November-December 2009 Steveston Community Society Newsletter

Legacy Statue Unveiled to Great Fanfare!



Richmond-Steveston MLA John Yap takes a closer look after the statues are unveiled.

On August 30th, MP John Cummins, MLA John Yap, Mayor Malcom Brodie, members of city council and other dignitaries visited the Gulf of Georgia Cannery for the unveiling of Steveston's Legacy. The sculpture depicts three workers from Steveston's fishing heyday in the 1930s and is a tribute to all workers whose efforts led to the development of Steveston as a fishing industry hub. The location is significant for the Greczmiel family, who has made a donation to the Steveston Legacy project in honour of Thomas Howard. The blacksmith shop where Howard made guards for gill-netters almost a century ago was located 50 meters from the site where the statue now stands.

The inspiration for the statue arose in 1960 when two students, Norm Williams and Keith Lowes, transferred to Steveston High School from other parts of the Lower Mainland. They

were struck by how unique their new community was, and talked about how to express it through art. "I remember Keith saying,







L-R: Members of the Howard family, MP John Cummins, MLA John Yap, coffee gal, Mayor Malcolm Brodie, and Councillor Bill McNulty celebrate the newest addition to the cultural landscape in Richmond.

'there's a novel here', because it was such a colourful community," recalls Williams. Thirty years later, at a high school reunion in 1992, Lowes and Williams remembered these discussions, and with Williams now a professional sculptor, the two envisioned a statue that would reflect the vitality and diversity of Steveston's community. They received support from all three levels community government, numerous including organizations the Steveston Community Society, Gulf of Georgia Cannery Society, and Steveston Alumni Association, plus individual donors.

The statue has already proven to be a real draw for the Cannery. If you haven't had a chance to drop by and have your picture taken

with the statue, please do! by Marie Fenwick, Executive Director, Gulf of Georgia Cannery. Reprinted with permission.



The Steveston Legacy is a tribute to Steveston's cannery workers. The life-size bronze statues depict an older gent relating stories of a time gone by to two young folk during a coffee break. Stop by for a listen!

The Olympic flame is coming to Richmond February 9, 2010!

How will you celebrate? Will it come through Steveston? Who will carry the torch on its journey around Richmond? Who will Richmond's final torch bearer be at the OZone Celebration at Minoru Park? *The excitement is mounting!*

Our next newsletter will be full of everything Olympics and all the exciting events being planned in Steveston and across the city to help welcome the world!

Paint the Town Red!

Support Canada's Olympic athletes and show your Canadian pride by joining our challenge to Paint Steveston Red!

See pages 5 and 7 for all the details!

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The Steveston Community Society

Newsletter is published six times a year. Our goal is to provide information about the people and activities at the community centre, and to share stories about common interests, history, local personalities and events in the broader Steveston community. This newsletter is created by and for the members of the community. Please contact us if you would like to join the volunteer newsletter team.

If you would like to submit an item for inclusion in the newsletter, or recommend a story idea for one of our writers, please forward your ideas, information or material to our editorial committee for consideration. Space is free but limited, and we reserve the right to edit content.

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Your feedback is always welcome. Please give us a call, drop us a note, or email newsletter@ stevestoncommunitysociety.com

Mission Statement

The Steveston Community Society is an association of volunteers dedicated to maintaining a positive, pioneer "Spirit of Steveston", by providing cultural, social, and recreational opportunities for all members of the community.

President's Message

Dear Neighbours,

Steveston is a vibrant and very active corner of Richmond. Historically, as you will read in Bill McNulty's article, our community began as a thriving farming district. The fishing industry also boomed, and during its heyday there were 16 canneries lining the river. It was during this time that a group of Steveston farmers and merchants got together and on April 10, 1891, formed the Richmond Agricultural and Industrial Society (the "AG") for "the improvement of all branches of agriculture and horticulture, the breeding of improved stock, to foster all branches of manufactures connected with agriculture and horticulture in the Municipality of Richmond and the surrounding country". The original incorporating document is signed by many of the same people who founded the Municipality of Richmond in 1879.

Today, the AG still functions under the care of the Steveston Community Society. In keeping with the original philosophy of the AG Society, which included holding an annual exhibition, the Steveston Farmers & Artisans Market (SFAM) and the Steveston Salmon Festival are managed under the auspices of the AG. I believe that the founding members of the AG Society would be very proud of the accomplishments this organization is achieving today. We all know how successful the Salmon Festival has become. And, the SFAM, which has only been operating for two seasons, has become a tremendous success with over 100 vendors at the seasonal bi-weekly market. Its success is a great tribute to those whose vision over 100 years ago helped grow the community then, and to the commitment of Stevestonites today.

The Steveston Community Society manages the Steveston Community Centre in partnership with the City of Richmond, and is also involved in a number of projects for the benefit of the community as a whole. For example, we actively supported the Steveston Legacy Project, the bronze statue which was unveiled on August 30 in front of the Gulf of Georgia Cannery. We have also joined with a number of other prominent Steveston non-profit groups who meet on a regular basis to discuss issues and projects that are important to the community.

Among the plans we are looking at this fall is a proposed fenced off-leash dog area. This has come about in response to requests from the community. There is a full page

in this newsletter about this project and we welcome your feedback and input towards this trial project.

The community centre is in full fall program mode. Many programs are fully booked, preschools are going strong, the fitness centre is bursting and the youth are busy with their on-going activities. Later this fall there will be a wellness fair for seniors, and of course many special programs are being planned to celebrate special events such as Christmas, and the 2010 Olympic Winter Games.

