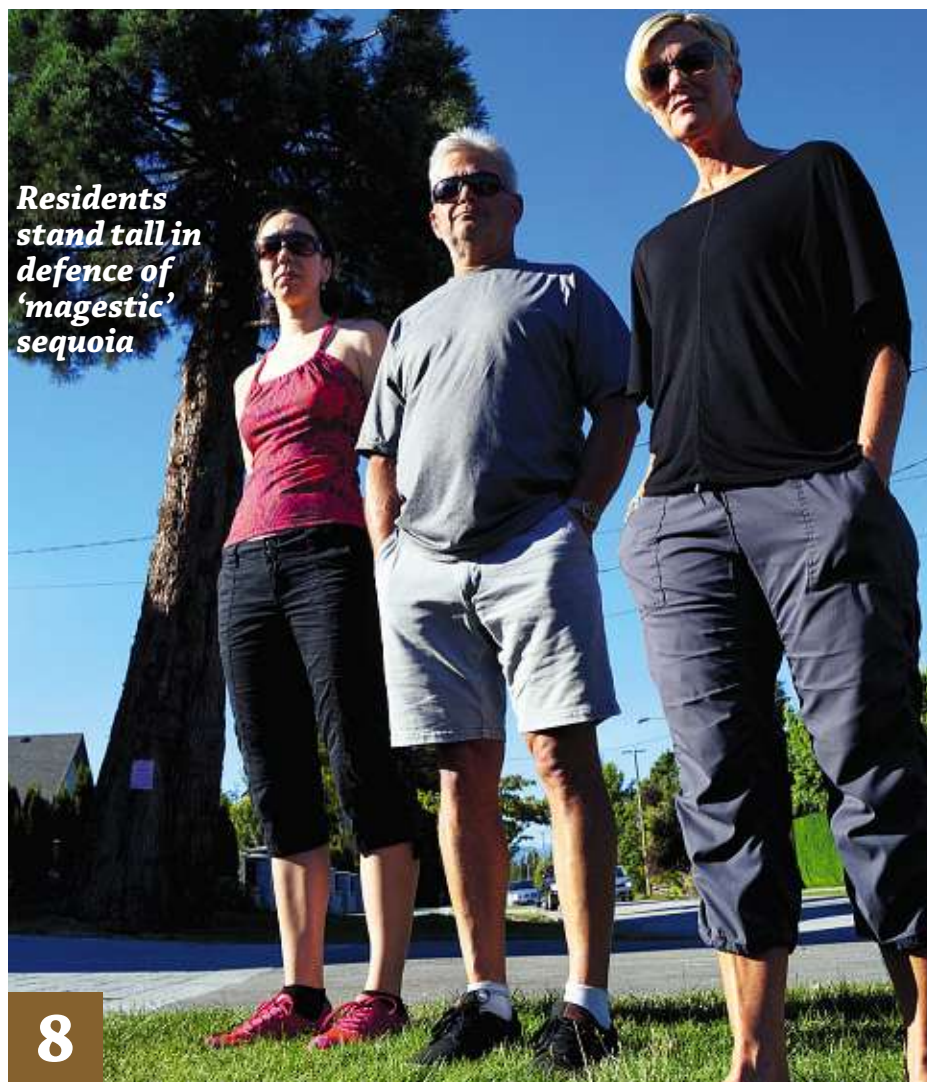
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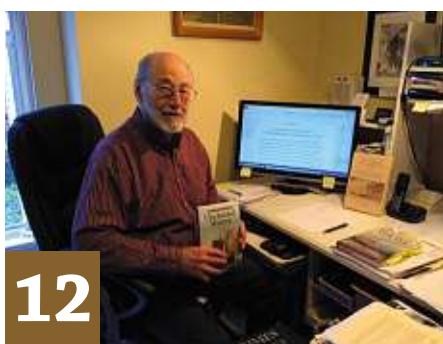


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VOICES *Column*

Time for city to fly rainbow flag

EVE EDMONDS
Editor
EDITOR@RICHMOND-NEWS.COM

Last Friday we decided to make our front page for this Friday a feature on LGBTQ rights. The issue was timely with the province amending the Human Rights Code to include discrimination of transgender people. Locally, school trustee Sandra Nixon has been banging the drum about creating a more inclusive school policy. And, of course, many gay and gay-supporting Richmondites will be heading to Vancouver Sunday to take in one of the biggest pride parades in North America.

But the thing that really piqued our interest was the fact West Richmond Community Centre was hosting what they called a Rainbow Social. While it matters what's happening elsewhere, as a community paper our goal is to speak to those issues from a local perspective, to see our place in the larger context as well as explore how global issues play out at home.

