

Koki Tanaka's Turning the Lights On installation 2007

Festival of lights brings public art onto the Greenway

By Angela Lee

If artist Paul Wong gets his way, Vancouverites will no longer be in the dark about public art.

On Sat Dec 8, the Governor-General Award-winner will light up the windows and façade of the historic Mercantile Bank building at 1 West Hastings with an art installation titled "Everybody is Somebody".

It's all part of the Public Art Vancouver initiative called "Intersection: Lighting up the Carrall Street Greenway".

The event runs from Nov 9 to coincide with Diwali, the Hindu festival of lights,

and concludes Dec 8 in time for Hannukah, the Jewish festival of lights.

From Nov 9 until Dec 15, visiting artist Koki Tanaka, from Japan, will present his installation called "Turning The Lights On" at the Centre A gallery located in the historic BC Electric Building.

Blinding Light Cinema founder Alex MacKenzie will present his piece, "The Velvet Light Box" at the InterUrban Gallery until Dec 8. MacKenzie will also be leading a workshop for youths on video art called Projections.

Merchants along the greenway located in the Downtown Eastside will be encouraged

to stay open for business and keep their lights on to coincide with Wong's installation on Dec 8. Even PowerSmart BC will be getting in on the act. They'll be supplying the merchants with low-wattage LED Christmas lights to string in their windows that evening. "We want to encourage people to come down and do their Christmas shopping in the Downtown Eastside," says Hank Bull, Centre A's executive director. "It's a dark time of the year, and we just want to bring some light into the neighbourhood. It's for the public."

For more info visit www.lightupthestreet.ca.

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juicy, oaky and fruity; tannic, lightly sweet; richly sweet or nutty and fortified and the world's wines are arranged in seven categories for food matching.

Basic rules apply

The first rule is to use traditional matches as a guide. If you are ordering dishes that incorporate garlic and tomatoes (like in Italy), most crisp and dry or juicy Italian reds or whites will make good matches. Traditionally, white wines and juicy red wines with lower tannins match delicate seafoods. Fruity reds that are meant to be consumed early, such as Beaujolais, Gamay, Chinon, Montepulciano d'Abruzzo and Nero d'Avola, work well with seafood. Serving such red wines chilled to 11 Celsius will reduce the sensation of tannin even further, therefore increasing the degree of union with delicate white sauces and seafood.

Another rule is that it pays to be creative. The champagne-and-sushi pairing can be hardly called inventive nowadays. But try sweet white wine such as Asti (spumante) with peranakan poh-piah. My friend, chef Daisuke Utagawa, invited me to try a red wine with raw fish. I am now a fan of Pinot Noir with Maguro sashimi. Interplay the basic sensations

Acid in wine makes it taste 'lively' because of the sharpness in the mouth. Tangy, crisp and dry wines generally go well with creamy foods or those cooked in butter because the sharpness of the acid will 'cut' the richness of the cream. For rich coconut curry, korma or crispy fried foods, venture a Gruner Veltliner, Muscadet or a dry Semillon.

Quell the chilli

Sweetness in the wine envelops the chilli in hot spicy dishes. Served cold, Sauternes, ice wines and the like - the sweetness will mute

the chilli and their chilling sensation will refresh. If you find these wines too forward, try something lighter like a Moscato - it will have the requisite sweetness.

Intensity of aromas and flavours

For sweet and sour dishes, try unoaked versions of Chardonnay, Sauvignon Blanc or Pinot Blanc - all of which have aromas of apple, pineapple, grapefruit, lychee or peaches.

A general rule of complement - aromatic duck with aged Burgundy or Pinot Noir, butter-sauced dishes with oaked and buttery Chardonnay work well. Red wines such as Beaujolais Nouveau or Zinfandels with strong berry flavours and bold fruit play up curry spices well - as long as the dish is not too chilli hot. If you are going to choose a dish to match the wine rather than the other way around, pick fish for high-acid red or white wines.

Erica Chiaki Shimizu Campus Scene

Clothing and makeup by Sara Kim

Age: 20

Ethnicity: Japanese/ 1/4 Russian born in Sao Paulo, Brazil

Astrological sign: Gemini

Currently studying: Political Science

and International Relations

Career goals: Humanitarian Law

Favourite Asian restaurant/Fav dish: Salathair

Somtam (aka. Papaya Salad)

Last purchase: Aldo Red Heels

Name of film star you would love to date: Mmmm

not so much of a celebrity fan more of a sports fan

One thing you would love to try in Vancouver:

Go to a Canucks hockey game.

Do you like dancing? I love dancing and I also know

how to dance. Coming from a Dance crazy country

(aka Brazil) How can I not love dancing?

Favourite night spot: In Vancouver its Caprice,

Push, Roxy and Royal.

Do you smoke? Am quitting

Do you drink? Drink of choice:

I love drinking socially.

My all time faves: "Sex on the beach

and "Tequila Sunset", "Vodka Sinner" and

enjoy beer with friends.

Dream vacation: Backpacking

South East Asia

Best gift ever: My baby kitten, Miko

Enjoy working out? Gym or spa?

I love working out at the gym and out

I love the spa too. Mmmm spas!!!

Sport(s) of choice: Snowboarding and Soccer

Other hobbies? Cooking, shopping, keeping

hanging out with friends.

Favourite dessert splurge: White Chocolate

Chesecake with fresh fruits on top!

Item can't leave home without: Underwear,

mascara, hair brush, cell phone

Which do you prefer: Beauty salon or at-home

pampering? It depends on the day.

Sometimes, getting your self all made up

professionally is fun, but most times

I just like being at home.

Ever been in love? Yes. Like ever, yep

Currently in love? Current emotional state?

in love and in a relationship.

Best date spot: Dinner at a Thai Restaurant

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email: editor@asianpacificpost.com

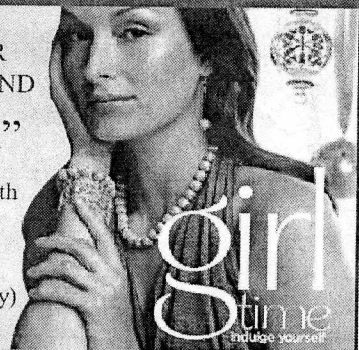
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