Steveston is an historic community whose heritage, culture and character needs careful caretaking. We as a community are responsible for ensuring we honour our past, while planning for the future. Together we can make Steveston the best place to live, work and play! Thank you for your support and commitment to this community.

Jim Kojima, President Steveston Community Society and Richmond Agricultural and Industrial Society



Steveston Community Society President Jim Kojima with Paula Morimoto, Manager of the Steveston Farmers & Artisans Market, one of many success stories for the community.

McNulty's Meanderings...

A Snapshot of Steveston's Beginnings by Bill McNulty

1859 ~ In July of 1859 Joseph William Trutch secured a contract with Governor Douglas to survey lands in the New Westminster District including Lulu and Sea Islands. The land was to be divided into quarter sections (160 acre allotments) by the block and range system, each block being three miles square and divided into thirty-six sections of forty chains, which is a half-mile square.

1866 ~ Robert Wilson receives a Crown Grant Acquisition of the land south of what is today Moncton Street from No. 1 Road to 7th Avenue.

1873 ~ Edward Albert Sharpe acquires the western edge of land from today's Francis Road to Steveston Highway through a Crown Grant.

1875 ~ Sharpe increases his holdings through the Crown Grant process from the western edge of Steveston Highway to Moncton Street directly in-line with his previous holdings.

1877 ~ March 1877, Manoah Steves arrives on Lulu Island from New Brunswick. Manzo Nagano, the first confirmed immigrant from Japan, also arrives around this time.

1878 ~ May 24, 1878, Manoah Steves' family arrives via the steam side-wheeler "Enterprise" from Victoria, to land at what is now Sturgeon Banks. Martha Steves and her six children; Josephine, aged 21, William Herbert 19, Mary Alice 17, Joseph More 15, Ida Bertha 9, and Walter Taylor 4; departed the boat destined for New Westminster. They were rowed ashore to the flats and then, carried by the ship's crew, were placed on a log. A tall Mr. Sharpe came through the grass to gather them so they could join Manoah.

1879 ~ On April 3, Manoah Steves and 23 other settlers submitted a petition for the incorporation of Sea Island and Lulu Island under the name of the Township of Richmond. On November 10, 1879 Richmond was incorporated as a Municipality, six and a half years before Vancouver.

1880 ~ Manoah Steves' son, William Herbert Steves, bought 160 acres west of No. 1 Road between Steveston Highway and Chatham Street from Thomas Sandy Bone.

1887 ~ WH Steves bought Section 10 south of Chatham Street where he immediately built a seed store and warehouse and began to develop a townsite known as "Steves". The townsite was laid out south of Chatham Street and a map and pamphlet were issued. On July 31, 1889 the "Town of Steves" was announced in the Victoria Colonist.

~ Bill McNulty is researching and writing a new book about Steveston commissioned by the Steveston Community Society. We welcome your submissions of family stories, photos, anecdotes etc. about life in Steveston during the past century. If you have something you would like to contribute, please call or email.

Volunteer Corner

A Japanese proverb says that "one kind word can warm three winter months". I have two kind words for the dedicated and hard working individuals who contributed to the Steveston Farmers and Artisans Market's success: THANK YOU!! You did a great job!

The spirit of volunteering in our community is truly commendable. The Steveston Farmers & Artisans Market would simply not have happened if it were not for the enthusiastic and dedicated volunteers who have assisted the SFAM committee run the market. From the smallest to the largest job, each task was an important one and all volunteers cheerfully and naturally went about their duty each market day. Even those individuals who volunteered just once, by the end of the day it was clear they felt at ease and comfortable in such a vibrant and high spirited environment. On market days, one could easily witness a natural sense of ownership, belongingness, and teamwork amongst committee members, volunteers, and vendors. The SFAM committee is grateful and acknowledges ALL the volunteers for a successful year two of the market.

Exceptional communities generate exceptional people or is it the other way around? Both, I think! The volunteering spirit is definitely alive and well in Steveston!

Marisa C. Achtymichuk

Special Events & Volunteer Coordinator, Steveston Community Centre *To join the Steveston Volunteer Team, register at: https://icanhelp.richmond.ca*

Environment

STEVESTON ENVIRONMENT COMMITTEE

The Steveston Environment Committee was set up in February 1991 as a standing committee associated with the Steveston Community Society. The original committee was chaired by Liz McKenna and the goals of the committee were:

- · To set up recycling in the Steveston Community Centre
- · To set up and implement a recycling plan for the annual Steveston Salmon Festival
- · To help with educating the community about recycling.

The Committee collects recyclable cans and bottles at the Community Centre and has used the funds from this endeavor to finance projects and materials to build up a supply of dishes and utensils. For the past five years, the Committee has also taken on the care and maintenance of a small garden at Garry Point Park.

At the Salmon Festival, approximately 2200 salmon dinners are served on re-useable plates which are washed in a commercial dishwasher in the Community Centre. Blue boxes and bins are set out for collecting cans and glass containers; cardboard is also recycled. Our intent is for people to regard a public event as they would their home, putting into practice good recycling habits.

Dishes and utensils are available for rent by the public at the following rates:

- · 10" white dinner plates: 50 for \$8.00
- · dessert plates: 50 for \$6.00
- · assortment of coffee mugs: 50 for \$7.00
- · 35 china cups and saucers: \$7.00
- · knives, forks, teaspoons and dessert spoons: 50 for \$5.00

The Steveston Environment Committee's Mission Statement is: To honour and respect the earth and its resources by lessening our community ecological footprint through education, leading by example and providing non-disposable dishes at the Steveston Salmon Festival as well as making them available for rent to community groups and individuals.

