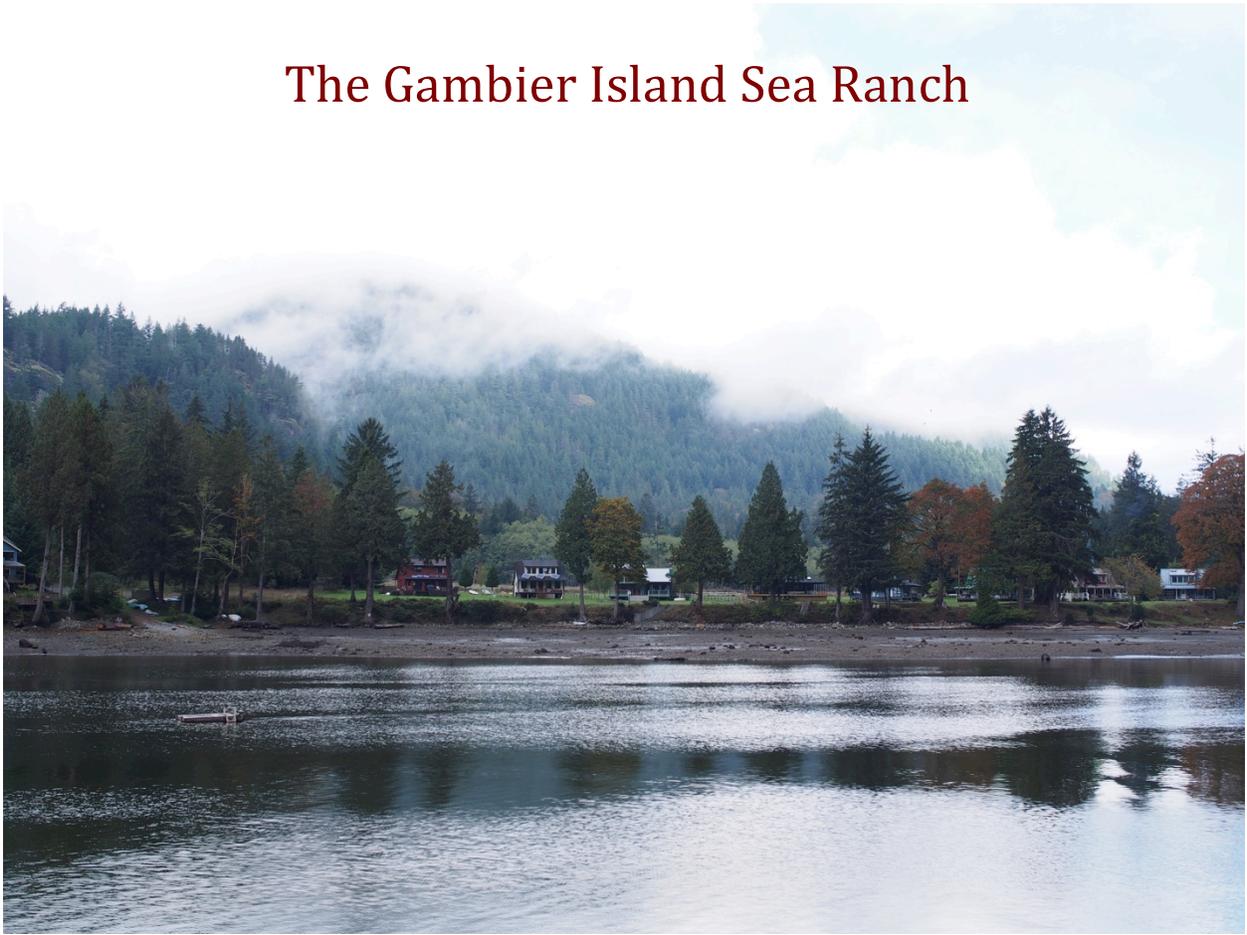


## The Gambier Island Sea Ranch



LFS 350 Group 3 Final Report

University of British Columbia

December 4, 2015

## Executive Summary

**Introduction:** This report provides an overview of our community-based experiential learning (CBEL) project on the history and rejuvenation of heritage fruit orchards at the Gambier Island Sea Ranch (GISR), on Gambier Island in British Columbia (BC). The GISR is a Strata community situated on an ocean-front acreage consisting of shared orchards, gardens, and livestock.

Documenting and sharing the history of the GISR's orchards, the historical knowledge regarding the fruit varieties, and preserving the orchard are of great significance to the community. Project objectives will be conducted in two parts, with part one addressed by our group: (1) to identify fruit varieties from the orchard, research historical knowledge of the apples including best culinary uses and recipes, collect Gambier Island's agricultural history, and to compile findings into educational materials to share with the community; 2) orchard rejuvenation and expansion will be explored in part two. With our objectives in mind, we directed our research with these inquiry questions: What are the fruit varieties present on the island historically and today? What historical information including best culinary uses exists about these identified fruit varieties? What is the history of the orchards prior to their arrival on Gambier Island? What oral histories are present within the community with respect to the Island's agricultural history including memories of the orchards or fruit varieties? **Methods:** We collected apple samples from the GISR for identification by experts, conducted oral histories by phone interview, and conducted external scholarly and grey literature research of both the apple varieties and the history. **Results:** Golden Delicious, Golden Russet, and Winter Banana apples were positively identified, and historical knowledge and uses for these varieties were found through external research. Two oral histories were conducted, resulting in historical information regarding the GISR property and the orchards, and external research was used to complement these findings. Lastly, all information was compiled into an iBook for the community. **Conclusion:** While our group made notable progress towards project objectives, there

remains many fruits to be identified and many 'blank pages' of the GISR history yet to be documented. This report details the limitations and challenges of this project and suggestions for furthering this work were made as summarized: (1) expert fruit identification on-site to increase identification, (2) in-person recruitment of community members to increase participation rate in oral histories, (3) continuation of data collection for histories to further strengthen the depth and reliability of our findings.

## Introduction

### Project and Community Introduction

This project is a community-based experiential learning (CBEL) collaboration between a group of six students from the Faculty of Land and Food Systems at the University of British Columbia (UBC) and the Gambier Island Sea Ranch (GISR), on Gambier Island in BC's Howe Sound. As an interdisciplinary group, we bring perspectives from nutritional sciences, agriculture, food science, and dietetics to this project.

The GISR is a picturesque coastal off-grid community consisting of 66 lots located on 330 acres, 300 of which are shared amongst the GISR's mostly part-time residents. The values of the GISR community can be summed up as 'thoughtful stewardship', 'respect', 'cooperative collaboration', and 'accountability' ("Organization Values", n.d.). These values are evident upon visiting their community gardens, communally-managed livestock, and a beautiful open-concept community centre built by residents (Figure 1). Despite these community food sources, most food



*Figure 1.* The Gambier Island Sea Ranch's open-concept community centre.

is brought in by boat as there are no commercial enterprises on the island. Historically the island contributed to BC's food system through its commercial orchards which date back to the late 1800s ("Sea Ranch History," n.d.), with product being both rowed and barged to the mainland (Cooper, 2006). Many of these valuable heritage trees remain standing today, scattered about the island mostly unkempt. The history and rejuvenation of heritage fruit orchards at the GISR is a two-part project that utilizes two main community assets: their heritage orchards and oral histories. As seen in our systems diagram, this project is centred around GISR's orchard's, and the boundaries and relationships within the context of BC are further highlighted in Figure 2. The aim of the GISR community is ultimately to rejuvenate and expand their orchard, while also honouring their agricultural history by increasing their knowledge of the fruit varieties, and by sharing their historical narrative.

