



MEETING BC'S LEADERS

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LEADER BC UNITED PARTY

Sonia Furstenu MLA
LEADER BC GREEN PARTY

Hon. David Eby PREMIER
BC NDP PARTY

09



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Call for artists for Richmond Maritime Festival artwork

Want to be a part of one of the region's top tourism events? If so, the City of Richmond has a challenge for you. Richmond-based visual artists and graphic designers are invited to create this year's signature artwork for the annual Richmond Maritime Festival.

The winning artwork will become the poster image for the 20 annual festival, which takes place at Britannia Shipyards National Historic Site on Saturday, Aug. 26 and Sunday, Aug. 27. One of the region's most popular summertime events, the Richmond Maritime Festival draws tens of thousands of festival goers each year.

The winning image will convey Steveston's maritime and wooden boat heritage and be used on posters throughout Metro Vancouver in print and online advertising transit shelter advertising site decor and other promotional materials over the summer. The selected artist will receive a \$1,000 honorarium.

The deadline to submit artwork is Friday, June 2 with the winning artwork made public in early-July.

This will be the first time in four years that local artists have been invited to help design the artwork for festival. Artists who wish to be considered for this project are invited to submit a portfolio of up to five work samples (in electronic format).

Submissions can be sent via email to festivals@richmond.ca. For more information, call the Festival Coordinator at 778-222-6796.



Photo courtesy City of Richmond

The annual Richmond Maritime Festival takes place at Britannia Shipyards National Historic Site on Saturday, Aug. 26 and Sunday, Aug. 27.

City launches MyRichmond - new mobile service app

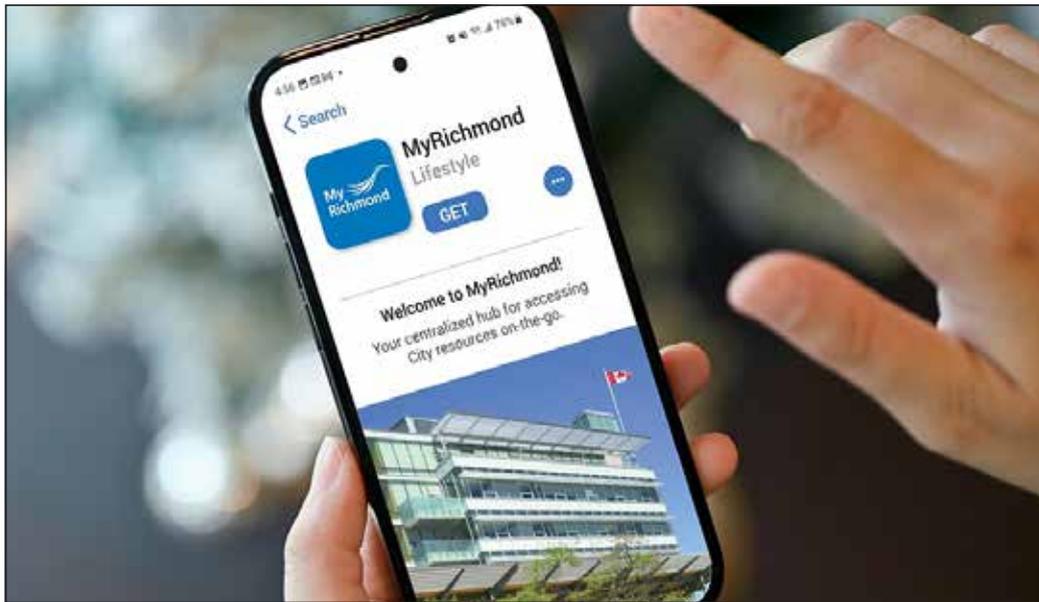


Photo courtesy City of Richmond

The newly introduced MyRichmond app will allow users to quickly and securely access a range of city programs from their devices anywhere at anytime.

The City of Richmond has launched a new app that will allow residents quick and secure access to a range of city programs and services from their mobile devices.

The MyRichmond app is now available for iOS and Android devices and is a significantly improved replacement to the RichmondBC app. Among the tasks users will be able to access quickly via their mobile devices are:

- viewing and paying property taxes and utilities
- viewing and renewing dog licenses

- registering for various programs and classes at city community centres and facilities
- applying for, viewing, and managing business licenses
- viewing personalized waste collection schedules
- submitting service requests to city departments

"Finding more ways to easily connect residents and businesses with the city is important," said mayor Malcolm Brodie. "The new MyRichmond app offers people the ability to conduct

business, deal with taxes and other payments, and connect with the city on their mobile device from anywhere at anytime. We encourage residents and business operators to download and sign up for the app so they can benefit directly from its many features."

MyRichmond includes enhancements that capitalize on capabilities available on most Android and iOS devices if users choose to do so. Examples include:

- enabling push notifications to alert the user of events, deadlines, and other items of interest
- a digital version of your Active Pass (membership card) to access programs and services at city community centres and recreation facilities
- the use of device biometrics (such as Apple Face ID) for users to securely access their account
- GPS location and native device map functions to provide directions to city facilities
- being able to upload photographs either from the camera or library when submitting service requests.

The app was developed using public feedback received on the LetsTalkRichmond.ca platform, and in collaboration with various city departments and other stakeholders. People can now download the new MyRichmond app from the Apple App Store and Google Play Store, or continue to access the desktop version via the new refreshed city website. Anyone using earlier versions of the RichmondBC app are asked to remove it from their devices as it will be removed from future distribution on both Apple App store and Google Play store.

Minoru Centre for Active Living receives award

The City of Richmond's Minoru Centre for Active Living has received the prestigious Provincial Facility Excellence Award for projects over \$3 million from the BC Recreation and Parks Association (BCRPA). The annual award recognizes an outstanding facility design or redesign that reflects community culture, innovation and community need.

"The Minoru Centre for Active Living is an outstanding example of how working with our community can create a truly exceptional, functional and successful facility," said mayor Malcolm Brodie. "It was designed based on public and stakeholder feedback, resulting in a building that provides functional opportunities for health and well-being but also connects our community through meeting spaces and programs. The city is honoured to receive this award."

The 110,000 square foot facility houses an extensive aquatics area with two 25 metre pools, large leisure pool, lazy river, two hot tubs and saunas, a cold plunge pool, and steam room. It has an 8,500 square foot fitness centre with a full range of cardio, strength and functional training equipment for all abilities. Over 2,000 customers use the facility daily.

The Minoru Centre for Active Living is also home to the Seniors Centre which is fully accessible and includes a fireside lounge, full-service cafeteria, multipurpose and speciality program rooms, community living room, change areas, and first aid rooms. Through the Centre, the Minoru Seniors Society delivers innovative and exceptional programs and services in partnership with the City of Richmond.

