

Okanagan History is an annual publication of the Okanagan Historical Society. The annual report has been published every year since 1925. Articles can be accessed online:

<https://open.library.ubc.ca/collections/ohs>

Note: These articles are organized by subject and alphabetical by author.

[Agriculture, Farming and Food Production](#)

[Alcohol and Beer](#)

[Canning Industry](#)

[First Nations and Indigenous Food Sources](#)

[Fish](#)

[Fruit Growing and Marketing](#)

[Grist and Flour Mills](#)

[Memories](#)

[Packing Houses](#)

[Tobacco](#)

Agriculture, Farming and Food Production

Blackburn, Mary H.E. (1983). Armstrong Cheese Co-operative Association 1939 – 1961. *Okanagan History*, 47th Report of Okanagan Historical Society, pp. 52 – 56.

Key words: Cheese, Mr. Hughes, Alfred Slater, Stan Noble, Valley Dairy, B.C. Milk Board.

In 1902, the first settlers in the Armstrong area sold shares to build the first creamery, acquire needed equipment and hire a butter maker. The creamery was sold in 1924 to Pat Burns and Company who took over on July 1, 1925. The creamery became known as the Okanagan Valley Co-operative Creamery and was destroyed by fire in 1927. Vernon City Council offered incentives for the Creamery to move to Vernon and Armstrong offered none. Consequently Armstrong lost its creamery.

Charles Busby, a reputable cheese maker moved to Armstrong in 1937. Busby became the cheese maker for the Armstrong Cheese Co-operative Association plant that opened in 1938. In 1941, Joe Mullen from Didsbury AB, who had experience in making cheese for Pat Burns and Company was hired. Inadequate facilities, excess debt and little credit faced the factory. However, by 1943, the co-operative was the second largest producer of cheese in Canada. The Co-operative continued to expand so that by 1948, it was producing a full line of dairy products under the name of Valley Dairy. In 1953, employees voted to form a union and in 1954 the BC Milk Board established the price paid to producers each month for their milk. These changes resulted in declining profits. By 1961, creditors called their loans and the Co-operative was required to close.

Carter, Lorna (1993). Spallumcheen: Where Farming Comes First. *Okanagan History, 57th Report of Okanagan Historical Society*, pp. 76-82.

Key words: flour mills, dairy, vegetable growing, IPE, farm cooperatives.

Spallumcheen, the municipality surrounding the present day town of Armstrong in BC's Interior has been long known as one of the most fertile valleys for farming. Early overlanders such as A.L. Fortune and Augustus Schubert were some of the first settlers who began serious farming in the area. In the 1890s the Shuswap and Okanagan Railway linked Sicamous to Okanagan Landing and enabled farmers to ship their products to markets beyond the Valley. In 1904 the first celery was planted and vegetable growing took off and reached export markets as far as Toronto and Hawaii. Vegetable farming led to establishing several packing houses in the town. A profitable dairy industry grew that spawned a creamery and cheese production. In 1895, Okanagan Flour Mills Company was established. The diversity of agriculture in the area led to the first Agriculture Exhibition in 1891 that continues today as the Interior Provincial Exhibition (IPE).

Cowan, Robert (2000). Enderby's Palace Creamery 1925 – 1928. *Okanagan History, 64th Report of Okanagan Historical Society*, pp. 54 – 60.

Key words: Columbia Flouring Mill, NOCA, P. Burns & Company, F.C. Wasson.

A creamery was established in Armstrong in 1902; in Salmon Arm in 1915 and Vernon also had a creamery. In 1925, the Armstrong creamery went bankrupt and was re-opened by Pat Burns and Company of Calgary. Burns employed T. Everard Clarke from Lethbridge to manage the North Okanagan Creamery Association (NOCA). Reinhold Karnagel opened a creamery in Enderby. It soon seemed that the North Okanagan had too many creameries for the number of dairy producing farmers. By mid-1925 Burns had purchased the Knight creamery in Vernon. Karnagel and P. Burns engaged in active competition. Burns was able to advance cash to farmers to increase their herds. Karnagel opened a processing plant in Lumby. Eventually Karnagel lost the competitive edge, production dropped, finances deteriorated and in 1928 he sold the Palace Creamery in Enderby to P. Burns/NOCA. NOCA continued to operate in the Enderby location for the next 45 years.

Davidson, Alan O. (1985). Sheep Ranching in the Okanagan. *Okanagan History, 49th Annual Report of the Okanagan Historical Society*, pp. 68 - 69.

Key words: Sheep, Alpine Lamb.

Sheep ranching in the Okanagan did not become a viable industry until the 1920s. R.A. Davidson of Pritchard BC was a pioneer in using alpine areas for summer grazing and this enabled ranchers to develop large flocks. His first attempt was to take 1000 sheep up Crowfoot Mountain near Celista. This required herding the sheep along the highway and then across Shuswap Lake by ferry. In 1927 Davidson moved to Vernon and pioneered sheep grazing on Hunters' Range near Enderby. He purchased what is known as Thorlakson's Range near Vernon. Davidson raised sheep until the early 1950s when his son took over and continued until 1958. Tom Thorlakson of Vernon had one of the last large flocks in the area. There were a few sheep ranchers in the Kelowna, Penticton and Keremeos. Davidson believes it unlikely that the Okanagan will ever see a large sheep industry again.

Gellatly, Dorothy Hewlett (1952). The First Carlot to Leave the Okanagan. *Okanagan History, 16th Report of Okanagan Historical Society*, pp. 128.

Key words: greenhouse, Dundee, Northern Ontario, Powers Flat.

In 1897 the first carload of produce left the Okanagan destined for the mining towns of the Kootenays. D.E. Gellatly was the grower of the potatoes being shipped. He farmed Short's Point (Fintry) from 1895 to 1899 before moving to present day West Kelowna area. In 1905 Gellatly built the largest greenhouse (53 by 250 feet) in the Interior. Glass for the greenhouse came from Europe and the day before seeding was to begin the following spring, a gale wind totally destroyed the building. The greenhouse was rebuilt in 1907 and lasted until 1922.

Heal, Ronald Rupert (1952). Farms and Enterprises in the North Okanagan. *Okanagan History*, 16th Report of Okanagan Historical Society, pp. 121 – 127.

Key words: C. Cargill and Company, North Okanagan Creamery Association, Okanagan Egg Producers Association, Interior Provincial Exhibition, Mat Hassen, J.T. Mutrie, B.C. Pea Growers.

In the 1860s A.L. Fortune at Enderby produced bacon and sold to miners of Big Bend. Hog production and wheat growing developed together. Hogs were sold to miners, railway workers and later to the expanding markets in Victoria and Vancouver. Demand for vegetables, fruit and eggs led to mixed farming becoming dominant. At one time Grandview Bench had many fruit trees planted but over time the North Okanagan proved not to be able to compete in fruit growing with the South. The first Chinese gardeners came to Armstrong in 1906 and by 1914, there were about 400 farming in the area. They rented their land contracting their crops with the shippers who supplied them with seed and fertilizer. They grew mainly celery, lettuce and potatoes in the bottomlands around Armstrong. The Okanagan Creamery Co-operative Association began in Armstrong in 1902. In the 1920s fruit prices fell and farmers turned to dairy farming. This led to many small creameries opening. Vegetable seed production began as an industry during World War I.