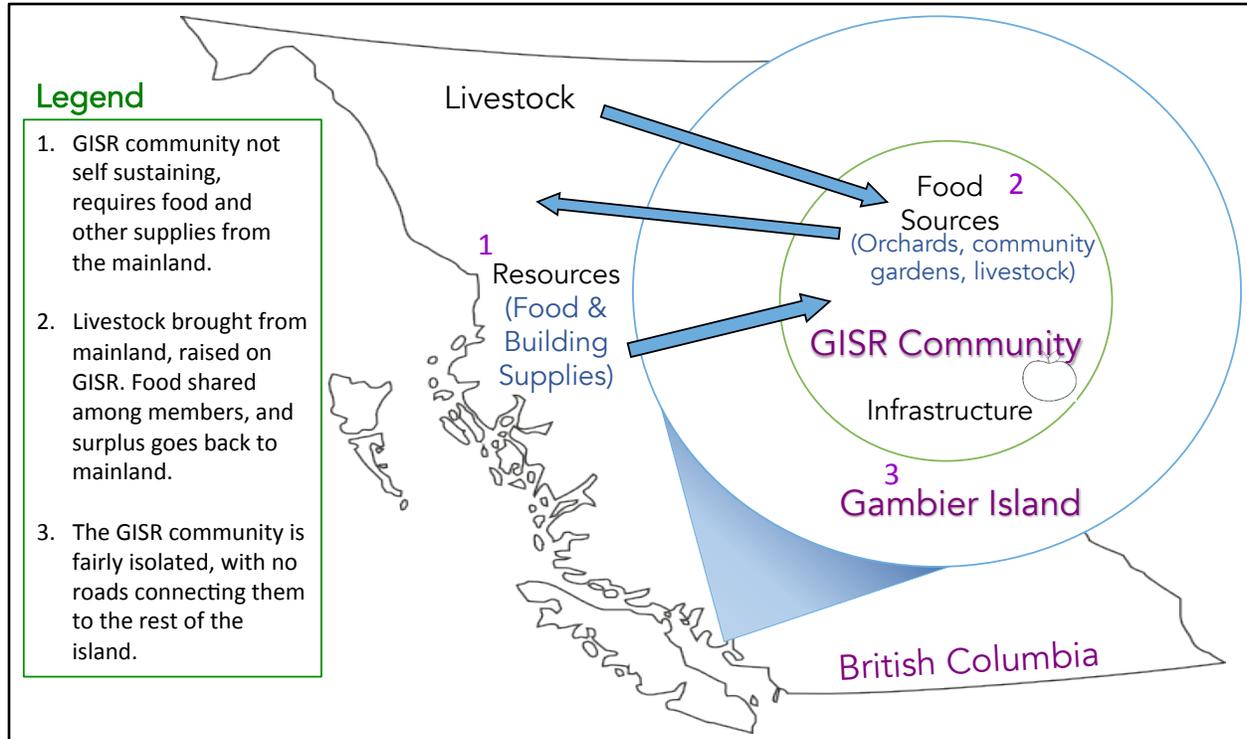


Figure 2. Systems diagram showing the context of the Gambier Island Sea Ranch within British Columbia.

## **Project Significance**

While the significance of this project for the GISR is largely “about honouring [their] history and being able to share it” (R. Boulter, personal communication, November 25, 2015), other layers of significance should be mentioned here. In North America, there are approximately 14,000 documented apple varieties; however, we are experiencing a great loss in this diversity (Routson, Reilley, Henk & Volk, 2009). Besides a decrease in resilience of our food system and the decreased food security that accompanies biodiversity loss, we also face a loss of historical and cultural knowledge about those foods (Jacques & Jacques, 2012), or “traditional food knowledge”, which is a way of maintaining cultural identity and “represents the collected wisdom of many generations” (Kwik, 2008, p. 60). The GISR’s heritage apples, which can be defined as those having been cultivated before the 1940s (Jordan, 2007), present a unique opportunity to improve food literacy, or one’s food knowledge and skills, and ability to understand and make informed decisions within our complex food system (Cullen, Hatch, Martin, Higgins, & Sheppard 2015). Similarly, their oral histories are an important asset which can foster community connections and serve as a reminder of their agrarian roots. Furthermore, both the apple knowledge and the agricultural history can be shared beyond the community and preserved for future generations, perhaps kindling a sense of ‘citizenship’ in the greater food system and inciting positive social change (Komives & Wagner, 2009).

## **Project Objectives**

Part one of this project will be conducted by our group. Objectives are:

1. To identify fruits from the orchard and research historical knowledge about them including culinary uses.
2. To collect and compile the GISR’s agricultural history through oral histories and external research.

3. To compile findings as educational material in an electronic format.

Part two of this project is beyond our scope given our timeframe, and thus the objectives of rejuvenating and expanding the orchard will be pursued by the next group.

### **Inquiry Questions**

In general we wanted to know:

- What are the fruit varieties present on the island historically and today?
- What historical information including best culinary uses exists about these identified fruit varieties?
- What is the history of the orchards prior to their arrival on Gambier Island?
- What oral histories are present within the community with respect to the Island's agricultural history including memories of the orchards or fruit varieties?

### **Limitations**

Limitations of our project included the seasonality of the fruits and the restricted timeframe for our project. Additionally, access to GISR member's was limited by our community partner and it is often not possible to locate prior residents.

### **Methods**

#### **Overview**

This qualitative CBEL project was conducted using an asset-based community development (ABCD) approach (Mathie & Cunningham, 2003) and consisted of interviews, expert consultation, and historical research and analysis.

## **Community Visit**

To gain an appreciation of the context of the GISR community, and to clarify project goals, we visited Gambier Island. We gained a sense of the resourcefulness and collaborative nature of the GISR community by touring their property and seeing their shared projects. The community setting and apple trees were also documented by photography during this visit for use in the educational materials.

## **Apple Research**

To identify the apple varieties, labeled apple samples indicating tree of origin were collected earlier in the season and given to us by the community partner. Samples were brought to the UBC Apple Festival on to be identified by experts from the BC Fruit Testers Association (BCFTA). Identified apples were further researched using both published apple books found at the Vancouver Public Library and reliable online sources for variety specific knowledge and general apple history. 'Historical' recipes were chosen in consultation with our community partner.

## **Recruitment**

Participants for oral histories were recruited by our community partner through both an email listserv and emails targeted at individuals suspected of having local knowledge on the topic. Furthermore, word-of-mouth was used to recruit former residents.

## **History: Interviews and Research**

Recorded three-way phone interviews were arranged on November 11, 2015 between participants, our community partner, and ourselves - with one group member posing pre-determined

questions and unscripted follow-up questions. Interviews were participant led and utilized open-ended questions to allow for unhampered responses. Follow-up emails were used for further inquiry and clarifications (Appendix A). Further agricultural history was collected from both print and electronic sources, found primarily through scholarly and grey literature searches.

### **Data Analysis**

Due to the qualitative nature of our project, data analysis consisted of categorization, organization, and verification (where possible) of our data into a cohesive timeline. All of the information was synthesized into a logical and compelling narrative, in an iBook format.

### **Ethics**

Inclusion was ensured by inviting all community members to participate. Informed consent was provided in the form of both oral (recorded) and signed consent forms (Appendix B). Integrity and respect were of utmost importance in recording and compiling history while minimizing bias. Lastly, equity is ensured by the availability of results to all community members.

### **Results**

Of the ten apple samples that were collected, four were lost to degradation, and six were brought to the UBC Apple Festival for identification. We realized the apple samples would be difficult to identify on visual characteristics alone; however, three of the apples were positively identified by the representatives from the BCFTA including: Golden Delicious, Golden Russet and Winter Banana (Figure 3). Researching the apples revealed many interesting facts about both their origins and best culinary uses seen in Table 1.



Figure 3. Apple varieties identified in the GISR's heritage orchard: (1) Golden Delicious, (2) Winter Banana, (3) Golden Russet.

Table 1

*Details of the apple varieties identified at the Gambier Island Sea Ranch.*

Name	Alternate Name(s)	Origin	Harvest	Culinary Uses
Golden Delicious	- Originally Mullins' - Yellow Seedling - Yellow Delicious	1890, W. Virginia	Sept. – late Oct. Stores well	- Dessert (fresh) - Apple butter - Pies: holds shape - High-sugar for cider
Golden Russet	- Bullock's Pippin - Bullet Pippin - English Golden Russet - Fox Apple - Long Tom - Russet Golden - Rusty Coat	Debated: New York 1940s or New Jersey 1700s; different varieties with same name or related	Mid – late Oct. Stores into winter	- Versatile - Prized for cider - Dessert (fresh) - Juice - Cooking, pies - Drying
Winter Banana	Banana Apple	1876 Indiana	Early Sept. – late Oct. Softens in storage	- Dessert (fresh) - Hard cider

*Sources:* Burford, 2013; Jacobsen, 2014; Morgan & Richards, 2002.

Two one-hour oral history interviews by phone were conducted, resulting in information on the history of the GISR property and the orchards. In our interview with Nicol Warn, we collected details of his childhood on the Glen Olbe Farm (was located on the present day GISR), and his grandfather Harold Warn's role in the commercial fruit market of Vancouver. Our second interview was with Pat de Couto, cousin of Nicol, who shared her memories of the orchards and her favourite

apples. An extensive list of speculated fruit and nut varieties that was believed to have been present was also compiled from these communications. Because we discovered that the oral histories left many 'holes' in the historical narrative, this information was carefully supplemented with external research.

Information we collected was used to create educational materials for the community. Our result is the creation of a visually appealing iBook (Appendix C), which further details our project findings. Raw data and leads for part-two of this project can be found in Appendix A.

## **Discussion and Conclusion**

### **Measures of Success**

Overall, we felt that our collective actions allowed for the successful completion of our project objectives. We addressed all of our inquiry questions, and realized the importance of documenting these oral histories and historical knowledge before it is lost forever. For the apples, initially we hoped to identify half of samples and we achieved this. Though we had initially aimed for five, in the end we felt two interviews with additional leads was an accomplishment given our short timeframe. Our measure of success for our educational materials was intended to be feedback from our main GISR contact, as evaluating this in a more quantitative way was beyond the scope of our project. From the community perspective the project was successful: "this looks great!...it exceeds my expectations" and "congratulations for a great product!" (R. Boulter, personal communications, November 23 & 28, 2015).

