

'I'M JUST SO THANKFUL FOR THIS AMAZING COUNTRY'

Continued from page 3

While living in Richmond Hill, it was difficult for her to find a place to teach dance.

"I looked for something like a church or a big house that will allow me to teach inside my house. In King City we found this church," she said.

Adivi and her husband Stav now live in a former church turned into a home. Before the COVID-19 pandemic, Adivi taught folk dancing in that house and had a friend, Mascha Perrone, come teach yoga.

As an immigrant to Canada and Canadian citizen for the last 10 years, Adivi said she's always felt welcome.

"People are really, really nice," she said.

Celebrating her new country is something that gets Adivi emotional.

"Every Canada Day I'm just so thankful for this amazing country. Every time I think of how fortunate I was to find such a country that is so inclusive and so welcoming," she said.

But it's not only Adivi that is thankful for Canada, it's the community that's thankful for her as well.

"She brings a lot of community. She's a community builder," Perrone said.

Perrone started as Adivi's dance student five years ago but they've progressed to a friendship and Adivi invited Perrone to teach yoga at her house.

"She is amazing, especially her dancing is just such a gift for the neighbourhood," Perrone said. "She has such a big heart."

New immigrants like Adivi face many roadblocks when they arrive, but organizations such as Welcome Centre Immigrant



Steve Somerville/Metroland
Riki and her husband Stav Adivi stand out front of their home that was a former church, which was built in 1860.

Services help welcome them to York Region with a variety of services.

Welcome Centre, for example, offers a mobile units service, which serves northern York Region.

"It's like a mobile library" said Janice Babcock, manager of the Welcome Centre in north Markham.

However, due to the pandemic, the centre has had to put this service on hold, and all operating services have been held virtually.

People can call the Welcome Centre to set up a virtual appointment. From there, services can be referred to them.

"It's a little harder to establish rapport when it's not in person," Babcock said. "Our case managers work very hard to establish those skills to make rapport with people, although they are not sitting in front of each other."

The Welcome Centre continues to provide all the same services amid the COVID-19 pandemic in a virtual setting. One of the things

staff has noticed is the ability for people to find jobs during a trying time.

"It's quite a challenging time looking for a job ... at a time where everything is virtual, I think they miss a sense of connection, which they get at the centre," said Donna Hall, manager of newcomer employment services at the Welcome Centre. "While we are still giving exceptional services, the human factor is what they are missing."

Hall said the organization has been making a greater effort to make connections with clients, to find out what is happening in their life, apart from just looking for a job, to help serve them better.

"When they come to the office in person we would see their body language, their emotion," Hall said.

STORY BEHIND THE STORY: Reporter Laura Broadley wanted to find out what it meant to celebrate Canada Day so spoke to Canadian immigrant Riki Adivi who settled with her family in King City.



Bring a red and white dessert to the party

A chilled summer dessert is a great way to celebrate Canada's birthday and this one features local strawberries and Ontario goat cheese that achieve a Canada Day worthy red and white effect. Fragrant fresh local strawberries create a tasty topping for this cold creamy dessert featured in the recipe section of the Ontario Farm Fresh website.

Method: In a bowl and using electric hand mixer, beat together cheese, sugar, cream and liqueur until smooth and fluffy. Cover and refrigerate for at least 1 hour or until well chilled.



Strawberries: Meanwhile, in a bowl, stir together strawberries, sugar, vanilla and orange rind until well coated.

Divide cheese mixture into bowls and top with strawberries.

Makes 6 servings.

Make-ahead: Goat cheese mixture can be made up to three days ahead.

For a richer and creamier taste, let the cheese mixture come to room temperature to serve.

Prep Time: 10 minutes

Cook Time: n/a

Per serving: About 276 cal, 10 g pro, 14 g total fat (9 g sat fat), 25 g carb, 2 g fibre, 36 mg chol, 189 mg sodium. %RDI: iron 9%, calcium 8%, vit A 19%, vit C 83%
Source: Ontario Goat Cheese (ontariogoatcheese.ca)
Find more recipes at www.farmfreshontario.com.

Strawberries and Chevre Romanof

- 1 large log (10 oz/300 g) Ontario chevre (soft, unripened goat cheese), at room temperature
- 1/4 cup (50 mL) granulated sugar
- 1/4 cup (50 mL) 35% whipping cream
- 2 tbsp (25 mL) orange liqueur

Strawberries:

- 3 cups (750 mL) sliced fresh strawberries
- 3 tbsp (45 mL) granulated sugar
- 1 tbsp (15 mL) pure vanilla extract
- 1 1/2 tsp (7 mL) grated orange rind

HAPPY CANADA DAY



Please follow all public health guidelines to help keep our communities safe.



Hon. Deb Schulte
MP King-Vaughan

9401 Jane Street, Suite 115,
Vaughan, Ontario L6A 4H7
Toll Free: 1.844.586.8999 • Tel: 905.303.5000
Email: Deb.Schulte@parl.gc.ca

@_DebSchulte debschulte.kv @DebSchulte82