Heal, Ronald R. (1977). The B.C. Pea Growers Limited: A History. *Okanagan History*, 41st Report of the Okanagan Historical Society, p. 81 – 85.

Key words: BC Pea Growers, pease pudding, Garrow Seed Company, Sunset Seed Company.

Stephan Heal began farming in Chilliwack area in 1919. Chauncey Eckhert, a farmer in Yarrow joined Heal in creating the Yarrow Growers Association in 1932. They began growing peas but encountered a problem with the pea moth. A search for a more suitable growing area took them to Armstrong in 1937 with the young BC Pea Growers Ltd that had been incorporated in 1936. Eckhart withdrew from the company and Mr. Heal interested Buckerfields Ltd to participate as directors. The North Okanagan became well known for producing a quick-cooking soup pea and AVION brand was created. In 1942 the company expanded to produce sweet pea and flower seeds. In the 1930s, the Yarrow growers formed associations in Manitoba and Portage la Prairie became an expanding operation for production and marketing. In 1957, production started in Brooks Alberta. In the 1970s, retail outlets were opened in Creston, Brooks and Portage la Prairie.

Kristensen, Niels G. (1985). Armstrong, The "Celery City." *Okanagan History*, 49th Report Okanagan Historical Society, pp. 115 - 119.

Key words: celery, Ben Lee, celery stamper, hotbeds.

Armstrong BC was once the celery "capital" of Canada. Area farmer E.R. Burnett brought seed from Kalamazoo MI and experimented with growing it on his farm. It grew very well and by 1905-06 a large crop was grown. Many farmers and especially Chinese farmers working leased land in the Valley quickly began growing celery. The weather and soil conditions of Armstrong provide excellent growing conditions for celery and many other vegetable crops. The vegetable farming diversified into other crops and potatoes were widely grown for the dehydrating plant that opened in 1930s. In 1940 a blight was

introduced to the valley and crops suffered. Prices fell and the peak production of celery was reached as many farmers stopped growing celery or farming all together during the next two decades. While a generation of Chinese growers was very productive, the next generation tended to leave the farms.

Alcohol and Beer

Whitehead, Bob (2012) Hiram Walker Distillery. *Okanagan History, 76th Report Okanagan Historical Society*, pp. 82 – 91.

Key words: Distillery, Consumers Glass, Crown Packaging, Allied Lyons.

The world famous whisky – Canadian Club was manufactured, aged and bottled in Kelowna by Hiram Walker & Sons for 25 years and shipped around the world. Hiram Walker & Sons was founded in 1858 in Ontario. By 1968, demand had increased so much for their product that they needed a plant to serve Western Canada, the US and Asia. A site was chosen just North of Kelowna Airport. The distillery was the second largest plant of its kind in Canada. It reached its peak production year in 1981 and employed 210 full time employees. However, in the early 1980s tastes changed to wine and beer and demand dropped for distilled liquor. As sales dropped, the plant diversified into bottling Clearly Canadian, Koala and Bacardi coolers. A warehouse was sold to Sysco in 1992. In 1995 the distillery closed. Much of the equipment and product were returned to headquarters in Ontario. Buildings were sold and some demolished.

Canning industry

Hayes, Leopold (1961). Trials and Tribulations in the Okanagan Fruit and Vegetable Canning Industry 1910 – 1939. *Okanagan History, 25th Report of the Okanagan Historical Society*, pp. 47 – 56.

Key words: Cliff & Sons, Wah Yuen, Grant Smith & Co., Okanagan Brand, John Irwin, Rainbow Ranch, Independent Shippers.

George and Frank Fraser started a small cannery on Abbott Street in Kelowna about 1908. In 1910 their company became Kelowna Canning Co. Ltd. Growers had to be persuaded to grow tomatoes. Many Japanese gardeners soon took up this challenge and Chinese workers helped in peeling the tomatoes. Expansion occurred, a larger cannery was built and the company name changed to Western Cannery. Markets expanded to Alberta and to Vancouver and Victoria. Occidental Fruit Company began in 1914 and canned tomatoes, pumpkin and apples and all their product was bought by the wholesale grocer Macdonald's Consolidated of Winnipeg. During the 1920s and 30s it was challenging to expand markets but increasingly product was sold to Britain. In 1937 The Fruit and Produce Marketing Act of B.C. was passed. This act made B.C. Tree Fruits the selling agent for the total B.C. fruit crop. At first they were not much interested in the British market but eventually they handled all export of fruit crops as well.

First Nations and Indigenous Food Sources

Gabriel, Louise (1954). Food and Medicines of the Okanakanes. *Okanagan History, 18th Report Okanagan Historical Society*, pp. 24 - 29.

Key words: Olallie, Oregon grape, rock rose, pine, Indian bread, sweat-house.

Elk were hunted in the Deep Creek area and were plentiful. There was a variety of fish, birds and animals that were hunted. Roots (wild potatoes, onions, carrots, tiger lily) were dug and cooked, leaves picked and dried for teas, berries, mushrooms and nuts that grew wild were harvested. Berries and roots were stored in pits lined with bark and pine needles to keep away the mice. Wild meat was cooked and dried for eating during the winter. Gabriel describes eight different medicines that people used for illnesses and to ward off poor health.

Joe, Mary (1977). Food of the Okanagan Indian. *Okanagan History, 41st Report Okanagan Historical Society*, pp. 72 - 73.

Key words: spitlum, hoshum, sia, drying, smoking.

The head women of families were responsible for gathering roots and berries over the warm summer months. In April, bitterroot was dug then Indian potatoes. Foam berries were picked as were chokecherries, strawberries, raspberries and saskatoons that were dried for use during the winter. The men hunted all available wild animals and the meat was also dried for winter use. Fish were dried. Food was shared among families who didn't have enough to last all winter. Respect was granted to those who provided ample food for their families.

Fish

Bull, Chris (2011). Fish in Okanagan Lakes and Rivers: A Historical Overview. *Okanagan History, 75th Report Okanagan Historical Society*, pp. 67 - 72.

Key words: carp, *Mysis relicta*, McIntyre Dam, trolling, gillnetting, seining.

An abundance of fish in interior lakes and streams made fish a staple food prior to 1900. In the autumn, spawning salmon and Kokanee filled the streams and were trapped, speared, gaffed, dip netted or raked into washtubs. They were then smoked, dried or salted in barrels and became a common food source for winter. Rainbow trout were frequently caught at other times of the year. There were at least 19 native species of fish available locally but before people were aware of the ecological impacts of introducing non-native fish, many new species were introduced. Some of the more destructive species introduced were carp and freshwater shrimp, both of which reproduced rapidly and ate the food supplies of the native species. The building of dams and dikes for irrigation and stream diversion affected natural habitat and ruined spawning grounds. By 1980 the Fish and Wildlife Branch estimated that 90% of the spawning habitat had been lost from the streams feeding into Okanagan Lake. Since 1999 efforts have been made to remedy the damage done to habitat and fish such as Kokanee have begun to recover but continued work is needed.

Tamblyn, Jillian (2012). Restoration of Okanagan Salmon. *Okanagan History, 76th Report Okanagan Historical Society*, pp. 54 – 60.

Key words: Syilx (Okanagan) people, smolts, bass, Okanagan Lake Regulation System Flood Control Program, Okanagan Nation Alliance.