### **Challenges & Suggestions**

Success in identifying our samples was reliant on experts at the UBC Apple Festival, and the early fruit season meant our samples were not in peak condition. Additionally, identifying apple varieties on visual inspection alone is notoriously difficult, in part because the physical appearance is a result of the environment (Routson et al., 2009), and identifying characteristics of our samples

would be less prominent due to decreased orchard maintenance (BCFTA, personal communication, October 17, 2015). We thought that having an expert visit the GISR to identify the apples could increase identifications.

Another challenge is that collecting oral histories is dependent on voluntary participation and our timeframe was short, therefore this portion of our project was limited to two participants. We thought it may have been easier to recruit participants in person, perhaps at a community potluck or through local apple festivals. In addition, obtaining complete and accurate historical information is difficult due to discrepancies, omissions, and bias in both recording and interpretation, which may be more true of oral histories (Oelofse, 2011). Our group suggests that the GISR continue collecting the oral histories, as interviewing many people on the same topic may uncover truths (Oelofse, 2011). Despite these limitations, the subjective nature of oral histories allows for a unique and personal insight into the history of the GISR community's orchards.

### **Future Directions**

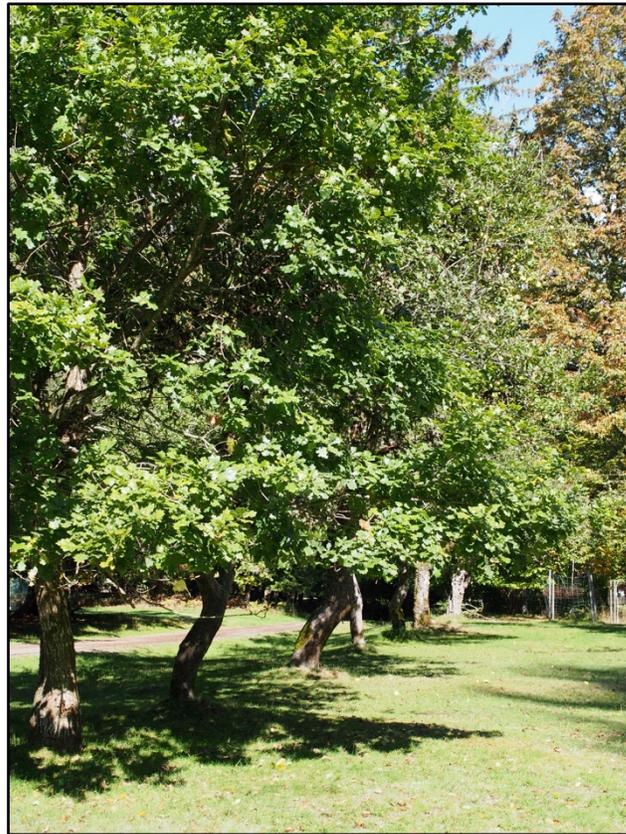
Going forward, part two of this project will focus on the rejuvenation and expansion of the GISR orchard. In discussions with our community partner, it is apparent that there is great interest in collecting more oral histories, therefore we compiled leads and resources for the next group (Appendix A). Additionally, it was agreed that a more detailed outline for the project including roles, duties, and timelines would be beneficial as success of a collaborative project relies on communication.

### **Concluding Thoughts**

While the GISR is a food secure community, we felt that wider connections could be made between food literacy and BC's food system. Food literacy, according to Sumner (2013), has the ability to bring about social change in relation to food, and we think that increased food literacy is a natural result of this project. Perhaps dissemination of this 'rediscovered' knowledge beyond the

GISR will inspire further collective actions to address food system issues, as social change “requires building relationships with others and taking action together” (Komives & Wagner, 2009, p.13). For the GISR, it was a connection to their heritage trees that inspired them to collaborate with us on this project (Figure 4).

This project revealed only a snippet of the fruit varieties, historical fruit knowledge, and oral histories available within the community – leaving many unidentified fruits, and many gaps in the historical narrative. Having said that, we hope that the GISR will consider our suggestions and continue to document and preserve both the orchards and the historical knowledge that accompanies them so that these assets can be passed on to future generations. Both the fruits of Gambier Island and the memories of its inhabitants, both present and past, embody the culture of the GISR and serve to unite community members through both the physical and the intangible.



*Figure 4.* A few of the GISR's heritage apple trees.

### Critical Reflections

As a group we feel that we have learned so much through the process of collaborating in this CBEL project with the GISR and also in working with each other. Each of us have taken a moment to reflect on our own personal experiences.

“C”

CBEL project, group work, and flexible learning experiences have given me new experiences and knowledge. Working in a group with different discipline inside Land and Food Systems has expanded my knowledge of the food system. I am able to gain a new perspective from my team members' area of study and I am grateful that we share the same goals for the success of this project. During flexible learning, we, as a group, can work effectively and utilize the time optimally to work on the project. We also utilize Facebook and Emails effectively to achieve our goals. This experience has changed my personal learning experience, that motivated me to respect others' perspectives and filled me with new knowledge other disciplines inside Land and Food System.

CBEL project has provided me with a new enjoyable experience of collaborating with the community. I find it intriguing to apply the theoretical concepts that I have learnt in my previous course, LFS 250 and LFS 350 to give back to the community. I am also glad to work with the community of Gambier Island Sea Ranch, to visit and learn about a place I have never been before. Learning about Asset-Based Community Development has motivated me to collaborate with communities in order to utilize their assets optimally, especially if it concerns food security.

“C”

I have a newfound appreciation for the unpretentious apple! It was really useful to see the ABCD approach applied in working on this CBEL project with the GISR. I also realized many of the challenges of collaborating with several people with unique perspectives, and also in bridging

that gap between the ‘educational world’ and the ‘real world’. However, it was the interdisciplinary nature of this course that allowed me to gain a greater understanding of how each of us approach and contribute to food systems issues in different ways. I was also able to improve my communication skills by coordinating many aspects while attempting to meet everyone’s expectations. On a more technical note, I really appreciated the opportunity to create a blog and hone my iBooks Author skills.

The flexible learning format was valuable because it allowed me to focus energy on my areas of interest. The experiential reviews papers were challenging but really helpful for making the connections between our project and the broader food system – and also in exploring how it relates to my future role as a dietitian. I explored food literacy and how community’s can use their orchards and public produce gardens as a learning tool for improving both food literacy and local food security. For me, the CBEL project gave context to the food literacy concept and made me realize the importance of preserving and sharing the traditions and historical knowledge about our food. Going forwards, I would like to use these skills to get involved with a food literacy initiative - and if that doesn’t work out, I might just have to start my own orchard!

## “C”

Through this CBEL project, I was able to discover the value of *community assets*. Using the ABCD approach to recognize existing community assets is a more effective way in community development. Traditionally, those with good intentions to make community improvements use the need-based approach, however this method would only draw out the negative views of the community when in fact valuable community assets are the foundations of great change (Mathie, 2003). Our major community assets are the heritage apples, and the oral histories from GISR residences. Upon identifying the apples, our group was able to gather sufficient information of each

type during our flexible learning sessions. In addition, the flexible learning periods allowed us to conduct interviews with two GISR community members to obtain personal oral histories of the sea ranch. Although, the two community assets are extremely different entities, they are in fact connected to each other. Identifying the apples and finding the perfect culinary uses for each type can reveal the various apple trees grown in the past, and discover traditional recipes people make with the fruit varieties. The oral histories tell us stories about the members' personal experience with the apple culture on GISR. The value of community assets can aid in the rejuvenation of orchard next term by knowing what varieties have been sustained on the land, and will now be rehabilitated for generations.

“C”

My experience in LFS 350 has been quite stimulating. I felt that I was often left surprised during whole process. I especially enjoyed visiting the Gambier Island Sea Ranch, I felt that I got a glimpse into a differently lifestyle than I am used to. When our group first received the project description, we were left with a feeling of uncertainty. It was not until we were invited to the island and our community partners answered the questions that we had that we had an idea of the direction we were heading in. I also enjoyed the chance to communicate with different audiences. This included our peers, the teaching team as well as the community members we worked on the CBEL with. I also appreciated the chance to apply the concepts that we learned in class to practical applications, especially the asset-based community development concept, I find myself more likely to attempt at problems with that kind of mindset. The online self-disciplined learning modules gave us a chance to accomplish tasks at our own convenience, however, I felt that the weekly prompts were very general and often I was left not feeling if I had achieved that week's goal. Working in a group with individuals who have different academic focuses and personal

interests. This presented some challenges as we had to collaborate and talk through the significance of the project and what it meant to us.