To that end, we looked forward to connecting with organizers and participants of the Pride Social, but...well... it appeared the feelings were less than mutual. Yes, a Rainbow Social would be happening; no, you can't talk to any participants; no, you can't take a picture; no, we don't have all that much to say about this.

One got the sense that, although the city was hosting this event, it didn't exactly want the world to know about it. I suspect if this was the Maritime Festival, we would have had no end of opportunities for photos and interviews.

I appreciate there can be issues of privacy, but it seemed to me the cool reception had more to do with the city trying to walk a fine line between providing support for some, while not offending others.

In the midst of all this, I went for a workout at the City Centre Community Centre. On the advertising monitor in the gym there was an ad for the Rainbow Social. Just a few steps away are double doors that look into the foyer of the centre. Facing back is a life-sized poster promoting Trinity Western University. TWU is a Christian-based school that has taken a very clear stance in opposition to gay rights. By partnering with TWU, which bought the property and had it redeveloped to house both the centre and the school, the city was able to save money. But there's a cost.

The point being, politicians know all about compromise. They know people have differing opinions; they also know who pays for what. What Richmond politicians could use a refresher on is the fact there are as many LGBTQ folks here as anywhere else. They deserve the same services, support and respect as any other group. It's great we have the Rainbow Social, but it's crazy we are so fearful and so far behind other Canadian cities when it comes to flying the rainbow flag.



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COMMUNITY *in Focus*

Three things to do

If you are not fortunate enough to “jet” away this summer you can still get a fun glimpse of jolly old England right here at home. Aberdeen Centre is featuring its London Calling exhibition with a number of unique things to see, and it’s top of the News’ three things to do this weekend.

1 London Calling: Until Sept. 5:
Aberdeen Centre’s London Calling brings “Blighty” to Richmond with a trio of special exhibits that showcase the great city of London.

First of all, there’s the massive sculpture recalling the famous tower clock housing “Big Ben” that stands next to Westminster Bridge. Built entirely from Pez candy dispensers, the seven-foot-high sculpture earned a place in the *Guinness Book of World Records* earlier this summer, said mall spokeswoman Joey Kwan.



■ ‘Big Ben’ gets measured for the Guinness Book of World Records. Photo submitted

Then there’s a pair of London’s landmarks – the London Eye and Tower Bridge – all made from Pez candy. It took

Hong Kong artist Dio Wong, and an army of volunteers,

about a month to complete and used about five million pieces of the brick-shaped candies.

And when one of the world’s most iconic jewelry will not come to you, a great replica is the next best thing as copies of the Crown Jewels are on display in the mall.

The real ones are closely guarded in the Tower of London, but those who have never had the opportunity to see the real thing will get a good idea of their brilliance, Kwan said.

The displays are open during mall hours at Aberdeen Centre (4151 Hazelbridge Way) until Sept. 5.

For more information, visit online at AberdeenCentre.com.

2 Eat Rich Food Truck Festival: Saturday, July 30:

Got a taste for some great food outdoors? Well you can fill up on some fantastic truck food on Saturday (July 30) as the weekly Eat Rich Food Truck Festival rolls back into South Arm United Church (11051 No 3 Road) from 11 a.m. – 7 p.m. Admission: \$2.50 (free for kids under 10). Admission is free with a non-perishable food item for the Richmond Food Bank (one item per person). For more information go to EatRicher.com.

3 Sunset Series: Sunday, July 31:

If you want to get the most out of your summer Sunday evenings, try the Sunset Series at the Olympic Riverside Plaza (6111 River Road). From 5 p.m. onwards, this free admission, outdoor event features a variety of activities – from free yoga classes, beach volleyball, delicious food trucks and an outdoor movie screening every other Sunday. The next film runs Aug. 7. For more information including updated movie and performance schedules, theme nights and food vendors visit Richmond.ca/SunsetSeries.

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STEWED PORK SHOULDER in Sempio BULGOGI MARINADE



Ingredients

Pork shoulder	2 Lb
White radish	1 Lb
Shallot	2 pc. in slices
Garlic	2 pc. in slices
Ginger	2 small slices
Onion	2 pc. in slices

Seasoning

Sempio bulgogi sauce	½ cup
Oyster sauce	1 tbsp.
Sempio Soy Bean Paste	1½ tbsp.
Soy sauce	1 tbsp.
Sesame oil	1 tsp.
Chicken powder	½ tsp.
Water	2 cups

Cooking Method

- (1) Peel the white radish and cut it into pieces.
- (2) Chop the pork shoulder into pieces and put them in boiling water for 5 minutes. Remove the pork and rinse them until cold.
- (3) Heat up 2 tablespoons of cooking oil and put into slices of ginger, shallots and garlic until fragrant. Fry the pork shoulder with seasoning until cooked. Simmer for 40 minutes.
- (4) Add white radish and stew the pork shoulder for another 15-20 minutes. Serve.

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