People interested in joining our committee are invited to contact Dianne Milsom dmilsom@shaw.ca or Ann Metcalfe metcalfe@shaw.ca.



Committed to reducing waste and recycling whenever possible.

Proposed Fenced Dogs Off-Leash Area at Steveston Park

We want to hear from you!

The City of Richmond Parks Department, in partnership with the Steveston Community Society, is considering a trial designated off-leash area at the north-east section of Steveston Community Park. The proposed trial off-leash area would be approximately 50 metres by 20 metres and entirely contained by a fence. There is also consideration into dividing the area into "big dog" and "little dog" off-leash zones. This would allow dogs of different sizes the opportunity to socialize off-leash with similar size dogs.

This trial program would be evaluated over a six month period. At the end of the trial period the City will determine whether or not the area should be installed permanatly, relocated, or if the shape and size of the area should be adjusted.

If you have comments on this proposal, please forward them to Jodie Shebib, Acting Manager of Parks Programs at jshebib@richmond.ca or call 604-244-1275. *There is also a colour display board of the image below available for viewing at the Steveston Community Centre*.





Let's Get Richmond RED-dy for the 2010 Winter Games!



Get Yourself RED-dy!

Dress in RED. Dress your family and friends in RED. Dress your pets in RED. Submit a photo or video of everyone dressed in red and qualify for great prizes.

Contest Rules

- · Photos (jpeg) or videos (2 min max), should be taken in a distinctly Richmond setting
- Photos/videos should reflect at least one of the 4 pillars of Spirit of BC: sports & recreation, arts & culture, volunteerism and literacy
- Best submissions will be based on quality, originality, best and most creative use of red and Spirit of BC pillars

Get Your Community RED-dy!

Decorate your home, facility, or school with the spirit of Red. Submit your photo or video and qualify for great prizes. Prizes will be awarded in each category.

Categories include:

- Community Facilities
- Elementary Schools
- Secondary Schools
- Single Homes
- Apartment/Townhome Complexes

Contest Rules

- · Photos (jpeg) or videos (2 min max)
- Best submissions will be based on quality, originality, best and most creative use of Red

Grand Prizes:

A visit to the Hospitality Suite at the O Zone, reserved seating for a 'Headline Performance' at the O Zone, or a Pizza Party with the Olympic Mascots!

Show your team spirit, and your true colours, by playing a part in the biggest celebration Canada has ever seen. Paint The Town Red is an invitation for all Richmond residents to join together to cheer our athletes on to victory in 2010. It's a celebration that will take place in communities across Canada, from today straight through the Games.

The 100-day countdown to the 2010 Winter Olympics begins on Nov 4th and Richmond is getting Red-dy! Be a proud Canadian and show support for our athletes by participating in one or both Get Red-dy contests!

Let's show the world our Richmond Red-dy Spirit! Be creative. Check out http://paint-town-red.olympic.ca/ for great ideas.

Deadline: Submit your photo/video to contests@richmondreview.com by February 1st

Draw: Random draw will be held on February 4th

The names of the winners in both contests, along with their photo submissions, will appear in the Richmond Review on Saturday, February 6th

More great prizes provided by:

- Hamilton Community Association
- East Richmond Community Association
- Sea Island Community Association
- Thompson Community Association
- West Richmond Community Association
- Richmond Arenas and Aquatics Services

For more information, check out: www.richmondspirit.ca or email chair@richmondspirit.ca with your inquiries.

Show Richmond's support for our Canadian Olympic athletes by decorating with all Red, or Red and White lights, this holiday season!!





Around the Community Centre

Fitness Instructor Profile: Ann-Marie Thomas

Ann-Marie Thomas is a popular fitness instructor at Steveston Community Centre. She continues to challenge her participants to work hard for the best results. Her signature broad smile is appealing to all who know her. What kind of classes do you teach?

Spinning Total Body conditioning, Step, boot camp, Ball, Mom and Baby outdoor workouts.

Favourite Class?

Total Body conditioning *Tell us about yourself:*

I have been teaching at Steveston for ten years, and have been teaching fitness for 20 years this year!

I grew up in Kitsilano and have been participating in aerobics classes since I was 13 years old. I used to walk home from school quickly, change and cycle to the Fitness Group for their 4:30 "Body" class 3 times per week



all through high school.

The "Body" class format included a dynamic warm up and then 10-15 minutes of

squats followed by high/low impact and floor work/stretch.

That class taught me how to squat properly and certainly trained my legs to be strong and I have loved squats ever since!

I gained some very valuable fitness knowledge from my years at the Fitness Group both through working out and being employed there. I also took my fitness theory course during my first year at UBC through the Fitness Group.

From there I worked at Kitsilano Community Centre, then met my now husband and moved to Richmond where I presently teach here in Steveston and sub classes at the Olympic Oval. I have two children and love living in Steveston.

Come and check out Ann-Marie's classes on Monday, Thursday and Fridays at 9:15am.

Steveston Seniors

There is a wide variety of programs for 55+ at the Steveston Community Centre. One new program is Storytelling, which provides a relaxed atmosphere and a chance to meet with friends - new and old - to share meaningful stories and readings. Join us Tuesday morning in the JCCC lounge from 10:30am-noon for this free program facilitated by Anne Andersen.