**“J”**

In this CBEL project, there were ups and downs in terms of group work. I was first overwhelmed by the amount of work we were assigned to do in one term, but I felt relieve after Dr. Will Valley clarified that it was a two-term project and some of the objectives are assigned for next term. The visit the beautiful Gambier Island Sea Ranch (GISR) in late September is definitely one of the best experiences I had in this group. During this community visit, I had the chance to discover what an island community was like and to identify potential problem this GISR might encounter. This project was a challenging yet valuable experience to me. Since community partner might be busy with their job, they might not be as flexible in terms of time and are unable to perform the tasks they promised to do in time. Moreover, they might not be aware the time limitations of our project, which we only have a few months to finish several objectives of this project. Lastly, I learnt how to communicate efficiently with a community partner that it is important to follow up with each other on a regular basis to ensure our project is being operated on schedule.

**“T”**

Our CBEL project allowed us to choose a topic that interested us as a group. My group members study food, health and nutrition, while I studied sustainable food systems. We chose to work on a project with apples because British Columbia has a booming apple industry, and the fruits are used in many food applications. If there is one lesson I've taken from the readings of this course, it would be the importance of *listening*. Not only listening to the needs of our community partner, but *listening* to the deeper meanings and implications of our project. Sisonke Msimang (2014) of *A Pragmatic Idealist* understood this lesson when she worked as a social workers and was unable to

empathize with the social stigma her friend, Prudence faced as a heavily stigmatized HIV positive lesbian.

When I look back on our CBEL project, *heritage* comes to mind.

The Sea Ranchers have their nutritional needs met. The apples are not a means of providing sustenance. The apples are a heritage symbol of the GISR's past agriculture culture. Carolan (2007) wrote that heirloom plants are more meaningful than packages of genetic material, rather, each seed and plant are imbedded with a past people's history and culture. It is important to keep these old trees alive. They remind the Sea Ranchers of who they are and strengthens their connection to the land.

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## Appendix A

Table A1

Summary of Leads and contacts for term two group.

Contacts (C) & Leads (L)	Notes
Rosalie Boulter (C) T : 604-687-2024 rosalieboulter@gmail.com	<ul style="list-style-type: none"> <li>• Mentioned:              “Our neighbor to the west (between the Sea Ranch and Camp Artaban) is the family who used to own the Sea Ranch. I met their mother/grandmother about 5-7 years ago who told me that she grew up on the Sea Ranch and was homeschooled there and a few stories. I told her we should have her over to tell us some of the history but never followed up. I suggest you try contacting her to see if she is still around as she should have many stories from 60-70 years ago. Michelle may have come across her over the years because her place I on that side. Also Don might know if this ever came up at Council meetings over the past several years. Also, not sure if our current caretakers may have met the family recently.”</li> <li>• “I know the Ackles family (Al’s cousin) has owned the property next to the Ranch for many years. I spoke with Kay Ackles (Al’s aunt I think) years ago and she has old video’s of the Sea Ranch from the 50’s. You may want to run it by him to get hooked up with her. Al may also know how to get a hold of the Warn family who owned the farm from the 1930’s through till the 60’s I believe.”</li> </ul>
Nicol Warn (C) T : 604 885 9397 nwarn@telus.net	<ul style="list-style-type: none"> <li>• Already conducted oral history interview</li> <li>• Email from Nicol to Rosalie:              “Are you aware of the more recent heritage apple orchards around the Sunshine Coast? Robert Jack [now deceased] planted a collection of trees on the lower side of Highway 101 in Roberts Creek. Ray Moscrip (604-885-7311) has a fair number of trees in Halfmoon Bay. The old Harry Roberts place at Cockburn Point on Nelson Island has some fruit trees on it that must date back a way; the marine park on South Thormanby Island has some old trees still bearing; and there are many other small orchards scattered through the islands. If anyone is collecting genetic stock (cuttings, seeds or whatever) there’s a wealth of old trees to choose from!”</li> <li>• Email from Nicol to Rosalie, November 13, 2015:              “Yes. Harold Warn was my paternal grandfather. He immigrated by ship from rural England [for the second time!] with his two teen-age sons, John G. (my father) and William, traveling across Canada in a little car-drawn caravan, and purchasing the Glen Olbee farm in 1938. I was born in 1943. My father wanted to make a successful farm of the venture, and bought some registered milk cows, including Jerseys, the latter producing a high-butterfat milk from which we made butter. The barn was equipped with a row of milking stanchions, the milking done by hand. A dairy was attached to the Lodge, equipped with hand-powered cream separator based on a</li> </ul>

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centrifuge principle, and a rotating-barrel type butter churn. Butter was shaped into bricks, wrapped in waxed paper and packed in 50-pound waxed wooden boxes. My uncle Bill (William), more interested in mechanical pursuits and boats than farming, delivered the milk products around Howe Sound by motorboat.

Apart from the dairy animals we had just about any kind of animal you'd expect to find on a farm; heavy work-horses as well as riding animals; a good-sized herd of sheep and the sheepdogs to run them; goats, pigs, chickens, geese, ducks, rabbits...and of course the necessary barn cats. Our horses were reprieved from Dr. Ballard's dog-food rendering plant in the Lower Mainland. As the farm equipment—gang ploughs, discs, harrows, hay-rake, seeder, wagon, stone-boat, scoop, tongs etc.—was horse-drawn, some pretty husky animals were required, teamed in pairs for most jobs.

Logging was also a part of our livelihood, the logs hauled to tidewater with a horse-drawn sledge on 'corduroy' roads, made by laying small logs or punchings of split timber across the route at intervals, something like sleepers for a railway. A tackle from a gin-pole slanted out over the water was used to parbuckle the logs off the sledge, down a ramp into the 'salt-chuck'. Prior to our time on the island, the same job had been done with teams of oxen; we would occasionally find iron ox shoes, made in pairs for their cloven hooves, in the old logging roads.

Our income was supplemented by operating the main residence as a guest lodge. In fact, we always referred to it as The Lodge. It had four bedrooms upstairs and another two downstairs, a large enough livingroom that community dances could be held, and a kitchen commodious enough to prepare meals for fairly major gatherings. It was heated with a wood-fired furnace under the first floor, with a large iron grate in the middle of the living-room floor, plus there was an oversize but inefficient fireplace in one end of the livingroom. In winter weather when there were no guests most of the Lodge was sealed off and activities centered around the kitchen, which had a big camp-style woodburning cookstove. There were other outbuildings that could house staff.

My father with his family left the island in 1956, the year I started high school in grade 7. Prior to that we had been home-schooled. Our 'moving van' was a two-log planked float towed to Roberts Creek behind a one-lunger Easthope-powered steel lifeboat converted for fishing. Our new life was to be nowhere near as idyllic as the Gambier days!"

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- 
- Email from Nicol to Rosalie, November 12, 2015.  
"These are the fruit trees I remember at 'Glen Olbee', Long Bay, Gambier Island. A lot of them are no longer there: cleared for house sites and road building? This is far from an exhaustive list, as I don't remember the names (or existence) of many. I hope this is helpful.

**Apples:**

Transparent  
Red Astrachan  
[these first two were our favourites!]  
Gravenstein  
Grimes Golden  
Russet  
Duchess  
Alexander  
Winston? Ribston? [Pippin??]  
Cox Pippin  
Winter Banana  
Jonagold (?)  
Jonathan  
Northern Spy  
Winesap  
Newton  
Blenheim Orange

**Cherries:**

Bing  
Queen Anne (?)

**Pears:**

Bartlett  
[another hard, small-fruited variety]

**Quince:**

[pear-shaped, yellow, flocked skin]

**Plums:**

Prune  
Greengage  
Damsen  
[others; yellow and pinkish fruit]

**Nuts:**

English Walnut  
English Chestnut  
Horse Chestnut  
Hazel [Filbert?"]

Bill Enricco Jr. (L) T : 604-886-2871 <a href="mailto:MIRAMARIIGambierIsland@gmail.com">MIRAMARIIGambierIsland@gmail.com</a>	<ul style="list-style-type: none"> <li>• Written two books on the history of Gambier Island and is currently working on a third. The books contain information on the orchard and the Warn family</li> <li>• Book title: <i>Miramar II: Gambier Island's History</i></li> </ul>
Ray Moscrip (L) T : 604 885 7311	<ul style="list-style-type: none"> <li>• Has a fair number of trees in Halfmoon Bay</li> </ul>
Rob Erington (L)	<ul style="list-style-type: none"> <li>• The (former?) owner of Mercury Launch and Tug</li> <li>• Spent part of his childhood playing at the Sea Ranch</li> </ul>
Kay Warn (L) T : 604 828 3841	<ul style="list-style-type: none"> <li>• Grew up on GISR</li> </ul>
Scott Ackles (L) T : 604 812 3970	<ul style="list-style-type: none"> <li>• Son of Kay Warn</li> <li>• Owns the cottage adjacent to the wharfs on the south side of the bay</li> </ul>
Al Zarazun (L)	<ul style="list-style-type: none"> <li>• Part of family who originally owned the GISR property</li> <li>• Their family had prepared a DVD containing history of the sea ranch area</li> </ul>
BC Fruit Testers Association	<ul style="list-style-type: none"> <li>• For identifying apples and grafting/orchard care etc.</li> </ul>

Planned Interview Questions

- What memories or stories do you have about orchards and fruit trees?
- Do you remember any particular apple recipes or uses?
- What other memories or historical stories do you have?
- Did you do any commercial selling of apples or other fruit?
- Do you still maintain a property on Gambier Island?

