New Feature Exhibit

Trading Routes: Rivers, Fish and Oil

This year’s feature exhibit *Trading Routes: Rivers, Fish, and Oil* opened on April 11th. The exhibit stems from Ruth Beer’s research and project “Trading Routes: Grease Trails, Oil Futures” (http://tradingroutes.ca/), which is supported by the Social Sciences and Humanities Research Council of Canada. We had previously worked with Kit Grauer and Ruth Beer in 2010, for “Catch + Release,” an exhibit that presented artistic reflections of commercial industry on the Fraser River.

Karen Lee, Public Programs Manager, worked with Ruth and Kit to curate the exhibit which features photographs, videos, sculptures, weavings, and an interactive touch screen. The artists whose work are show in the exhibit include Ruth Beer, Kit Grauer, Lyle Wilson, J.P. Marquis, Tomas Borsa, students at ECUAD, and Ian McAllister.

The exhibit aims to promote conversations about resource extraction in the province and how it affects ourselves and the environment around us. The Cannery is a great setting for the exhibit because it was historically a site of resource extraction. As an industrial site situated on the Fraser River, it further emphasizes the themes of the exhibit. As part of our mission, we strive to teach others about the importance of sustainability in fishing and conservation of our fish habitats. This exhibit highlights how resource development can impact fish habitat and the fishing industry.

People who live in Richmond have a long history of making use of the resources available, from fishing in the Fraser to growing crops in fertile soils. The exhibit shows how we are all connected through shared landscapes.

We hope that the exhibit prompts people to consider their own relationship with the resources of this province and how we might work together to preserve this magnificent landscape while creating resource economies which enrich the lives of British Columbians.

Stop by throughout the year to see the exhibit!

KAREN LEE
BC Canning Research Spot
Light - Inverness Cannery

If you’ve ever visited the Cannery, then you have very likely seen our giant map showing many of the canneries that existed at one point or another in British Columbia’s canning history. It’s a great map, especially for illustrating the difference in the number of canneries that once existed compared to those that still exist today (there are only two!). This map, however, is by no means a complete representation, and a question that I often get is exactly how many canneries were there in BC? You would think that you could find the answer to this question by just totalling up the number from a list or something, but there is just one problem with that – there is no complete list!

To remedy this, a little over a year ago my Collections volunteer, Helena Petkau, bravely set out on a mission to create a list and compile as much information about each cannery that she could find. It’s still a work in progress, but to date the list has upwards of 250 canneries on it, and I thought I would share a little information about just one of them:

The Inverness Cannery was built in 1876 near the mouth of the Skeena River. It was the first of many salmon canning operations built to take advantage of the abundant salmon stocks in northern British Columbia. It operated almost continuously for 74 years before it closed in 1950, after which time the buildings sat empty until it was destroyed by fire in 1973.

This final fire was not the only disaster that Inverness Cannery experienced during its lifetime, however. In 1893 and 1920, the cannery buildings were completely destroyed by fire, though each time it was quickly rebuilt with little to no interruptions to the canning seasons.

Landslides were another problem that plagued the cannery and were responsible for the destruction of a number of cannery outbuildings and the loss of many lives in 1891 and again 1917.

According to the British Columbia Fire Underwriters’ Association Plans of Salmon Canneries In British Columbia book, in 1923 the rebuilt cannery consisted of a 21,236 ft² space outfitted with two fish knives, three clinchers, two exhaust boxes, three double-seamers, a lacquer machine, four steam retorts, and a cold storage area. There was also a nearby boiler house, warehouse, blacksmith shop, and store with an office. Other outbuildings included housing for management, cabins for First Nations workers, Japanese and Chinese bunkhouses, a boathouse, and a church. Unlike some other canneries, Inverness did not have any onsite facilities for can making or reduction processes.

HEIDI RAMPFL

Know some more about Inverness Cannery, or have a personal story about any other canneries in BC? We want to hear from you! Contact Heidi at heidi.rampfl@pc.gc.ca or 604-664-9007.
IN MEMORIAM

The Society recently lost another of its longtime members. Bob Butterworth was on the Board of Directors and chair of the Membership Committee for a number of years. As the Esso dealer in Steveston Harbour and a member of local associations and service clubs, it seemed Bob knew everyone. He was a great promoter of all things Steveston and enthusiastically encouraged others to get involved in their community. In later years he owned Elves Embroidery and was always out and about in the village - greeting his friends with a firm handshake for the men and a bearhug for the women. It’s people like Bob, with their love for, and knowledge of, the fishing industry who helped make the preservation of the Gulf of Georgia Cannery possible.

