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CANNERY CURRENTS



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From the Executive Director

New Spring Beginnings

Our new feature exhibition *Waves of Innovation: Stories of the West Coast* will be opening in May. This interactive and highly visual exhibition will focus on innovations related to energy, fishing, and fish preservation; who influenced these innovations and how they were affected by them. With the stories of the people who lived through waves of change — fishers, cannery workers and their families — the exhibition explores their triumphs, resilience, and sacrifices.

We will also explore the innovations of today. Society partners like Skipper Otto and Oceanwise will share how they support a sustainable future and re-think entire industries.

Also coming in the Spring is our Annual General Meeting on May 1st. Depending on the Provincial Health Orders, our 2021 AGM may once again

be held virtually. Society members will be notified with more details in April. We thank all our members for the ongoing support and understanding during these unknown times.

Speaking of our members, we are excited to announce a new addition to the Cannery Crew. Our Audience Engagement Manager Krystal Newcombe welcomed a beautiful baby girl, Helena, on January 1st, 2021. Krystal will be on maternity leave until July to enjoy time at home with her little one. We are excited to welcome her back this Summer and send her and her family all the best.

While we do not anticipate a return to typical Cannery visitation levels this Summer, nor any international travel until at least the Fall, we hope for the easing of COVID restrictions and are excited to welcome our Lower Mainland and BC community back to rediscover the Cannery. This year, building on the



Gillnetter on the water. G1997.024.01.08.15-11

momentum of our accomplishments of 2020, we look forward to many new beginnings: a new website, a new education program, and a revitalized and re-imagined Events arm of the Society. These new initiatives and projects will ensure our ongoing success and future stability, so that when there is a return to normalcy, our staff, site, and supporters are ready to hit the ground running.

STEPHANIE HALAPIJA

NOTICE OF ANNUAL GENERAL MEETING

The Gulf of Georgia Cannery Society's Annual General Meeting is scheduled to be held on **Saturday May 1st**. All details and the AGM agenda will be sent to current members prior to the meeting. To request a copy of the Society's financial report in advance of the meeting, please contact Executive Director Stephanie Halapija: stephanie.halapija@gocannery.org or 604-664-9192

From the Collections: Provincial Board of Health Regulations Governing Canneries and Fish-packing Establishments document

We recently received this document from a generous donor who had acquired it in the early 1990s from an old cannery warehouse in Steveston that had shut down. With the Provincial Health COVID-19 regulations that we're dealing with today, I thought it would be interesting to share a closer look at this document.

The document, which is printed on textile, sets out regulations from the BC Provincial Board of Health for canneries and fish-packing establishments. Specifically, it addresses the issues of accumulation and disposal of "stale fish, offal, cuttings, blood, refuse, or filth of any description," as well as sanitary conditions in all facilities and buildings belonging to the canneries, including worker housing. The document looks old, but is unfortunately not dated. However, after doing some investigating online, I was able to determine that these exact regulations were put in place in June of 1913, replacing earlier regulations from the late 1890s. Interestingly, it appears that they were created in response to several different epidemics of that time,

including scarlet fever, diphtheria, and typhoid.

So, epidemics leading to improved sanitary conditions that became practice even after these epidemics were no longer an issue... I wonder what that might mean for our future with masks, physical distancing, etc.? Will history repeat itself (as it so often does), and they'll be here to stay? Only time will tell!



HEIDI RAMPFL

FORT LANGLEY NATIONAL HISTORIC SITE

An Update from our Sister Site

Fort Langley National Historic Site is open to visitors with COVID-19 protocols in place. Visitors can explore the historic grounds, climb the bastions and gallery, watch the blacksmith forge iron with a hammer and anvil, and peer through the entrances to several historic buildings. Parks Canada interpreters are on-site daily and eager to share stories and historical information.

Fort Langley NHS is also bringing the history of the fur trade to learners everywhere with a series of new virtual school programs aimed at students in grades K to 12. The hour-long program, called "Virtual Visit to Fort Langley," is conducted over Google Meet. Topics covered include the history of the Hudson's Bay Company and the Canadian fur trade, in addition to Fort Langley's role as a diversified trading post and the events leading up to the proclamation of the colony of British Columbia at Fort Langley on November 19, 1858. Each program consists of a presentation, a flint and steel fire-making demonstration, and an interactive Q&A period.