## Rough Interview Transcripts

**Interview 1: Nicol Warn, November 11, 2015**

**Interviewer:** Where did you spend time on the island when your family had a property there?

Nicol: Original home was a building – called the orchard cottage above the beach. The houses that line the north side of the head of the bay are in an orchard, or what was an orchard – between there and where the lodge stood on the other side of the estuary was a walk – we called it a duck walk. I guess on the west end of that bridge was the oldest building and we called it the Orchard Cottage and that's where I lived when I was born, then the lodge and then in the shake covered cottage between the Born 1943 – left in 1956.

**Interviewer:** What memories or stories do you have about orchards and fruit trees?

Nicol: Made a list of the apple varieties:

Know there were more I don't have:

Ridgeston pippon

Orange pippin

Red aster can

Alexander

Grimes Golden

Winter Banana

Baldwin

Lennim orange

A russet (murton closest)

Dutchess

Jona Gold

Gravenstein

Grimes Golden

Jonathan

Transparent

Spy (Northern?)

Winesap

Newton

Winston (kind of pippin)

Also had quince and prune plums, green gage and various kinds of cherries – bings, queen anne.

Several types of apple I haven't been able to find the names for! One in particular would like to have a cutting from was a big purple apple that was really good for cooking. It is right on the end of what used to be the garden at Pat's place.

**I: Do you remember any particular apple recipes?**

N: Remember that we often had baked apples in the winter and one of the best was this one I am trying to remember. We'd hollow out the core and put brown sugar and cinnamon. We used to make Apple Jack which was a fermented form of cider. We had a cider press and we used to store it in wooden barrels.

**I: What other memories or historical stories do you have?**

N: I could keep you going for days on that. My best memories there are as a child under the age of 12 and I was homeschooled there from Grade 1 to Grade 7. Started Grade 7 in Roberts Creek. My mother had been a teacher prior to moving there and teaching in those days, training was in normal school. We used the board of education's curriculum for the 1<sup>st</sup> year and then she turfed that and decided to teach us her own curric. We had a pretty liberal education from our surroundings. Anything going on we took part.

Boat came in every 10 days for the camp and then in winter was supposed to come every month and sometimes as long as 3 months. That was the waterhouse line. Were about 3 different small freighter lines that worked. The Lady rose was one of the boats – deliver camper and deliver supplies. Gov.'t dock by Artaban was stacked with stuff. We got our mail from Gambier Harbour. Joe Mitchell down the bay about a mile had a boat he ran fairly regular trips and people could rely on him for a trip to town. We had fairly broad range of things we made a living from – logging and small farming and for a while

produced a lot of the milk products used around Howe Sound and my uncle delivered them by boat. We had a dairy herd for a while.

I: Did you do any commercial selling of apples or other fruit?

N: Yes, we sold apples to I think Malkins and later to an outfit in Gibson's. There was a Cannery Road there that had a cannery road. We got very little for them. We used to box them up in wooden boxes and run them into Vancouver. Were taken into Coal Harbour.

I: How were they taken in? Have heard stories about rowing them. And eventually a large barge was purchased.

N: We never had a barge but my uncle had one I think is still at the head of the bay there but it was never used for apples. We had a boat, packed them into the interior of the barge. I know things were hauled around (tomatoes or potatoes) by barge. May have used a float at one time but wouldn't have been worth it hauling that distance.

The SeaRanch was only part of it – sold off a couple strips – one to the camp and one became my cousin's place. There were a couple of small lots added to the place. Basically the Ranch was the property. Interesting reading about McLennan – had been his hobby farm because it was ours. He claimed the property was 325 acres. The figure when I was a kid was 360 acres so not sure what was going on there.

Reading the account in the Vancouver Archives – the life and times of Mr. Robert McLennan.

My grandparents on my father's side and my uncle – father's brother. 4 of them moved there. Jack (father) and Bill (uncle) – moved there almost directly from Britain. Trailer still parked in the yard when I was a kid. Bought in 1938 and dad left earlier in 1956. figured kids needed to go to a real school or have a more social life. Uncle didn't leave until the '60's or maybe 70's. He hung on because was working with the log booms in the bay. My dad was the one who ran the place as a farm. His great dream to have – tried all sorts of different stock to grow trying to make a go of it – it paid the bills but

only. Grand dad worked for a time at Port Mellon upgrading the mill and Uncle did a bakery run – bought in Vancouver. Only thing we made and peddled was dairy – butter, don't remember making cheese. We had Jersey Cows – original stock from which a lot of BC's Jersey's came. Prized from high butter content. They cost a whole lot of money and were cared for particular. Became breeding stock for some of the animals in the valley. Tried raising all sorts of stock. Chickens, ducks, pigs, horses, sheep. Sheep I suppose made some money as we sold some of the wool and hides too because sheepskin was valuable for making clothing. Pretty much it – had the usual barnyard stock for our own use, so

Tried growing things like fields of peas and beans thinking it could be a cash crop. Wasn't the place to do it. Partly because of the mountain that shades some of the best land. Fairly short growing season on that ranch on that field that comes up to the base of Mt. Artaban. Seemed to have the best soil or spent their time trying to make that work on the south side of the farm. As going toward the dock. That was the field in cultivation. Not sure why they chose that. That could have been part of it – the drainage. Were some somewhat unsuccessful attempts to drain it. From Gibraltar (rock on North Side to Estuary) that was partly in orchard but partly in cultivation. Had a clay base that didn't drain well. Did quite a bit of drainage work around it but didn't quite work. Was another one that led out by the trail to what campers call Lost Lake. Called in Long Field – it was about a mile long.

**Rosalie (other interviewer): Where were the main bulk of the trees?**

N: Wood Beach. Below Pat's place was a field was called the Apple Shed – would be about where the bulkhead road it. Would have been slightly to the west. It wasn't just a loading shed had a mill and a long chute that went down to the water. From the bulkhead toward Gibraltar, the rock. Gibraltar is right across the water from our dock. Forms division from waterfront of Pat's place – end of Sea Ranch. From that Rock and onto soil, that was all onto orchard until apple shed and then a field and then we had a loading ramp that went down onto wood beach which was the swimming beach on the North Side. That whole area from our ramp to the creek – that was all orchard in there. Quite a few fruit trees on the other side of the creek were spaced out more and not really. Orchard extended right up into the camp. Camp bought a strip of that that had trees. Still a certain number of trees.

Walnut trees, chestnuts, hazelnuts planted before we got there. Where the lodge sat was a bit walnut tree to the left hand side.

Garth bought from some Americans.

Not sure who you sold it to? When my family got out of the place, some arrangement between dad and uncle – not sure if any money exchanged. My uncle who sold the place.

Connie is the elder of Bill's kids and lives in Qualicum Beach.

Nicol – one sister and two brothers

Bill's side – 2 girls and a boy

McLennans or the person before. I don't think McLennans were the ones who planted the orchard, I think it could have pre-dated them.

We did use them as a cash crop – still in pretty good shape.

I wish we'd never left – wasn't an easy transition going from there to Robert's Creek. A piece of heaven. One of the best things, property was sold to us relatively cheaply – was considered a mud flat out front. When the tide goes out a great big playground and the water was warm. It shaped my relationship with people as have always been a bit on my own. I didn't feel it at the time.

Just about born in a water taxi. Made it to Vancouver General.

There are some books written about the area, mostly about Bowen. Lady wrote a history of Howe Sound – contacted me and asked to interview me – starts with a "c". Chap lives in Gambier Harbour or New Brighton collecting oral history from people – John something. If you ask around, can find people collecting that stuff.

Bartlet pears.

No raccoons until about the last year. Found baby footprints in the mud.

Introduction of elk into sunshine coast. Wolves moved in right after. Brought wolves into proximity. Main population. Elk were brought to sunshine coast from Vancouver Island. None on Gambier but have made it to Nelson Island.

No wolves, cougar or bear. Maybe one cougar. Brother ran into one on a boom at night.

## **Interview 2: Pat de Couto, November 11, 2015**

**Interviewer: Do you still maintain a property on Gambier Island?**

Pat: We have a strip of property between Artaban and the Sea Ranch. When my parents sold the sea ranch they took a strip off the side and kept it.