The facility was specifically designed to accommodate accessibility needs. It has wide hallways and handrails, multipurpose and speciality program rooms equipped with listening assist loops, accessible change room spaces, raised infinity transfer pool edges with ramp access, mobility lifts, and parking and charging locations for mobility scooters.

Presenting the award to Richmond City Council, the BCRPA acknowledged the City's commitment to sustainable, environmentally-friendly buildings. It



Photos courtesy City of Richmond

Mayor Malcolm Brodie is presented Provincial Facility Excellence Award for projects over \$3 million from Katie Fenn, chief executive officer, BC Recreation and Parks Association.

identified the Minoru Centre for Active Living as a facility that openly incorporates green design to reduce or eliminate negative impacts on the environment, ultimately improving the well-being of the community.

"The BC Recreation and Parks Association is pleased to see the excellent design and community focus that went into building the Minoru Centre for Active Living," said Katie Fenn, BCRPA chief executive officer. "We commend the City of Richmond for working with its community to create a sustainable and environmentally-friendly facility that fosters community connections and enriches individual well-being and quality of life. This is a leading community space not only in BC, but nationally and internationally."

Designed to LEED Gold standards, the facility has successfully reduced indoor water use by 39 per cent through low-flow plumbing fixtures and efficient pool filtration systems, and has integrated occupancy sensor LED lights and heat recovery ventilation systems to conserve energy.

Since opening in 2020, the Minoru Centre for Active Living has received several awards including the Bill Woycik Outstanding Facility Award from the Recreation Facilities Association of British Columbia, the Distinction for Accessibility award from the International Olympic Committee, International Paralympic Committee and the International Association for Sports and Leisure Facilities, and was named one of ten Facilities of Merit from Athletic Business Media in 2022.



Minoru Centre for Active Living.

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Richmond's new instructor/lifeguard subsidy program

The City of Richmond has launched a new Instructor/Lifeguard Subsidy Program (ILSP) for youth and adult residents (13+ years) who are experiencing financial hardship and interested in a career or position as an Aquatics Instructor/Lifeguard.

Instructor/lifeguards are invaluable to community aquatics programs, and the skills learned such as leadership, teamwork, and decision making are transferable to a variety of future careers. These positions not only contribute to providing a safe and enjoyable experience for pool patrons, but teach participants of all ages necessary life skills while offering excellent wages and a positive work environment.

The ILSP offers residents an opportunity to consider the rewarding opportunity of becoming an aquatics instructor/lifeguard rather than dismiss the idea for financial reasons. Becoming an Instructor/Lifeguard is challenging and requires approximately 165 training hours and successful completion of several courses in lifesaving, lifeguarding, first aid, and swimming instruction. The program will subsidize eligible Richmond residents up to 90 per cent of \$2,500 in course fees. Eligible courses offered year round include:

- Bronze Medallion and Cross
- Standard First Aid & CPR-C/AED
- National Lifeguard - Pool and Waterpark
- Swim for Life Instructor



Photo courtesy City of Richmond

The City of Richmond has launched a new Instructor/Lifeguard Subsidy Program (ILSP) for youth and adult residents (13+ years).

• Lifesaving Instructor

Interested residents are encouraged to complete an ILSP application form that can be downloaded from richmond.ca/aquatics or picked up at any City of Richmond recreation facility, the Rich-

mond Cultural Centre, the Public Works Yard, or Richmond City Hall.

To learn more about this program, visit richmond.ca/aquatics or contact Donna Hand, Aquatic Supervisor at aquatics@richmond.ca or 604-238-8017.

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Richmond seeks input on new community gardens

The City of Richmond is seeking resident's feedback on the implementation of its citywide Community Garden Program for 2023.

Residents can learn more about the program and offer thoughts, ideas, and feedback on the city's LetsTalkRichmond.ca engagement platform until Sunday, June 4.

The goal of this engagement is to hear from residents, specifically in Hamilton and West Cambie neighbourhoods, about their level of support, diverse values, and needs to help identify suitable locations for community gardens in their communities.

Your input is valuable and will directly contribute to and shape city plans for future community gardens. Please review the information boards on LetsTalkRichmond.ca before answering the survey questions.

Community gardens are member-maintained, shared green spaces with individual and group plots for growing food, flowers and other plants. The gardens provide low-barrier opportunities for residents of all ages and abilities to grow plants. The food, flowers, and other plants grown in each plot belong to the registered gardeners, and cannot be used or sold for any commercial purposes. Community gardens help to create welcoming safe and inclusive communities, and allow residents to feel connected to nature and with one another.



Photo courtesy City of Richmond

City of Richmond is seeking resident's feedback on the implementation of the new citywide Community Garden Program.

Through a partnership with the city, Urban Bounty will administer the community garden sites as well as construct the garden beds, provide soil and garden tools through their own funding efforts. Urban Bounty will also oversee the ongoing management of the gardens including administering the wait list for new gardeners.

In 2019, Council supported the creation of new community garden plots to meet the desires of Richmond residents for space to grow food and garden. In 2022, the Cook Community Garden expansion added 40 new plots. That same year, three new community gardens were built along the Railway Greenway with 96 plots in total.

A senior walks for all Richmond patients



Photo courtesy Vancouver Coastal Health
William Wan (left) and his wife Julia (right) have been walking Monday, Wednesday, and Friday, every week until May 31.

By MATTHEW CHEUNG
Reporter

A senior living in Richmond has been walking in the neighbourhood around the Richmond Hospital area to raise funds for the Richmond Hospital Foundation. William Wan, since May 1, has walked at 10 a.m. for one to one and a half hours every Monday, Wednesday, and Friday, every week around the Richmond Hospital neighbourhood. He has received various medical services and treatments at the hospital between 2019 to present, and is extremely grateful for the care that he has received from health-care providers. The professionalism and warmth that he has received has aided in his recovery in his fight against cancer.

"Due to the professionalism of health-care providers in the hospital and the supports of friends and relatives, especially my wife and children, I am gradually regaining myself and professing on a thorny road to recovery. In order to turn my adversary into celebration, I intend to cherish the "Glory of Life" with all patients," said Wan.

Despite his diagnosis, Wan has continued to fight on, the love and care that he has been pro-

vided with by nurses, doctors, and other health-care professionals encouraged him to organize the Senior Walks for All Richmond Patients (SWARP), in hopes to raise funds that would result in a larger modernized hospital that can accommodate the needs of a growing population.

"All patients, young or old, will continue receiving top class hospitalization. Thus, I decide to grasp this precious moment of time while I am still able and capable to accomplish the proposed charity Walkathon," said Wan.

Wan also hopes that this event can encourage others in neighbouring communities to organize their own events. "I sincerely hope my "small step" will make a "big step" towards raising funds for said purpose that will benefit patients, not only for those living in Richmond, but also in proximity areas, such as Ladner and Tsawwassen".

