

And our special events.....

The eisteddfod. There will be three eisteddfod competitions. Regrettably two of the competitions did not receive enough entries to make them viable, but our three competitions promise to be of a very high standard.

We are delighted by the success of the semi-professional solo competition which is so generously sponsored by David G Morris. We have received eight outstanding entries from all over North America. Entrants are: Matt Carey (Ten), Bellingham WA; Catrin Davies (Sop) , Baltimore MD; Rob Lloyd Huber (Barit), Mill Valley CA; Heulwen Jones (Sop), Winnipeg, MAN; Paul Kawabori (Ten), Mukilteo WA, Colleen Kennedy (Sop), New York, New York; J. Robert O'Brien (Ten), Incline Village, NV Lois Carter (Sop), Vancouver, BC. This competition will be adjudicated by Jason Howard and Timothy Rhys-Evans. To the winner will be the honor of traveling to Wales in 2004 to sing and represent the North American Festival of Wales at the National Eisteddfod in Newport.

Our amateur solo competition has attracted six entries, also of high standard, and past winners John Owen (ten), ID and John Gwynne (bass), VA will be facing strong opposition from Keith Davies Jones (bass) MAN, Bronwen Hunt (alto), OR, Eric Bowen (bass), WA and Mary Anne McCullough (sop), WA

The final competition will be the story telling and to date we have entries from Eric Bowen (WA) and Abegael Fisher-Lang of B.C. More entries are expected..

Our Friday afternoon and Saturday mornings competitions are sure to draw many people into what could well turn out to be not only great competition but also a superb singing and story telling experience.

The John Bishop Lunch. Our special organic farm based visit with the best restaurateur in Vancouver and Canadian TV personality, John Bishop, is planned for Friday 29th. What an opportunity to see how the best chef's create their dishes. John will produce, at Hazelmere farm the source of all of his organic recipe components, a unique lunch served with wine and he will describe the philosophy that has made his Vancouver restaurant Bishop's, the premier dining place in the City. This tour is limited to 30 persons and in case you thought it too late, there are still spaces available. Call our registration office to sign up before you leave for VA Vancouver.

Opening Ceremony and Salmon Barbecue. To set the weekend off on the right Pacific Coast footing, what better than to have some outdoor activities. First, our public opening ceremony in the plaza of Richmond City Hall Plaza, where, as well as being welcomed by the dignitaries we will be treated to an hour long program of music from The Vancouver Welsh Men's Choir, Mabon, The Cambrian Circle singers and dancing from the Vancouver Welsh Dancers. This ceremony will be followed by an outdoor salmon barbecue in the hotel garden, that's right, the garden and not the car park! Coming straight after the Opening Ceremony at the Richmond City Hall, it will be the ideal atmosphere to greet your old friends and to mix and

mingle. And while we advise anyone traveling to the west coast to pack an umbrella, we have it on good authority that it is not going to rain over our Festival weekend.

Tours. Our daily Grey line managed luxury coach tours will take you to the wonderful sights of Vancouver and the surrounding countryside. From the opening pre-Festival tour to Victoria Island, (for which, by the way, we already have two buses full) to the post Festival tour to Whistler where the 2010 winter Olympic Games will be centered, our tours will display the best of the region: the cultural heritage of the Pacific North West Coastal region; the history of the Vancouver Welsh Cambrian Hall, the splendor of Vancouver Gardens, and the magnificence of the mountains. If this will be your first visit to the Vancouver region, the tours will provide an experience to surely make you want to return.

Welsh North American Chamber of Commerce Conference.

As an adjunct to our festival, the Welsh North American Chamber of Commerce will be holding their annual conference. Also, in cooperation with the Welsh Development Agency, a seminar discussing aspects of Welsh business and the Welsh economy will be open to all. Not that it will be all work, because the Chamber has planned a golf tournament for the morning of Friday 29th at one of the best of the local golf courses. If you would like to take part in the golf you should very quickly contact David Williams at [REDACTED]. You could even buy one of our special 'Festival of Wales' hats that will be on sale in the market place to keep the sun off your head.

Market Place and Wales Resource Center.

