

**THE CO-OP, 1923**

**SUMMERLAND**

**COOPERATIVE**

**GROWERS**

During the depression of 1922, fruit growers had to sell much of their fruit brokers in large cities, who sold it to wholesalers for any price it would bring. Often the growers got very little or no return on his fruit.

Many growers felt the need for better co-operation between growers, shippers, and wholesalers. Thus, in 1923 the Summerland co-operative growers were formed. Representatives from this group and similar ones in the Okanagan formed the Associated Growers of B.C. Ltd.



977-838-1

This photo in 1924 shows the original Co-op Packing House which is located on the lake shore.

The Steuart Fruit Company, which was the largest independent packing house in Summerland, joined the Co-op. Muir Steuart became the first manger, and was later succeeded by his brother Charles in 1953.

ORIGINAL DIRECTORS  
AND OFFICERS

President:	G.I. Gray
Vice-President:	T. Croil
Directors:	F.J. Nixon A.C. Turner G.J.C. White
Secretary-Treasurer:	R. Pollack
Stenographer:	B. Bristow
Manager:	M. Steuart



979-144-16

Co-op Staff in 1925.

Early expansion included installation of an elevator and a new grader costing over \$4,000

Dec 1948

# Big Fruit Concern Given Signal to Expend \$200,000 On Building Expansion

Summerland Co-operative Growers' Assn. members went on record yesterday afternoon favoring an expenditure of nearly \$200,000 for a much enlarged cold storage plant and a brand new packing house, built on a fill directly east of the present co-op buildings.

It is anticipated that work on this major project will be commenced early in the new year.

Payment of this money will be undertaken by means of a bond issue, spread over 15 years. Assurance had already been gained by co-op directors that the Okanagan Investments Ltd. of Kelowna and Penticton will handle the issuance of these bonds.

At yesterday's meeting in the IOOF hall, 61 shipping members of the co-op voted in favor of this move, with four negative votes, giving a clearcut green light signal to the directors, with a 93.8 percent affirmative vote.

Eric M. Tait, president of the co-op, handled the entire discussion on Wednesday, with the membership showing keen interest on all major points. The way had been paved for this final decision by a well-attended co-op growers' meeting a month ago when preliminary plans were submitted.

Firm bids are to be sought for all portions of the new co-op construction, which has been given an outside estimate of \$198,000.

The present co-op building will be completely renovated to take care of cold storage facilities, plus shipping offices and the main office. The cold storage engine room will be moved to the centre of the building.

Directly east of the co-op plant a gigantic fill well above any previous existing lake level, will be undertaken, and on this fill will be constructed a new packing house with room for three bays and a further cold storage space.

Adequate space for rest rooms, first aid, workshop, label room and a large cafeteria will be provided.

### Early Packing

In the early part of the season, the packing of cherries, apricots, plums and prunes will be undertaken in the cold storage portion of the new building. Floors will be cement throughout but in the packing and rest rooms, etc., wooden floors will be laid.

Another feature will be the installation of a continuous chain conveyor for the empty boxes supplying the packers.

A hot-air heating system has been planned to provide set temperatures for various portions of the new building, the packing room to be kept at 58 degrees in accordance with union specifications.

Two overhead belt conveyors will connect the packing house with the cold storage and will send over the loose boxes and return the packed boxes for cold storage and shipping purposes.

### Cold Storage

The old building now in use as a combined packing and cold storage plant will be converted to cold storage, shipping and office requirements. The present engine room will be moved to the central

Continued on Page 4

portion of the building and the conveyor system will be revamped and enlarged.

All air ducts in the cold storage system will be replaced and resized while the floors in the shipping room will be replaced.

New compressor fans and cooling coils for a water defrost system will be installed, eliminating the brine spray method now in operation. Brine spray corrodes metal, damages the ducts and requires large quantities of salt and with the water defrost system these defects and extra expenditures will be eliminated, the growers were informed by Dr. D. V. Fisher.

With the increased cold storage equipment, up to 8,000 boxes of pears can be handled over a lengthy period and the temperature maintained, it was stated.

### Cost of Project

Costs of this program were outlined as follows:

New building, \$86,000; renovation of old building, \$20,000; new cold storage installation, \$40,000; purchase of lift trucks, \$8,000; 800 new pallets, \$2,000; new offices, \$3,000; electrical work, \$8,000; rock fill, \$10,000; empty box conveyor, \$5,000; belt conveyors, \$10,000; cost of bond issue, \$4,000; two new wipers, \$2,000; total, \$198,000.

Cold storage box capacity will be increased from the present figure of 141,000 boxes to 242,300 in the two buildings, making an increase of 101,300 boxes, it was stated.

Of the total expenditure for new cold storage equipment and renovation, the co-op hopes to obtain \$25,000 as a Dominion Government subsidy, in line with the practice which has prevailed throughout Canada for years past.

This amount would be provided the co-op over a five-year period, with a \$12,500 down payment for the first year after the operation is completed. The basis of compilation is 30 percent of the cold storage costs and \$25,000 is only a rough estimate, co-op directors stated.

### Bond Issue

The bond issue would carry over a period of 15 years with interest rates at 4 percent for the first three years, 4 1/4 percent for the next two years and 4 1/2 percent for the balance of the term.

President Tait declared that the Bank of Montreal is favorably disposed to taking the first three years' bond issue of \$60,000.

The amount of this issue is \$201,881.25, being made up of \$157,500 principal and \$44,381.25 interest.

The co-op plans to meet annual payments from depreciation charges placed as a direct charge on the packing costs. Present depreciation being paid amounts to \$7,797.73 per year and estimated depreciation on the new building and machinery would amount to \$10,730, making a total of \$18,527.73.

### Increased Costs

Based on a five-year shipment average, 202,580 packages of soft fruit at 2 cents per package would raise \$4,051.60. on the packing charge and 245,675 boxes of pears and apples at 4 cents per



This cold storage room at the Jubilee Road packing house is capable of holding 125,000 boxes of packed apples in the floor to ceiling shelving units. The increased storage capacity is one of the new features of the \$2.9 million packing plant expansion project, viewed last week by growers, invited guests and dignitaries. Staff working on the Wednesday afternoon shift were busily preparing a large shipment of Red Delicious apples for Taiwan.

# ORDER FORM

# Money Saving Price List

## CO-OPERATIVE ORCHARD CO.

### SUMMERLAND, B.C.

This shows the Co-op's Fruit prices for 1923

NAME..... DATE.....  
 P.O..... SHIP TO.....

All orders accepted subject to pack and contingent upon strikes, water shortage, crop failure, or other circumstances unavoidable or beyond our control. Prices subject to change without notice.

Quantity	Variety and Shipping Weight	Last Date to Order	Prices for 1923	Amount
.....	Rhubarb (23 lbs.) in peach box	June 15	\$1.25	.....
.....	Rhubarb (45 lbs.) in rhubarb crates	June 15	2.00	.....
.....	Black Currants (20 lbs.) in strawberry crate	July 12	3.20	.....
.....	Cherries, Royal Anns (20 lbs.) 4-basket crate	July 10	2.00	.....
.....	Cherries, Black Tartarian (20 lbs.) 4-basket crate	July 15	2.80	.....
.....	Cherries, Bing and Lambert (20 lbs.) 4-basket crate	July 15	2.90	.....
.....	Cherries, Red Preserving (20 lbs.) 4-basket crate	July 5	2.40	.....
.....	Cherries, Red Preserving (20 lbs.) strawberry crates	July 5	2.50	.....
.....	Apricots, No. 1 (23 lbs.) 4-basket crate	Aug. 4	2.00	.....
.....	Apricots, No. 2 (23 lbs.) 4-basket crate	Aug. 4	1.40	.....
.....	Plums, large Dessert, 4-basket crate	Aug. 20	1.60	.....
.....	Plums, Preserving, 4-basket crate	Sept. 1	1.40	.....
.....	Plums, Prunes, 4-basket crate	Sept. 1	1.30	.....
.....	Plums, Prunes, in peach box	Sept. 1	1.25	.....
.....	Peaches, White Flesh, in peach box	Sept. 10	1.40	.....
.....	Peaches, Triumph No. 1, in peach box	Sept. 10	1.40	.....
.....	Peaches, Triumph No. 2, in peach box	Sept. 10	1.25	.....
.....	Peaches, Yellow Freestone, No. 1	Sept.	1.60	.....
.....	Peaches, Yellow Freestone, No. 2	Sept.	1.25	.....
.....	Crabapples, Transcendent (45 lbs.) in pear box	Sept. 1	1.50	.....
.....	Crabapples, Transcendent (23 lbs.) in peach box	Sept. 1	.80	.....
.....	Crabapples, Hyslop (45 lbs.) in pear box	Sept. 10	1.60	.....
.....	Crabapples, Hyslop (23 lbs.) in peach box	Sept. 10	1.00	.....
.....	Pears, Bartlett and Anjou (45 lbs.)	Sept. 1	3.00	.....
.....	Pears, Flemish Beauty and Boussock (45 lbs.)	Sept. 1	2.85	.....
.....	Pears, No. 3 (45 lbs.)	Sept. 1	2.00	.....
.....	Tomatoes, early ripe, in 4-basket crates	Sept. 1	1.25	.....
.....	Tomatoes, later ripe, in 4-basket crates	Sept. 15	1.00	.....
.....	Tomatoes, in 5-crate lots	Sept. 15	.95	.....
.....	Tomatoes, in 10-crate lots	Sept. 15	.85	.....
.....	Tomatoes, green, for pickles (45 lbs.) in pear box	Sept. 20	1.00	.....
.....	Tomatoes, green, for pickles (23 lbs.) in peach box	Sept. 20	.70	.....
.....	Cucumbers, early large, for slicing (23 lbs.)	Sept. 1	1.25	.....
.....	Cucumbers, later large, for slicing (23 lbs.)	Sept. 15	.90	.....
.....	Cucumbers, small, for pickling (23 lbs.)	Sept. 15	1.25	.....
.....	Peppers, in peach box	Sept. 15	1.25	.....
.....	Onion, silver skin pickling (7 lbs.)	Sept. 15	1.25	.....
.....	Citron, in apple box (25 lbs.)	Sept. 15	1.25	.....
.....	Sweet Corn, in peach box	.....	1.25	.....
.....	Cantaloupe, in peach box (20 lbs.)	.....	1.25	.....
.....	Cantaloupe, in flats (25 lbs.)	.....	2.15	.....
.....	Cantaloupe, in crate (50 lbs.)	.....	4.50	.....
.....	Apples, Summer, orchard run, in crates	Aug. 20	1.85	.....
.....	Apples, Fall, King and Wealthy, orchard run, in crates	Sept. 15	1.65	.....
.....	Apples, Fall, McIntosh and Gravenstein, in crates	Sept. 15	1.75	.....
.....	Apples, all good late varieties, orchard run, in crates	Sept. 15	1.50	.....
.....	Apples, all good late varieties, No. 1, wrapped	Sept. 15	1.80	.....

RHUBARB NOW READY. PLEASE ORDER AT ONCE.

TEAR OFF HERE

All orders acknowledged the day they are received. You should retain a note of fruit ordered for your own reference.	Total for fruit..... \$..... Less 5% on orders of \$100 or more only..... Net amount for fruit..... Prepay charges..... Total enclosed.....
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Is there an agent at your station?..... Give numbers of any previous orders sent this year.....  
 If sold out of any variety ordered, shall we substitute nearest we have?..... Please give telephone number.....  
 Send money by postal note, money order, or registered letter. Cash must accompany all orders.