The interpretive staff are constantly working on new and innovative school programs to offer virtually, including a First Nations

program and an adult-focused program for English Language Learners (ELL), available starting March 2021. In addition to virtual school programs, Fort Langley NHS has offered online crafting workshops and "Ask-an-interpreter" sessions. In December 2020, the blacksmith led three sold out virtual workshops to craft a copper star ornament alongside visitors at home. With a clear demand for more digital programs, Fort Langley NHS is sure to provide more virtual opportunities for visitors in the future.

JADE SZYMANSKI, Acting Promotions Officer
Fort Langley NHS

Salmonids at the Cannery



The Pacific salmon lifecycle is one of Nature's wonders, and a visit to a local stream or river in the fall will allow you to witness salmon in their final stage of life. A spawning salmon will have overcome many challenges, the final one being their return to their home stream to lay their eggs or fertilize a female's eggs, starting the cycle all over again. For the last seven years, the Cannery has been fortunate enough to be able to share the early stages of the salmon lifecycle with visitors through the Fisheries and Oceans Canada's Salmonids in the Classroom program.

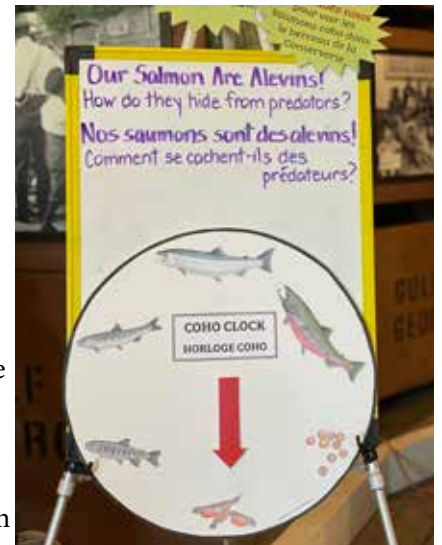
Thirty coho eyed eggs were delivered to the Cannery on December 10th. In previous years, the program coordinator would transfer the eggs into the tank while we gathered around and watched. This year, with changes due to COVID, their arrival was a lot more exciting because we were responsible for the eggs from the moment they were handed to us outside the Cannery.

Female salmon lay their eggs in a "redd" to protect them from predators at this delicate stage. The eyed eggs were gently transferred into our Cannery redd made up of a glass pie plate with a thin layer of aquarium gravel and some stones (see photo above). Using a pie plate helps to keep the eggs in the redd and it makes it easier to remove the gravel and maintain the water quality once the salmon begin feeding as fry.

Regular water quality tests are done to maintain the ammonia and pH at levels comfortable for the fish. The accumulation of uneaten food, along with the waste the fry will produce will cause an increase in ammonia. When this happens, we remove some of the water and replace it with clean dechlorinated water. The water temperature is checked daily, and when we add the daily degrees to the previous

total, we get the Accumulated Thermal Units (ATUs). Salmon reach their different stages of development at known ATUs, so we are able to estimate when the stage changes will happen.

Our new "Coho Clock" (see photo at right) greets visitors, letting them know where the salmon are in their lifecycle. While visitors wait at the clock, we give them the latest Cannery salmon updates and prepare the tank for viewing. Once we step aside, visitors can safely observe the salmon while we remain at a distance.



The salmon are now in their fry stage and no longer as sensitive to light, so we are able to leave the tank doors open during the day. The salmon fry will be fed several times a day until around the middle of March, when it will be time to release them near the hatchery they came from.

COVID protocols are also in place at the Little Campbell Hatchery in South Surrey so the release will be done a little differently this year. Thankfully, hatchery staff have been so informative in the past that we are well set to conduct the release on our own this year without their assistance. Until then, we will continue to join visitors in marveling over the growth of the salmon in the early stages of their development.

ANDREA PARK



Thank you for your support all new & renewing members

(AS OF FEBRUARY 15, 2021)

Please note your name appears here only when you renew or join.
It does not appear in every issue.

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HERITAGE INTERPRETERS

Welcome to our newest member of the
Cannery Crew



Meet Honoka Shoji, the newest member of our Heritage Interpreter team. Honoka joined us in December last year, helping out tremendously over the winter break. She speaks, English, Japanese, and French, and is a Steveston local with a keen interest in our fishing history. We are grateful for her positive and helpful attitude in what has been a challenging season for us. As a music major studying at McGill, she may soon head back east for school, but we hope she'll return — we promise it gets warmer inside the Cannery in the summer, Honoka!

UPCOMING EVENTS

May 1st Annual General Meeting:
Details and meeting format to be announced.

BECOME A MEMBER OR RENEW TODAY !

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 \$100 Family \$45 Individual \$25 Senior (65+) \$20 New

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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