



CANNERY CURRENTS



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Rivers End Fisher Poets comes to the Cannery - September 23rd

Speakers' Series



Pictured above: Wilfred Wilson, organizer of the Rivers End Fisher Poets gathering.

Wilfred Wilson is a commercial fisherman and poet of Musqueam descent who has been fishing for over 55 years. *Channel Blues* is the first poem he wrote and it speaks to a feeling that is near to his heart – missing his family when he is out fishing. When he and I chatted about the upcoming poets gathering, Wilfred spoke more of the challenges of seasonal work he experienced, especially when his

children were young. There were days when he longed to be home with his family, but when home, there were times when the allure of the sea was also strong. Poetry became a creative way for Wilfred to record his thoughts and experiences of the fishing industry.

On **Saturday September 23, from 2 to 3:30pm**, join Wilfred Wilson and friends for an afternoon of poetry, stories and song inspired by the fishing and canning industries.

This is the second year the Gulf of Georgia Cannery has hosted the Rivers' End Fisher Poets gathering organized by Wilson and inspired by the Fisher Poets gathering in Astoria, Oregon.

Wilson is still seeking performers for September 23rd.

If you are interested in performing, please contact Shannon King at shannon.king@gogcannery.org or

Channel Blues

*When channel blues got you
No where is there deeper in your heart you go
Days before streaked by
Fail to stir this building rip
Thrill of dropping gear put aside
Soon enough a new moon at you
Time to place feet on land is near
Wishing that day could have been in tides gone by
Instead of two more high waters yet to be
No wonder Channel Blues eating at you.*

-Wilfred Wilson

604-664-9282. Performers must have a direct connection with the fishing industry and have written original poems or songs they would like to share.

Seating is limited. Light refreshments will be provided. Doors will open at 1:30 pm.

SHANNON KING

FROM THE EXECUTIVE DIRECTOR

A Farewell from Rebecca Clarke



It is with some sadness that I announce my departure from the Gulf of Georgia Cannery Society. I will be moving to Ottawa this October and finishing my work here on Sept 29th. It has been a wonderful few years and I am proud of what we have accomplished together in making the site and our Society stronger. I have enjoyed getting to know the passionate people involved with the Cannery and in Steveston and look forward to

keeping in touch with the amazing things that you do in the coming years.

When I first started working in the museum industry many years ago, I visited the Cannery and felt the sense of awe and inspiration that comes with everyone's first visit and I thought to myself, I want to work here someday. I feel very honoured to have had that dream come true. I leave knowing the organization is in good hands with a team of excellent staff, a strong relationship with our colleagues at Parks Canada, and a well-cared-for facility that will stand testament to the amazing west coast fishing industry for many more years.

The search for the new Executive Director is already underway and I have faith the board will hire a fantastic new person for me to pass the torch to. And thus begins another new chapter for this wonderful organization.

Until we meet again...

Sincerely,
Rebecca

COLLECTIONS & ARCHIVES

A Gift of Salmon from British Columbia

This fascinating salmon label was recently donated to our collection by Eileen Carefoot. Curious to know more about "British Columbia's Gift to the Imperial Government," I did a little research and discovered that this label was specifically created to go on cans of pink salmon (25,827 cases in total) that the B.C. government provided to help feed the people of Great Britain as well as Allied troops during the First World War.

In addition to helping with the war effort, the B.C. government saw this as an opportunity to demonstrate the food values of canned pink salmon, which

European markets had been slow to accept in lieu of sockeye. This was due to the average consumer belief that if their canned salmon was not deep-red in colour, then it must be unfit for food.

This special label was created to not only highlight where this salmon was coming from, but also to guarantee its quality and superior food value over other sources of protein. It explicitly explains that "when opened this salmon will prove light pink (almost white) in colour" and states that "its quality is warranted by the B.C. Government."