982-312-2

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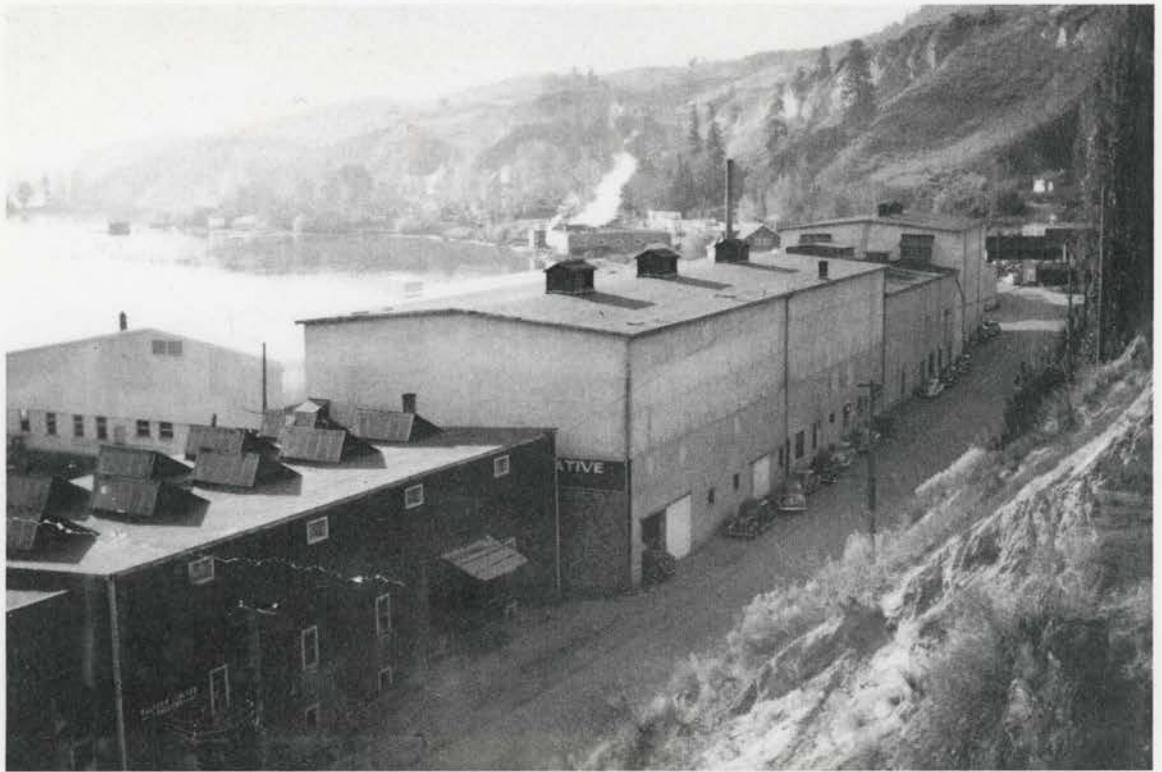
This group of packers in 1949 includes Rita Bonthoux, Lottie Pohlman, Charlotte Krause, and Margeret Gilbert.



976-359-1

In March, 1957, the Co-op building was totally destroyed by a fire. This happened less than two years after another packinghouse, the Occidental burned down.