**I: Our project is about the heritage apples on the island. What memories do you have of the fruits?**

P: It is interesting – I don't know when they were planted. I'm 65 this year and born at Gambier. They were always there and asked my brother. He was told there were 2500 trees there. I think some had been cut down by the time our family bought the place.

There used to be an apple backing shed right there where the barges came in. I know we had some things that had been left at the big house – had picking bags and a cider press from when they sold them commercial.

Most were pretty old.

2 books about apples left – remember russet and winter bananas and astercams

Lots of cherry and plum trees and walnuts and hazelnuts – lots of hazelnuts at the base of the mountain and chestnuts and pear trees. Russets and winter bananas were my favourites. Astercams – pretty apples but didn't taste that good. Those are the 3 I know were there for sure. We didn't necessarily have names – there were lots of transparents. They are early ripening ones. After reading about them think close to Lodi. They are a green apple that ripen quite early in the summer.

Several kinds of cherries – queen Anne and Bing and Green Gage plums and several other varieties.

Bartlett Pears. Grapes actually. Mostly cherries, pears, apples and plums.

I: Did you or your family do with the fruits?

P: We ate a lot. My mom preserved a lot. Applesauce, canned cherries. She canned a lot of things. There was no refrigeration. We made cider for a while, too. Apple juice.

I: Do you remember which apples were best for which use?

P: Winter banana and russets eating and keeping apples. Russets ugly but kept. Could keep most of the winter. Transparent good for applesauce or trees.

One at the end – fell down years ago. Had an apple so big could use one for one pie.

Astercam – big and shiny but not as great eating.

Don't have much more than that.

Would like to know when the trees were planted – long before my family.

Pies and mom made square apple pie. Cook in square pan but a different heavy crust and bake with apples. Roast and make stuffed apples. Mostly ate them raw. Canned a lot of apple sauce. Pies.

Used to be apples behind. Only one was the pear tree so had to cut it down. From our place down toward the beach, were plum trees. Died years ago. Not much left.

One more tree – gravenstein – best for eating.

Have tried to get in touch with a cousin. He's older than me.

Harry and Carrie Warn (grandparents) bought originally to run as a hotel – there was gas rationing and steamships used to come in as lodge. That's where mom and dad met – mom came to Gambier. They ran a dairy and my dad used to deliver milk to Port Mellon. He'd deliver things around the sound. Farmed and logged. Was a hard place to make a living. Transportation was very expensive. We had sheep and always expensive to take things in and out of there. My father ran a sorting ground for one of the tugs. He

took the bundled logs. When they logged part of the property – used to pull them out with horses. Heard the stories about it.

The Lodge was built as a summer home by the owners of Mac and Mac Hardware. McLennan and McFeeny and ???? Used to be called Glen Olbee Farm after the daughter's names. Use to include Where the rec hall at Artaban used to be Sea Ranch – sold in 1944.

Born Connie one year older. Lived there until I went to University.

It was a wonderful place to grow up but I think it was a hard place for my dad – health wise – always moving oil drums and.

Tried all sorts of different crops.

Brigade Bay used to be a Borstal Boys camp – troubled kids bring them up for the summer. Flat place at head of bay used to be several buildings where. One summer planted a big field of beans and hired them to week. Fast, Good job. Removed the plants, took weeds out, put plants back in.

Hard to get help, ship. Tried a lot of things.

**Rosalie (other interviewer) What do you remember about the Glen Olbee farm?**

P: Don't remember much of the farming had horses, turkeys, sheep, goats.

Potatoes. Too little to remember.

No electricity. Had a generator would put on for an hour or two every night. Originally had coal lamps.

Little stream that goes down past manager's house – before had 'fridge – had cold box in the stream in the summer.

Lived in the Lodge and originally when little grandparents lived here. Then lived in little house where caretakers are. Cabin in the back of the yard. In summer various relatives would come and stay. Had a

big barn – two floors, one opened up into the back yard. Used to be a silo – gone by when I could remember.

Bottom used for sheep but top spare parts and a big workshop. Underneath a couple of old tractors.

Some. Tractor with big metal lugs we used to use when I was little

Had model T car we made into a truck. Used that all the time. Used to sit on the big fenders on the front and go back and forth to the dock. – hold onto the head lights.

Took it over and gave it to same

At age 8 or 9 would climb Artaban by ourselves.

Used to go out in the boats all the time.

Used to take the sheep in – had an old fish packing boat and would take the sheep on the back of the boat to Vancouver,

In Brigage weegend House – Miss Wegend – her dad and mom's house. She was a schoolteacher and retired there. Had a Stoneboat. Flat with a couple of pieces of timber. The horse used to pull it and would come across with the horse.

The steamships would come in. We'd send a letter to Woodward's and it would be shipped up on the Steamboat and would come in to the government wharf and everybody would come in and pick up their stuff.

Coast much more inhabited then than is now. Lots of logging and fishing people – would deliver mainland groceries. More transportation then than is now. Steady transportation.

The Lodge – Called Glen Olbee Farm. Built as a summer place. Probably had somebody there ran the farm. Mom came up to work in the lodge. Cooking, etc. running it. They'd rent out the bedrooms and cook all their meals for them. Some would come up for walking. Sit and enjoy the scenery. Expect it wasn't that successful.

Nicol, Croft, Georgia and John – all older than Connie, Pat and Bruce.

Other Documentation Sent by Rosalie

“Glen Olbee Farm” (former name of Gambier Island Sea Ranch) Property Sale Ads

**DETAILS OF TWO ADVERTISEMENTS**  
 which appeared in the Vancouver News-Herald May 17th-18th, 1938

*Presenting*

- ◆ A “GENTLEMAN’S FARM” and/or
- ◆ A WATERFRONT ESTATE
- ◆ A SUMMER RESORT POSSIBILITY
- ◆ A BOYS’ OR GIRLS’ CAMP

NOTE: A Beautiful Stream runs through this Property and there is also an Oyster Bed

**A RARE OPPORTUNITY AND BARGAIN**

*N.B.: Please study enclosed Union Steamship Folder of Howe Sound*

**I Spent the Week-end at “Glen Olbee Farm”**

Have you ever enjoyed a weekend at this beautiful estate created by the late R. P. McLennan. It is situated at the head of Long Bay, Gambier Island, Howe Sound, 22 miles from Vancouver.

If you have, you'll appreciate what I mean when I say it requires the technique of a Poet to describe the charm of this exclusive residential waterfront estate, with its lovely bathing beach, south exposure and its many other advantages.

It took practically 20 years, plus a fortune, to create this “Glen Olbee Farm”, with its major house and smaller cottages, 12 acres of lawns, fruit trees, vineyards, pastures, cherries, park drives, tennis, tennis, croquet, etc., etc.

Who thousands of feet of waterfrontage and the necessary well covered level land with natural shade and fruit trees, this choice property of approximately 200 acres, in my opinion, the most advantageous opportunity offering for a high class subdivision, for selected customers, within 2 hour motor distance from Vancouver.

Only a portion of this waterfrontage subdivided at today's lowest prices, would produce more money than today's best asking price for this entire estate, and this subdivision would not harm the cattle and fish, and yet would leave you over 100 acres, with the major home, pastures, and many other benefits, PLUS your own exclusive waterfront setting, FREE.

I have been favored with the sale of this desirable holding, as please means for my advertisement tomorrow... in this excellent opportunity to licensed brokers.

H. V. Sharpley  
 A REAL ESTATE SALESMAN

*P.S. The Admiralty Chart shows Long Bay, Gambier Island, as the best anchorage in Howe Sound. This means that over number of the R. V. Y. C. will be likely interested in this advertisement, and regional subdivision, if these choice water front cottages are ever offered to the public, by the intimate buyer of this outstanding farm.*

*These comments are made without prejudice.*

**“GLEN OLBEE FARM”**

The particulars appear in my advertisement today, in this issue, at top right hand corner of Page 7.

If you are looking for a “Gentleman’s Farm” or a Waterfront Estate in the country, all developed, or if you desire a suitable location for a CAMP for Boy Scouts, Girl Scouts, a Church Choir Camp or Children’s Playground, with necessary buildings, site building on a lovely beach, safe bathing, safe anchorage for yachts, away from the meddling crowd, then “Glen Olbee” is the answer to all your expectations.

N.B. Very special terms will be granted if the property is to be used for any of the above purposes. If you intend to subdivide, I can arrange special “release clauses” for any debts required, so that you could make these sales ACTUALLY FINANCE THE ENTIRE COST, and leave you with the majority of the very best of the property, AS PROFIT.

It's a rare chance for the right buyer with imagination plus automobile ability.

As an EXCLUSIVE “Gentleman’s Farm” it is perfect, as it is, but it must be seen and studied, to be fully appreciated.