Donations can be made online at richmondhospitalfoundation.com/william-wan-walk-for-hope/, mailed in to Richmond Hospital Foundation at 7000 Westminster Highway, Richmond BC, V6X 1A2, marked for SWARP. All donations are welcome, and walkers who are available are encouraged to join William.

•matthewc@richmondsentinel.ca

Richmond's farming history

By SAMUEL CHENG
Reporter

Richmond, is a city on an island, located to the south of the City of Vancouver and bordering Sea Island, home of the Vancouver International Airport. Richmond is known for its rich farmland and extensive agriculture history producing vegetables, strawberries, cranberries, blueberries and even vineyards producing local fruit wines. Visitors come to Richmond to purchase fresh in-season fruits and vegetables from roadside stands and summer markets.

Approximately 40 per cent, or 4993 hectares (12,338 acres) of the land in Richmond is within the Agricultural Land Reserve (ALR), provincially designated lands that are to be prioritized for agricultural purposes.

Of the ALR, close to 60 per cent is currently used for farming, while the remaining areas are either vacant or utilized for non-farm related activities.

The City of Richmond (also known as Lulu Island) was sought after by many early settlers who were attracted to the rich, organic and fertile soils found on Lulu Island and Sea Island. This area flourished from the settlement of early pioneers who farmed the land.

As time progressed, Richmond started to attract more and more residents, which in turn slowly transformed the area from a rural, farming-based area into a modern, urban centre while still maintaining a thriving farming community.

Despite the fact that Richmond is rapidly developing into a vibrant city that rivals our neighbouring city Vancouver, the city still treasures and appreciates the "roots" of its foundation—agriculture. Acknowledging the agriculture sector to be one of the most important industries in Richmond, the city has advocated to retain a large portion of the land under the Agricultural Land Reserve as it is an integral part of the local and regional economy.

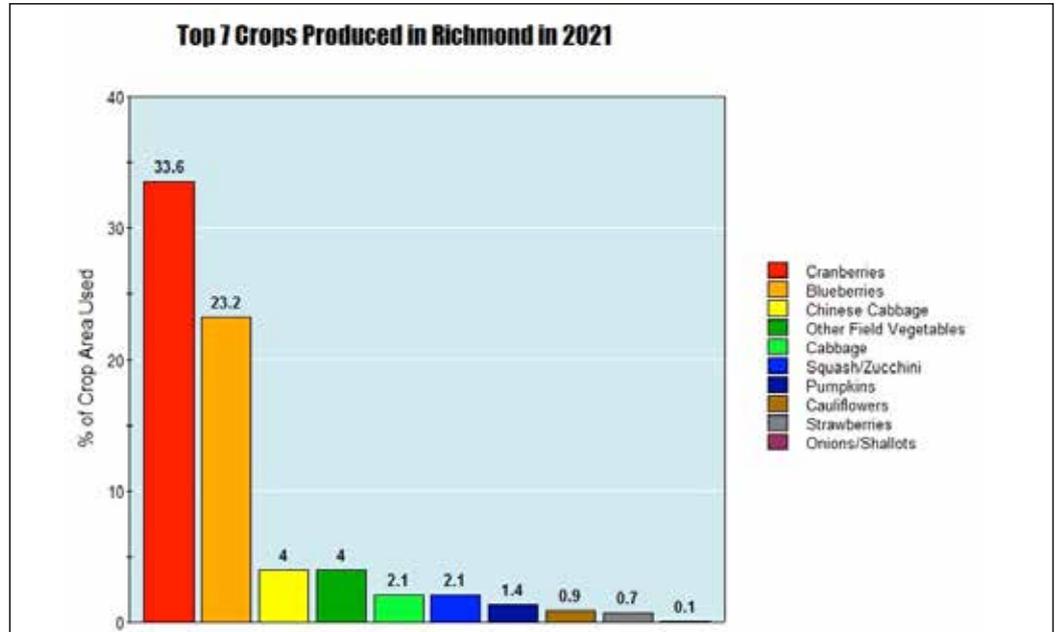
It may appear as a surprise to some people that cranberries are the number one crop grown in Richmond, triumphing over other crops as it occupies over 33.6 per cent of the land used. Blueberries comes in second at just over 23 per cent and Chinese cabbage at a merely four per cent.

It is safe to call cranberries the official fruit of Richmond as it accounts for approximately 30 per cent of the entire province's cranberry acreage in 2021. Blueberries are another powerhouse as it follows closely behind the production of cranberries.

According to a census conducted in 2006, the farms in Richmond have a gross revenue of \$40.5 million dollars. Since then, the figure is on a steady increase, even today.

The farms generated \$48.6 million dollars in 2011 and \$57.8 million dollars in 2016. In 2021, it was reported that the gross revenue of the farms in Richmond to be an astounding \$66.1 million dollars.

Although the agriculture industry remains a



The top seven crops grown in Richmond in 2021.

Graphic courtesy Samuel Cheng

quintessential part of our society, the aging trend of the workforce is worrisome. With the younger generation becoming more and more disinterested in working in the agriculture sector, or carrying on the family business, the age gap widens year by year.

In order to reduce the age gap, it is important to understand what goes on behind the scenes of the food and vegetables that we purchase. Through engaging with our local farms and farmers' markets, people of all ages can interact and learn the difference between a local farmers' market and brand name grocery stores.

Not only can we do our part in supporting our growers by purchasing from local farms, we can

also be sure to obtain the freshest produce that are readily available.

Here are some of the local farm producer providers, that can be found in Richmond:

Richmond Country Farms, located on 12900 Steveston Hwy, is one of the biggest farms one can find in Richmond. Having been in business for over 40 years, it has grown in popularity among local residents and those from nearby communities. Customers can expect to find corn, strawberries, potatoes, Brussels sprouts, broccoli, kale and much more at the Richmond Country Farms and don't be surprised to see chickens wondering the property.

The gorgeous pumpkin patch is a local favorite when the month of October rolls around. People of all ages can be found on the field picking out their favorite pumpkin for the spooky holiday. The farm market is open daily from 9 a.m. to 7:30 p.m.

Since 2014, the Richmond GAIA Farm has opened its doors to serve the community with its naturally grown produce that are free of pesticides and harmful sprays. A large variety of fresh vegetables, herbs, eggs, and strawberries are readily available for its customers to purchase.

Visitors can expect to find Graham on the fields or rebuilding structures as he has been the lead farmer for the past four years. Graham is responsible for the rotating variety of produce that customers can choose from. The Richmond GAIA Farm is located on 12640A Blundell Road and is open Monday to Friday from 10 a.m. to 3 p.m.

Also along Steveston Hwy. and Westminster Hwy. there are farmers' fruit and vegetable stands or several farms where you can 'pick your own fruit' when in season or, Kwantlen's street market is another, just watch the media for what's happening in our community.