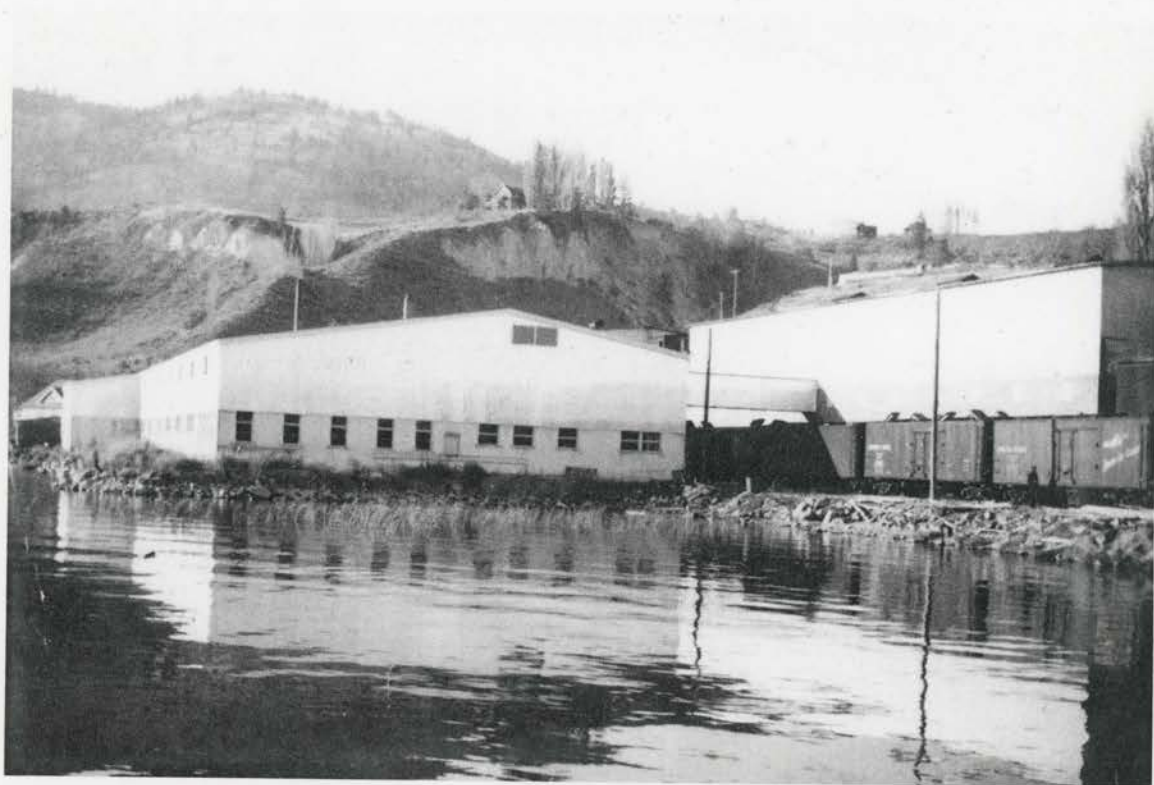


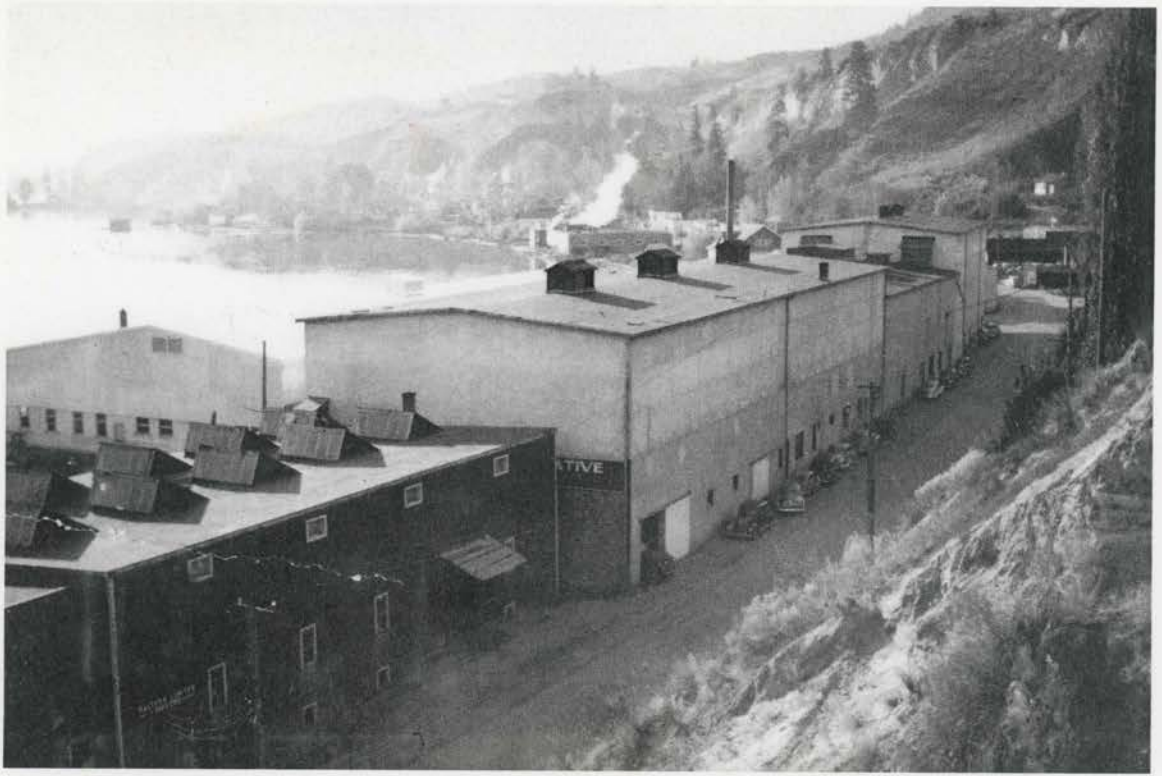


Sumnerland Co-operative Growers  
1950

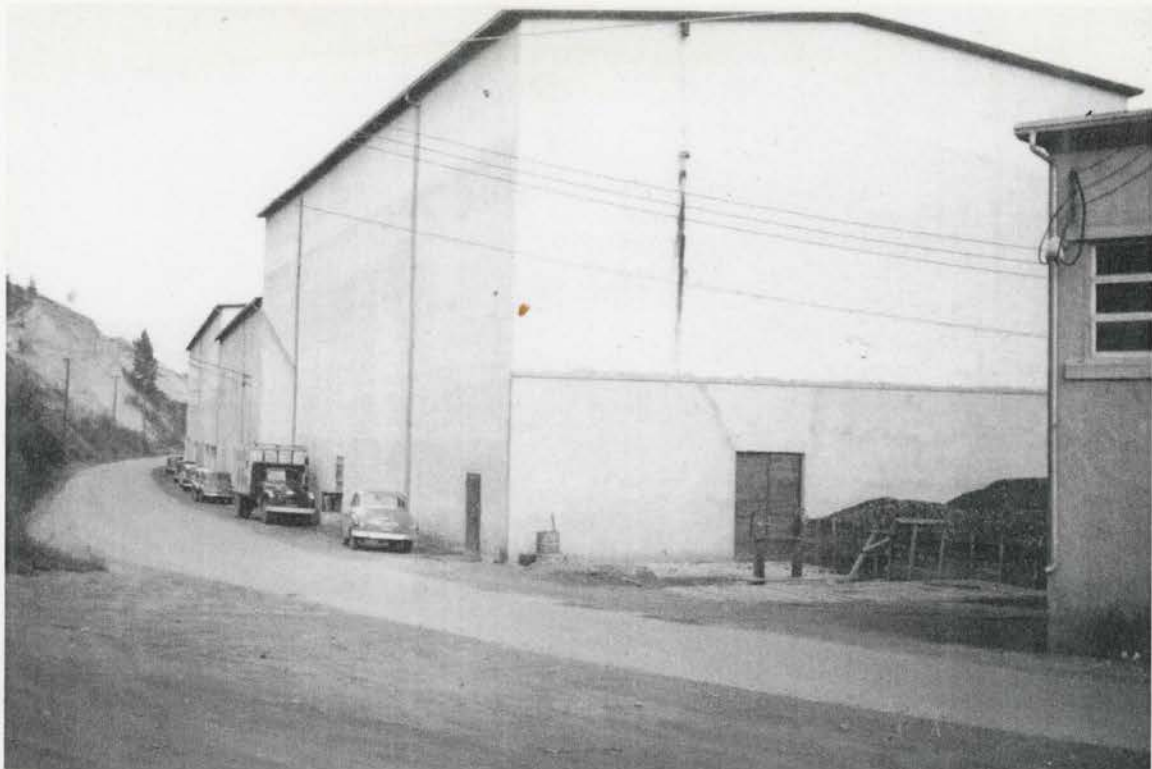


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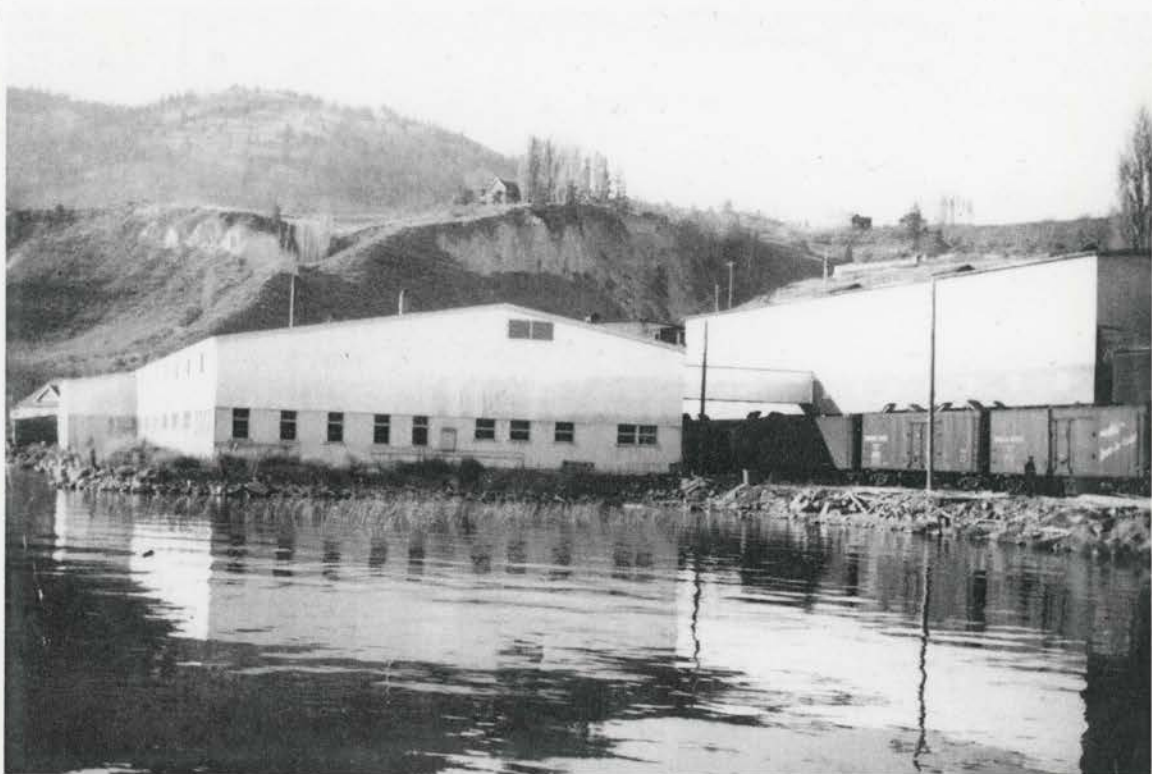


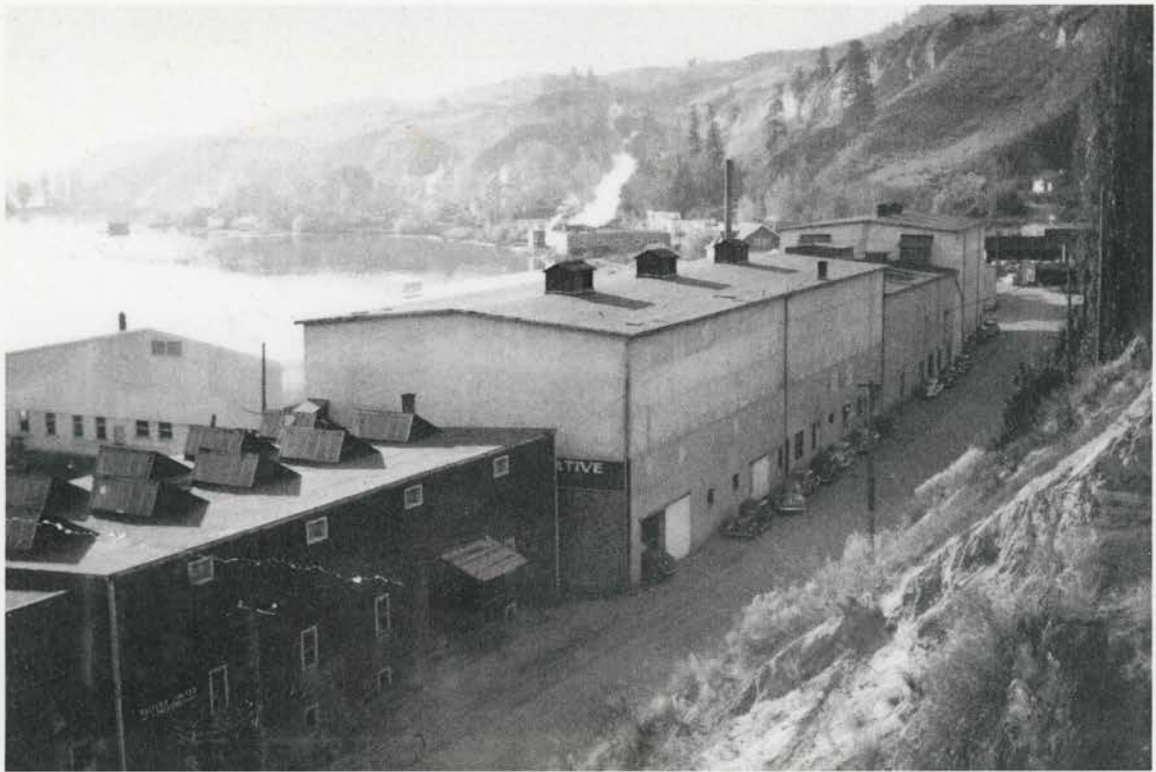


Summerland Co-operative Crawlers  
1950

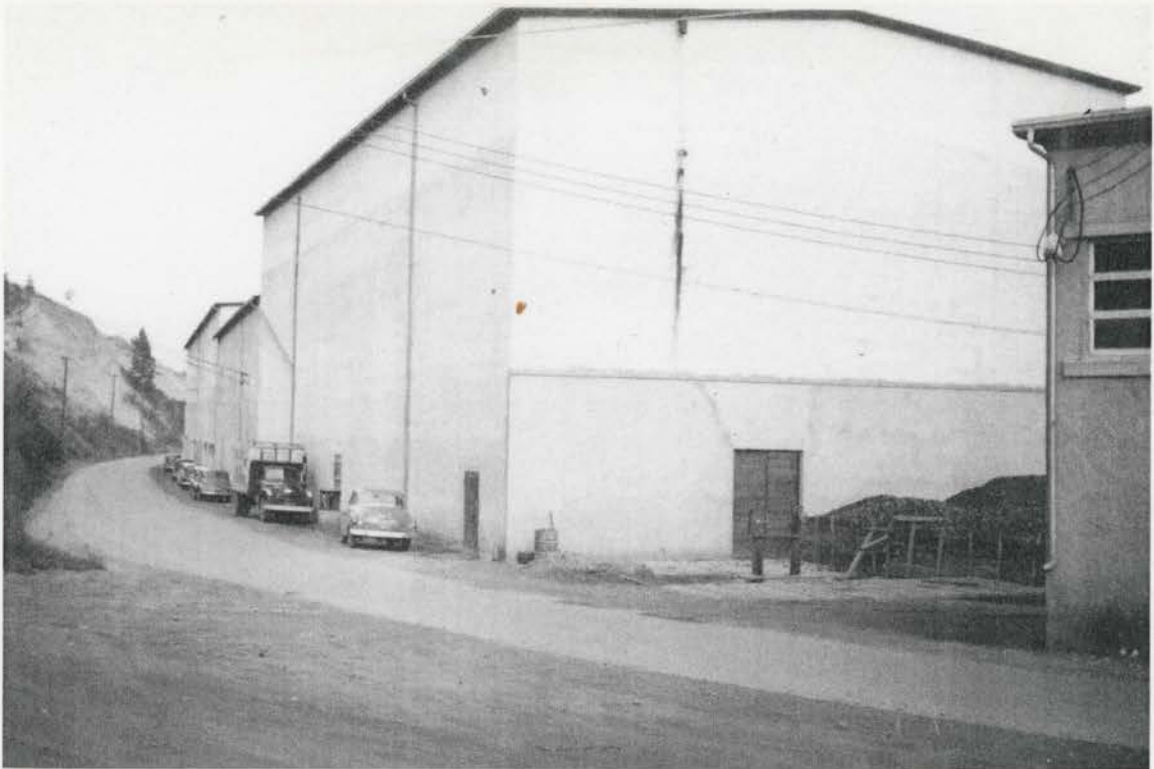


997-248 - 001-004





Summerland Co-operative Growers  
1950



997-248 - 001-004





972-102-66

After the fire occurred...



972-102-68



**THREE HOURS AFTER FIRE BROKE OUT** in the Summerland Co-operative Growers' plant flames had involved the entire premises, sending smoke and embers towering hundreds of feet in the quiet and foggy night. The above photo, taken from the south corner of the plant on the street side, shows a section of wall

crashing. As walls opened up, the hillside, damp with a light rain, steamed from the heat and several times broke into flames. Hillside houses were in imminent danger but firemen kept them well soaked and a chicken house was the only other loss.

997-246-1



**THREE HOURS AFTER FIRE BROKE OUT** in the Summerland Co-operative Growers' plant flames had involved the entire premises, sending smoke and embers towering hundreds of feet in the quiet and foggy night. The above photo, taken from the south corner of the plant on the street side, shows a section of wall

crashing. As walls opened up, the hillside, damp with a light rain, steamed from the heat and several times broke into flames. Hillside houses were in imminent danger but firemen kept them well soaked and a chicken house was the only other loss.

997-246-1





972-102-66

After the fire occurred...



972-102-68



**THREE HOURS AFTER FIRE BROKE OUT** in the Summerland Co-operative Growers' plant flames had involved the entire premises, sending smoke and embers towering hundreds of feet in the quiet and foggy night. The above photo, taken from the south corner of the plant on the street side, shows a section of wall

crashing. As walls opened up, the hillside, damp with a light rain, steamed from the heat and several times broke into flames. Hillside houses were in imminent danger but firemen kept them well soaked and a chicken house was the only other loss.

997-246-1



**WAITING FOR WATER**, anxious firemen look toward the pumper truck drafting from the lake as every available piece of fire fighting equipment was brought into play in a successful stand to keep the blaze from jumping to adjacent property. In the background a stack of empty apple boxes, part of the 120,000 lost, are consumed in a matter of minutes.

997-246-2



997-246-2



**THREE HOURS AFTER FIRE BROKE OUT** in the Summerland Co-operative Growers' plant flames had involved the entire premises, sending smoke and embers towering hundreds of feet in the quiet and foggy night. The above photo, taken from the south corner of the plant on the street side, shows a section of wall

crashing. As walls opened up, the hillside, damp with a light rain, steamed from the heat and several times broke into flames. Hillside houses were in imminent danger but firemen kept them well soaked and a chicken house was the only other loss.

47-246-1



**WAITING FOR WATER**, anxious firemen look toward the pumper truck drafting from the lake as every available piece of fire fighting equipment was brought into play in a successful stand to keep the blaze from jumping to adjacent property. In the background a stack of empty apple boxes, part of the 120,000 lost, are consumed in a matter of minutes.