Traditional knowledge and historical reports claim that steel head, coho, sockeye and Chinook salmon once lived in the Okanagan Basin. Okanagan Falls was a traditional fall fishing site. It is believed that the salmon would live for one year in the freshwater Okanagan River system and then migrate down the Okanagan and Columbia Rivers to enter the Pacific Ocean at Astoria, Oregon. With white settlement in the 1800s and onward came a demand for irrigation that led to dams and diversions that limited the migration patterns for the salmon. New fish species were introduced that preyed on young salmon and destroyed spawning beds. In the 1990s efforts began to restore the salmon runs. Now sockeye eggs are gathered and raised in a hatchery before being released into the lakes, the dams are used to regulate water levels that support fish development. Parts of the Okanagan River are being restored to their original pathways. The salmon runs are closely monitored and it appears that salmon runs are being restored in the South Okanagan.

Fruit growing and Marketing

Andrew, F.W. (1950). The Soft Fruit Industry. *14th Annual Report of The Okanagan Historical Society*, pp. 143 – 150.

Key words: peaches, apples, cherries, cold-storage, grapes.

Peaches were the first soft fruit to be planted in the Okanagan Valley at Osoyoos in 1879. J.M. Robinson and Associates encouraged soft fruit growth in Peachland area when they sold 5 and 10 acre lots that were served by an irrigation system. In 1903, Summerland was sub-divided into fruit lots of 10 acres and growing of apples and pears as well as peaches, plums, apricots, cherries and grapes were encouraged. Similar orchards were started in Oliver, Penticton, Naramata and Keremeos.

Andrew reported that the South Okanagan had a monopoly on production of apricots since they could not be grown commercially anywhere else in Canada. In 1922 the value of processed and canned soft fruit in Canada was \$51,230. In 1948 the value had expanded to \$1,316,075. Improvements in cold storage, packaging and shipping methods have resulted in higher quality fruit reaching consumers. Scientific advertising is also effective in expanding the markets.

The depression of the 1920s hit fruit growers hard and an outcome was formation of a co-operative called the Associated Growers of BC Ltd. In addition the Natural Products Marketing Act in BC helped prevent unfair selling practices. The federal government introduced the Anti-Dumping Act that helped stop American growers from dumping surplus product on the market. In 1950, the industry suffered a major setback from record breaking low temperatures in January and February that killed many of the trees. Apricots and peaches suffered about 95% of crop loss and many orchards needed to be re-planted.

Atkinson, F.E. Ted (1979). In the Beginning, 1929 - 32. *Okanagan History, 43rd Annual Report of the Okanagan Historical Society*, pp. 15 - 18.

Key words: B.C. Processors, Summerland Formula, C.C. Strachan, Calvados.

Ted Atkinson worked at the Canada Research Station, Summerland and was head of the Food Processing Section from 1929 – 36. Canada Department of Agriculture operated a Dehydration Plant in Penticton for about three years. The equipment was moved to the Summerland Research Station and Atkinson put in charge of investigating the feasibility of dehydrating fruit. Research was carried out on plums and apricots. Findings were that the kinds of plums and apricots grown in the area were not the kinds that lend themselves to drying and the costs of production were too high. In 1929 the B.C. Fruit Growers Association voted to support experiments to test the feasibility of making brandy from apples. Atkinson experimented with distilling for several years. He then experimented with brining Royal Anne cherries in calcium bisulphate for making glace or Maraschino cherries. In 1932 he received an order for 10 tons of brined cherries from William Robinson of Vancouver. This was the first project that originated in the lab and was commercially adapted. The brining cherries industry lasted until 1949 when severe weather killed most of the Royal Anne trees. The Research Station worked on filtering and flash pasteurizing apple juice to create a clear flavourful product. Atkinson considers this work the greatest contribution from the Research Lab.

Battye, Clement (1984). Apple Packing in the Okanagan Valley. *Okanagan History, 48th Report Okanagan Historical Society*, pp. 16 - 19.

Key words: sorters, dumpers, sorting table, sorting machines, pressman.

The standard package for apples early in the industry was a fifty pound wooden box. Each apple had to be sorted, graded, wrapped in tissue and packed in the box. This was a job that the men quickly conceded

to women. Considerable skill was required in packing the apples so they were cushioned and protected in shipping. In 1925, grading machines were installed in the packing houses. Packers were paid by the number of boxes packed. When the apples were ready for shipping, the packers worked very long hours. Excess apples were packed and stored and some of these would have to be re-packed if they began to deteriorate in storage. While it was hard work, great camaraderie developed among packing house workers.

Clement, J. Percy (1960). Early Fruit Industry of the Kelowna District. *Okanagan History, 24th Report Okanagan Historical Society*, pp. 78 – 83.

Key words: G.G. Mackay, Kelowna Shippers' Union, Lawson and Rowcliffe, Kelowna farmers' Exchange.

Father Pandosy established the Mission of the Immaculate Conception in 1860 in present-day Kelowna area and grew the first apple trees. In 1876, a road was built from the Mission to O'Keefe's near the head of Okanagan Lake. The author arrived in Kelowna in 1898. One of the largest ventures in fruit growing was when Lord Aberdeen planted over 100 acres at Guisachan in apples, pears, plums, cherries, and small fruits in 1892. In this era fruit was packed in Kelowna, shipped by steamer to Okanagan Landing, then by train to Revelstoke. The first commercial shipment of apples from Kelowna to Britain was made when Stirling and Pitcairn shipped a carload of 500 boxes to Glasgow from Montreal in 1903.

Deighton, Louis (1987). Apple Juice. *Okanagan History, 51st Report Okanagan Historical Society*, pp. 67 - 68.

Key words: Oliver Co-op, Stowell & Huntley Cannery, American Can Company.

The author used a tomato cannery south of Oliver in 1936 to experiment with making and canning apple juice. Ted Atkinson at the Dominion Experimental Farm in Summerland tested the method of clarifying apple juice. In 1938, Deighton built a small cannery on his ranch. That winter he sold Deighton's Apple Juice between Oliver and Kootenays. He sent a sample to the dietitian at Vancouver General Hospital that resulted in an order for 2,000 gallons. During World War II, the Department of National Defence bought most of the product he could supply. After the war in 1946, all the fruit by-product plants were taken over by BC Fruit Processors Ltd.

Dendy, David (1974). The Development of the Orchard Industry in the Okanagan Valley 1890 – 1914. *Okanagan History, 38th Report Okanagan Historical Society*, pp. 68 - 73.

Key words: Okanagan Fruit Union, Kootenay Fruit Growers' Association, Coldstream, Lady Aberdeen, Kelowna Lands and Orchard Co., Guisachan Ranch.

Dendy notes that there was no serious commercial fruit growing in the Okanagan until the 1890s. The BC Fruit Growers Association formed in 1889. The isolation and lack of transportation to get fruit to markets was a hindrance to development. In 1892, the Shuswap and Okanagan Railway was completed from Sicamous through Vernon to Okanagan Lake. The Earl of Aberdeen, Governor General of Canada from 1893 to 1898 brought attention to the Okanagan as a fruit growing area. Depressed economic conditions from 1893 onward slowed orchard development. Also, the ranchers held some of the best land and until they subdivided to create orchards, orchard development would not happen. Many of the first orchardists who arrived after 1901 were from the prairie provinces and later an influx of English settlers. By 1912, many orchards began production and glutted the market with produce. The Okanagan United Growers Ltd formed in 1913 as a co-operative to handle marketing. Fruit growing was now an important and established industry in the Okanagan.