Although we have previously announced that the American vendors of Welsh souvenirs and goods will not be attending this year due to cross border difficulties, there will be much on offer and for sale. You will be able to buy the Festival of Wales cookbook a publication containing over 250 recipes submitted by our volunteers and others, a Festival of Wales T shirt and a Festival of Wales hat from our own tours and information tables. Artist CD's will also be available and it may be that we can entice some of our artists to spend some time for a signing session. The Welsh Books Council has arranged for a local Vancouver bookseller to attend and sell books from Wales and we have booths of Celtic Jewelry, Celtic Knot Art, clothing and paintings. Supporting these retail booths will be the 'Wales Resource Center' with booths from the Welsh Assembly, Wales Tourist Board, and Welsh Development Agency. Here you will be able to meet and discover how Wales is adapting and changing to contribute to the modern world. With the booths from local societies and other regular attendees such as Ninnau, we are in danger of overflowing our space out into the hallway--What a great problem to have!

Come to Richmond. Come to experience the splendor and beauty of the West Coast of Canada; Come and relish the wonderful experience of the North American Festival of Wales.

SIDEBAR

Over the last year we have described for Ninnau readers the program plans and content for the North American Festival of Wales. This final article is an overview of many of the events and the people that we have enticed to come and educate and entertain. The planning team has worked hard for two years to bring together this outstanding program.

Our annual North American Welsh Gathering, the Gymanfa Ganu, has a new name 'The North American Festival of Wales ' and a new logo tying the three nations of Wales, Canada and the United States of America into one unique combination, - but as well as the new we still have the traditions There is still time for you to send in registration forms and sign up for your favorite activities. Entries to the eisteddfod are closed, but marketplace and brochure advertising space may still be available

The full daily schedule of events can be obtained from our web site at www.nafow.org

Hotels: Best Western Richmond Inn and Convention Center 1-604-273-7878

The Vancouver Airport Hilton Inn 1-604-273-6336

Quote North American Welsh Festival to obtain rates.

National Car rental: 1-800 CAR RENT. Contract ID is 5007125

Air Canada: Convention number CV 864378

A very special event at Richmond: A specialty meal with a highly successful Welsh restaurateur, author and television personality. Neville Thomas, L. Owens-Whalen and Alan Upshall.

Vancouver is a large thriving, very cosmopolitan city, just 25 minutes from Richmond and the North American Festival of Wales. It is full of high quality restaurants one of which, the very exclusive Bishop's, has been at the top of the gourmet tree for the last 17 years. Bishop's is owned by John Bishop a native of Newtown in Powys, Wales.

John has a long history in the restaurant business. He graduated from hotel school in North Wales and accepted a position in a private club in London after which he moved to Ireland where he worked for 10 years. He came to Canada and Vancouver in 1973, and was soon hired by Vancouver's top restaurateur of the time Umberto Menghi. In 1985, he opened his own restaurant, Bishop's, with a philosophy of culinary simplicity and to display and develop contemporary British Columbia cuisine. John has been hugely successful and his career has developed beyond the restaurant with the publication of several cookbooks and television appearances.

His latest ventures are the publication of his book, 'Simply Bishop's' which contains a collection of his favorite recipes developed at his restaurant, and a television documentary 'Deconstructing Supper'. In this, John travels from the Canadian Prairies to Europe and Asia observing the traditional consumption and use of organically grown foods and comparing that with the impact of the introduction of genetically modified crops.

Bishop's ingredients are 100 percent organic and most are produced at Hazelmere Farm in Surrey, south of Vancouver, and it is this aspect of John's philosophy to cuisine that occupies our special event. John Bishop has very generously agreed to put on a very special demonstration of cooking and wine tasting at the Hazelmere farm. John will meet the group at the farm where he will explain his ingredients and cooking style and how he has changed over the years to use only organically grown foods in his recipes. Sadly the only restriction is that there is a limit of 30 to the number of people that can be accommodated. Of course with only 30 places available, the first 30 people to sign up for the occasion on their returned registration form will be the ones to go.

All members of the Welsh National Gymanfa Ganu Association should by now have received the registration form and North American Festival of Wales details. More copies can be obtained by calling the WNGGA. Return your form early to have a chance of being part of this special unique North American Festival of Wales event.