227-246-2



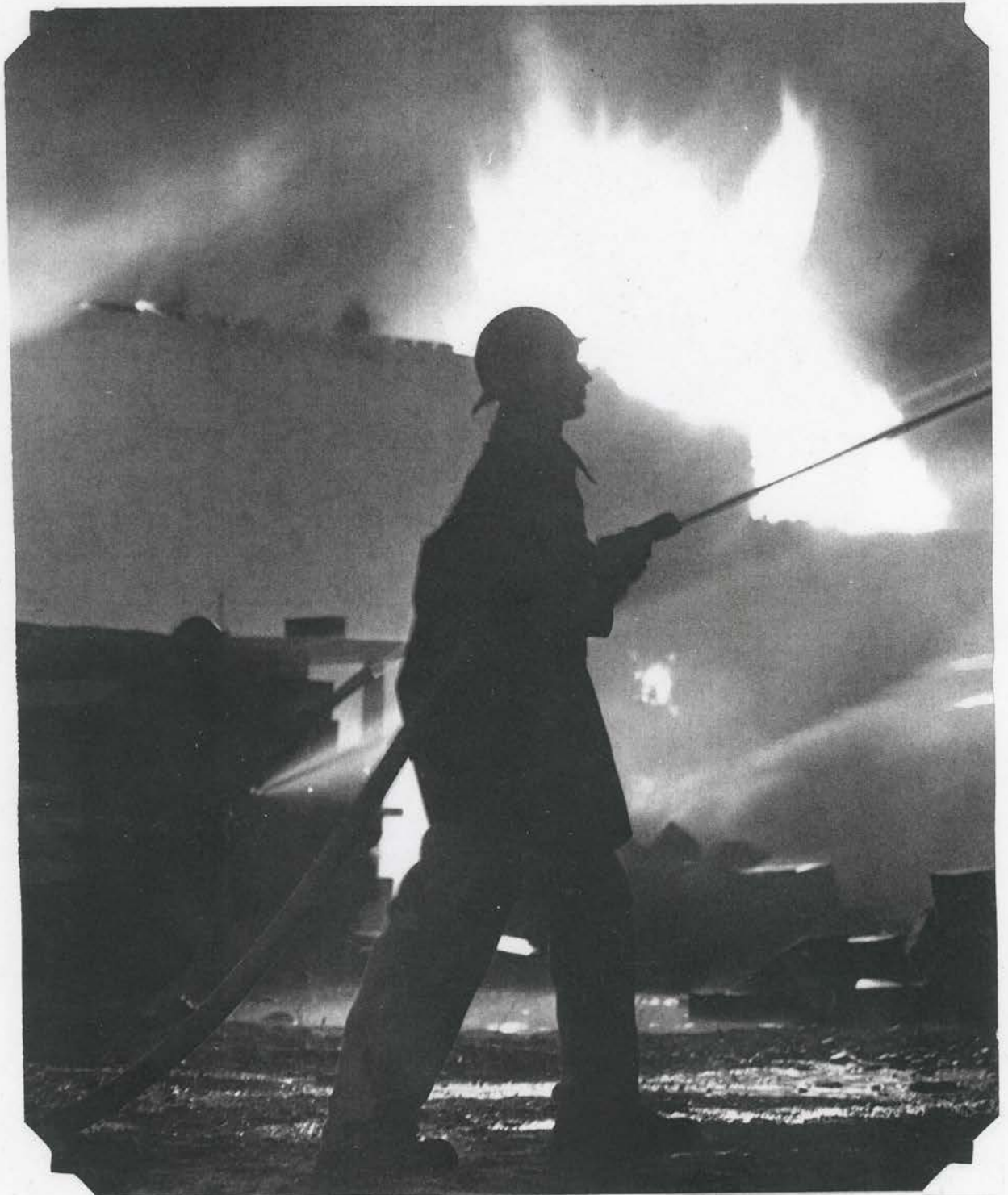
227-246-2



**THREE HOURS AFTER FIRE BROKE OUT** in the Summerland Co-operative Growers' plant flames had involved the entire premises, sending smoke and embers towering hundreds of feet in the quiet and foggy night. The above photo, taken from the south corner of the plant on the street side, shows a section of wall

crashing. As walls opened up, the hillside, damp with a light rain, steamed from the heat and several times broke into flames. Hillside houses were in imminent danger but firemen kept them well soaked and a chicken house was the only other loss.

197-246-1



997-2465

**FLAMES ROARING** hundreds of feet in the air roused Summerland citizens from their beds in the early hours of Saturday morning to witness the second major fire catastrophe in two years as the Summerland Co-operative Growers' lake-side packing house and cold storage plant burned to the ground. The south-east

buildings were heavily involved before firemen of the Summerland Volunteers Brigade were summoned, but with assistance from the Penticton department they were able to save buildings of adjacent firms. Loss has been set at \$750,000.



**FIREMEN BEAT A HASTY RETREAT** as tons of flaming debris crash into the street in the final hours of the disastrous Summerland Co-operative Growers' cold storage and packing plant fire early Saturday morning. Hundreds watched the spectacular blaze as firefighters doused adjoining buildings and hillside across the street in a successful bid to confine the flames.

997-246-6



Summerland Co-operative Growers'  
Association  
Fire - March 9th, 1957



997-247-1



997-247-2



997-247-3



997-247-4



997-247-5



997-247-6



997-247-7



997-247-8



997-248-5

**Summerland Co-operative Growers' Association**

PACKERS AND SHIPPERS OF

OKANAGAN FRUIT AND VEGETABLES

Summerland, British Columbia

January 31, 1951.

Messrs. B.L. Johnson, Walton Co. Ltd.,  
Marine Building,  
Vancouver, B.C.

Insurance Brokers

Dear Sirs:

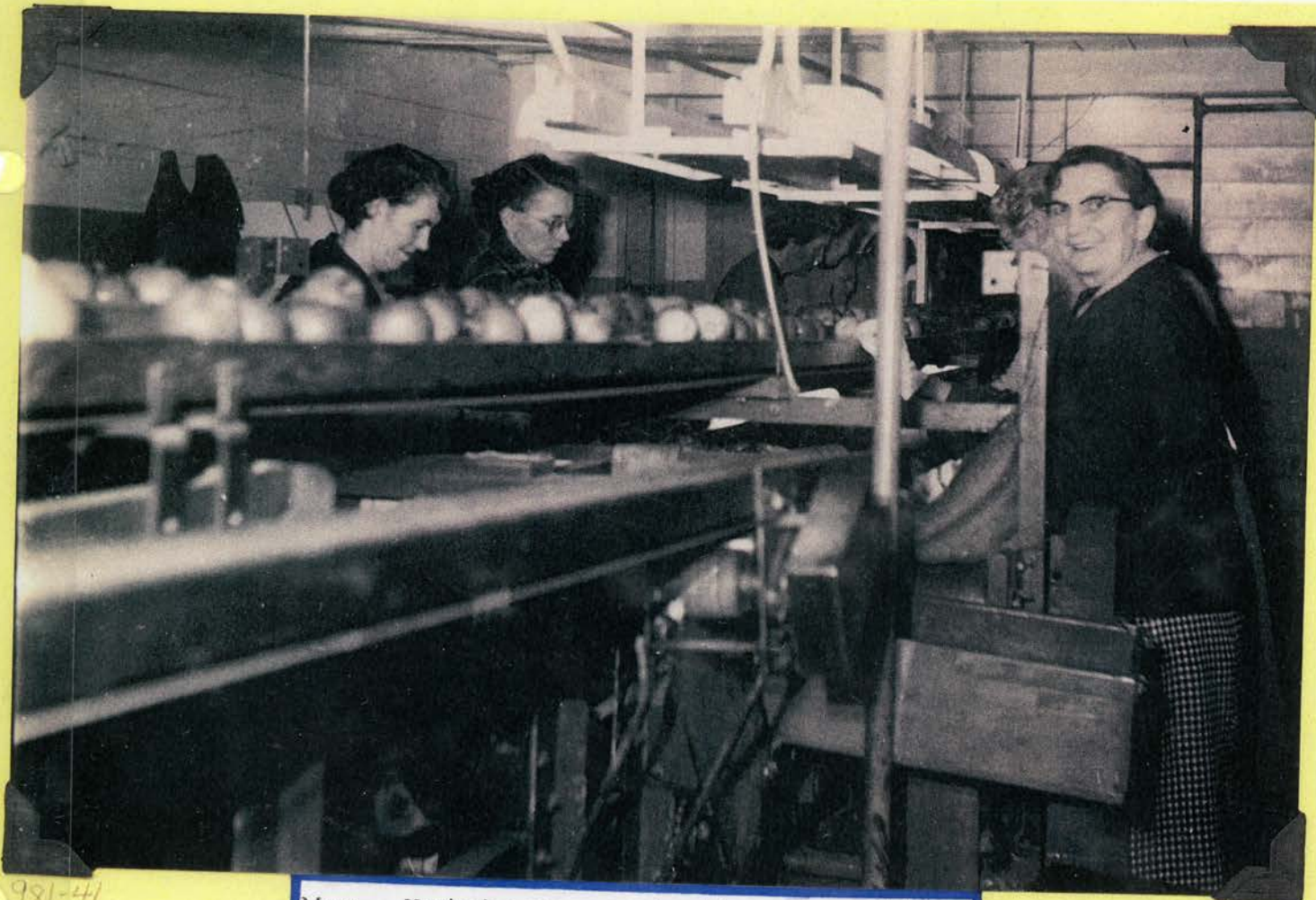
We hereby appoint you as our sole insurance brokers on all fire insurance.

We authorize you to negotiate insurance on our behalf, and also to deal with all claims arising on our insurance policies.

Yours very truly,

Summerland Co-operative Growers' Association.

*George Washington*  
Manager.



981-41  
Mrs. Heichart, and others sorting.

Chuck Bleasdale succeeded Jack Lawler in 1938 and stayed on as manager until 1969. At this time BC shippers and the Occidental Fruit Co. amalgamated with Summerland Co-operative Growers. At this time the smaller independent packinghouses had all but disappeared and even larger companies could see the practicality of amalgamation.



979-167.007

1944 packinghouse employees, from left: Jack Amm, Don Rand, Stan McPerson, Bud Gould.



979-167.009

From left to right: Chuck Bleasdale, Harry Brown, Joe McLachlan, "Rip" Rippon, Jack Lawler. (1944)





NAME \_\_\_\_\_

**B. C. FRUIT SHIPPERS LTD.**

Vernon, B.C.,

DESCRIPTION

PRICE

AMOUNT

1958

**PACKING  
FRUIT**



**IS OUR  
BUSINESS**

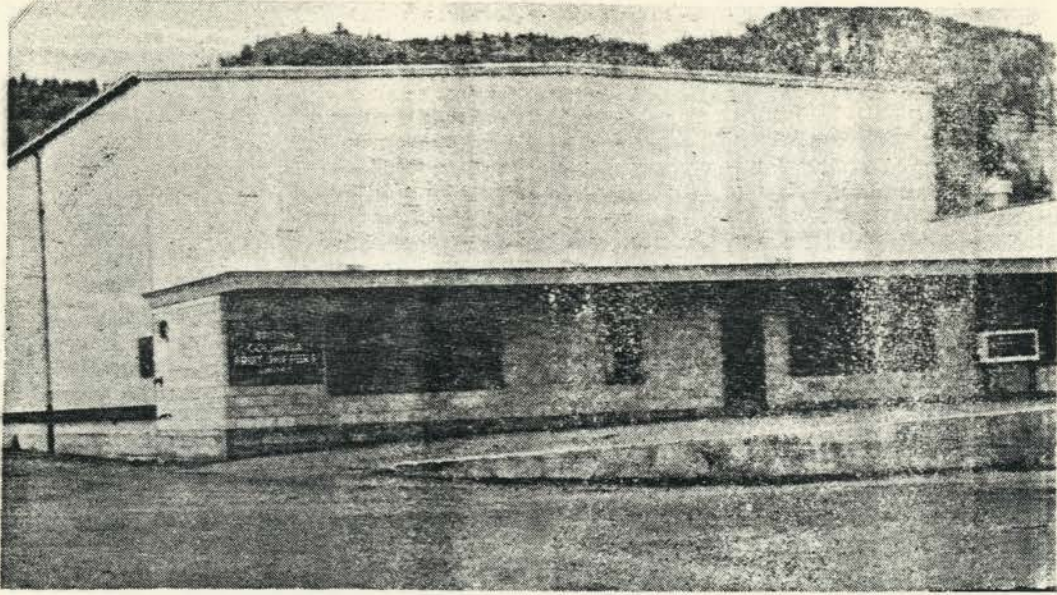
**AND WE KNOW THAT FOR 50 YEARS  
THE NAME OF SUMMERLAND  
HAS BEEN ASSOCIATED WITH  
TOP QUALITY FRUIT**

**And we believe that, come what may  
Summerland  
WILL ALWAYS BE NOTED AS A  
PRODUCER OF FINE,  
DELICIOUS FRUIT**

**B.C. FRUIT SHIPPERS  
WEST SUMMERLAND**

A 1958 advertisement from  
the Summerland Review.