Anne Andersen, Storytelling program facilitator, interviews Rossy Hardy, a past member of the Steveston Seniors Circle. Rossy lived in Steveston for nine years before recently re-locating to Courtney. Mrs. Hardy describes her years living at North Pacific Cannery outside of Prince Rupert during the late 1940's. Her experiences were interesting to Anne who is gathering facts about the people who once lived in the houses that have been moved to Britannia Heritage Shipyard from Prince Rupert.

YOGA WELLNESS DAY

Steveston Seniors will be treated to the annual Yoga Wellness Day on Wednesday, November 25th. This is an all day event focusing on wellness and relaxation.

The day begins with a gentle yoga class, then participants will have a sample of holisitic sessions. A healthy gourmet luncheon is served. Following lunch, participants will receive a short session of Restoravtive Yoga. The rest of the afternoon includes holistic sessions, socializing, and an afternoon tea. It's not hard to understand why this very popular day is always sold out. For more information on this very special event, or other programs for Seniors at the Steveston Community Centre, please call Margie Hardy, Seniors Programme Co-ordinator at 604-718-8098.

STEVESTON COMMUNITY CENTRE

Paint Steveston Red!

Over the next few months, the Steveston Community Centre's goal is to Paint Steveston Red and we are inviting you, our neighbours, to take up the challenge as well. Let's Paint the Town Red together!

Over 200 athletes will represent Canada at the 2010 Olympic Winter Games, but every Canadian has a place on the team. Show your team spirit, and your true colours, by playing a part in the biggest celebration Canada has ever seen. Paint The Town Red is an invitation for all Canadians to join together to cheer our athletes on to victory in 2010. It's a celebration that will take place in communities across Canada, from today straight through the Games. To show our support for all Canadian athletes during the 2010 Olympic Winter Games, the Canadian Olympic Committee and the City of Richmond is encouraging everyone to Paint the Town Red and wear the colours of the Canadian flag. Let's create a sea of red. For more details and to download the idea toolkit, visit http://paint-town-red.olympic.ca/

What will the Steveston Community Centre will be doing? The staff are busy transforming the centre into a sea of red and white. Stop by the Centre and check out what we are doing!

Here are some suggestions for how you can get involved:

- Light up your neighbourhood: dress your home in all red or red & white lights and leave them up until the end of the Games.
- Wear red: mittens, scarves, hats, shirts, ties, socks
- Paint your nails red
- **b** Dye your hair red
- Paint your face
- Stop by the community centre and tell us what you are doing!



New Program Registration System Introduced

Registration For Winter/Spring 2010 Programs Begins Tuesday, November 24

Richmond's community centres, aquatic and arenas facilities, culture and heritage sites, parks, trails and playing fields offer everything from weight training to weaving, hockey to hip hop, singing to swimming, fencing to fitness and computers to cooking. Why not try something new in 2010?

After November 20, pick up your copy of the Winter/Spring 2010 Parks, Recreation and Culture Guide from a community facility, Safeway or Save-on Foods or view it online at www.richmond.ca/guide.

There are three easy ways to register:

- Online at www.richmond.ca/register
- Through the registration call centre from Monday to Friday, 8:30am 5:30pm at 604-276-4300
- In person, at community facilities, during business hours

The City of Richmond is implementing a new program registration system, which will be in place in for Winter/Spring 2010 registration.

Although registration doesn't begin until November 24, the new system will be active on our website beginning Thursday, November 19, allowing you to:

- check that your current Client Number and Personal Identification Number (PIN) are still valid
- view all Winter and Spring 2010 programs online
- become familiar with the system before registration begins

For more information, call 604-276-4300 or visit www.richmond.ca/register.



Congratulations to Elaine Parikh, winner of the commuter bike raffle!

Thank you Steveston!

The Steveston Farmers & Artisans Market celebrated its season conclusion on October 11 with Thanksgiving, and is now lying dormant, quietly germinating until it blossoms again next spring.

The SFAM's sophomore season was a tremendous success thanks to the support of many: residents, merchants, various levels of government, community groups, corporate sponsors, market vendors, chefs, entertainers, and most importantly the dedicated volunteers who came out each Market Sunday and worked tirelessly to ensure the SFAM was the best it could be!

To each and every one who contributed to the market we offer thunderous applause and eternal gratitude for a job well done! Rest up, because it all starts again on May 23, 2010!

Applications for the 2010 Steveston Farmers & Artisans Market are available now at the Steveston Community Centre or on-line at www.sfam.ca. If you are interested in becoming a vendor at the SFAM, please contact:

Paula Morimoto, Market Manager Tel: 604-729-7326 or info@sfam.ca or visit our website www.sfam.ca

Mark your calendar ~ 2010 SFAM dates Sundays bi-weekly: May 23; June 6, 20; July 4, 18; August 1, 15, 29; September 12, 16; October 10

In response to customer and vendor feedback, the 2010 SFAM hours will be 10am until 4pm.

See you next spring!

Meow + Bark + Brenda

Anyone who has been blessed by the acceptance and affection of a cat, dog or any domestic creature knows: our friend's close connection to nature is what keeps them aware and honest. Self help gurus teach followers to look for mirrors or reflections of themselves in other people's behavior. Our animal friends reflect our true selves so accurately it is almost embarrassing. Nature doesn't know how to deceive. The truth is always visible. We really must pay attention. Brenda Boychuck knows this.

