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Hong Kong Centre for Chinese Coming Here

**Oriental Bringing Relatives to This
Country—Migration Snowballing**
[Editor's Note: This story is one of a series by Bill Boss, Canadian Press staff writer with the Canadian forces in Korea, written after a visit to Hong Kong. In it Boss writes of the emigration of Chinese from the British colony to Canada.]
By BILL BOSS
Canadian Press Staff Writer
HONG KONG (CP)—Between 2500 and 3000 Chinese emigrants leave Hong Kong each year for new homes in Canada. All are relatives "claimed" by Chinese Canadians.
There is no immigration of Chinese without family connections, although visitors' visas are available to bona fide business men and students satisfactorily sponsored.
Appointment books are filled for three weeks ahead at the Canadian immigration bureau here, where ea staff of 16 interview candidates for entrance visas.
Most would-be emigrants come somehow or other from the interior of Communist China. The province of Kwangtung, where most Chinese now in Canada originated, has been home for

most and they speak little or no English.
They come to Hong Kong individually and in family groups—mothers with sons and daughters, brothers with their sisters. Most are allowed out by Chinese Communists, but some must smuggle themselves through.
Women going through the Canadian office are suspiciously few, and officials are constantly on the look-out for fraudulent application.
"About 90 per cent of the relatives claimed are men," said one official.
Most are wanted in Canada as labor for their parents' enterprises—the family laundry, restaurant or shop. They are more than 18 years of age and hence do not fall within the scope of education regulations. Officials are watchful lest for one reason or another a Chinese-Canadian claims more men as sons than he actually has.
"We almost fall over ourselves to help when a family claims two daughters—we know they're genuine," said one Canadian official.
It's difficult to check the bona fides of most claims. Births are not registered in China—even if they were it is doubtful whether the Communist government would help. The word of the Canadian claimant generally has to be accepted.
But there is careful checking of the record of the claimant's trips to China since his arrival in Canada to make sure the ages of claimed sons or daughters coincide with the visits.
Members of family groups are interviewed separately then the stories are checked for discrepancies. Few have been discovered.
The policy of admitting relatives to Canada is snowballing. Some immigrants admitted to Canada since the bureau reopened after the war have been back already to pick up wives in Hong Kong.

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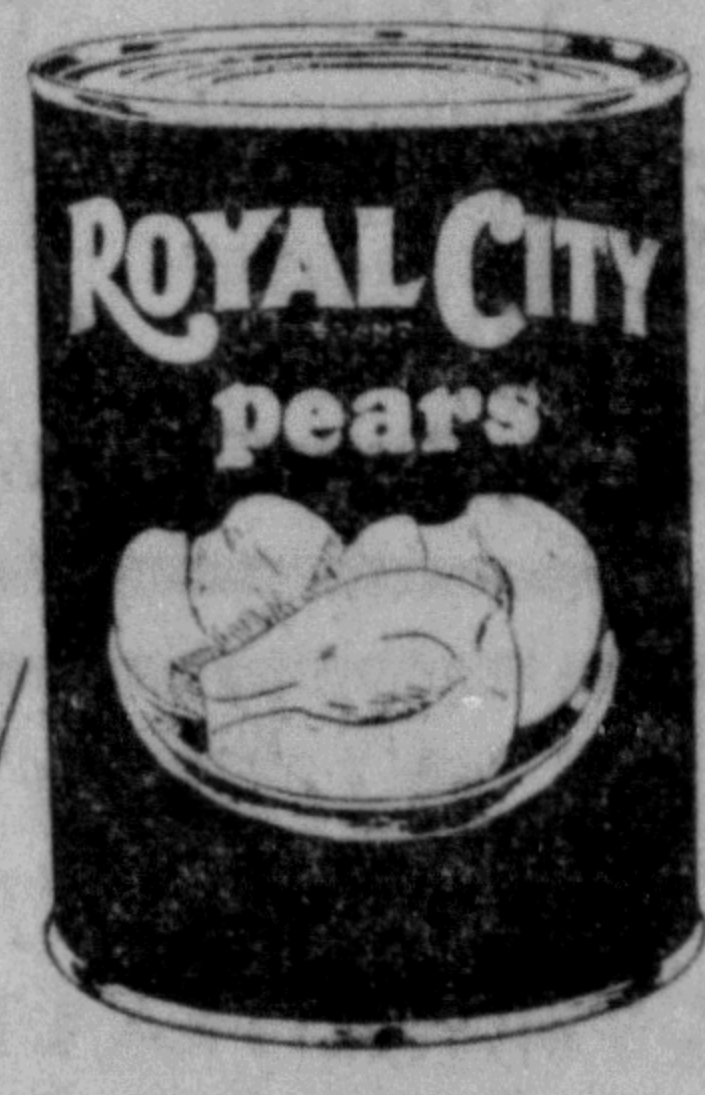
Gardening....



Green Onions From Onion Sets Can Be Harvested in Three Weeks After Sowing.

**ONION FLAVOR SHARED BY
MANY HOME GARDEN PLANTS**
Perennial onions, grown from Egyptian "top sets," give the first vegetable crop of the year. Green onions grown from "bottom sets" planted early, are produced in three weeks from the time of sowing. Through the rest of the year it is possible to provide the indispensable onion flavor from various members of the onion tribe.
This flavor can be produced by some of the cousins in a form which may be more acceptable to you than in the onion. Chives for example, are milder, much less odorous, and especially good in salads and cottage cheese. Leeks are preferred by the British for flavoring dishes. And you must know about garlic, of which you can grow a year's supply in about one foot of garden row planted to garlic sets.
Top onion sets, produced by perennial varieties instead of seeds, may be planted in the fall, and will produce green onions before the ground can be worked in the spring. Bottom sets, which are really dwarf onions, checked in growth by crowding in the row, may be planted in the spring as soon as the ground is prepared.
The smaller sets, sown an inch deep, will produce mature onions in two months, much quicker than you can grow them from seed. Use the larger sets for green onions, and plant them deeper, as much as three inches. They grow quickly, but usually run to seed and will not produce large bulbs. From onion seed you can grow either green or mature onions, but it will take six weeks for the first, and four months for the others.
Onion plants of Spanish and Bermuda varieties are shipped from Texas each spring, to be planted in gardens. You can grow your own Spanish onion plants in a flat started early in the house, or hotbed, setting them out when they are pencil size. It will take all season to mature really good size bulbs, and win prizes in the harvest show.
Chives are perennial, and besides producing tubular leaves they bear lovely mauve blossoms. You can start them from seeds, or by dividing the roots of established plants, and they will make a most attractive border for a garden path, living many years.
Leeks are grown from seed, and should be transplanted for best results. The English gardeners pride themselves on exhibition leeks which may be grown in this manner: When the plants are about as thick as a lead pencil lift them, and set each one in a hole made with a dibber. Do not fill the hole, but merely cover the roots at the bottom with earth and let the hole fill naturally. In rich soil the leeks will grow to a diameter of an inch or more.
Mrs. G. E. Moore leaves on tomorrow evening's train for Montreal where she will embark May 1 on the Ascania for a visit to her native village near Huddersfield, Yorkshire, England. Mrs. Moore expects to be away until September.

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