**“GLEN OLBEE FARM”**

At the head of Long Bay, Gambier Island, Howe Sound, 22 miles from Vancouver. The finest anchorage in Howe Sound. An easy motor route to the R. V. Y. C. 2 hour motor distance from Vancouver. 30 minutes by speed boat from Horseshoe Bay. Union Steamship makes regular calls. Very convenient Government Wharf adjoins the property. Several thousand feet of waterfrontage. South exposure. With Long Gate (First Narrows) Bridge completed this Fall, “Glen Olbee” will be an hour from Vancouver via Horseshoe Bay. 200 acres approximately situated in fertile valley, with good lawn soil. Splendid crops of clover, hay, field roots, vegetables, berries and 12-acre orchard - 1,000 trees—apples, pears, peaches, cherries, walnuts, filberts, etc.

20 acres in permanent pasture, 30 acres cultivated land and orchards. Natural trees abound everywhere, causing parklike effect, especially valuable along the waterfrontage.

Major home, 4 cottages, 60-acre lawn, 300 and (several) outbuildings. Accommodates for 20 head of cattle. Farm implements all modern and latest type. Usual field implements, in the very best. Details on request.

Stock consists of 1 team of horses and 2 purebred Jersey cows.

Furniture, stoves and all equipment included in the sale price. The major house is finished on the lines of a beautiful country residence and enjoys a magnificent waterfront setting facing down Long Bay, a commanding position on the tract. Photos on request.

The other cottages are all in good repair, well worth several thousand dollars. These could be rented to advantage or sold if at profitable figures on their respective sites.

Excellent perpetual fresh water supply from the mountainous nearby, piped to houses, barns, lawns and gardens.

A Sportsman’s Paradise. Abundance of deer, also pheasants, wilder and blue grouse. Fishing in the Bay also real sport in the stream nearby. Large mountain lake an hour away, good trout offers fresh-water trout.

Map: Lots 1848, 1849 and 2201. Group 1.  
 N. W. Dick, Vancouver Assessment Dist.

Assessment, 1938: Land	\$17,000
Improvements	1,200
<b>Total</b>	<b>\$18,200</b>

Net Taxes for 1938: \$1643.00.  
 Insurance Costs—Nominal.

**PRICE: \$15,000.**

**TERMS:** Long easy terms may be arranged, provided the consent of the buyer meets the approval of the Trust Company acting for the McLennan Estate.

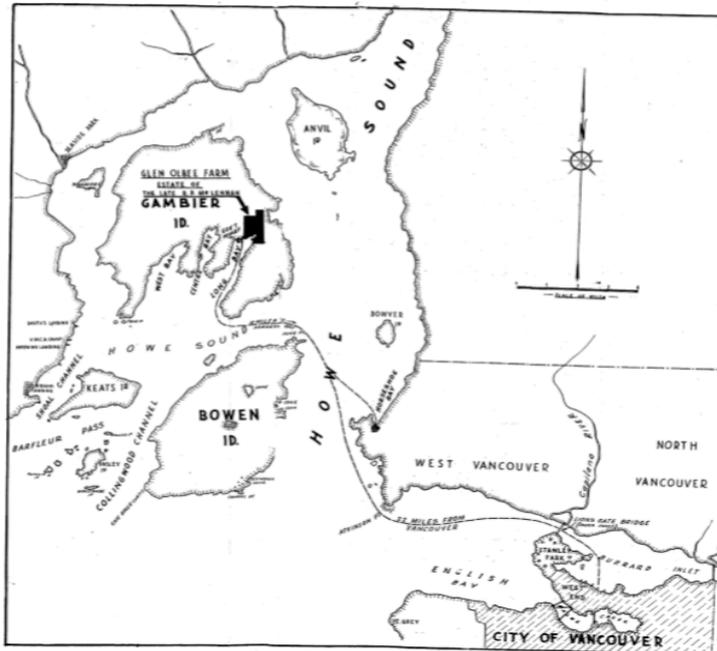
**SUMMARY:** Enough waterfront settings could be sold off on one or two summer seasons to entirely pay for the entire estate, and not in any way interfere with the residential enjoyment of the major house, and this would leave 200 acres or more with the major home, driveway, pastures, vineyards, etc. etc. AS PROFIT, meaning this desirable “Gentleman’s Farm” WOULD COST YOU ABSOLUTELY NOTHING.

The listing is not exclusive. The price is subject to my confirmation, previous sale, change or withdrawal without notice. I sell the property by special authority to licensed brokers. Further details and photos on request. Inspection by personal appointment only.

E. & O.E. These comments are made without prejudice.

H. V. Sharpley  
 A REAL ESTATE SALESMAN

601 Bute St. Trin. 6321



Success Story of Restoring a Heritage Orchard (North Shore Living Magazine Fall 2015)



APPLES TO APPLES:



The annual Bowen Island Applefest event features a pie-baking contest, heritage apple display, children's activities and more.

BY KENDALL WALTERS

One man's quest to restore a heritage orchard to its original bounty.

Red Delicious, Gala, Fuji — these apples grace the shelves of nearly every grocery store around, but they're far from all that's out there. Bowen Island's John Riley knows it better than most. A hobbyist apple grower and self-described apple aficionado, Riley has become the island's resident apple expert. He has played a key role in restoring Davies Orchard, one of the island's most significant heritage sites, to its former glory through the careful care — and meticulous replanting — of heritage apples. What remains of Davies Orchard — a remnant of one of the area's earliest European settlers — hugs the village that now shares its area. William Davies established the five-acre orchard in Snug Cove in 1887. There he set up shop selling fruit, game and sundries. Since the site was rescued from demolition in 1989, it's become Davies Heritage Orchard, a historic site that celebrates the area's agricultural history and features original cottages from the island's tourism heyday in the 1920s. "We want to honour the work done by Mr. Davies in the 1880s by replanting the orchard as he did then," says Riley. It's a job that's easier said than done. First, Riley had to

"Many of the heirloom varieties or heritage varieties do. There aren't many interesting modern varieties out there (and) the ones that you see in the stores don't grow well here anyway. Ninety-nine per cent of the varieties I have you won't find in a nursery."

Every year he looks forward to sharing those interesting histories with visitors to the Bowen Island Applefest, where he sets up a display of heritage apples.

He usually brings around 100 different apples, all grown himself, accompanied by detailed display cards with information about how old the variety is, when it was most popular and where it came from.

"That's what takes quite a bit of time," he says. "I have to dig into the books and do the research."

When this year's Applefest rolls around on Oct. 11, each affectionately grown apple — along with its accompanying information card — will become a tiny living window to the past, allowing visitors a glimpse into a Davies Orchard both long gone and grown anew.

find out what types of apples Davies planted — more than 100 years after the fact.

His wife helped him find a report that Davies submitted to the Department of Agriculture in Victoria, dated 1892, detailing what types of apples he grew. The list comprised such distinctive varieties as Red Astrakhan, Gloria Mundi, Rhode Island Greening, Wealthy and Yellow Bellflower.

All grow in the orchard again today, thanks to Riley. "It's a very small selection, but I think he did remarkably well in 1892," he says.

"It must have been an enormous effort back then." Nor were the trees easy to come by today.

Due to the random and unpredictable nature of their genetics — which necessitates very particular pairings to achieve specific qualities like taste or colour — apple trees are rarely grown from seeds. Instead, most trees are "clones" of parent trees, grafted and grown anew.

The rare heritage varieties Riley sought aren't the sort of thing available at a local nursery, so he painstakingly tracked down each one, bringing them in from far and wide. He had to hunt down other growers who still cultivated the variety he was looking for in order to get a piece suitable for growing.

"I'd get them to mail them to me, just a little stick in the mail, and I'd graft it onto root stock," he says.

He's also made some additions of his own, adding several trees to the orchard that, while not originally grown on the site, were grown nearby or elsewhere on the island.

"I like to look for the varieties that have an interesting history," he says.

Bowen Island Applefest

is an autumn harvest celebration of all things apple. It's a free family event that features a cake walk, pie baking contest, heritage tea, apple fruit press demonstration, farmer's market, heritage apple display and more. The annual event raises money for the Bowen Island Heritage Preservation Association through the sale of candy apples and apple pies baked by volunteers. It takes place in Davies Heritage Orchard, located in Crippen Regional Park, mere steps from the ferry dock in Snug Cove.



DATE  
Sunday, Oct. 11  
TIME  
10 a.m. to 2 p.m.  
LOCATION  
Davies Heritage Orchard in Snug Cove on Bowen Island  
COST  
Free

## Appendix B

**Nicol Warn Consent Form**

November 12, 2015

**To whom it may concern:**

This is to introduce **Ms. Rosalie Boulter** and her/his team of students from The University of British Columbia's Faculty of Land & Food Systems. Between September 15 and December 8, 2015 teams of students from our Faculty will be conducting research as part of the UBC-based Community Food System Project within their course on "Land, Food and Community II" (LFS350).