For years Brenda toiled successfully in the "corporate world". Fortunately she always had a natural critter (currently her wise one is Farley) as her guide and friend. Sometimes our lives drift away from centre but if some of our friends have fur, feathers or other true animal characteristics we won't drift far (if we listen).



Brenda Boychuck and Farley at Meow + Bark Avenue

Brenda was guided to Steveston and her adorable little Meow + Bark Avenue shop through serendipitous events in her life. Brenda's twists and turns along the way were directed by Mother Nature and her lovely, sometimes formidable creatures. Relationships with the natural world and her wilder side will sometimes put us in our place reminding us who is really in charge.

Brenda wanted to own a business in Steveston where people understand the laws of nature and support one another with that understanding in mind. It took Brenda (a true animal devotee) a few years to find and develop Meow + Bark Avenue but she did it, relying on her determination and business sense to succeed. It goes without saying - but I will - the established merchants and residents of Steveston rallied around contributing to and supporting Brenda's fledgling endeavor.

Meow + Bark Avenue is quickly becoming well-known through Brenda's fundraising efforts for Richmond's animal protection agencies. About four times a year Brenda will arrange and present some sort of event for fun and fundraising in front of her shop. Speaking of the shop: Meow + Bark Avenue is cute; chock full toys, treats, food and fashion for critters. I cannot walk out of there without buying at least one item, usually two or three though.

When you visit Brenda and Farley ask about their newsletter the Pawprint. Read it and learn about their fundraising activities. Meow + Bark Avenue is located below Vancouver Whale Watch, next to the Beatmerchant on Second Avenue at Bayview Street. Take your treasured furry (or whatever) friend and trade stories with one of the "Essential People of Steveston Village".

~ Observations and photo by Christine Durgo

Whale Watching in Steveston?

What a prefect day! A little sun, not too hot and I'm raring to go. While waiting to get dressed in my bright yellow protective suit I browse Vancouver Whale Watch's (VWW) wonderful gift shop and notice the other excited passengers arrive with smiles and cameras. Once we are all suited up, we head out on board the Express 40 passenger open air zodiac style cruiser, ready for a great adventure.

Along the rock jetty just a few minutes out of Steveston Harbour we spy a large blue heron gliding along the water exerting no apparent effort; so graceful and Jurassic.

The bald eagle, so numerous that Steveston locals almost take them for granted and just a few short decades ago was in a deadly decline, is now manning a lighted channel marker: a mature eagle flying his colors and appears as if he is just finishing his shift on the light, while an immature eagle, all grey/brown and splotchy, waits to take over for the next shift.

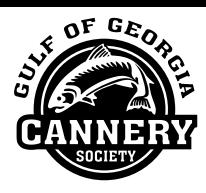
Next along the jetty are the California sea lions; overfed and terribly sunburned looking like a marine version of "America's Biggest Loser" dropouts. I have never seen giant jagged rocks look so comfortable.

Finally to the purpose of this adventure: orcas, sporting the formallooking black and white markers, shining, playful and illusive. There are lots of them slipping elegantly through the smooth undulating sea, breaching at a distance, just close enough to tease us with the idea of snapping the photo of a lifetime. We see a mother and her calf, a teenager and a large mature male. The large male propelled himself out of the water just off the bow of the vessel while pursuing a salmon. Some of my shipmates did get their photo of a lifetime.



The day is surreal for me. A slight sea haze makes all of the colours appear in soft pastel. The ocean glistens in hues of mauve and pale blue as if a very large sheet of satin is blowing horizontally below our craft. ...continued next page

Around the Village



Holiday Shopping at the Cannery Store!

Come check out the new look of the Cannery Store this Holiday Season. We've redone the store from top to bottom, so visit us on:

December 4: noon to 8pm

December 5-7, 11-14 and 18-21, (Friday, Saturday, Sunday, Monday): noon to 5pm

Santa arrives at the Cannery Saturday December 5 at 2:15pm. Bring your camera to take pictures with your kids!

Steveston Judo Club



The Steveston
Judo Club has
recently begun a
Women's-Only Judo
class – for women
16 and over. The
class runs Fridays
from 7:30–9:00PM
and caters to women

of all levels of ability – from beginners to those already with years of experience. The class is run by young, energetic women who have earned their black belts in Judo and is designed to teach the basics of Judo and self defense – but is also a great way to increase cardio and muscle fitness. New sessions start the first week of January 2010.

Also in January, the Steveston Judo club is planning to offer afternoon Ladies Self Defense classes lasting 12 weeks. One class will be Monday & Wednesday and one class on Tuesday & Thursday starting at 12:30PM and finishing at 2:30PM. The second 12 week class will start in April. An experienced woman instructor from Japan is expected to lead these classes. Contact the Club through its web site – stevestonJudo.com.

RICHMOND'S BIGGEST CHRISTMAS CRAFT FAIR

SATURDAY, NOVEMBER 28 ~ 10:00AM TO 4:00PM ADMISSION BY DONATION: CASH OR NON-PERISHABLE FOOD ITEMS IN SUPPORT OF THE RICHMOND FOOD BANK

STEVESTON COMMUNITY CENTRE - NET SHED (INDOOR TENNIS COURTS)

150 VENDORS ~ UNIQUE, ONE-OF-A-KIND HAND MADE ITEMS INFO: 604-718-8080

Whale Watching in Steveston

...continued from previous page.

One would never realize how many different shades of blue there are until they have spent a day such as this one on the water. The mounds of the Gulf and San Juan Islands all separately delineated each in an amazing variation of blue.