File photo courtesy Richmond Country Farms
Strawberries in season.

Asphalt Paving Advisory

April 15 to October 31, 2023

The City of Richmond has contracted BA Blacktop Ltd. to grind and pave the following locations in Richmond **from April 15 to October 31, 2023.**

PROPOSED 2023 PAVING LOCATION DETAILS

12000 Westminster Highway (No.5 Rd – MOTI) – including the No.5 Road Intersection
9000 Block Cambie Road (Garden City Road – No.4 Road) including both intersections
10000 Block No.6 Road (Steveston Hwy – Triangle Rd) including both Intersections
11000 Block Shell Road (Steveston Hwy to Hammersmith Gate)
Cambie Road (No.5 Road to Jacombs Road)
10000 Block Wilkinson Road (No.4 R – Swinton Crescent) – both intersections included
12000 Block Steveston Highway (No.5 Rd to MOTI) – No.5 Road Intersection included
4000 Block Francis Road (No. 1 Rd to Lancelot Gate)
5000 Block Garden City Road (Westminster Highway to Lansdowne Road) – both Intersections included PLUS MUP mill and Pave
11000 Block Shell Road (Steveston Hwy to Hammersmith Gate)
11000 Block Hammersmith Gate (Shell Road – Hammersmith Way)
River Road (No. 3 Road – Charles Street)
22000 Block Westminster Hwy (MOTI – Mclean Avenue) including Mclean intersection
9000 Block No.5 Road (Seacliff Road to Kingsbridge Drive) – Williams Rd and Kingsbridge Drive intersections included
8000 Block No.3 Road (Francis Road – Blundell Road) – Both intersections included
2000 Block Viking Way (Bridgeport Rd – Vulcan Way) – includes Vulcan Way intersection
3000 Block Jacombs Road (Cambie Road to Bathgate Way) – Both intersections included
13000 Block Bathgate Way (Sweden Way – Jacombs Road) – both intersections included
4000 Block Boundary Road (Westminster Hwy to Thompson Gate including Thompson Gate intersection
No.6 Road (Cambie Road to Bridgeport Road)
18000 Block River Road (No.8 Road to Nelson Road)
Douglas Crescent + Wellington Crescent + Wellington Avenue + Handley Avenue + Catalina Crescent + Anson Avenue
11000 Block Steveston Highway (Shell Road to Coppersmith Place)
River Drive – West bound lane only (No.4 Road to Van Horne Way)
3451 Blundell Road – Vibration Complaint
4480 Williams Road – Vibration Complaint

Work hours will be 7:00 a.m. to 10:00 p.m. on weekdays, and 7:00 a.m. to 8:00 p.m. on weekends. Night time work hours will be from 7:00 p.m. to 5:00 a.m. (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 <https://www.richmond.ca/services/rdws/projects/construction.htm>.



Screen grab from Google Maps

A poppy engraved road sign of Bowcock.

In honour of our soldiers: Robert Bowcock

By **SAMUEL CHENG**
Reporter

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

Private Robert Spratt Bowcock was born in Trail, B.C. on March 1, 1925, where he lived until he was six years old when his family relocated to Richmond. Upon arrival, his parents opened and ran a store named "The Partners" on No. 5 Road.

As a young boy, Bowcock attended Mitchell Elementary, a school that was founded in 1908. The school was named after one of the earliest pioneers of Richmond, Alex Mitchell. It currently holds the honor of the longest continuously operating school in Richmond. Following that, as a teenager Bowcock enrolled in Richmond High School and that is also where he acquired his high school diploma.

He had actively attempted to join the army since the age of 16 before he was finally enlisted in a Vancouver regiment. In the January of 1943, he was transferred to the First Canadian Scottish Regiment upon his arrival overseas in England.

Bowcock was tragically killed on July 8, 1944 during the landings of Normandy. He fought bravely and courageously alongside 4,400 soldiers who also lost their lives during the invasion. The sacrifices that Bowcock made on the Allies front line and for Canada are immeasurable.

Bowcock was survived by his parents, brother, and fiancée. In memory of Private Robert Bowcock, the name of a road was adopted in 1954 by the Richmond city council. Today, Bowcock Road can be found running to the north of Francis Road, horizontal between No. 3 Road and Garden City Road.

May the residents of Richmond forever remember the sacrifices that our veterans have made and treasure the piece of land we call "home".

•taic@richmondsentinel.ca



Richmond business and youth delegations in Victoria.

Photo courtesy ICONNBC Business Association

Two Richmond delegations meet BC's party leaders

By FLORENCE GORDON and
MATTHEW CHEUNG

On May 10, ICONNBC Business Association organized a Richmond business delegation and a youth delegation along with *Richmond Sentinel's* media team, to travel together for an all-day excursion at the legislation buildings in Victoria, BC.

Meetings were arranged with the NDP: Premier Eby, Minister Dix, Richmond MLA Singh, MLA Yao, MLA Green and with the BC United Party: Leader of the Opposition MLA Falcon and MLA Wat (Green Party did not respond).

Premier Eby met with the two delegations from Richmond and responded to questions on economy, health care, and international affairs: People are moving to British Columbia from Alberta, Ontario and from around the world. The economy and job opportunities are doing well but with that, came an impact on public services: schools, hospitals, parks, roads and housing. Employers reported they are challenged with hiring new employees because of the housing shortage. One of our strategies is to buy land when developing a transportation system to the suburbs and partner with developers.

Health Care: the pandemic and a growing population as mentioned earlier, put a toll on our doctors and nurses, so we have to get more people into our health care system. The doctors and nurses that moved to BC, held credentials not recognized in BC and therefore, they couldn't work in their field. We're working with the colleges to fast track and allow them to work in their chosen profession under supervision. The long-term plan is a medical school in Surrey and at SFU a new medical program will focus on medical care.

International relations: are handled federally and when there is a conflict with a country like the current one with China, there's usually a trade

consequence. When it is a specific issue like the recent one with China, it can create issues like racism. When USA, one of our biggest partners campaigned 'Buy America' our export sales were affected. Having more country partners is not only smart business but gives us more leverage for a stronger economy.

Minister of Health, Hon. Adrian Dix met with the two Richmond delegations and responded to questions on health care: Richmond had one of the highest vaccination rates in Canada and this had a profound impact. Sometimes we forget in the midst of the moment to come together and celebrate important achievements.

We have major healthcare projects: community care, long-term care and acute care. The support from the community for these projects and for the Richmond hospital project, has been exceptional, and it shows the commitment the people in Richmond have.

We've gone through a pandemic as well as a public health emergency with overdoses and mental health. This is a time to reform healthcare, to work with the doctors in B.C. 480 doctors, who didn't practice family medicine last year are now practicing with an approximate addition of 3,600 in 2023. These are significant changes, and as well, B.C. has set records for surgeries and diagnostics.