Approximately 144 students involved in this course will be working with over 24 community partners in Vancouver, Richmond, Gulf Islands and other communities to assess, promote, and enhance community food security in British Columbia.

The study is a collaborative effort involving The Faculty of Land and Food Systems and the LFS 350 Project community partners.

**Project Aim:** To identify the fruit varieties growing in the orchard of GISR, and reviving their history of the heritage orchard and discover the best culinary use of the specific fruit varieties offered at GISR

**Project Objectives:**

- To attend the UBC Apple festival and consult with experts to positively identify sample apples and pears collected from the orchard
  - To arrange interviews with community members to document oral histories and local knowledge about the fruit trees and culinary uses of the fruit
  - To research culinary uses for the varieties identified
  - To compile this oral history and culinary knowledge into an electronic format (exact format to be decided)
4. Lastly, to make this information accessible to the community and improve food literacy

**Project Methods:** To identify the apples, we visited the Gambier Island Sea Ranch to collect apple samples to be identified at the UBC Apple Festival. Upon adequate identification, we will read through existing literature and to find the cultivars' origins and be culinary uses. To compile the oral history, we have asked our community partner to send a mass email to residents on the Gambier Island for voluntary interview.

If you have any questions please feel free to contact the Course Instructors and Principal Investigators Dr. Eduardo Jovel and Dr. Will Valley.

Thank you very much for your cooperation.

Version 3 - September 2, 2015

Dr. Eduardo Jovel  
Faculty of Land & Food Systems,

### INFORMED CONSENT

I am agreeing to collaborate in the study in the UBC-based Community Food System Project, conducted by students of the Faculty of Land and Food Systems within the “Land, Food & Community II (LFC350)” course.

I have been informed of my right to interrupt any interview or questionnaire linked to this project, at anytime that I consider necessary. Also, I have been assured that my answers will remain anonymous unless I provide written permission (below) to the UBC student to disclose my name, working position or any other information revealing my identity, in any possible future use of the information I provide.  
[Understood]

I understand that such information may be shared in reports, including those published online. If it is not possible to return a signed, hard-copy of this consent form, I may choose to communicate my consent electronically. [Understood]

- Signature of the person volunteering to participate in the study: [Nicol Warn]
- Name and signature if you accept to reveal your name, thereby revealing your identity [Nicol Warn] (or to freely chose a name and signature to be anonymous, if you prefer):
- Contact information if you accept to be quoted by name or position in public use of the information we provide for your review:(Name; Phone #; Fax #; Email; Mail address) [Nicol Warn; 604-885-9397; [nwarn@telus.net](mailto:nwarn@telus.net); 5801 Trout Lake Road, Halfmoon Bay, B.C., V0N 1Y2]
- Date: [Nov. 11/15]
- Name of the interviewer: [Rosalie Boulter, Terry ?]
- Location:[ Halfmoon Bay, B.C.]

**If you have any concern about this study please contact:**

**Dr. Eduardo Jovel**  
Tel: (604) 822-3338  
Email: [ejovel@mail.ubc.ca](mailto:ejovel@mail.ubc.ca)  
Fax: (604) 822- 2184  
Address: 2357 Main Mall, Vancouver, B.C. V6T 1Z4

**Or**  
**Dr. Will Valley**  
Ph: 604-822-6534  
Email: [will.valley@ubc.ca](mailto:will.valley@ubc.ca)  
Address: 210 - 2205 East Mall, Vancouver, B.C. V6T 1Z4

**Pat de Couto Consent Form**

Obtained verbal consent and it was agreed for her to email a paper consent form to us. We asked several times and she didn't respond. Community partner was unable to obtain it either.

## Rosalie Boulter (Community Partner Contact) Consent Form

November 12, 2015

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### Project Objectives:

1. To attend the UBC Apple festival and consult with experts to positively identify sample apples and pears collected from the orchard
2. To arrange interviews with community members to document oral histories and local knowledge about the fruit trees and culinary uses of the fruit
3. To research culinary uses for the varieties identified
4. To compile this oral history and culinary knowledge into an electronic format (exact format to be decided)

2108275704. Lastly, to make this information accessible to the community and improve food literacy

**Project Methods:** To identify the apples, we visited the Gambier Island Sea Ranch to collect apple samples to be identified at the UBC Apple Festival. Upon adequate identification, we will read through existing literature and to find the cultivars' origins and be culinary uses. To compile the oral history, we have asked our community partner to send a mass email to residents on the Gambier Island for voluntary interview.

If you have any questions please feel free to contact the Course Instructors and Principal Investigators Dr. Eduardo Jovel and Dr. Will Valley.

Thank you very much for your cooperation.

Version 3 - September 2, 2015

Dr. Eduardo Jovel  
Faculty of Land & Food Systems,

### INFORMED CONSENT

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I have been informed of my right to interrupt any interview or questionnaire linked to this project, at anytime that I consider necessary. Also, I have been assured that my answers will remain anonymous unless I provide written permission (below) to the UBC student to disclose my name, working position or any other information revealing my identity, in any possible future use of the information I provide. [N/A]

I understand that such information may be shared in reports, including those published online. If it is not possible to return a signed, hard-copy of this consent form, I may choose to communicate my consent electronically. [ RAB ]

Permission to use photographs and/or email communications from the Gambier Island Sea Ranch Community including hosts of visit (David Darvill, Rosalie Boulter). [ RAB ]

Signature of the person representing the GISR community: [ Rosalie Boulter ]

Name and signature if you accept to reveal your name, thereby revealing your identity  
[ Rosalie Boulter ]  
(or to freely chose a name and signature to be anonymous, if you prefer):

Contact information if you accept to be quoted by name or position in public use of the information we provide for your review:(Name; Phone #; Fax #; Email; Mail address)  
[Rosalie Boulter, 604-687-2024, rosalieboulter@gmail.com ]

Date: December 3, 2015

Name of the interviewer: [N/A]

Location:[ Vancouver & Gambier Island Sea Ranch

**If you have any concern about this study please contact:**

**Dr. Eduardo Jovel**  
**Tel: (604) 822-3338**

Version 3 - September 2, 2015

Email: [ejovel@mail.ubc.ca](mailto:ejovel@mail.ubc.ca)

Fax: (604) 822- 2184

Address: 2357 Main Mall, Vancouver, B.C. V6T 1Z4

Or

Dr. Will Valley

Ph: 604-822-6534

Email: [will.valley@ubc.ca](mailto:will.valley@ubc.ca)

Address: 210 - 2205 East Mall, Vancouver, B.C. V6T 1Z4

## David Darvill Consent Form

**INFORMED CONSENT**

I agree to participate in the study in the UBC-based Community Food System Project, conducted by students of the Faculty of Land and Food Systems within the "Land, Food & Community II (LFC350)" course.

I have been informed of my right to interrupt any interview or questionnaire linked to this project, at anytime that I consider necessary. Also, I have been assured that my answers will remain anonymous unless I provide written permission (below) to the UBC student to disclose my name, working position or any other information revealing my identity, in any possible future use of the information I provide.

I understand that such information may be shared in reports, including those published online. If it is not possible to return a signed, hard-copy of this consent form, I may choose to communicate my consent electronically.

Permission to use photographs and/or email communications from the Gambier Island Sea Ranch Community including hosts of visit (David Darvill, Rosalie Boulter).

Signature of person representing the GISR community:  
David Darvill David Darvill

Name and signature if you accept to reveal your name, thereby revealing your identity (or to freely chose a name and signature to be anonymous, if you prefer):  
David Darvill David Darvill

Contact information if you accept to be quoted by name or position in public use of the information we provide for your review: (Name; Phone #; Fax #; Email; Mail address)  
 David Darvill, email: [ddarvill@sfu.ca](mailto:ddarvill@sfu.ca), tel: +1.604.999-0691

Date: 30 Nov 2015

Name of the interviewer: [ Various ]

Location: [ Various ]

If you have any concern about this study please contact:

Dr. Eduardo Jovel  
 Tel: (604) 822-3338; Fax: (604) 822- 2184; Email: [ejovel@mail.ubc.ca](mailto:ejovel@mail.ubc.ca)  
 Address: 2357 Main Mall, Vancouver, B.C. V6T 1Z4

Or

Dr. Will Valley  
 Tel: 604-822-6534; Email: [will.valley@ubc.ca](mailto:will.valley@ubc.ca)  
 Address: 210 - 2205 East Mall, Vancouver, B.C. V6T 1Z4

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Appendix C

**Link to the iBook (needs to be downloaded to be viewed)**

<https://drive.google.com/file/d/0B9heAY8fBexHalQ2LUxFX3N3SWs/view?usp=sharing>

**Link to medium resolution PDF of iBook (download and best viewed with Adobe Reader)**

<https://drive.google.com/file/d/0B9heAY8fBexHMnpjRllud3RKaWc/view?usp=sharing>