Centennial greetings from the management and staff  
of B.C. Fruit Shippers Ltd.

It has been our pleasure to service the fruit industry  
since 1934 and look forward to many more years of cor-  
dial relations.

## **B.C. FRUIT SHIPPERS LTD.**

494-3151

Summerland

1967 ad.

As with the Co-op and the Occidental, the B.C.  
Shippers packinghouse was destroyed by fire in 1960  
and rebuilt soon after.

B. C. FRUIT SHIPPERS & OCCIDENTAL

DANCE

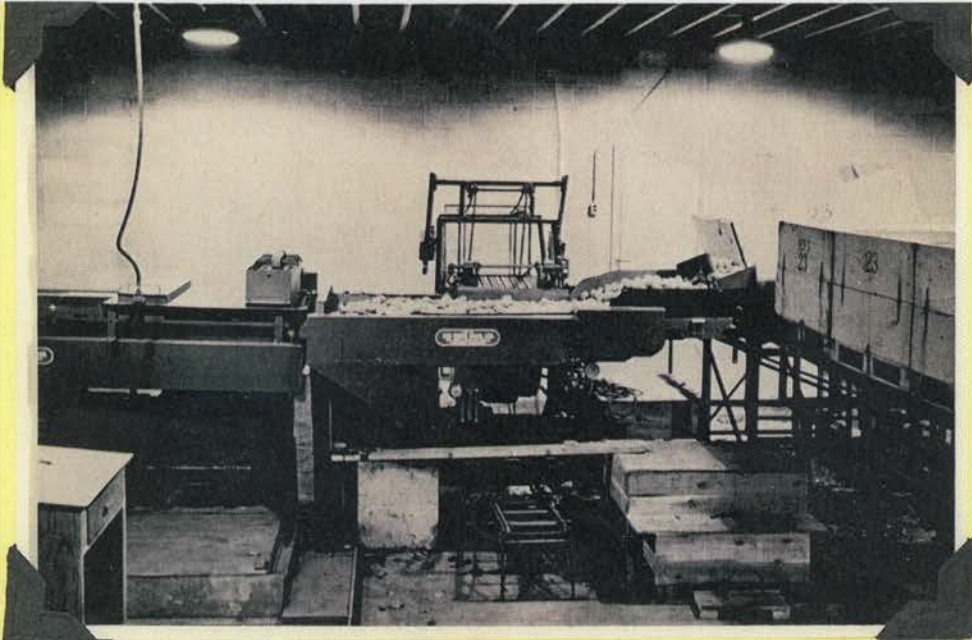
PROGRAMME

\*\*\*\*\*

HELD IN THE 19300.  
IN THE ELLISON HALL

1. Waltz
2. Fox-Trot
3. Slow-Trot
4. Moonlight waltz
5. Fox-Trot
6. heel and Toe
7. Meery Widow waltz
8. Slow-Trot
9. Fox-Trot
10. French minuet
11. Circle Onestep
12. Slow-Trot
13. Supper Waltz
14. Fox-Trot
15. Beer Barrel Polka...Novelties
16. Moonlight Waltz...Ladies Choice
17. Military Schottische
18. Slow-Trot
19. Naughtly waltz
20. Tag Fox-Trot
21. heel and Toe
22. Slow-Trot
23. Fox-Trot
24. Home Waltz

Slow Trot  
 NAUGHTY WALTZ  
 TAG FOX TROT  
 HEEL AND TOE  
 SLOW TROT  
 FOX TROT  
 HOME WALTZ



979-19-1

Interior of B.C. Shippers, 1960's

WE would like to thank Mr. Chuck Bleasdale for information on this topic.



# Packing houses are part of the fabric that weaves our history

BY DONNA HENNINGSON  
STAFF WRITER

1993

Another former packing house will soon be no more, with the demolition of the Victoria Square building at Victoria and Jubilee to make room for Sungate plaza.

The packing houses that once dominated Summerland life were either destroyed by fire or now house other enterprises such as Summerland Builders Mart Ltd.

Their history at several well-known sites around town chronicles both the increasing role of automation, and the devastation caused by fire.

What is now Victoria Square Mall began as the Steuart packing house in 1909, which employed 25 to 30 people at the

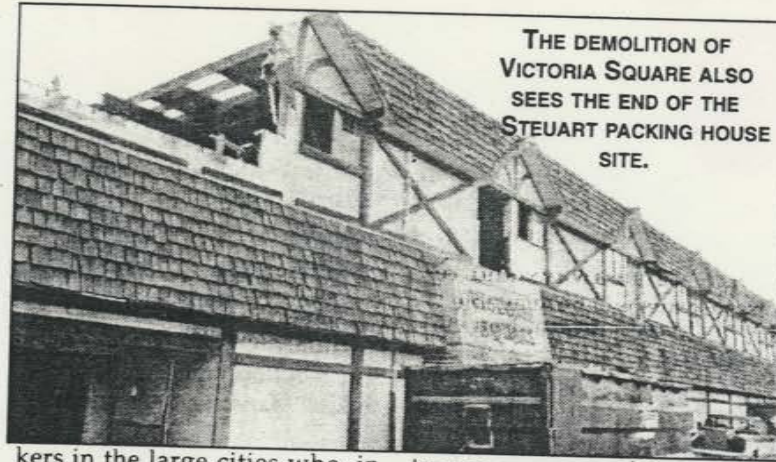
peak of the fruit season. Owner Alexander Steuart travelled to the Prairies in winter for fruit orders.

In 1934, B.C. Fruit Shippers Ltd. of Vernon took over and provided employment for 40 to 45 local residents. It's first manager, Jack Lawler is said to be the first in the area to employ women as packers.

The building was rebuilt after a fire in 1960.

In one sense, the packing industry in Summerland reached its peak back in the '20s. The area supported a myriad of packing businesses including many small-scale operations at orchards belonging to T.M. Croil, Matt Wilson, the Pollocks, the Fosberys, R.S. Monro and Ageno Bros.

The orchardists packed and shipped their own fruit to bro-



THE DEMOLITION OF VICTORIA SQUARE ALSO SEES THE END OF THE STEUART PACKING HOUSE SITE.

kers in the large cities who, in turn, sold to wholesalers "for any price it would bring. Often there was little or no return on fruit," museum records state.

Steuart's operated at the Victoria Square corner. A. H. Stevens packed at his orchard above Main Street where Leisure Lifestyles now sits, then moved to the present Youth Centre site on Giant's Head Road. The biggest operations in town were Occidental Fruit Company Ltd. (eventually at the present Summerland Builders Mart), Walter's on Lakeshore Drive where Summerlanders now play tennis, and B.C. Fruit Shippers at Victoria and Jubilee.

"Just about everybody did their own shipping," museum curator Ursula Richardson says.

But during the Depression, orchardists suffered from going solo. Many, such as the Steuart Fruit Company, the largest independent packing house in Summerland, joined together in 1923 to form Summerland Co-operative Growers "to meet the need for better communication be-

tween growers, shippers and wholesalers."

The co-op, situated at the bottom of Fisher Close on Lakeshore Drive, later joined with Occidental and the B.C. Fruit Shippers to combine first with the Lake Area Co-operative of Penticton in 1969, then break away as the B.C. Fruit Packers Co-operative in 1984.

The original reason to combine forces was to meet increased costs and diminishing returns in order to have growers realize the most profit possible.

But the packing houses were plagued by fire. First Occidental then the co-op were destroyed by fire in 1956 and 1957. The present packing house on Jubilee Road across from the arena has been the hub of Summerland packing since 1958, when Summerland Cooperative Growers touted its new home as the most modern packing house of its kind in Canada.

Occidental had claimed the same thing of its operation two years earlier.

But even the present Jubilee

site hasn't been able to avoid fire; a blaze in a mountain of cardboard apple trays outside the storage area in 1988 caused more than \$200,000 damage.

By 1934, Mr. Steven was packing fruit in the old gymnasium on Giant's Head Road, now the Youth Centre. Art Paget was the first manager in this building. Other packing house staff over the years included Ray Minshull and John Bennest.



980-37

The staff of A.H. Steven's packinghouse at the old gymnasium: Alberta Mitchell, Mrs. Taylor, Mary Katherine Ramsay, Kay Read.

CABLE ADDRESS  
"STEVEN WESTSUMMERLAND"  
CODES  
BENTLEY'S  
COMPLETE PHRASE AND PRIVATE



# A.H. Steven

GROWER • PACKER • SHIPPER

BOX 162 WEST SUMMERLAND

Okanagan Valley,  
BRITISH COLUMBIA (CANADA)

From here, fruit was shipped under the label  
"excelsoir", as shown in this letterhead.

\* \*



# A. H. STEVEN

GROWER AND SHIPPER OF CHOICE OKANAGAN  
FRUITS AND VEGETABLES

WEST SUMMERLAND,  
OKANAGAN VALLEY,  
BRITISH COLUMBIA

CORRESPONDENCE SOLICITED

June 1st, 1926

DEAR SIR OR MADAM:

It's a real pleasure to us to place before you this appended copy of our price list for the current season, thus affording you an opportunity of obtaining your fresh fruit requirements direct from the grower.

For quite a long period of years we have been shipping our fruit products direct to Prairie Customers with varying degrees of success; and to our credit it can surely be said that there are still a large number of customers who have each recurring season consistently favored us with their orders.

And this isn't by any means a one-sided argument. We will undoubtedly benefit should you deal with us, but you, too, will profit. The fruits we shall supply will yield us but a fair margin. To you they will give satisfaction and that feeling of security and downright contentedness that is always coupled with the knowledge that you have invested your money in honest values. Remember, we shall gladly replace any fruit that should fail to reach you in good shape.

Let us be frank about this. We know that we cannot continue in business if we don't have a number of satisfied customers. That's the one and only reason why we strive to make every customer something more than just a customer—a real friend and a walking advertisement for the products of our orchard. Let us prove this to you.

Shipments can be forwarded by either C.P.R. or C.N.R. since both railway systems now operate from here.

Our terms are cash with order, but should you have difficulty in remitting at the time of making up your order, the amount can be sent in a reasonable time thereafter; only bear in mind that we have to pay cash for all wrapping and packing material.

We ask you to send us your order without hesitation, since our variety of orchard products enables us to give you that service which you naturally look for.

To avoid disappointment all fruits listed must be ordered on or before dates set after respective varieties.

Thanking you in anticipation.

Yours faithfully,

A. H. STEVEN, Grower and Shipper.

Reference—Bank of Montreal, West Summerland, B.C.