I need to take a deep breath and pull myself back to the whales all around us. The good news is our local resident pods have produced two new lively babies this year. I now know that there are three distinct species of orca in and about our BC waters. Each species differ in diet and migration pattern. There is so much we don't know about these fascinating sea mammals but VWW naturalists know a lot and are eager to share it with us. One little tidbit though: an orca is able to distinguish the difference between one species of salmon and another (their favourite the Chinook consists of a higher fat content) simply by using their built in sonar sounding system.

We move on from the whales and visit the stellar sea lions basking on a small rocky island just south of Saturna Island. Huge! The males tip the scales at about 1000kg, and although appear lazy and ungainly, are actually quick and powerful when the need arises. Some of them play in the water, perhaps to cool off or just socialize. Not attractive to my eye but awesome in their power and deserving extreme respect.

Sweet little harbour seals stretch out on rocks, their big dark eyes give them the appearance of a plush toys waiting to be taken home. Varying in colour, some are dark with light spots and others are almost white with darker spots, and each in a unique pattern. Our powerful craft slows to let us observe, but remains well clear and careful to not alarm the cuddly looking creatures. Camera shutters snap then off we go, virtually flying across the Georgia Straight, pushing 35 heart-pounding knots! I have spent plenty of time cruising these waters but have never covered so much area in so little time.

My voyage with VWW offered many facets which really worked for me. First, the power. VWW operates the fastest boats in the local whale watching scene. Then there is safety factor: the crafts are all decked out with the latest safety equipment. The boat I was on looked perfectly maintained and our well-trained and qualified Captain Steve was so good I forgot he was there.

As for education and efficiency, I'm impressed: naturalist Vanessa really knows her stuff and I was amazed buy how much she taught me. Captain Steve knows where to find the whales. No time is wasted wandering around looking for them. Our skipper made a B-line to the whales' preferred cruising area.

And the serenity: at times the engines were silenced in order for us to commune with nature and possibly hear the whales' song and calls through the underwater microphone.

Last but not least, value: being a local I really appreciate VWW's guarantee. If while on a whale watching excursion a whale is not sighted you are invited at no charge to go out again and again until you see one. Can you find better value anywhere?

To experience a trip of a lifetime visit www.vancouverwhalewatch.com, or stop by the office on Second Avenue between Moncton and Bayview Streets.

~ Observations by Christine Durgo

A Local Field of Dreams

A Local Field of Dreams: The Terra Nova Community Gardens

"Planting the seed." That's the byline the Terra Nova Schoolyard Society selected for its brochure. It's a provocative slogan. After interviewing the Society's founder, Ian Lai, the sentiment takes an almost revolutionary connotation. What is the Society's source of such momentum?

The kids. They're the seeds. The Society's school kids, guided by their ecologically-minded mentors—Ian and a group of tireless volunteers—are precisely what raises Terra Nova Gardens to a level few have paused long enough to imagine and no one, until 2006, dared realize.

Enter Ian Lai. As a professional chef turned instructor to aspiring chefs, he'd grown world-weary recognizing a disparaging disconnect between his promising culinary students and their alarming illiteracy about the source of food and the concern for food security. Ian set out to change his disappointment into a more congruous and sustainable reality. His concept was simple enough: teach the newer generations about food sources.

I asked him how his mission came into fruition. His response begins by first crediting the City of Richmond's strong "vision" for its sixty-three contiguous acres of green space. Then he pays homage to the women who founded the first Fruit Tree Sharing Project (a non-profit organization who makes its home at Terra Nova and grows produce for food banks). Corporate interest has also found opportunities to facilitate projects at Terra Nova, including Terasen Gas, Telus, Hellmans (yes, the makers of mayonnaise) and others. He also alludes to the various awards the gardens earned. He becomes most animated when speaking of the gardens and its prodigy gardeners involved in the Schoolyard Society.

He exudes an almost mystical tone and I begin to surmise that the Terra Nova Community Gardens are a heady elixir of past and future pulses. Even where we sit and talk is an example of that. We're perched on a recently built bench. At our feet, a new patch of garden that in several weeks will yield a harvest of thirteen varieties of grains. Serendipitously, that same spot many years ago hosted the home of Ian's culinary colleague, Bruno Marti (La Belle Auberge in Ladner, BC). Ian laughs as he recounts the day he phoned Bruno, declaring, "Hey, Bruno, I'm



Terra Nova Schoolyard Society founder Ian Lai.

sowing oats in your old bedroom!"

Falling silent for a few moments, savoring the levity, we begin to contemplate the uniquely picturesque surrounds of Terra Nova—the violet-blue ring of fired and fused, once molten mountains in the distance; verdant greenery as far as the eye can see; perhaps a half dozen types of birds in flight or song; an old barn restored and painted iconic-red with white trim; nature lovers strolling casually while gardeners more purposefully (all of whom silently signal with a smile just how lucky we all feel bearing witness to this anomalous pastoral scene set within a pulsing city).

"It's a very spiritual place," Ian quietly asserts. "Lots of energy," he explains. And as if those two statements hadn't measured the gardens with enough awe, he offers, "Everyone finds something here, finds something about their selves. This place guides peoples' journeys in life." Being guided into the future by something achingly timeless. Somehow, it's tangible.