CANNERY FARMERS’ MARKET

Celebrating a great season

We’re coming to the end of our first season of the Cannery Farmers’ Market and we have much to celebrate. Here are some of the highlights:

• Brought in over 18,000 visitors
• Provided an opportunity for 20 additional volunteers
• Created new relationships with a number of local organizations and entertainers
• Provided new opportunities for promotion with articles in the local paper, mention on numerous websites and a video on Novus TV
• Earned approx. $25,000

We hope that you will join us again this fall and winter for next season’s Cannery Farmers’ Market! Keep in touch by joining the Cannery Farmers’ Market newsletter e-list. Email patricia.toti@pc.gc.ca to be added.

Don’t forget to tell your friends and send any great vendors our way!

REBECCA CLARKE

CANNERY STORE

We are always on the lookout to carry the work of local artists in the Cannery Store, particularly art cards as they are so popular with locals and tourists alike. This month we received some great new cards from F as In Frank Letterpress and photographer Laurie Beetstra.

F as In Frank has created some clean and modern design using traditional nautical and west coast images (see three cards in photo). These simple, crisp and clean cards will be appreciated by anyone who receives them. We also have gift tags and cocktail napkins in this series.

Photographic artist Laurie Beetstra offers a completely different look with her enhanced photographs that have been rendered in a rustic romantic style. Her images give the Steveston waterfront a whole new look.

ROB HART

UPCOMING EVENTS

Fishermen’s Memorial
April 28

Doors Open Richmond
June 6-7

Members’ Outing
June (date tba) -- please contact mimi.horita@pc.gc.ca or 604.664.9006 for more information

Canada Day / Salmon Festival
July 1

Music at the Cannery
July 3 to August 28 (Friday nights)
Thank you for your support all new & renewing members

(AS OF APRIL 1, 2015)
Please note your name appears here only when you renew or join. It does not appear in every issue.

Honorary & Lifetime Members
Jim Barlow
Bud Sakamoto
Robbie Johnson

Individual & Family Members
Catherin Austermann & Blaine Elder
John Horton
Barbara Paiger & family

Elizabeth Batista
Phillip Howard
David Paiger

Del Boyko
Karen Hunter
Wally Paulik

Eileen Carefoot
Aaron Hutchison & family
Dale & Nancy Peterson

Urey Chan
Jean Jensen
Cheryl Plotkin

Charles & Sandra Cohen
Janet Kay
Mary Smillie

Aileen & Alison Cormack
Joan Kellinghusen
Frank Stephan

Vivian Cruise
Shirley Krueger
Neil & Janet Sutherland

Margaret Dunwoody
Helen McDonald
Shirley Tallarico

Sheila Dutka & family
McIntyre family
Derek Walford

Ken Flores
Roger Malloy
Jovan Zekic

Sue Girling
Mepham family
Ed & Dorothy Zyblut

Peter Golub
Pat Montgomery

Kathy Haroldson
Bill Murdock

BECOME A MEMBER OR RENEW TODAY!
I wish to join the Gulf of Georgia Cannery Society:

Name
Address
Postal Code
Phone
Fax
Email

Cheques payable to: Gulf of Georgia Cannery Society
12138 Fourth Avenue, Richmond, B.C. V7E 3J1 | Telephone: 604-664-9009

□ Corporate
$60

□ Family
$35

□ Individual
$20

□ Senior (55+)
$18

□ New

□ Renewal

□ Change of Address

□ DONATION (amount) $__________

□ Please check here if you do NOT wish to have your name published as a new or renewing member.

As a member of the Society, we will be sending you updates on events and information about the Cannery. Please check below if you do NOT wish to receive these emails.

□ I do NOT wish to receive email updates from the Society

CANNERY CURRENTS IS PRODUCED BY MIMI HORITA, MARKETING & VISITOR SERVICES MANAGER | EDITORS: MIMI HORITA | HEIDI RAMPFL

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*new appointments to be made at May Board meeting

A heartfelt thank you to board members Jim van der Tas and Ed Zyblut who stepped down this year. We especially thank Ed for serving more than 10 years on the board. He will be remembered for his thoughtfulness and dedication.

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