## PRICE LIST

RHUBARB.....	40 lb. Cases	\$2.20	June 10	GREEN TOMATOES.....	40 lb. Cases	.90	Sept. 1
RED CURRANTS.....	20 lb. Crates	2.75	" 15	" ".....	20 lb. Cases	.60	" 1
BLACK CURRANTS.....	"	3.25	" 15	SLICING CUCUMBERS, Early.....	Peach Crates	1.00	Aug. 15
SWEET CHERRIES, Red.....	"	2.50	" 15	" " " " Later.....	"	.60	Sept. 1
" " Black.....	"	3.25	" 15	CUCUMBERS, Small Pickling.....	"	1.25	" 1
PRESERVING CHERRIES.....	"	2.50	" 15	GREEN PEPPERS.....	"	1.00	Aug. 15
APRICOTS, No. 1.....	4-Basket Crates	1.90	July 10	SUMMER APPLES, Unwrapped.....	40 lb. Cases	1.80	" 1
" No. 2.....	Peach Crates	1.60	" 10	FALL APPLES.....	"	1.75	Sept. 1
PEACHES, Clingstone Varieties.....	20 lb. Crates	1.50	" 20	JELLY APPLES, Small.....	45 lb. Cases	1.00	" 1
" Freestone " No. 1.....	"	1.75	Aug. 10	CRAB APPLES, Transcendent.....	40 lb. Cases	1.40	Aug. 1
" " " No. 2.....	"	1.60	" 10	" " Hyslop (Red).....	"	1.75	" 15
PEACH PLUMS.....	4-Basket Crates	1.80	July 10	PEARS, Wrapped.....	"	2.75	Aug. 15
PLUMS, No. 1.....	"	1.60	Aug. 15	" No. 3.....	"	1.80	" 15
" No. 2.....	Peach Crates	1.35	" 15	SWEET CORN.....	Peach Crates	1.00	" 15
ITALIAN PRUNES.....	"	1.40	" 15	PRESERVING CITRON.....	40 lb. Cases	1.00	Sept. 1
TOMATOES, Early.....	4-Basket Crates	1.30	" 1	MUSK MELONS.....	in Melon Crates	3.00	" 1
" No. 1.....	20 lb. Crates	1.00	" 15	" ".....	in Peach Crates	1.25	" 1
" No. 2.....	"	.75	Sept. 1				

Special weekly shipments of Tomatoes from beginning to close of season in 4-basket crates..... \$1.00

All fruit guaranteed. Cases must be examined before their removal from the Express Office, and the attention of the agent called to any damage, otherwise no claim can be entertained.

TERMS:—Cash with Order.

All Cheques must bear Exchange.

3-80-48-3a

59

Alex Steven



976-3-1

When small, independent packing houses disappeared and central selling came into being, Alex Steven shipped with Federated Orchards and later the Crestland Fruit Company of Penticton.

Please also refer to the Steven Family album for additional Photographs.



AGENO  
Packing house

This packinghouse was located where the Free Methodist Church now stands, 9105 Pineo Street. It was run by the Ageno Brothers from 1923-1929. They also shipped their fruit under the name Ageno Bros. At the peak of the fruit season they employed about a dozen people. After a few short years in business the building was destroyed by fire.

Crew at the packing house, note the Smith and Henry truck in picture.

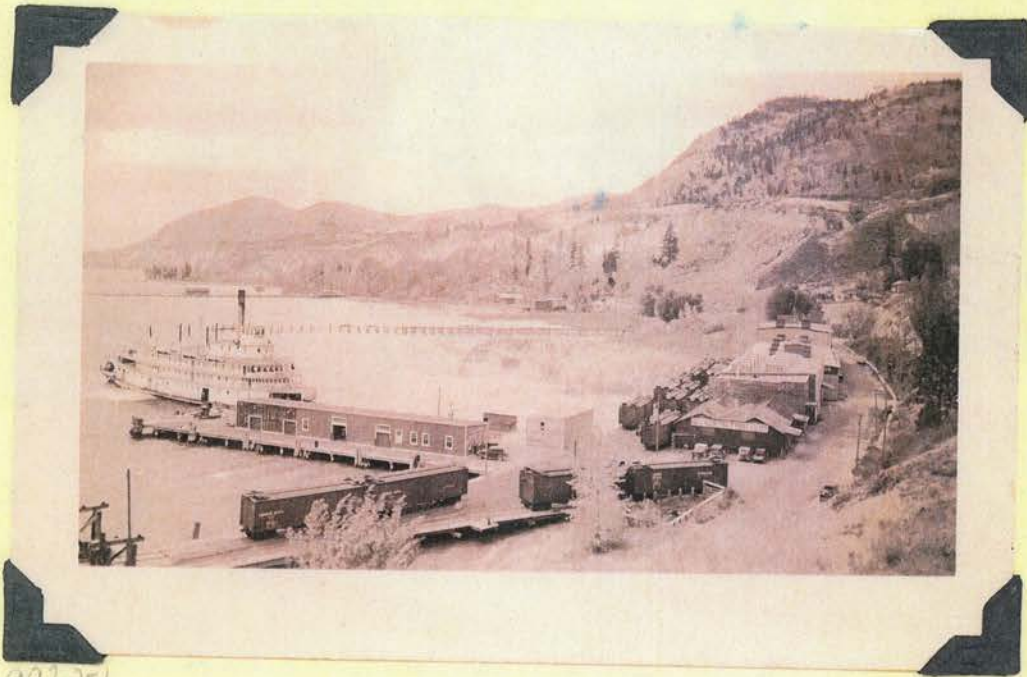


1976-313-608

Information given to us by Arthur Matsu,  
Nephew of the Agenos.

# Walter's Packing House

Walter's Packing house was started by  
C.A.Walter and his son Willis



postcard 997-251

The first Walter Packing house was located  
in Peach Orchard, 1923

In the spring of 1926 Walter's moved to Lower Summerland  
Their packing house was located between the C.P.R. Station  
and the north end of the Co-op. They were in this building  
for 33 years.

In 1937 Walter's opened a second packing house in Peachland  
A new building was opened in 1940



1276-313 001

#### 1934 Staff

Front Row Mary Wolfer, Alma Lott, Ella Wolfer, Verna Gale,  
Adeline Wolfer, Brydon Wolfer, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, Jessie Tullet, \_\_\_\_\_  
Middle Row Margaret Caldwell, \_\_\_\_\_, Alice Charles, Mrs. Kenyon, Ninette Rippon,  
Daphne Walter, Babs Nesbit, Peg Baldwin, \_\_\_\_\_, Lena Wilson, Mary Stienback,  
Mamie Stienback  
Back Row Ted Logie, Ken Walter, Sandy Caldwell, Tom Thompson, Bob Butler, C.A. Walter,  
E. Famchon, George Allen, A. Nesbit, Vern Charles

# Walter's Ltd. Close Packing Season With Party and Dance

Growers and Other Shippers Enjoy Unique Entertainment Put On Entirely By Packing House Staff In Summerland

Summerland—Stepping away from the usual practice in the way of an entertainment to close the packing season for the staff, Messrs. Walter's Limited changed from holding the usual social and dance by inviting others in the fruit shipping business, and the growers who ship through this firm, to a special presentation.

The employees entered heartily into the idea and, out of their great respect for "Grandpa Walter," as he is known among themselves, worked industriously to arrange a program which they carried out on Friday with great success.

They could not have been induced, they said, just for their own amusement, to have undertaken so ambitious a sketch.

## Present Laughs

As only a few of their number had ever been on the public platform before, they assumed that the best policy was to present something which would provoke plenty of good-natured laughter, and leave the serious stuff alone. To Edward Logie they assigned the responsibility of drafting a suitable script.

Their chairman was not able to attend on Friday, so the honors were given to V. Charles and Edward Logie jointly. Mr. Charles took the opportunity to extend, on behalf of Walter's Ltd., a hearty welcome to the guests. The staff had always had a really good time among themselves, and he asked the guests to enter heartily with them into the spirit of the evening.

## Introduced Guests

An opening chorus of "O, Canada" was given and, as that was sung well, the chairman considered it might be all right if they presented to the guests a few of those visitors who frequented Walter's Ltd. packing house. Inspector Theed was introduced as the man feared by every codling moth in B.C., cussed by every packing house manager and, amid good-humored applause, that gentleman stood in the audience at the chair's request. Next to meet, as the chairman stated, an earned retaliation for his acts, was Inspector Rippin, who frequented the packing house too regularly. In similar fashion, Messrs. White & Thornthwaite, Reeve C. E. Bentley and others were easy targets for the laughable jests of the

chair, much to the delight of the guests.

The reading of exchanged telegrams between notables such as Premier King and Walter's Ltd. on imposing of duty on peaches, were edifying. Mackenzie King, by the way, declined the invitation to act as chairman, and guest artists such as Eddie Cantor, etc., all turned the employees down. Thus the members of the staff were able to show the awful situation in which they found themselves.

## Television Expert

Inspector Lionel Fudge solved the problem by introducing Logie and Charles to Prof. Tel. A. Vision (Roy Steuart), a scientist, though a "Slackovanian". This gentleman could tune in, by his invention, to happenings of the past or visualize the future.

In the opening of this event, more of Walter's Ltd. associates came in for humorous comment as, for instance, when the dazed professor said he could do as Fudge stated, he imagined, with 17 volts. Fourteen, he mumbled, equals one Amm, one Amm doesn't amount to much, but 50 Amms (Occidental Sec.) equals one Nibby (Walter's Sec.), one Nibby equals anything, and 50 Nibby's equals a Hickey (postmaster, Summerland). There the professor stopped explaining, but questioned as to what Hickey was equal to, he stated "One postmaster-general". The professor got badly mixed up in his absent-minded way in explaining how his ability to deal with things past and future was achieved, much to the amusement of the guests. Still, if he had any luck he would be able, he assured the chairman, to bring up the past from even the Garden of Eden. They compromised on days of Cleopatra. The machinery was started, and most laughable scenes were portrayed. The employees, in excellent costumes and choruses, dialogue and innovations of the broadcasting art, presented a versatile cast.

After splendid singing and laughable presentation of repartee, the old professor brought to vision a delightful scene of spinning wheel days, with girls in appropriate costumes, who sang a deservedly well-applauded chorus.

The professor then tried, at the chairman's request, to bring Mae West, but he struck trouble there and had to give that up. He was then encouraged to go looking into the future, and when the professor got things cleared a little, he reported it was a scene in 2000 A.D. of Walter's Ltd. rehearsing the 66th annual party.

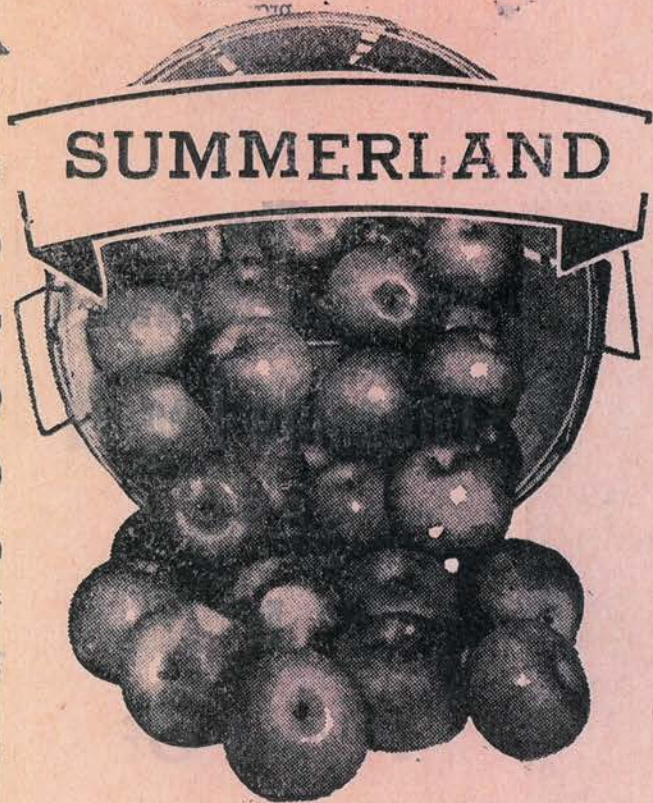


C. A. Walter

Mrs. N. "Bobbie" Rowley sang a solo in the employees' chorus. Bob Barkwill, a traveller, got 'roped' into a sort of "strip poker" game by Bill Ramsay and Ronald Jewel. First he lost his Scotch bonnet, then his kilts, and finally had to come back to the game standing in a barrel. While the two schemers who had cheated the traveller were busy on a couch counting their winnings they had Miss Rosie McAdie give them a series of acrobatic dances, accompanied by the pianist of the evening, Mrs. L. Fudge. The generous applause she drew was indeed well earned.

The program closed by a rousing packing house cheer, the more hearty, no doubt, because the staff members realized their efforts to put on a good entertainment had been a success.

Refreshments and dancing closed on an excellent evening's program.