Drahovzal, Laura (1995). Filling the gap: The Story of Sun-Rype's Expanding Product Line. *Okanagan History, 58th Report Okanagan Historical Society*, pp. 30 - 33.

Key words: B.C. Fruit Processors, clarified juice, Tetra-Brik, Handi-Pak, Modern Foods.

A problem faced by all growers is what to do with culls. Sun-Rype apple juice and apple butter were first available in 1939. Apple juice that was not of high enough quality was made into vinegar, apple honey and apple syrup. Dehydrated apples were available. New products continued to be introduced that included pie fillings, baby foods, ciders, nectars, sparkling juices, etc. In 1991, granola bars were introduced. The same year the pie fillings part of the business was sold to E.D. Smith. Sun-Rype operations are centred in Kelowna. While there have been up to 100 canneries in the Okanagan over the past century, the last cannery of significant size is Sun-Rype Products Ltd.

Fisher, D.V. (1978). History of Fruit Growing in the BC Interior. *Okanagan History, 42nd Report Okanagan Historical Society*, pp. 68 - 75.

Key words: BC Land Commission Act, Summerland Research Station, BC Fruit Growers Association, BC Tree Fruits, Natural Products Marketing Act, Okanagan Fruit Union.

Early fruit orchards were in coastal areas, the Fraser Valley and Lillooet. F.X. Richter planted a small apple orchard in the Similkameen area around 1867. The report from the *Royal Commission on the Tree Fruit Industry of BC 1958* dates when trees were planted in various areas of the province. Very old apple trees were found on the Inkameep Indian Reserve at Osoyoos but their origins are not known. Seedling apple trees were planted in the Oblate Mission at Kelowna in 1862. The marketing of fruit growing lands in the 1890s and 1900s created a boom in the industry. This occurred again after WW I when the Soldiers Settlement Act helped finance new enterprises for soldiers. Fruit growing evolved into a business eventually with advances in technology and improved varieties of fruit. The industry however has been a series of ups and downs.

Fisher, D.V. (1981). History of Grape Growing in the Southern Interior. *Okanagan History, 45th Report Okanagan Historical Society*, pp. 31 - 35.

Key words: Kniffen 2-arm system, Geneva Double Curtain, Prosser T-bar system, Upright Harvester.

Fisher repeats some of the same details about the first grape crops as in the article by Vielvoye. Jim Creighton in 1912 began a semi-commercial planting of grapes in the Penticton area. Early grapes were mainly marketed as fresh fruit to the prairies. In 1957 a new phase of grape growing began when they mainly provided product for the new wineries developing in the area. The profitability of growing grapes has improved largely due to the formation of the BC Grape Growers Association in 1961. The Summerland Research Station did a lot of variety testing beginning in 1928, evaluating a wide variety of grapes for wine making. The Rittich Brothers, immigrants from Hungary brought about 40 varieties of grapes with them from Hungary. They conducted their tests in the Ellison District adjacent to Kelowna. J.W. Hughes also conducted many tests on various varieties in Kelowna's Mission District. Beginning in the 1940s, a number of books have been written on grape growing in the Okanagan and Fisher lists several that were printed up to the 1970s.

Garrish, Arthur (1986). The Orderly Marketing System. *Okanagan History, 50th Report Okanagan Historical Society*, pp. 60 - 65.

Key words: Combines Investigation Act, Fruit Board, BC Tree Fruits.

The author was the president of BC Fruit Growers' Association from 1951 to 1966. Setting prices for fruit products is the only way to protect the interests of producers and the industry. Thus the Natural

Products Marketing Act of 1936 exempt the fruit marketing from the Combines Act. The 1960s was a profitable time for growers. A crisis occurred in 1969-70 when the market turned down and competition from other areas threatened the production. Threats to orderly marketing occurred and in 1974 the Provincial Government established Income Assurance for growers who stayed within the Fruit Board. Some producers opted in at times and out at other times. While charged under the Combines Act, ultimately in 1985, the BC Supreme Court found the BC Fruit Growers Association not guilty.

Greenwood, Ian F. (1998). The History of Sun-Rype Products Ltd. 1946 – 1996. *Okanagan History, 62nd Report Okanagan Historical Society*, pp. 67 - 76.

Key words: Louis Deighton plant, Modern Foods Ltd., OK Brand, Kelowna Growers Exchange, Okanagan Fruit Juices, Tiny Walrod, cherry brining.

The author spent 30 years employed by Sun-Rype Products, many of those years as general manager. The desire to provide the consumer with perfect high quality apples leaves many “culls” those that are small or misshapen for the grower to deal with. Up to 1/3 of a crop can be culls. In the 1930s several small apple juice operations began. In 1945 the BC Fruit Growers Association created the BC Fruit Processors Ltd, a new company that was to find ways to use every pound of useable apples grown in the Valley. In the late 1950s, the company name was changed to Sun-Rype Products Ltd. Fruit processing was supported by the research and innovations from Dominion Research Station in Summerland. At one time there were approximately 50 fruit and vegetable canneries operating in BC, but currently there are none. Many new products such as pie fillings, nectars, ciders and apple sauce were developed by working with the food processing laboratory at the Dominion Research Station. In 1979 the Company converted packaging to “Tetra Brik” containers. In 1996, Sun-Rype celebrated its fiftieth anniversary. The company is no longer a co-operative but a public company listed on the Alberta and Toronto stock exchanges with the growers holding 60 per cent of the voting shares.

Gummel, Hermann (1977). The Zucca Melon. *Okanagan History, 41st Report Okanagan Historical Society*, pp. 137 – 138.

Key words: Woodland Products, Sunoka, Summerland Experimental Station.

When the Osoyoos area began to be settled in the 1920s and 1930s aspiring orchardists needed to grow fruits and vegetables in order to make a living for a number of years while waiting for their fruit trees to become productive. William Robinson Ltd., a Vancouver Company processed fruit and had obtained some zucca melon seeds. In 1939, Walter Graf and Hermann Gummel each planted 25 zucca melon seeds. Zucca melons can grow to weigh 100 pounds or more. The flesh is white and tasteless. It can be diced and cured with sulphur dioxide and takes on colour and flavours that make it desirable for use in cakes and cookies. Many growers tried growing zucca and at peak of production, there may have been a thousand tons of melons shipped from Osoyoos area. After wartime restrictions on imports came off, demand dropped until by the mid 1950s no growers remained.

Hall, R.O. (1961). Early Days of Fruit Growing in the South Okanagan. *Okanagan History, 25th Report Okanagan Historical Society*, pp. 105 – 122.

Key words: George Parham, Leslie Hill, Stemwinder Mine, South Okanagan Land Company, Kettle Valley Railway, racism, Apex Orchard Company.

Hiram Smith (aka Okanagan Smith) was credited with being the first person to plant fruit trees and grape vines in the Okanagan on the east side of Osoyoos Lake south of the international boundary. Hiram Engle is believed to have planted a small orchard in the early 1890s west of White Lake. Small orchards

were planted at Garrison Ranch, Inkameep Reserve, Myers Flats, and other places scattered throughout the South Okanagan. Not until 1918 did the area start to become a major fruit growing area. Commercial growing depended on irrigation. Hall lists the recommended varieties of fruit trees to plant made at the time by the Summerland Research Station and BC Department of Agriculture. During 1921-22 the growers formed the Oliver Producer's Association to handle packing and shipping. In 1927, 45 landowners signed an agreement not to employ, sale or rent land to Orientals. While not legal, it had an impact in the area because of threats and local enforcement.