Three and a half years ago, there were lots of issues, but no one thought a pandemic would be one of them. I think you can objectively say, that Richmond schools stayed open longer, hospitals and our long-term care workers were exceptional, and we had great support from the community.

Regarding labour shortages in healthcare, when COVID shut down the hospitality and hotel industry, we hired 7,000 people into long-term care, but we have a moral and social obligation to train more healthcare workers.

With respect to high inflation rates, we've taken a series of specific steps but, it's been a real challenge for the affordability of communities. If we want to recruit nurses to the Richmond Hospital, our preference and their preference would be to live in Richmond, but affordability is a priority. A huge part of what we have to do is address the housing issue.

I would argue that the key issue for metro Vancouver is housing and how we address that issue combined with the human resources issue is a huge challenge for us.

Official Leader of the Opposition, MLA Kevin Falcon talked at great length with both Richmond delegations about the need for long-term planning: patient care, long-term care, private care, Richmond Hospital, public and family practitioners, shortage of hospital doctors and nurses and holding the government accountable.

Why BC United? "I wanted everyone to feel welcome, share values." We want a compassionate policy to look after those struggling with mental health and addictions and with our program 'Better is Possible' we will do that, by helping those who need help to leave the streets and into a proper 24/7 care with proper medical support.

Instead of decriminalization that's happening now, where people can use dangerous drugs in parks, playgrounds and beaches, we say no. There needs to be guardrails to ensure we're not having open drug use around our children. These are the kind of issues we feel are important to fight for, to ensure we have a province that I call the 'opportunity province' where everyone feels they can come here, start a business here, raise a family and build a future together.

ICONNBC Business Association would like to thank Richmond's MLA Singh, MLA Yao, and MLA Wat for arranging the meetings.

Richmond Stories: Herbaland's journey

By FLORENCE GORDON
Contributing writer

Aisha Yang was born in Taiwan and immigrated to Canada 20 years ago with a background in marketing and sales. Musharaf Syed was born in Pakistan and he immigrated to Canada 20 years ago with a background in engineering and nutraceuticals. They started a business in their kitchen and together they built one of BC's fastest growing businesses.

The *Richmond Sentinel* host, Jim Gordon (JG), recently sat down with Aisha Yang (AY), co-founder and CEO and Musharaf Syed (MS) co-founder COO of Herbaland, in another Richmond Story series.

JG: This is the kind of story in our series that we like to share. Aisha how did you and Musharaf create this successful company at your kitchen table. It is a cliché beginning, but it does happen, and you're proof of that

AY: Going back to the beginning of our story, I was born and raised in Taiwan and Musharaf was born in Pakistan and we moved to Canada twenty years ago. We are both grateful to a country that is multi-cultural and peaceful. We were fortunate that we both had good jobs but with a third child on the way it was pretty hard back then, to send our children to day care, so we decided to take a risk and start a business known today as Herbaland. With Musharaf's background in engineering and nutraceuticals and my background in marketing and sales we created Herbaland together.

JG: Musharaf let's talk about the brand. Today you offer forty different products to forty different countries. Gummy is big word today; can we talk about your first product you created – the vitamin gummy.

MS: We had the ingredients tested and approved and that underwent a lot of trials and research, then we decided to manufacture the product ourselves, so with a background in engineering I was able to research where we could buy the machines.

JG: The customers are very educated and knowledgeable, they can go online and find what they want, and what they do want is a product that is high quality. I must point out that all your gummies are: non GMO, allergen free, gluten free, vegan and no palm oil. That must have been something you wanted to target from the very beginning.

AY: Absolutely, we know Canadian products have a high standard in Canada's marketplace and the international market. When we created our products, we wanted them to be very niche, sugar free, vegan and gluten free so that all different cultures could enjoy our products. That decision was set very early when we were in the development stage.

JG: Musharaf let's talk about the brand. From your small beginnings to all



Photos courtesy Herbaland
Herbaland co-founders Musharaf Syed, on left, and Aisha Yang.



One of the 40 healthy vitamin products manufactured in Richmond.

these years later you went from one product to 40 different products with sales in 40 different countries.

MS: First of all, with manufacturing our products here in Canada, the Canadian Health Standard Act has extremely high standards that we must meet. Then we built a fully equipped research and development lab, with a research and development team of eleven employees, all graduates or a masters degree from UBC or McGill universities. They are all working daily on new product development.

Herbaland's quality control department employs nineteen employees who check daily to ensure that our products maintain Health Canada's Standards.

JG: I think it's important for our viewers, to know that these products are made in Canada. Herbaland has also earned the recognition of being one of the top ten fastest growing companies in BC. But your story has an equally important story in your journey and that is your community work.

AY: I believe the mindset is, that we are grateful to be able to take care of our team and respect the many ways we can give back to the community that continues to support us. In 2012, we received

the New Business of the Year Award from the Richmond Chamber of Commerce. It was a big impact on our business. That's when we started looking into who we can give a helping hand to, give our heart to, and inspire our team members to join our journey. Today, we are proud of the list of groups that we have been able to support. We don't do it to be famous, it's something that really triggers our heart to give back.

One particular project that happened during Covid-19 was recognizing those that worked long hours to take care of our community. We donated more than 40,000 bottles of immune gummy vitamins for the "front-line heroes" who took care of all of us during the pandemic.

JG: And I understand that you were also involved in the recent CARHA World Hockey Tournament which the Richmond Sentinel was a big part of. Together we welcomed a lot of tourists from all over the world.

Let's change the subject and talk about the next five to ten years. No one can predict the future, but where do you see the company going?

MS: We have at this moment 150,000 square feet and four locations and all of these locations are in Richmond. We plan to expand to 300,000 square feet. We currently have 250 employees and plan to grow to 500 employees.

AY: We have a good team, we want to continue growing together. We believe the most important pillar in our foundation is heart – always be grateful and give back.

To watch the filmed interview in full go to richmondsentinel.ca/videos

Chipotle lands in Richmond

By MATTHEW CHEUNG
Reporter

America's favourite fast-casual Mexican restaurant has finally arrived in Richmond. Chipotle Mexican Grill opened their first Richmond location on May 11th at 4720 McClelland Road, making it the eleventh location in the Vancouver-area. Canada has 33 locations in total. As of December 2022, the chain restaurant has blossomed to over 3,200 restaurants in the United States, Canada, the United Kingdom, France, and Germany.

Chipotle was founded in 1993 by a Steve Ells, a sous chef who served at Stars restaurant in San Francisco before opening the first Chipotle restaurant in Denver, Colorado near the University of Denver. Using the profits made from the first restaurant, Chipotle would expand opening a second location in 1995. By 2005, the franchise had grown immensely, drawing investors from all around, the most notable one being McDonald's, who had made an initial minority investment in 1998. The investment by McDonald's allowed the company to grow from a mere 16 restaurants, to a whopping 500.