**Walter's Ltd.  
Fruit Packers**

**Established  
1926**

**And - Like Summerland on its  
Fiftieth Anniversary Year  
We Are Still Going Strong**



**THROUGH OUR PACKINGHOUSE PASSES SOME  
OF THE FINEST FRUIT IN THEWORLD  
WE ARE PROUD TO BE ASSOCIATED WITH  
THIS FINE COMMUNITY**



1926-313-002

- 1 Mary Lou Caldwell
- 2 Margaret Caldwell
- 3 Zanda Garnett
- 4
- 5 Mrs Bagma
- 6 Daphne Walter
- 7 Alice Charles
- 8 Inez Walter
- 9 Brydon Wolfer
- 10 Anna Killick
- 11 Alma Lott
- 12 Adeline Wolfer
- 13
- 14 Ernie Famchon

- 15 C.A.Walter
- 16 Mr.Rippon
- 17
- 18 Naomi Kercher
- 19 Mary Steinback
- 20 Ken Blagborne
- 21 Vern Charles
- 22 Roy Steuart
- 23 George Allen
- 24
- 25 A.Nishitt
- 26 Ted Logie
- 27 Ella Wolfer
- 28 Lionel Fudge

1936 staff Walter's Packinghouse



76-  
13-002

1936 Staff

Front Row Mary Lou Caldwell, Violet May, Zanda Cuthbert, \_\_\_\_\_, \_\_\_\_\_, Daphne Walter;  
 Middle Row Alice Charles, Inez Walter, Brydon Wolfer, \_\_\_\_\_,  
 Mary Stienback, Naomi Kercher, \_\_\_\_\_, Mr. Rippon, C.A. Walter, E. Famchon,  
 Ella Wolfer, Mary Wolfer, \_\_\_\_\_, Lionel Fudge  
 Back Row Ken Blagborne, Vern Charles, Roy Steuart, George Allen, A. Nesbit,  
 Ted Logie

Some of their long time and reliable help;

Roy Steuart  
 Lionel Fudge  
 George Allen  
 E.L. Famchon  
 Mary Woolfer  
 Bob Butler  
 Ken Blagborne

Both Packing houses were closed in 1959

Information given to us by Vern Charles



OTHER PACKINGHOUSES.

T.M. CROIL PACKINGHOUSE.

This packing house was located on Huddleston Rd. and was one of several smaller packing houses in Summerland. Built in 1929, it operated between 1930 and 1939.

Shipping was through Walters Packing House on the lakeshore. After it closed the grader, trackage and other equipment was sold to Walters and used in their Peachland operation.

980- 47-1 archives file.

MATT WILSON PACKINGHOUSE.

This packinghouse was located on the Shaughnessy Ave, lower town and operated for a few years. There is a picture in our files # 978-848 -1j



978-848-002

# STEUART'S PACKING HOUSE

Alexander Steuart was born in 1855 in Bogside, Scotland and emigrated to Elkhorn, Manitoba in 1882. There he married Mary Watson Muir in 1887 and they moved to Summerland in 1904.



983-103



978-165-2a

Alexander Steuart's orchard in bloom-West Summerland. Alex and his brothers, Robert, John and Basil became successful pioneer fruit growers. Alex travelled to the prairies during the winter to obtain orders for fruit.

# Steuart Fruit Co.

## FRUIT SHIPPERS

West Summerland, B. C. ....1932

In 1909, Alexander Steuart built "A. Steuart & Son" packing house which later became the "Steuart Fruit Company", managed by his oldest son Muir. It sold out to the Mutual Fruit Co. about 1918, then went back into business until the incorporation of the Summerland Co-operative Growers' Association on May 4, 1923.

Muir became the first Co-op manager. In 1926 he bought the Box Factory to manufacture mainly for the fruit industry. Basil Steuart, who had been the packing house bookkeeper from 1916-1923, went to the Associated Growers head office in Vernon as director of the central organization. In 1932 he renewed the Steuart Fruit Co., packing and shipping his own fruit and his brother Alex's for three or four years.

Muir Steuart retired from the Co-op about 1935 and was succeeded as manager by his brother Charles who was an orchardist and packing house employee.



These young ladies were among the first female packinghouse workers to wear overalls on the job. The girls, all employed at the Muir Steuart packinghouse during the First World War, sent away for their striped, blue denim outfits and proudly modelled them in front of the old packinghouse. Standing (from left) are: Gertrude Rines

(Mrs. George Silk), Dorothy Tingley (Mrs. Gordon Robertson), Irene Carefoot (Mrs. Harold Doherty), Jessie Mitchell (Mrs. Ben Mayne), Mrs. Kitty Taylor, Jennie Brewer (Mrs. Tom McDonald), and Winona Steuart (Mrs. George Henry); sitting, Marjorie Tingley and Pearl Darkis. This photograph was taken during the summer of 1917.

# Growers' Contract

THIS AGREEMENT MADE IN DUPLICATE THIS Seventh DAY OF June A.D. 1917  
BETWEEN

OF THE DISTRICT MUNICIPALITY OF SUMMERLAND, B.C., hereinafter called the  
Vendor, of the first part,

AND

THE STEUART FRUIT COMPANY, with its chief place of business at said Summer-  
land, hereinafter called the Company, of the second part.

WITNESSETH that in consideration of the mutual covenants and agreements herein contained it  
is mutually agreed by and between the parties hereto as follows:—

1. The Vendor hereby agrees to sell, and doth sell, to the Company, and the Company hereby agrees  
to buy, and doth buy, from the Vendor, all the fruit and vegetables (as set forth in schedule hereunder  
written) produced and grown by the Vendor in said Municipality of Summerland in the years A.D. 1917  
and 1918, excepting such as may be required by the Vendor for home consumption.

2. The Vendor hereby agrees with the Company that he will not sell or otherwise dispose of any of  
the said fruit and vegetables during said years to any person, or persons, firm, or corporation, other than  
the Company without the written consent of the Company.

3. The Vendor hereby agrees with the Company that he will pick said fruit and vegetables at the  
proper time and season and convey and deliver the same to the Company's warehouse in said Summerland  
as designated by the Company. The said fruit and vegetables shall be marketable according to the grades  
and classifications prescribed by the Government of Canada therefor, and shall be packed and graded by  
the Company, or under its supervision. The Company shall have the exclusive right of determining the  
grade, classification, and condition of said fruit and vegetables, and the proportion of culls therein.

4. The Company hereby agrees to pay the Vendor for said fruit and vegetables at the prices and  
rates set forth in the Schedule hereunder written, and such payments shall be, and become due to the  
Vendor at said Summerland on the 15th day of the month following the month in which the said fruit and  
vegetables are delivered.

THIS AGREEMENT and everything herein contained shall enure to the benefit of, and be binding  
upon, the parties hereto, their respective executors, administrators, successors, and assigns, and wherever  
the singular or masculine are used throughout this Agreement the same shall be construed as meaning  
the plural or the feminine or body corporate where the context or the parties hereto so require.

THE SCHEDULE ABOVE REFERRED TO

Apples- Spies @ 2 cents per lb. for No 1-No 2 and No 3.  
Jonathan, McIntosh Red, Snow, Spits and Wealthy  
\$35.00 per ton  
Other varieties including crabs \$30.00 per ton for  
No 1, No 2 and No 3.

Apricots- \$50.00 per ton for No 1 and No 2.

Peaches and Plums ~~AA/P/~~ - @ \$40.00 per ton.

~~55.00 per ton~~  
Pears- \$45.00 per ton for No 1 and No 2.

~~Black Tartarian~~  
Cherries- Bing & Lambert 6 cts per lb.  
Royal Ann 4 5 cts per lb.  
Others 4 cts per lb.

IN WITNESS WHEREOF THE SAID PARTIES HAVE HEREUNTO SET THEIR HANDS AND SEALS.  
SIGNED, SEALED, AND DELIVERED  
IN THE PRESENCE OF

*M. Stewart*



176-313-9  
 STEUART PACKING HOUSE CREW (from left to right) Billy Haddrell, Doug Steuart, Ed Sayer, Isabel (Steuart) Nelson, Marjory Tingley, Annie (Steuart)Gowan, Basil Steuart, Jennie MacDonal. Grading and sorting fruit in the old CPR Red Building. The company employed 25-30 people at the peak of the season. The Museum has box ends like those pictured here.



183-86-3  
 Burt Nelson (Muir's brother in law) and Muir Steuart in the Steuart Fruit Co. office.

(Used in Summerland Review July 4/02)



983-86-1

Steuart's packing house was first located here in the CPR Red Building on Jubilee Road (torn down in the late 1960's). Then they built on the corner of Jubilee and Victoria Road where Victoria Square mall now stands. Previous to the formation of the Co-op Growers Association in 1923, the Steuart Fruit Co. was the largest independent packing establishment in Summerland.

# Summerland Box Company

The Box Company was located by Giant's Head near the KVR train station. It was originally a branch of a Vancouver firm, but in 1926 Muir Steuart bought it.

On September 10, 1926 the Box Factory was destroyed because of fire. There was a loss conservatively estimated at \$20,000. It could have been saved if there was an adequate water supply, but there wasn't. The only water to fight the fire was that in the tanks of the factory.

The fire was caused by a spark from the top of one boiler, lighting on a pile of sawdust in a rather inaccessible place.

**SEPTEMBER 10, 1926**

**Headline: "Fire destroys box factory in Summerland"**

Flames totally destroyed the local box factory this morning about nine o'clock causing a loss conservatively estimated at \$20,000. The factory might have been saved in fact, it would not be going too far to say it would have been saved, had there been an adequate water supply. The serious water shortage in Summerland meant that the only water to fight the fire was that in the tanks at the factory. The fire was caused by a spark from the top of one of the boilers lighting on a pile of sawdust in a rather inaccessible place.

In June, 1946 there was a strike at the Box Company. The municipality (Reeve W.R. Powell) tried to get operators and wage earners together to end the strike. George Perry was Manager, Frank Tilbe, President, and Frank Healy, Union Secretary of the Box Company.



This was the Summerland Box Company operation below Giants Head in 1931. Earlier, the mill of the defunct Summerland Lumber Company was used as a cannery. When Muir Stuart obtained use of the mill

the box factory began the manufacture of lumber and box shooks, an activity that continued all through the year.



STATEMENT

WEST SUMMERLAND, B.C. Aug. 31 1952

M<sup>r</sup>. Joe McLaughlin  
W. Summerland

IN ACCOUNT WITH

# Summerland Box Company

MANUFACTURERS OF FRUIT BOXES AND LUMBER

DATE	RECEIPT No.	DESCRIPTION	PRICE	TOTAL
<u>Aug 4</u>	<u># 3778</u>	<u>66 lds. Shredcut</u>	<u>450.</u>	<u>297 00</u>
		<u>128' Rfd Linden</u>	<u>7 24</u>	<u>9 34</u>
		<u>390 Tax</u>		<u>28</u>
				<u>9 62</u>

297  
 962  
 —  
 306.62

PAID BY CHECK  
 SEPT 17 1952

In 1946, the fruit industry was in trouble from lack of boxes. It shook the manufacture. A large majority of factory workers walked out more in sympathy than for any other reason. Only 1/3 of the "box shock" requirements were met, and 55 men were affected by the strike. There was an estimated 100,000 boxes not manufactured by May 28, 1946. The Box Company closed down in 1962.

## **For 32 Years**

**We have been an integral part of  
the economy of Summerland**

**MANUFACTURING MAINLY FOR THE  
FRUIT INDUSTRY**

**We hope to continue in this field while expanding our operations in other branches of the lumber manufacturing industry.**

**Congratulations to  
Summerland on Its Fiftieth Birthday**

**Summerland Box Company Ltd.**

Advertisement in the Summerland Review, 1956.

# A. H. STEVEN

After World War I, Alex Steven began a fruit packing and shipping operation. This was first run from the Stevens' home orchard which at the end of the main street of West Summerland and overlooked the town. Apples were shipped to England under the brand name "Bonnie Doon".