Hampson, Cheryl (2012). How Aurora Golden Gala Apple Got its Name. *Okanagan History, 76th Report Okanagan Historical Society*, pp. 106 – 110.

Key words: Spartan apples, apple breeding, consumer acceptability, industry acceptability.

The Agriculture and Agri-Food Canada Research Station at Summerland BC began a program of apple breeding in 1920s. In the mid 1990s, apple-breeding programs in Nova Scotia and Quebec ended and Summerland was tasked with breeding apples for commercial growers across Canada. The story of Aurora Golden Gala began in 1981 when flowers on a “Splendour” tree were pollinated with “Gala” pollen. In 1989 the apples produced from this cross were noted for their desirable qualities but the apple was yellow and consumers tend not to like yellow apples. In 2003 a nation wide apple-naming contest was launched at the Interior Provincial Exhibition. From the many names suggested, Aurora Golden Gala was chosen. Nine years later the Aurora Golden Gala is hard to find at fruit stands. Even though consumers might find the apple excellent, growers found it difficult to thin the fruit. Packers found it too sensitive for mechanized handling. Some growers who sell directly to consumers still grow it and it waits for wider popularity.

Hill, T.P. Tom (1962). The Fruit Industry Before 1910. *Okanagan History, 26th Annual Report of the Okanagan Historical Society*, pp. 146 - 147.

Key words: George Whelan, Rowcliffe Brothers, Kelowna Farmer's Exchange.

Tom Hill was foreman and manager of the Coldstream Ranch in Vernon for many years. He moved to Kelowna in 1904 and became active in the fruit industry. Fruit tree plantings were happening in the lower levels, in and around Kelowna and Okanagan Mission. Packing was supervised by Wilson Henry, a Californian who came annually to take charge of the Stirling and Pitcairn packing house and is believed to have introduced box packing of apples to the Valley. The main pests at the time were green and woolly aphids and apple scab. No tractors were used in the early days.

Krueger, Ralph R. & Maguire, N. Garth (1985). Changing urban and fruit-growing patterns in the Okanagan Valley. *Okanagan History, 49th Annual Report of the Okanagan Historical Society*, pp. 19 – 30.

Key words: Niagara Fruit Belt, Farm Income Assurance Program, The Land Commission Act.

The Okanagan Valley is a major fruit-growing region of Canada, first in apple production and second in grapes and soft fruits. Challenges for producers include high land costs, the need for irrigation and cold weather outbreaks that damage trees and developing fruit. Economic and marketing problems have led to the formation of B.C. Tree Fruits, a central marketing agency. A recent threat to the industry is the growing cities that are taking agricultural land out of production. The orchard industry in the Okanagan reached peak production in 1961. Until the Regional Districts formed in the mid 1960s, there was no attempt at land-use control in the Valley. There was no organized attempt to control development on agricultural land until the 1973 when the Agricultural Land Reserve came into effect. The authors

confirm that low density urban sprawl is taking over much of the agricultural land in the Valley. They consider urbanization as the most serious threat to the industry because it is irreversible.

Loyd, A.K. (1948). Marketing Fruits in British Columbia. *12th Annual Report of The Okanagan Historical Society*, pp. 180 – 185.

Key words: BC Fruit Board, pooling system, selling agency, Natural Products Marketing Act.

Loyd was president of BC Tree Fruits Limited of Kelowna and in this article explains the operations of BC Tree Fruits Limited. He states that the biggest challenge facing fruit growers in BC is how to dispose of a “surplus in excess of the natural adjacent markets.” Orchards planted in BC were intended to serve consumers in the four Western provinces but the population in those provinces has not grown to the extent projected in planning. By the mid 1930s, growers banded together to form BC Tree Fruits Limited that would be a central selling organization. BC Tree Fruits was established as a Limited Company incorporated under the Companies Act of BC. It was designated as the single selling agency by the BC Fruit Board that was established as an outcome of the Natural Products Marketing Act of 1935. As the selling agency, it contracted with the grower and shipper in a multi year contract.

Pendleton, Elizabeth Richter (1939). The First Fruit Trees in Similkameen. *Okanagan History, 8th Annual Report of The Okanagan Historical Society*, p. 49.

Key words: apple trees, Richter, Cawston Ranch.

Pendleton is the daughter of early settler Francis Xavier Richter, born in Friedland, Bohemia in 1837. She claims her father brought the first apple trees from William Clarkson who ran a small nursery in New Westminster. They were planted on land that became known as the Cawston Ranch. Several varieties of apples were included: Red Astrachan, Rambeau, Golden Russet, and Orkney Belle.

Sismey, Eric D. (1972). From a Banquet in London Came the Seeds of the First Apple Tree. *Okanagan History, 36th Annual Report of the Okanagan Historical Society*, pp. 170 – 173.

Key words: Okanagan Smith, Oroville, “rock botton” sluice box.

The story goes that the first apple tree planted in the Pacific Northwest was in 1926 and grew from seeds carried from London by Captain Aemilius Simpson. The tree was planted at Fort Vancouver (that is Vancouver Washington) and was still alive and producing apples in 1972. The apple seeds had been playfully put in Simpson’s jacket pocket by a woman guest at a London banquet telling him to plant them in the Pacific wilderness.

Vielvoye, John (1981). The History of the Grape Industry in the Okanagan – 1905 – 1970. *Okanagan History, 45th Report Okanagan Historical Society*, pp. 24 – 30.

Key words: grapes, Growers Wines Ltd., Kniffen system, Andres Wines, West Coast Wines, Federal-Provincial Tree Fruit and Grape Assistance Program, irrigation.

Grapes were first grown in Summerland at the Agriculture Research Station in 1905. In 1907, W.J. Wilcox planted grapes in Salmon Arm. The first winery in BC was Growers Wine Company established on Vancouver Island in 1922. They used loganberries and blackberries to make their wine. J.W. Hughes is usually accredited with establishing a grape growing industry in BC. He began to grow grapes in Kelowna area. In 1931, Pasquale Capozzi started the first winery on mainland BC, a forerunner to what became Calona Wines in 1934. Between 1926 and 1934, apple prices in the Okanagan were very low so many people began to grow grapes and the industry expanded. By 1950, two markets had been

established – the basket trade on the prairies and the winery trade supplying one winery in Victoria and one in Kelowna. In 1961, the Association of British Columbia Grape Growers was founded. In 1964, many vines were killed by severe cold of the winter. In 1970 a Grape Marketing Board was established.

Wamboldt, Beryl (1984). Associated Growers 1923 – 1964. *Okanagan History, 48th Annual Report of the Okanagan Historical Society*, pp. 20 - 27.

Key words: OK brand, Canadian Fruit Distributors, cold storage, Produce Marketing Act, Federal Natural Products Marketing Act.