The company attributes their success to two key qualities: fresh ingredients with no artificial colouring, flavours, or preservatives, and their staff. "Our people are our greatest asset, and last year Chipotle had 22,000 internal promotions," said Erin Wolford, vice president, Chipotle External Communications.

In order to ensure that the company is able to stay successful, investments need to be made in order to keep the two qualities. Food ingredients are ethically sourced by supporting local farmers, and employees are supported through competitive wages, fast internal growth, education assistance, and wellness programs.

"Chipotle believes Cultivating a Better World also means hiring passionate people and investing in their future. In addition to robust benefits and a competitive hourly rate, Chipotle's crew members can advance to a restaurateur, the highest general manager position, in as little as three and a half



Photo courtesy Chipotle Mexican Grill

America's favourite fast-casual Mexican restaurant has arrived in Richmond.

years. The full suite of benefits include access to healthcare, retirement savings, free mental health benefits for employees and family members, and more. Chipotle (also) recently introduced a \$200 referral bonus for employees who refer a crew member and a \$750 referral bonus for employees who refer an apprentice or general manager in Canada," said Wolford.

Unlike most fast-food chains that have more than ten options on their menu, Chipotle's menu is limited to five items which can be customized to a customer's liking. From salads to burritos, the restaurant chain also provides convenient and accessible ways to obtain item menus.

"Chipotle serves fresh and healthy salads, (burrito) bowls, tacos, quesadillas, and burritos, all made with real ingredients and no artificial colours, flavours, or preservatives. We offer convenient, seamless digital ordering through the Chipotle app and Chipotle.ca for guests to skip the line, order, and pay in advance or have Chipotle favourites delivered right to their door through local marketplace partners," said Wolford.

Despite their great success, Chipotle did not remain unaffected during the COVID-19 pandemic. The restaurant, like many other businesses around the world, had to limit store hours or close down the stores due to a lack of employees who were getting sick during the pandemic, shifting to a more technological approach was the only choice at the peak of the pandemic.

"Amid the pandemic, Chipotle pivoted its focus to growing its digital channels and increasing access to its real food. In 2022, Chipotle's digital business surpassed \$3 billion in revenue and re-

resented 39 per cent of food and beverage sales," said Wolford.

Despite being in business for 30 years, the business has managed to stay afloat due to their fresh ingredients, returning food enjoyers, and their culinary and marketing teams who make sure the company is able to stay up to date on the latest trend.

"Our culinary and marketing teams leverage focus groups, consumer surveys, social media, and field research to stay informed on the latest culinary trends. We are passionate about Chipotle's and always strive to take the brand's craveable culinary to new heights," said Wolford.

In addition to taking care of their customers and employees, Chipotle is also involved in giving back to the community. Chipotle offers the opportunity to host a fundraiser online or in-restaurant, where a code will be given to each fundraiser and each time the code is used 33 per cent of the sales is given back to the cause. Some popular organizations include schools, university groups, youth sports teams, libraries and community centres, non-profits, and food groups. "Chipotle offers its guests the opportunity to round up their change to the nearest dollar amount to donate to local organizations like Egale Canada and AAPI Civic Engagement Fund," said Wolford.

Despite all the success that the restaurant has achieved, they are not finished yet. The fast-casual Mexican restaurant chain is looking to open a few more stores in Canada this year and continues to show no signs of stopping.

"Chipotle is always looking to expand access and convenience to our real food, especially for our Canadian fans. The Richmond restaurant is part of ten new locations opening in the country in 2023, representing record growth for Chipotle in Canada. British Columbia and Ontario continue to be areas of focus, and we look forward to expanding into new provinces like Alberta later this year," said Wolford.

For more information, visit chipotle.ca

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Richmond owned coffee shop continues to grind

By MATTHEW CHEUNG
Reporter

A Richmond owned coffee shop in Vancouver recently celebrated their 30 anniversary. Grounds for Coffee, one of the oldest coffee shops in Vancouver offered a promotion of buy one get one free on their homemade cinnamon buns at their two locations. The café sells coffee, pizza dough, and cinnamon buns that have been developed from scratch by the owner.

"It (cinnamon buns) is a product that we have become synonymous with, and people often seek us out for it. In fact, it is so popular that it became our logo. We have sold over 20,000,000 cinnamon buns in the last 30 years, and most of that came out of our original location. Every one of them was handmade," said Dan Hilton, founder and president of Grounds for Coffee.

Dan Hilton grew up in Richmond in the 70s and attended Harry Eburne Elementary School, that closed in 1982 due to reduction in the number of residences. After elementary school, his family relocated to the Okanagan before returning to Richmond after his high school graduation.

"Richmond was great, and I have many fond memories. It was full of farms, there were lots of empty fields, as lot of my childhood was spent outside, and playtime included many physical activities with friends. I could not have asked for a better place to live. There were no cell phones so parents would often be heard hollering from the front porch for their children to come home for dinner," said Hilton.

After returning to Richmond, Hilton joined the Royal Bank of Canada, spending a total of four years while continuing to take business related courses that were provided by the bank. During the years that followed, the young banker would come to realize that sitting at a desk was not what he was passionate about, but rather self-employment was the route he wanted for his future. In 1992, he decided to try to work on something that had to do with coffee, followed by baking.

"I really enjoyed my four-year employment at RBC, and I took advantage of the educational opportunities that the bank provided by taking business related courses. Gradually, I realized that my future was more suited to self-employment than banking. I was already passionate about coffee so it was a logical decision for me to choose this career path and in the end, it was the right choice. Baking came after and that opened up all sorts of untapped opportunities to grow and learn," said Hilton.

A year later, Grounds for Coffee opened their first location in Vancouver on Alma Street by the bus stop, a location in a suburban community rather than a business area. Business started off slow as café culture was not that trendy yet, but was slowly becoming popular. Drinks were limited, and cafés



Photo courtesy Allison Kuhl

The cinnamon bun is one of the coffee shop's top single item products sold.

did not normally do in-store baking. As the café trend began to pick up, Dan developed his own cinnamon bun recipe, a staple of the cafe even till this day. This cinnamon bun product grew its sales to hundreds of locations in B.C. and Alberta.

"In 1993, the café culture in Vancouver was in its early stages. Drink options were limited, and it was rare for a café to do in-store baking. Blended drinks were not even part of the Vancouver scene. The Alma Street location was selected because I saw it as an overlooked opportunity. It was at a major bus stop and the neighbourhood was missing what I wanted to provide," said Hilton.

Hilton attributes the success that the cafe has had to its ability to listen and adapt to what customers think and what they want.

"I think there are a variety of reasons that we are still growing after 30 years in business. Listening and adapting is certainly an essential component. Our customers continue to lead our way and they always will. We still bake our products onsite throughout the day, and we are particular about the coffee we serve. I spend a lot of time with our roaster, there are easier ways to run a business, but our focus remains on what's best for the customer," said Hilton.