The future: the Schoolyard Society and its children morphing into ecological stewards. Consider again the grain growing at our feet. Last winter, the children harvested the fall's yield of grain. Ian sets the scene: every kid has her or his own cup to collect the seeds. Throughout the classroom, the kids are engrossed in the task of disengaging seeds from sheaths. Ian evokes the majesty of that moment, "I could hear all those grains

dropping (and I realized the kids) were being respectful of every grain...". This harvest season, the kids will again be involved in the entire harvest experience. They'll process the grain. Perhaps like last season they'll grill fresh bread made of grains they harvested. Or once again make organic omelets, using many of their vegetables and herbs they've nurtured. Perhaps they'll prepare more pear butter using pears collected from fruit trees at the Terra Nova gardens.

As is said of many worthwhile movements, The Terra Nova Schoolyard Society grew from one individual's bold dream. It's the heroic myth: a lone, intent figure approaches an all too usual group of skeptical albeit potential partners. They grant the heroic visionary interviews, more out of curiosity than conviction. Our hero figure speaks with a rare intention akin to, "Build it and they will come." In Ian's case, the next part of the story would read, "and then there was light."

The City of Richmond green-lighted the school gardening project by granting Ian space enough for five roughly 10 ft x 10 ft garden plots in 2006. The first school to sign on was Terra Nova's Spul'u'kwuks Elementary School. The pilot project proved a success. As with so many revolutions, word of mouth has proved powerful. Today, Quilchena, Thompson and Gilmore schools are enrolled along with Spul'u'kwuks.

Always looking toward shaping the future, this year Ian spearheaded an experimental rice paddy, involving UBC's Community Learning Initiative. (For those that are curious, you can find the rice paddy in the northeastern quadrant.) 2009 is also the inaugural year for another of Ian's concepts: chefs of the Fairmont Hotel in Richmond are growing organic produce at Terra Nova.

Ian's work as founder and Programme Coordinator at Terra Nova is just one of his impassioned pursuits. He also serves in that capacity for Queen Alexander School, an inner-city school located in East Vancouver. He is also a food production researcher working for the Evergreen Project, a branch of BCIT's Centre of Architectural Ecology. As mentioned, he teaches culinary skills at the Northwest Culinary Institute in Vancouver. Last year (August 08 to March 09), Ian was a regular contributor and guest on CBC Radio One's "On the Coast" programme. His moniker: 'The Eco Chef' (a title he may again assume this fall).

A Local Field of Dreams

In the coming weeks, if Ian isn't found operating or hosting tours through the gardens' demonstration facilities—featuring organic composting and water-wise irrigation solutions—then he'll likely be seen copresenting (along with a colleague, Arzeena Hamir) free, City-sponsored, workshops. Or, he'll likely be found tending the various crops. Alternatively, he may be chatting with the myriad gardeners who ebb and flow in and out of the bucolic gardens.

Try and coordinate a visit to the gardens during one of the schools' sessions, in any case. You might not find Ian, but you're sure to discern the kids' infectious enthusiasm and engaging earnestness. Maybe you'll behold a moment rivaling one of Ian's delightful anecdotes concerning those kids.

For example, perhaps you'll observe some kids embroiled in heavy negotiations involving seed trading. Yes, you read that right. Gone are the days when kids traded marbles for steelies, or a Superman comic book for an Archie issue. These days, kids are trading seeds. Keeping track of their inventory. Calculating the seeds' worth in relation to other seed varieties. It all makes sense, the way Ian tells it. "Authentic learning happens here. Even the 'category kids' dealing with ADD or ADHD, for example, excel here. They're focused, having a great time while

also learning." The Schoolyard Society teaches children "the three R's." Not so unusual, unless you consider what those R's stand for: Return, Respect, and Responsibility. It's all part of the plan, it seems. At the gardens, kids share garden tools. They're responsible for those tools and they're expected to return them when they're done for others' use. Thinking of others, reminds Ian, is a fundamental building block in developing self-esteem. Respecting others coincides with self-respect, as well. Along with using gardening tools, the children are learning social tools. Older children who've participated in the Society previously, mentor the newer and younger children. "These green leaders will be the next generation of green teams as they grow and enter high school," Ian muses. He also engineered an adoption programme allowing kids to foster Mason bees and silk worms, offering another opportunity for the kids to learn the nuances of assuming the mantle of responsibility. While social skills are honed, physical health is also improved. Every other week, as part of their regular "Daily Physical Assignment" the children walk or bike to the gardens (often with their parents in tow) and then begin gardening.

These youth are discovering they enjoy gardening, along with its attendant adventures. In fact, over thirty percent of kids return year

after year. That's a healthy number of dedicated participants for any grassroots movement. While kids experience gardening as a regular and routinized activity, those habits, skills and memorable experiences become engrained in their psyches. Gertrude Jekyll may have said it best: "The love of gardening is a seed once sown that never dies." (The same can be said for the seeds of self-esteem.) The Society is far from being a novelty; it's a well-conceived and sound strategy.

If you don't encounter Ian Lai at the Terra Nova Community Gardens, seek him out at the Steveston Farmers' Market, commencing its second year of operations. Yes, Ian is involved in that wildly successful fledgling project, too. He's the Market Chef. He'll be the guy demonstrating how and what to cook using only the ingredients found at the farmers' market in Steveston every Sunday this summer. Likely, many of us will find ourselves there, exploring possibilities. Maybe we'll even be inspired to plant a few seeds from our own gardens as fields of dreams.