The story of the fruit industry in BC is a story of struggle. The first fruit tree was a pear tree planted at Fort Langley in the 1840s. Then apple trees began to be planted on Vancouver Island. By 1860, Father Pandosy at the Oblate Mission in Kelowna area had planted apples. The 1860s saw fruit trees planted throughout Okanagan, Shuswap, and Similkameen areas. By the early 1900s, irrigation projects in the Okanagan resulted in the area becoming the “fruit garden of Canada.” Associated Growers of B.C. formed in 1923, a new co-operative that represented 83% of the producers was tasked with marketing. Decades of unrest, turmoil and struggle followed and Associated Growers remained the strongest growers’ association in the Interior. During World War II, Associated Growers sold to the fledgling BC Tree Fruits their Western Canada brokerage firm Canadian Fruit Distributors Ltd. By 1964, B.C. Tree Fruits had become the central sales agency and Associated Growers dissolved.

Wight, Gordon (1985). Twenty-five Years of Central Selling 1939 - 64. *Okanagan History, 49th Annual Report of the Okanagan Historical Society*, pp. 35 - 41.

Key words: Central Selling, War Time Prices and Trade Board, Sun-Rype Products.

This is the report of the Board of Directors of B.C. Tree Fruits to the 75 Annual Convention of the B.C. Fruit Growers’ Association, in Kelowna in 1964. The main advantage of the Okanagan Valley as a fruit producing area is that it can be productive and profitable with many varieties of fruit of finest quality. The main disadvantage is distance to markets and B.C. Tree Fruits was established to address this challenge. In the late 1930s there were over 37 selling agents operating in the Valley, competing with each other to sell perishable products. In 1939, B.C. Tree Fruits was designated as the sole selling agency for the domestic crop with overwhelming support from producers for centralized marketing. In 1940 US sales were the mandate of B.C. Tree Fruits and in 1941, they took over all export sales. The 1940s became the most profitable years. Severe winter weather in 1949-50 destroyed many orchards and throughout the 1950s production costs continued to increase. The industry enjoys a good marketing record to be proud of but challenges persist in weather and competitive world markets.

Grist and Flour Mills

Brent, Joseph (1953). The First Stone Grist Mill. *Okanagan History, 17th Annual Report of the Okanagan Historical Society*, pp. 93 – 94.

Key words: wheat, mill picks, Luc Girouard, grist.

The mill was bought in San Francisco and shipped by water to Fort Yale, by freight teams to Savona’s Ferry then to Fortune’s Landing (Enderby) in 1871. Brent then picked up the mill with a team and home made wagon and hauled it to Round Prairie, Round Lake and O’Keefe’s at the Head of Okanagan Lake. An indigenous man then brought it in rowboat down Okanagan Lake. The mill made three grades of flour and the usual toll was one-third of what was ground. The mill was built on Frederick Brent’s pre-emption and driven by water from Mill Creek. The mill operated as long as the creek was running and could grind about one ton of wheat in 24 hours.

Cowan, Robert (1996). R.P. Rithet and the Closure of the Columbia Flouring Mill. *Okanagan History, 60th Annual Report of the Okanagan Historical Society*, pp. 32 –42.

Key words: F.V. Moffet, Okanagan Flouring Mills, W.A. Lawson, Canadian Cereal & Milling..

In 1887 a flour mill (the Columbia Flouring Mill) was built in Enderby by George Lawes and G.H. Rashdale. The wheat was grown in the Spallumcheen Valley. Financial problems of the original owners led to a take over by 1888 by R. P. Rithet of Victoria. For a number of years farmers were satisfied with the price of wheat until 1895 when they organized to form a co-operative. In the early 1900s there were mills in Enderby, Armstrong and Vernon – a definite over supply of mills. Rithet was an entrepreneur, investing in many ventures including cattle ranching, real estate and a cannery. The mill struggled financially and closed in 1914.

Fleming, Everett S. (1972). Brent's Flour Mill. *Okanagan History, 36th Annual Report of the Okanagan Historical Society*, pp. 97 –102.

Key words: Dilworth House, Mountain Shadows Golf Course, Mission Creek, Okanagan River, Father Pandosy, John Gervers, Brent Mills Family Flour.

Fleming traces the story of the Brent Mill, noting that Frederick Brent sold the property in 1893 and moved to a location near Penticton. The property was then owned by J. Davis, then John Dilworth and later Wm. H. Fleming, the author's father, who purchased in 1908. Fleming writes about the construction of the Mill, made of hand hewn timbers about ten inches square. Hand made iron spikes served for nails, hand made blocks and even some of the pulleys were made by hand. Another feature of the Brent farm was the lockup or gaol that stood a few hundred yards east of the house. Since Mr. Brent was a Justice of the Peace for the area, he needed a lockup nearby. The little white building was moved to Kelowna later and stood on Bernard Avenue for a number of years. The Brents also planted an orchard of apple and pear trees south of the house.

Graham, Donald. (1939). The Rise and Fall of Grist Milling in the Okanagan Valley. *Okanagan History, 8th Annual Report of The Okanagan Historical Society*, pp. 12 - 15.

Key words: grist mill, roller mill.

In 1877 there were three grist mills in Vernon area: one operated by the Vernon Brothers on Coldstream Ranch, one on the Tronson and Brewer Ranch south of Vernon and one on the O'Keefe Ranch. All were driven by water power. Prior to grist mills being available, people ground their grain in coffee mills by hand. A new era began when in 1887, Rashdale and Lawes began production at their roller mill in Enderby. The mill went through economically rough periods. Farmers came to believe they were not receiving enough money for their grain, considering the cost of flour. As a result, they organized to build and operate a mill as a cooperative and in 1895 The Okanagan Flouring Mills Company began in Armstrong. The Company operated successfully for several years before running into financial difficulties. By 1912 operations ceased as small mills were being squeezed out by large flour mills based in Eastern Canada.

Howell, Charles (1972). A Report on Two of the Early Flour Mills in British Columbia. *Okanagan History, 36th Annual Report of The Okanagan Historical Society*, pp. 75 - 83.

Key words: Eureka Smut and Separating Machine, James Jones New Process Mill.

Howell reports on a visit he made to two early flour mills in 1971. The Barrington Price – Henry Nicholson grist mill at Keremeos began operations in 1877. About 1885, the mill was purchased by John

H. Coulthard. The mill ended operations about 1896. Howell details how the equipment in the mill would have been arranged when operating, and the process of milling used at the time. The second mill that Howell visited was the Brent Mill in Kelowna. He references an article by Joseph Brent in the Sixth Report of the Okanagan Historical Society, 1936, p. 27. The mill was on Mill Creek on Brent's land. Howell again details what would have been the layout and operation of the milling machinery.

Jamieson, James E. (1962). The First Sawmill and First Gristmill in the North Okanagan. *Okanagan History*, 26th Annual Report of the Okanagan Historical Society, pp. 157 - 159.

Key words: Eldorado Ranch, Stepney Ranch, Charles Patten, Lansdowne.

In 1883, Alfred Postill pre-empted land on Deep Creek and built the first sawmill in the North Okanagan. It had a capacity of 12,000 feet per day and milled most of the lumber used in construction of the Shuswap and Okanagan Railway and the S.S. Aberdeen that sailed on Okanagan Lake. Postill's friend from Ontario Levi Patten came to manage the sawmill and almost immediately constructed a grist mill using the same water power. The sawmill ran in the day and the gristmill at night.

Page, Cuyler (1991). Recent Research and Restoration at the Grist Mill in Keremeos. *Okanagan History*, 55th Annual Report of The Okanagan Historical Society, pp. 7 – 17.

Key words: grist, Barford & Perkins grinder, roller mill, James Jones New Process Mill, Barrington Price.