Technology has evolved and advanced how many industries operate. For the coffee business it is no different, coffee can be ordered from the comfort of one's home and delivered without patrons

needing to leave their homes. Complex orders can now be saved to the customer's account without having to list every ingredient every time.

"Today, technology and customer choices have expanded greatly. Patrons are also much more sophisticated in their ordering. Drink ingredients are often scaled in micrograms and today's orders can be placed in person, via app, or online. It's now as easy to specify exact pickup time, as it is to have the order delivered with just a few taps on (the) screen", said Hilton.

Needless to say, the decision to transition from banking to baking has paid off for Dan Hilton. Grounds for Coffee expanded to a second location in 2019 and is already making plans to open a third location. For young entrepreneurs who are passionate about what they do and are looking to get into business, Hilton advises to work within your passions.

"One piece of advice that remains true is to try to work within your passions. Business requires a lot of work, long hours with few days off which is an essential part of the equation, particularly in the early days. If you are going to dedicate so much time on something, let it be on something that you enjoy doing. Also never underestimated the value of listening to people. People are an incredible resource," said Hilton.

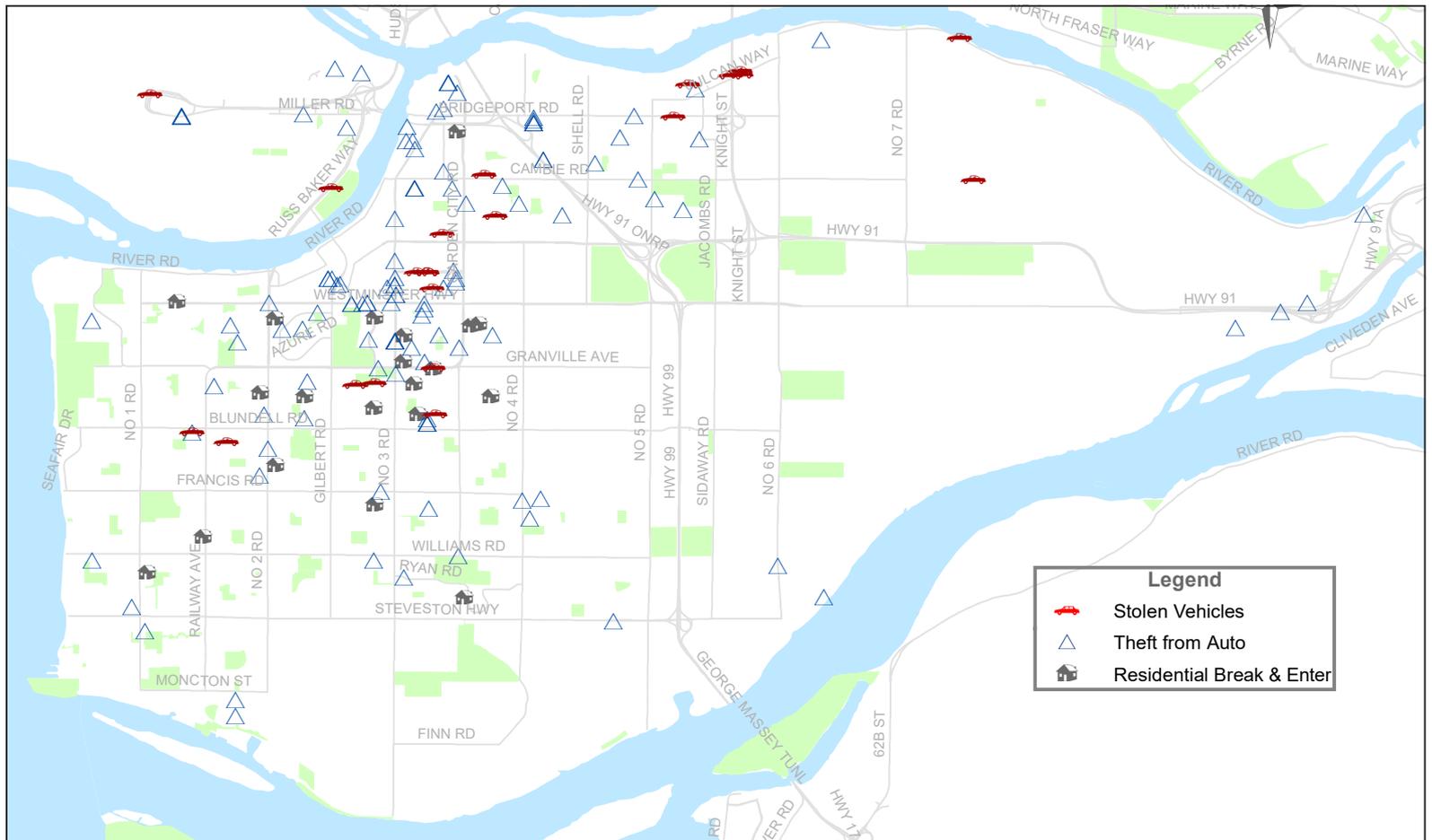
For more information, visit groundsforcoffee.ca

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RCMP

Crime Map April 1 - 30, 2023



Richmond RCMP pays tribute to Alexander Main

On April 14, 2023, Richmond RCMP unveiled a plaque commemorating Chief Constable Alexander (Sandy) Main who was murdered while investigating a theft of farm tools on this date 123 years ago.

At the time of his death, Main was Richmond's Chief of Police, and in fact Richmond's only police officer. His salary was \$75 a month, and he was murdered while investigating a theft of farm tools in what is now the Steveston area.

"Chief Constable Main was not a member of the Royal Canadian Mounted Police, but he is an important figure in policing in what is now part of the City of Richmond," adds Chief Superintendent Chauhan. "He was the first police officer killed in the line of duty here, and it's important that we remember him."

No one currently at Richmond RCMP was aware of Chief Constable Main's story, and it may have been lost to history had one of the members not discovered it on social media recent-



Photo courtesy Richmond RCMP
Richmond RCMP paid tribute to Alexander (Sandy) Main who was murdered 123 years ago.

ly. Long-time local resident, Scott Stewart posted the story in April of 2022, but he had originally discovered it many years earlier while reading a book on capital punishment in Canada.

"We must not forget our history," says Stewart. "We must not forget the risks taken by those who protect us."

Stewart found Main's story so compelling that he became heavily involved in the successful push to have Main's name added to the Canadian Police and Peace Officer's Memorial in Ottawa, after its creation in 1996. Locally, the plaque commemorating Chief Constable Alexander (Sandy) Main is on display along the 'Wall of Honour' in the Staff Sergeant Walter P. Tyrrell Atrium Museum at Richmond RCMP.