HEIDI RAMPFL



WHAT'S NEW AT THE CANNERY

Upcoming Fall Events



We are looking forward to more exciting events at the Cannery this Fall, starting with *Talk Like a Pirate Weekend* featuring **The Shady Isle Pirates** on **September 16-17**. Come visit the gang and entertain yourself with some swashbuckling games, shanty singing, fascinating displays, and a “mini-brig”! Admission is free for this fun family-friendly weekend, Saturday and Sunday 12pm to 4pm.

Celebrate a **Spooktacular Halloween** weekend at the Cannery on **October 28 & 29**. Dare to venture through our feature ‘haunted house’, encounter some ghoulish cannery characters, and try some tricks to get some treats!

CARINA HARRIS

EDUCATION AND GROUP PROGRAMS

Back to School

As we head toward the start of the 2018-19 school year, we’re happy to announce that the Cannery’s education programs have been successful through this past school year. Our out-of-school care *Cannery Quest* program has kept us busy through the summer as well.

The Cannery’s programs continue to evolve and have undergone some updates to make student experiences more interactive and memorable.

The most popular programs continue to be *Cannery Stories* and *Salmon People*. In *Cannery Stories*, students learn about the social history of the cannery by taking on the role of different groups of cannery workers and experiencing how they may have been treated 120 years ago.

The *Salmon People* program explores First Nations fishing technology and preservation methods.

Another popular program, *Machines at Work*, is an engineering and technology program where students design their own cannery

machine after learning about simple and complex machinery.

Sustainability and making good consumer choices are the main themes of the *Fishy Business* program. And for our youngest visitors, *From Sea to Me* poses the question of where our seafood (salmon) comes from, before arriving on our plates.

A new program under development examines the problems created by the landslides at Hell’s Gate during the building of the Canadian National railway in 1913-1914, and their effect on the spawning cycle and abundance of the Fraser salmon thereafter.

During the program, students role-play as experts and seek to solve the problem of the lack of salmon returning to the South Fraser. We hope to test this program during the new Fall semester.

If you know of any educators who wish to learn more about our programs, we are happy to meet in person or chat over the phone to help them gain better insight into



our offerings. Contact Wilf Lim at bookings@gogcannery.org or 604.664.9234.

WILF LIM

Thank you for your support all new & renewing members

(AS OF AUGUST 15 2017)

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

Corporate Members

Richmond Tourism Association

Individual & Family Members

Patricia Barnes	Helena Petkau
Beverly Bartlett	Sharon Renneberg
Gloria Campbell	Britney Quail
Charles & Sandra Cohen	Donna Quail
Gayle & Gerry Cowper	Terry & Elaine Shiyoji
Colleen Glynn	Chase Wighton
June Hamada	Nadja Wojna & Edwin
Karen Hegland	Lockefer
Carrie James	Karea Zhang
Tomoko Kakehi	
James Kempster	
George Kimura	
Renee Lund	
Paula Marimoto	
Valerie Nichols	
Wally Paulik	

Cannery Farmers' Market

We're happy to announce that Trish Whetstone has returned as Market Manager for the **Cannery Farmers' Market 2017-2018** season. Continuing with the success of last year's themed markets, visitors can expect a lively calendar of events including Halloween and Christmas, Heritage week, and original events such as Get Growing! and our WasteNOT Upcycling Expo where there will be plenty of activities for adults and kids alike. We are always on the lookout for great local artisans and producers who are interested in becoming vendors - please contact Trish at **market.manager@gogcannery.org** or **604.619.0663**. For all market dates, visit **canneryfarmersmarket.org**

UPCOMING EVENTS

September 23: The Pull of the Net Speakers' Series - River Poets Afternoon
2 to 3:30pm Boiler House Theatre

September 16 & 17: Pirate Weekend at the Cannery 12 to 4pm Free admission

September 24: Walk for Reconciliation
9:30am Downtown Vancouver

September 29 & 30: Culture Days Cannery Collections Storage Tour 10:30am & 1:30pm Book in advance; Free

October 15 & 29, November 12 & 26
Cannery Farmers' Market

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