The Grist Mill at Keremeos was built in 1876 and first operated in 1877. Restoration work began in the 1980s. Grist is any grain ready for grinding. The Keremeos mill is the only surviving mill west of Ontario still in its original location. Flour milling was changing rapidly in the 1870s and the Keremeos mill was renovated in 1881, changing its equipment from stone rollers to steel roller mills. This article documents how original milling equipment was traced and original and changing equipment and its location in the mill was researched. A Resource Centre that includes documents from the Provincial and Hudson's Bay Company Archives has been established for other researchers to use.

Page, Cuyler (1991). Similarities of Several Okanagan/Similkameen Pioneer Flour Mills. *Okanagan History*, 55th Annual Report of The Okanagan Historical Society, pp. 18 - 23.

Key words: multi-service mills, Colville WA, waterwheel.

Barrington Price first came to the Similkameen in 1872 as a rancher and trader and helped create an agriculture industry by building a grist mill in Keremeos in 1876-77. In 1878, the first flour mill opened at Coldstream Ranch in the North Okanagan. A year later, Cornelius O'Keefe built a flour mill on O'Keefe Ranch and following that in the next year, the Tronson Mill also in the North Okanagan opened. Page finds many similarities in the mills constructed in this era with the power supply to each mill showing improvement over its predecessor. He speculates that they were built by the same millwright although, that person remains unnamed. In 1887 a steam-powered flour mill was built at Enderby. Once the large milling companies opened mills, the operation of ranch-based mills ended. Other Okanagan mills built in the same era included the Brent's Mill in Rutland, Duteau's Mill in Coldstream, and the Postill & Patton Mill on Deep Creek.

Whitham, Dorothy J. (1952). A Pioneer Okanagan Industry. *Okanagan History*, 16th Annual Report of the Okanagan Historical Society, pp. 118 - 120.

Key words: Fleming, Dilworth, Davies, Gervers, Buckland.

Whitham locates the Brent Mill four and one-half miles north of Kelowna on the Vernon Road. The mill was still standing in 1952. She claims that in the 1870s, Brent's Mill and Brent's Family Flour were well known in the valley. She repeats details from Howell's article and adding a few details about owners since the mill stopped operating. The old mill stones and picks are with Kelowna Museum.

Memories

Boyer, Cedric (1984). Thirty-three Years in the Fruit Industry. *Okanagan History, 48th Annual Report of the Okanagan Historical Society*, pp. 28 - 45.

Key words: bushel box, California clamp truck, Northwest sizer, Cutler graders, pallets, waxers, controlled atmosphere storage, Dave Chapman Co.

Boyer worked for the Kelowna Growers Exchange (KGE), reputed to be the largest fruit packing company in the British Empire from 1931 to 1964. While there were about ten separate fruit packing houses in Kelowna at the time most growers who used KGE were part of Associated Growers of B.C. Boyer details the changes he witnessed in the industry over the 33 years in several specific areas: containers, machinery, warehousing and storage, and shipping. He describes the variety of containers used in handling fruit and vegetables crops of the area and details all the procedures used in packing, storage and shipping.

Casorso, Anthony (1968). My Farming Experience Through the Years. *Okanagan History, 32nd Report Okanagan Historical Society*, pp. 118 - 121.

Key words: Occidental Fruit Company, B.N.A. Tobacco Company.

Casorso recalls his early farming experience when he bought 16 acres in 1918. He grew onions and tobacco as well as fruit or hay. He describes long hours of work. From 1922 to 1928 he bought and raised pigs and cattle. In 1925, he bought 120 acres and expanded into mixed farming. He added irrigation. In the 1930s, prices for products dropped very low. They improved in the 1940s but dropped again at decade end. Despite many hardships, Casorso states that he enjoyed every moment of farming and ranching.

Clarke, Elspeth Honeyman (1977). Bread Alone. *Okanagan History, 41st Report Okanagan Historical Society*, pp. 110 - 113.

Key words: Single Men's Unemployment Scheme, refooted stockings,

The author describes her and her husband's life in the 1930s when they decide to build a cabin for their family and live close to the husband's job of building a highway in the interior of BC. She describes extreme happiness and contentment in living on few dollars but living well on wild foods and available local products.

Dignan, Edna (1995). Spring Hunger Feed. *Okanagan History, 58th Report Okanagan Historical Society*, pp. 110 - 113.

Key words: prairie spuds, "mother" in fermentation, root cellar.

This article is reprinted from a 1960 issue of the *Daily Colonist*. The author recounts how in spring time many pioneer women experienced a hunger for variety in the diet and vitamins from new spring growth of wild plants. She recalls that with a neighbour she would scour the countryside for sow thistle, broad-leaved mustard, lamb's quarters and young dandelion greens. A favourite plant was Spring Beauty for its delicious green leaves and edible roots like small potatoes. The greens were cooked like spinach and

served with vinegar and hard-boiled eggs. The roots were treated like new potatoes, washed, skin removed, steamed and dressed as in a potato salad. Homemade vinegar was used in food preparation and also for cleaning, liniment and as a skin softener.

Emeny, Alice M. (1985). Everyday Life In The Twenties, The Kitchen Range. *Okanagan History*, 49th Report Okanagan Historical Society, pp. 148 - 157.

Key words: warming oven, buzz sawing, scrub board, bluing.

This article is a series of short stories by Emeny and other women about: the kitchen range, getting in the winter's wood, wash day, the root house, the cellar, the milk house, and butter storage in the 1920s, before electricity. Most articles are accompanied by diagrams or sketches that illustrate a stove, storage area, or washing machine as fits each article.

Orr, Mary Gartrell (1964). Pioneer Housekeeping. *Okanagan History*, 28th Report Okanagan Historical Society, pp. 85 - 88.

Key words: pre-emption, olallies (saskatoons), straw ticks (mattresses), sad irons, coal oil lamp, yeast crock, travois.

The author tells the story of her grandparents who moved on to a homestead at Trout Creek, now in Summerland. She writes of the food purchases they made in Penticton and the locally grown foods they used. She describes roasting venison, washing and ironing clothes, butter making, Devonshire cream, quilting bees, chicken plucking days, preserving fruit, and making cider.

Rees, Lynne (1965). Rural Reminiscence. *Okanagan History*, 29th Report Okanagan Historical Society, pp. 122 - 124.

Key words: brine, boiled egg soup, jardiniers.

Lynne Rees describes activities in the life of her great-grandparents, Mr. and Mrs. John Hunter who were pioneering farmers in the Armstrong area in 1892. The article includes recipes for brining 100 pounds of pork, and making home made maple syrup using corn cobs and brown sugar.

Robinson, G.F. (1974). Fruit Grower Looks back. *Okanagan History*, 38th Report Okanagan Historical Society, pp. 62 - 67.

Key words: Warwick Arnett, Malling rootstock, Duncan report, Combines Act, Summerland Experimental Station, TV Chautauqua, Spartan, R.C. Palmer, BC Tree Fruits.

The author came to the Okanagan in 1921. In 1922 he bought an orchard in Summerland area and planted apples, peaches, apricots, and cherries. From 1918 to 1921, fruit prices were good but by 1923, growers were beginning to think about forming a co-operative. In 1924-25, Robinson lost many trees to a severe cold. In 1926, the loss was to drought. Most growers in this era did mixed farming, keeping animals to supply their own food needs. Costs of fertilizers and sprays were low. In 1932, Robinson moved to Penticton and began to operate the Penticton Flower Shop and nursery. In 1935 severe frost again killed many trees. Then the coddling moth became a problem. While being an orchardist has many ups and downs, it offers a satisfactory life. Robinson lists varieties of apples, pears, plums, cherries, apricots, and peaches grown 45 years ago.