A full depiction of the Murder in Steveston: Sandy Main story can be found online or at the City of Richmond Archives (Biography files "Alexander Main").

In their own words...

The sweet fruits of preserving our farmland



Laura Gillanders
Councillor

This is my favorite time of year, when travelling through Richmond’s farming areas reveals freshly ploughed fields and the start of a new growing season.

We are so fortunate to live in Richmond with its hundreds of acres of protected farmland to secure our future food supply. We have access to fresh local farm products almost year-round, from the earliest spring strawberries and spinach to mid-season blueberries and carrots, to the last harvests of potatoes and pumpkins in late fall.

As Council members, one of our key roles is to ensure we have policies that protect farmland and encourage and support the farming sector. We also advocate for protection at higher levels of government, including the Province which is responsible for governing the Agricultural Land Reserve (ALR).

In 2022, Richmond had 12,338 acres of farmland in the ALR or 39 per cent of our land base. In 2023 we lost 150 acres

when the province, without any advance warning to the City of Richmond, removed 150 acres of ALR farmland so a local industry could continue its operations.

In 2017, I and many others, became concerned about protecting our farmlands from sprawling residential development in the form of so-called mega mansions. I supported City Council in its 2018 decision to limit the size of homes on Richmond farmland to 4,305 square feet. This was at the high end of sizes recommended by expert Richard Wozny of Site Economics, hired by the City to determine a house size limit that would deter speculation. Now as Councillor, I will continue working to protect farmland and ensure such limits stay in place.

Since the decision to limit the size of homes on farmland, land values in Richmond have stabilized. This has allowed some farms to be sold and purchased on their agricultural merits and not as a place to build a giant home. These are steps in the right direction. Other threats exist such as climate change, using productive farmland for industrial purposes like truck storage, and the dumping of illegal fill.

In 2021 to stop illegal dumping, Richmond adopted a new soil protection bylaw which has given staff the tools and ability to fine non-compliant properties and greater ability to demand remediation.



The City has also hired an additional soil bylaw officer to identify properties not in compliance sooner and avoid additional damage to the lands.

Richmond is a leader in environmental sustainability, and Strategy 5.4 of our 2022-2026 strategic plan is to support agriculture and local food systems to enhance food security.

June is strawberry month and I wish you all the freshest strawberries picked from a local Richmond farm this year.

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.

May 24 | 4:00 p.m.
Parks, Recreation & Cultural Services

May 25 | 3:30 p.m.
Development Permit Panel

June 5 | 4:00 p.m.
General Purposes Committee followed by Finance Committee

June 6 | 4:00 p.m.
Planning Committee

June 12 | 7:00 p.m.
Council Meeting

June 13 | 4:00 p.m.
Community Safety Committee

June 14 | 3:30 p.m.
Development Permit Panel

June 19 | 4:00 p.m.
General Purposes Committee

June 19 | 7:00 p.m.
Public Hearing

June 20 | 4:00 p.m.
Planning Committee



For meeting agendas and reports, visit www.richmond.ca/CityHall. Meeting schedule subject to change

Visit www.richmond.ca/WatchOnline to link to live streaming or watch archived video.



New songs from multi-talented Canadian artist

By JIM GORDON & LEETA LIEPINS
Contributors

Our City Tonight (OCT) sat down with Canadian singer songwriter, Adrienne Nye (AN), who just released a new album, called "These Winter Skies." She was born in Montreal, Quebec and now resides in Vancouver. Adrienne is a musician, singer/songwriter, actor, dancer, and has attained two science degrees. She has been described as a bonafide polymath.

OCT: You've been singing and dancing since you were four, and by the age of 9, landing leads in theatre.

AN: My first show was in Montreal in 1989. I was cast in the Montreal bilingual production of *Les Misérables*, which was the first French production of the play. They wanted to test it out in Quebec before it went to France. I feel very fortunate to have been in the only Canadian bilingual production of *Les Misérables*.

OCT: One thread that runs through your bio is the amount of training that you have had on stage, on screen and in music. How has that led you to where you are now? Understandably, you can have all the training in the world, but you also must have talent. How has the experience helped sculpt your talent as a singer and a songwriter.

AN: That's a great question. I think it's all about life experiences and what it comes down to for me, was growing up in the theater. I was exposed to a lot. I had to grow up quite quickly as I had to do interviews and was certainly surrounded by a lot of adults at a very young age. It was a lot of life experiences, very early on, and lots of different experiences that moulded me as a person, but also gave me a very well-rounded view of the world. I was soaking up a lot of the different environments and exposed to a lot of different people. These kind of experiences, really soak in over the years.

OCT: Tell us a little bit about some of the influences in your music as we can hear different singers in



Photo courtesy Adrienne Nye

Singer songwriter, Adrienne Nye's musical journey.

your voice. For instance, there is a little hint of Carly Simon. From a writing standpoint, I think you can even hear Joni Mitchell.

AN: I would say from my teenage years I was listening to a lot of Sarah McLachlan, Tori Amos, and Joni Mitchell. I would have to say those were my earliest influences. I grew up singing in a choir, so I have a large classical background as well. I sang in a professional children's choir for four years in Montreal so just the exposure to that side of it was a big influence. But back to Sarah McLachlan, it was the time that she was putting together Lilith Fair so I had all those strong female singers to look up to.

OCT: It was a massive accomplishment for Sarah to put together an all-female tour in those days.

AN: This tour was across the country, and it was huge, and I remember it being quite significant

I went with my sister and got to see the sheer number of amazing women all in one place at one time when there wasn't a big focus on women in the industry. And even now I find it continues to be a bit of a struggle in the music industry for women to really have a voice beyond a certain age. So, I think to highlight women, at that time in the 90s, was a big accomplishment.

OCT: We wanted to point out that recently you launched your own boutique record label. How did that come about?

AN: I was filling out a form for one of the major music distributors and there was a field on the form that required you to fill in the record label you were with, if you were an independent artist. And if you didn't have one, you were able to make one up in order to fill out the form. So, in essence, you can just call your label anything but then I got thinking what if I did create a record label. There's lots of indie labels around and mid-range labels and larger labels like 604 Records. I thought wouldn't it be cool to launch an indie label that was an artist label for artists. With Yaletown Records I don't actually

sign labels, but I mentor other artists and help other artists become independent. It's kind of a weird twist on a label because I'm more like a label service. It started off that way and I want to expand on it. I want to be able to share all of the lessons that I've learned through my life experience in the years that I've been an independent artist. I want to share that with others.

OCT: What a great name for your record label, Yaletown Records.

AN: I couldn't believe, it wasn't already taken as a name, how has nobody taken this name? But I live in Yaletown, and I work out of my studio at home a lot of the time, so I thought, why not. It's perfect.

Adrienne Nye's new album is called "These Winter Skies". For more information, you can visit adrienneny.com



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