This article was written by Tracey L Bureyko, Principal of With Impact Enterprises Ltd., a Richmond-based landscape design and installation company. www.info@gowithimpact.com p 604 278 (GROW) 4769

Lord Byng Elementary School Serves Up Garden Feast

On Friday, September 18, blessed with a balmy late summer sun, the 351 students of Lord Byng Elementary were treated to a barbecue lunch courtesy of the school's Parent Advisory Council (PAC). The event coincided with the start of PAC's school cookbook

campaign and was designed to motivate the students to submit recipes and drawings to illustrate the book.

As an added bonus the meal was prepared and cooked by Kevin Snook, a renowned international chef and uncle of Maddy in Grade 4. Kevin happened to be in Vancouver to launch his fourth cookbook, entitled 'A Boy After The Sea', and kindly agreed to share his expertise and to support the event. The mouth-watering menu consisted of honey mustard marinated chicken drumsticks, barbecued albacore tuna, baby new red & gold potatoes, organic

tomato salad, and mixed allotment greens. All ingredients were supplied by local businesses, including potatoes from the school's own garden project, itself only established since the spring.

With barely an hour within which to



serve the lunch an army of parent volunteers turned out to assist and they, too, got to enjoy the grilled delights. The event was universally regarded as a huge success and captured the imagination of all involved, even drawing comment from the younger grades that "we

should do this every week".

The Lord Byng school cookbook is a fundraising initiative of the PAC and is destined to be available in time for the winter break and will sell for \$12.50 each or \$10 for 2 or more. It will promote healthy eating, celebrate diversity and aim to reflect the broad multicultural nature and ethnic background of the student body.

To purchase your copy of the Byng School Cookbook, contact Charmis De Boer at 604-816-1655 or email charmis@shaw.ca.

Coming Events

Here's what's happening at the Steveston Community Centre:

November 28

Christmas craft fair 10am-4pm

December 6

Breakfast with Santa - Sold out!

December 11 & 12

Winter Hay ride: register at the community centre. Residents: decorate your home and yard and be part of the fun!

January Events:

9 - Steveston International Karate Tournament
16/17 - Pacific International Judo Tournament
17 - Steveston Kayjaks Ice-Breaker 8K Road Race

STUDENTS, GET YOUR VOLUNTEER HOURS VOLUNTEERS NEEDED for all of these events - Come out and support your community by by joining in the festivities. Your presence and support is immensely valued. For details, call Marisa at 604-718-8087. To join the Steveston Volunteer Team, register at: https://icanhelp.richmond.ca



Steveston Community Society Board of Directors 2009-10

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Christmas in Steveston

6th Annual Spectacle of Lights - Saturday, December 5

The historic fishing village of Steveston invites you to share the magic of the holiday season with a community display of lights, music, and the arrival of Santa! Plus, a few other surprises are being planned and will be announced at www.spectacleoflights.ca

Santa's Arrival

TIME: 2:00pm

LOCATION: FISHERMAN'S WHARF

Santa will be arriving by boat at Steveston Wharf on Saturday, December 5th at 2:00pm to the delight of waiting families. Enjoy music of the Fraser Valley Fiddlers as Santa pulls in. Uniformed RCMP officers escort Santa to the Gulf of Georgia Cannery. Sponsored by Vancouver Whale Watch, Tourism Richmond & Steveston RCMP.

Photo with Santa

TIME: 2:15 - 4:00pm

LOCATION: INSIDE THE GULF OF GEORGIA CANNERY

Bring your camera! Santa will be delighted to have children sit on his lap, tell him their Christmas wishes and have a photo taken. Children receive a small gift from Santa. The newly renovated Christmas Gift Shop inside the Cannery will be open to shop in. Sponsored by Gulf of Georgia Cannery, Splash Toys, Candy Bouquet & Karel Palla.

Tree Lighting

TIME: 5:00pm

LOCATION: AT THE GRAND SEQUOIA TREE - GULF OF GEORGIA CANNERY

Gather at 4:50pm around the grand Sequoia tree at Fisherman's Park in front of the Gulf of Georgia Cannery for the official lighting of the tree at 5:00pm as the sun sets and the village lights up! The lights on the tree will all be red in support of our Canadian Olympic athletes. Sponsored by the City of Richmond.

Paint the Town Red

ALL DAY & THROUGH TO THE OLYMPICS

The Vancouver 2010 Olympic Winter Games are just a few months away. It is going to be the biggest celebration Canada has ever seen, and Paint the Town Red is a way for Steveston to show our support as a community. We invite everyone coming to Steveston on Saturday, December 5 to be decked out in all red – coat, sweater, hat, scarf, mittens, boots, pants, wig, tattoos, socks!

Food & Entertainment

TIME: Noon - 6:00pm

LOCATION: THROUGHOUT THE VILLAGE

Business owners will be having their own Christmas celebration for you – restaurants will have special Christmas menus and invite you to have breakfast, lunch, dinner, dessert, & drinks with them. Retail stores will offer special sales all day and invite you to check out their Christmas window displays. Watch for roving singers and carollers to rekindle the holiday spirit in every Steveston shopper!

Steveston United Church Annual Christmas Bazaar

A Village tradition for the entire family!
Saturday, November 21st - 10:00am to 2:00pm
Chow Mein Home Baking Hot Dogs and Asian Food Market Silent Auction
Christmas Crafts Kids' Games and a visit from Santa
Great Door Prizes, TV Raffle and lots more!
3720 Broadway Street at 2nd Avenue in Steveston

The Steveston Community Society wishes you a peaceful and joyous holiday season, and an exciting 2010 full of wonderous surprises!

Thank you Steveston for your tremendous support in 2009!