Webb, Harry V. (1976). Life on a British Columbia Fruit Farm 1912. *Okanagan History*, 40th Report Okanagan Historical Society, pp. 114 - 119.

Key words: fruit farming, apples, cherries, peaches

The author's father came to the Okanagan from England in 1909 and bought 15 acres in Summerland. They grew apples, cherries and peaches, used a horse for the hauling labour and irrigation to help the fruit grow. In a letter to fellow English, he notes the extreme temperatures in weather that must be endured and warns of real estate agents willing to sell less than desirable land and orchards. He recommends planting your own orchard with the trees you want (apples and not too many different varieties) and waiting for them to mature and produce. Ten acres is about the right size for a single grower. He describes the challenges of pruning, irrigating and spraying the trees. He also advises on attitudes that are needed in order to fit in socially in Canadian society (no superiority and lots of humour).

Whitehead, W.J. (1990). The Kelowna Milk Delivery. *Okanagan History, 54th Report of Okanagan Historical Society*, pp. 97 – 100.

Key words: Guisachan Dairy, Andy Patterson, Billy Black, Adolph Roth, pasteurized, Rocky Mountain Rangers.

Whitehead recalls beginning to work in 1939 for Paddy Cameron at the Guisachan Dairy on the outskirts of Kelowna. His main job was to deliver the milk to customers. Thus began his partnership with Bonny, the delivery horse. She knew the route and where to expect treats along the way. The Guisachan Ranch was the only dairy licensed to supply Grade A milk. The other four dairies in the city had to pasteurize their milk. The usual day for the milkman was 7:00 am to 5:00 pm, seven days a week. On Sundays, the horse got a day off and deliveries were done from a new half ton truck. In 1941, Whitehead enlisted with the Canadian Scottish Regiment, Bonny was retired and a new delivery man drove only the new truck.

Packing houses

Serra, Johnny (1964). Armstrong Packing Houses. *Okanagan History, 28th Annual Report of the Okanagan Historical Society*, pp. 42 - 46.

Key words: Paris Golden Yellow, Jong Hughey, Louie Chin, Fairfield Ranch, B.C. Pea Growers.

Mr. Burnett was the first commercial grower of celery in the area. James Patton and his son Wallace were the next. Starting in 1909, trains would stop at the farm to pick up express orders. Later Chinese growers rented land and grew celery commercially. Cabbage and lettuce also became commercial crops. Two crops of celery and lettuce could be grown each summer in the Armstrong climate. There were several packing houses that stood along the railway in Armstrong: Jackson's built in 1894, William McNair's built in 1911 (operated until 1940), Daykin and Jackson opened in 1910 and eventually became Armstrong Packers and closed in 1958. McDonald's packing House was built in 1918 and specialized in express fruit shipping. McDonald's added cold storage and a jam factory that operated from 1924 to 1930. The packing House closed in 1956. Mutual Fruit Packers owned by a Mr. Skinner also operated and was the first to go out of business. The last to ship lettuce and celery by the box carload was a Chinese firm, Wong Chug and Company.

Viel, Harold (1979). Selling Agents and Fruit & Vegetable Packing Houses of the North Okanagan- 1890 – 1978. *Okanagan History, 43rd Annual Report of the Okanagan Historical Society*, pp. 11 - 14.

Key words: B.C. Fruit Board, B.C. Fruit Growers Association, Coldstream Ranch, Appletine, Sun Rype.

Commercial scale growing began in the North Okanagan in 1890s and packing houses began to appear in the 1900s. In 1896 the Central Fruit Exchange was formed, a cooperative to handle packing and shipping of produce. However, not all growers participated and prices tended to fall. This first "fruit exchange"

failed and in 1907 BC Fruit Growers Association formed the Fruit and Produce Exchange of BC with headquarters in Revelstoke. This exchange also failed and in 1908 the Okanagan Fruit Union was founded to sell growers' produce. In 1912, the crop was so large that that it could not be sold profitably and the Union failed. In 1913, about 1000 growers came together to form Okanagan United Growers and it created shipping houses throughout the valley. United Growers operated until 1922 when it became Associated Growers tasked with selling all fruit crops and developing international markets. The next crisis occurred in the 1930s when prices plummeted. In 1939 B.C. Tree Fruits Ltd became the sole selling agency for fruit grown in B.C.'s interior. Many growers created their own packing houses and the list of independents is long: Dawe Bros, Webster and Wisbey, Kidston and Howe, M & M Packers, Stirling-Pitcairn, Bagnall, MacDonald & Sons, B.C. Fruit Shippers, E.C. Skinner, Vernon Fruit Union, etc. Enderby and Armstrong also had several packing houses. Canneries were also built in Oyama, Vernon and Armstrong. In the 1920s a cider factory operated by W.H. Smith in Vernon. Bulman's opened a cannery and dehydrator in Vernon.

Tobacco

Payne, Helen (1982). The Tobacco Industry in Kelowna 1894 – 1932. *Okanagan History*, 46th Annual Report of the Okanagan Historical Society, pp. 29 - 37.

Key words: Vancouver Exhibition, Louis Holman, Kelowna Pride, B.C. Tobacco Growers Association.

The Interior Salish Indians who lived in the Kelowna area, grew tobacco for their use for many years prior to the first "commercial" venture in the 1890s. Louis Holman came to the Kelowna area in 1893 from Wisconsin where he had been involved in growing tobacco. He found the soil and climate ideal for growing Burley tobacco that made good cigars. Holman began growing tobacco on land leased from the Lequime Brothers near Pandosy Mission, funded by John Collins. The Kelowna Shippers Union venture sold cigars mainly to Kootenay miners. When the mining boom ended, the venture closed in 1902. The author details the process of planting, growing and harvesting tobacco. From 1905 to 1914, the tobacco industry in Kelowna area flourished. During the World War I, production slumped and had a brief revival in the late 1920s. The 1930s were difficult because by this time Ontario and Quebec were producing considerable amounts of tobacco and markets for the BC production became a problem. John Kovac grew 20 acres of tobacco in 1959, the last grown in the Kelowna area.

Upton, Primrose (1973). Tobacco. *Okanagan History*, 37th Annual Report of the Okanagan Historical Society, pp. 69 - 70.

Key words: G.H. Hudson, Wm. Wolz, A.W. Bowser, Tom McQueen.

In 1884 John Collins started growing tobacco in the Kelowna area. In 1897 Collins reached an agreement with Kelowna Shippers Union Co to buy the tobacco and turn it into cigars. They opened a cigar factory close to their storehouse at the corner of Bernard and Abbott streets. A second venture was that of the British North American Tobacco Company that operated in Kelowna around 1913. The company flourished for awhile until one of the employees ran off with much of the capital that forced the company into bankruptcy. A third venture was in the late 1920s when Kelowna area production was mixed with tobacco grown in Sumas, marketed under the label "Kelowna Pride" by the Canadian Tobacco Company of Vancouver. Traces of the industry remain in tools and equipment preserved by the Kelowna Museum.