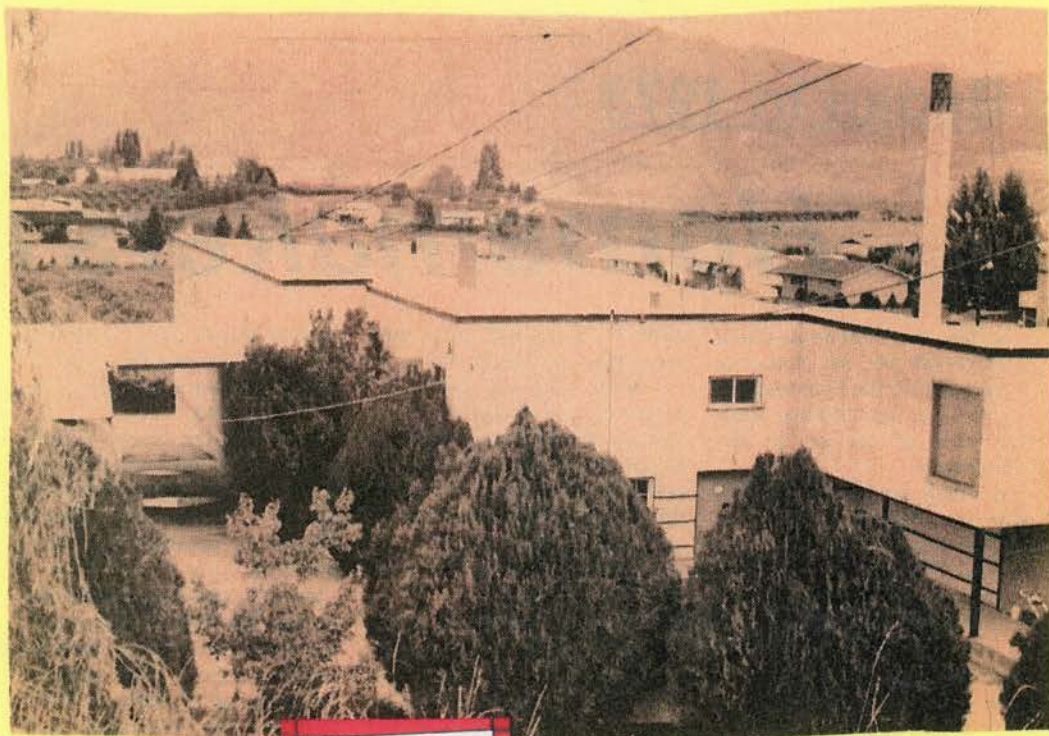


Mr. and Mrs. David Livingstone Milne came to Summerland in 1924. While Mr. Milne busied himself with the tasks of being high school principle, Mrs. Milne was busily canning fruits and vegetables on her outside stove. At first Mrs. Milne was only canning for herself and her relatives, but soon her friends began to put orders for her canned goods.

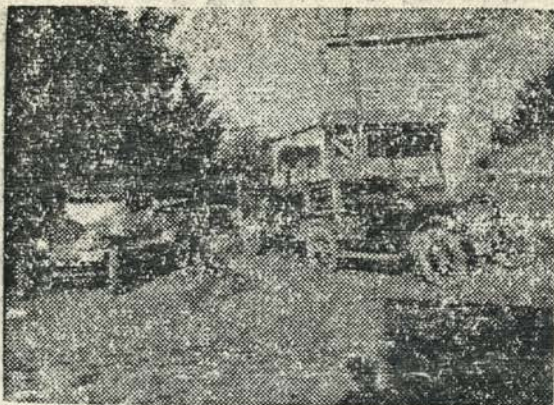
In 1927, Mrs. Milne established a cannery. The new cannery was operated in part by Mrs. Milne's sons, Howard and Blake. The business grew so that the cannery was handling both mail order and counter sales.



1920's



1980's



Here is where Mrs. D. L. Milne began her canning activities in 1928 with the assistance of a few neighbours and the family in their spare time.

We take pride in our 28 years of progress and are pleased to have been able to contribute to some extent to the growth and economy of Summerland. Our canning plant now operates from May to November processing asparagus, cherries, apricots, peaches, prunes, plums, pears and tomatoes. About one third of our packs are vegetables and two thirds fruit.

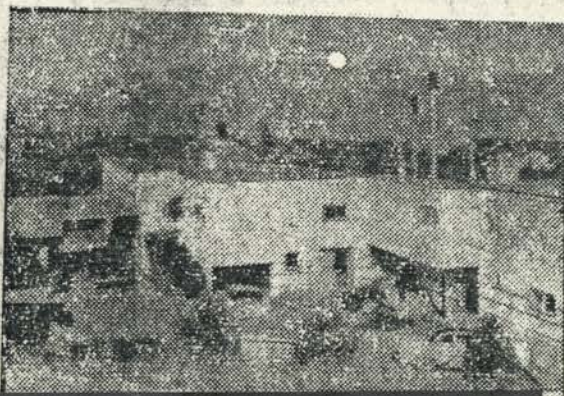
Our market extends mainly throughout British Columbia and Alberta, under the label of "Milne's" for the syrup pack and "Summerland", the brand name of the special Diet pack of sugarless fruits and salt vegetables. A portion of our canned goods is contracted for under other labels and we market our own product from year to year.

**FOR SUMMERLAND IN THIS GOLDEN JUBILEE YEAR  
AND ON THE ANNIVERSARY OF INCORPORATION**

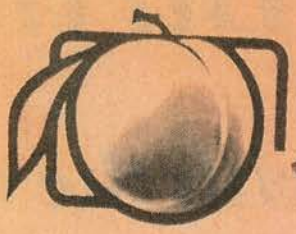
**THE MILNE CANNERY SAYS**

**Many Happy Returns of the Day**

**THE MILNE  
CANNERY**



This advertisement appeared in the 1956 jubilee edition of the SUMMERLAND REVIEW.



# Mrs. D. L. Milne Cannery Ltd.

*A part of Summerland's  
local fruit industry since 1927.*

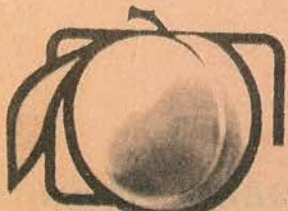


**MILNE PRODUCTS  
ARE NOW SOLD  
IN 4 PROVINCES,  
AND ENGLAND**

Available From:

- \* **Bill's Shopping Basket  
Summerland**
- \* **Woodward's Penticton**
- \* **Co-op Store Kelowna**

*Also sold by the case from the cannery  
in some cases to third generation customers!*



**Mrs. D. L. Milne Cannery Ltd.**

P.O. Box 220, Summerland, B.C. V0H 1Z0 Phone (604) 494-6481 Telex 048-88214

In 1964 the business was purchased by Mr. and Mrs. Bill Bandeen of Vancouver and Howard Albright of Winnipeg. In 1980 they took over Barkwill's Cannery and the two operations merged.

In 1984 Mrs. D.L. Milne Cannery Ltd. Was purchased by Berryland. Berryland is operated by Jim Pattison of Vancouver. The products produced at the Summerland cannery continued to use the Mrs. Milne cannery label.



This picture of the Milne's cannery appeared in July, 1984 edition of the SUMMERLAND REVIEW.



REQUESTED RESUME' OF THE MILNE CANNERY  
FOR THE SUMMERLAND MUSEUM

Mr. and Mrs. D. L. Milne with their sons Blake and Howard came to Summerland in 1924 when Mr. Milne was appointed principal of the high school. When Mrs. Milne saw so much waste fruit she began canning it for her relatives on the prairie. She and some neighbours also canned fruit for the Summerland Hospital. Staff of the Experimental Station asked her to do some for their friends and relatives in other parts of Canada. Price lists were sent and labels printed by hand on their own printing press.

The business grew and buildings and equipment built. Before the second world war there were twelve hundred private customers ordering directly from the cannery and shipments were made from the West Summerland Railway Station. The canned goods were then needed by the government for army and navy use and for hospitals.

Labels were printed at the coast, yellow ones for water-pack under the Summerland label and black background under the Milne label. The canned goods were also sold under other labels for Safeway, Kelly-Douglas, Hudson Bay and Woodwards. During the later years the main processed foods were: asparagus, cherries, apricots, peaches, pears, plums and tomatoes.

The cannery, orchard and home were sold to Mr. Bill Bandeen and his wife in 1964. Lorne Bloomfield was made plant manager and his wife Anne was the secretary. The Canned goods were still sold under the Milne label.

Note to Family: The Milne label was bought by Pillsbury in 1988 and is being put on canned goods processed at the coast and is being shipped entirely to England and Scotland because of the name being English and Scottish. People in Canada are buying fresh and frozen fruits and vegetables. The cannery equipment and buildings were eventually sold to John B evins of Summerland who does custom canning.

## OLIVER CANNERIES

Stowell's Canning Co,  
Huntley's Cannery  
Deighton's Fruit Processors  
B.C. Fruit Processors  
Oliver Co-op Fruit Processing  
Park Ranch Company Inc.

## KOOTENAY CANNERIES

Arrow Lakes Produce & Canning Assn - Nakusp  
Nakusp Co-op Fruit Growers Union - Nakusp  
McDonald Jam Co. - Nelson  
Doukhabor Trading Society - Brilliant  
Grand Forks Growers Exchange - Grand Forks  
Kootenay Columbia Press Works

## KAMLOOPS

Kamloops Cannery Ltd.  
Western Packing Corp. Ltd.  
Thompson Valley Canning Co. Ltd.

## KEREMEOS - CAWSTON

W.H. Armstrong Cannery  
Marsden Cannery  
Dominion Cannery  
Cawston Canning Co.  
Keremeos Packing Co. Ltd.

## SALMON ARM

Salmon Arm Farmers Exchange  
Colin Brothers - Seymour Arm

## OSOYOOS CANNERIES

MacNaughton's Cannery  
Fraser's Cannery  
Canadian Packers

## KELOWNA CANNERIES

Kelowna Canning Company  
Fraser Brothers Ltd.  
Eastern Canning Co.  
Occidental Fruit Co.  
Western Cannery Ltd.  
Broder Canning Co. Ltd.  
Dominion Cannery B.C.  
Rowcliffe Canning Co.  
Modern Foods Ltd.  
Okanagan Packers Ltd.  
Canadian Cannery Ltd.  
B.C. Fruit Processors Ltd.  
Sun Rype Productions Ltd.  
Dole Company  
Sutherland & Ritchie  
E.L. Cross Cannery  
Rutland Cannery  
Kelowna Packers Evaporator Co.  
Shepard Fruit Products  
Deighton's Fruit Processors

## VERNON

Vernon Canning & Jam Co. 1892  
OUG Fruit Products Ltd.  
Vernon Fruit Union  
Bulman's Ltd.  
Graham Company Ltd.  
Dominion Cannery  
Modern Foods Ltd.

## PENTICTON

Penticton Jam Factory 1890  
Southern Okanagan Canning Co. Ltd.  
Dominion Cannery  
Aylmers Penticton  
Canadian Cannery Western Ltd.  
Western Consolidated Cannery Ltd.

## SUMMERLAND

Prairie Valley Canning Co.  
McGillivray & Co. Ltd.  
Balcomo Canning Co.  
Garnet Valley Canning Co.  
Barkwill's Cannery  
Cornwall Canning Co.  
Sunoka Fruit Products Ltd.  
Summerland Co-op Canning Co.  
Fudge's Custom Cannery  
Regal Fruit Co.  
Quantum Resources Ltd.  
Empress Foods Cannery  
Berryland Foods Ltd.  
The Milne Cannery  
Beaven's Orchard Cannery

## PEACHLAND

Peachland Jam Factory  
Peachland Canning Co.  
Peachland Fruit Growers Assoc.  
Carter's Okanagan Cannery Ltd.

## OKANAGAN CENTRE

Okanagan Centre Canning Co.

## OYAMA

Wood Lake Canning Co. Ltd.  
Avenarius Diabetic Cannery

## OKANAGAN FALLS

Edge Brothers Cannery

## ARMSTRONG

J.H. Wilson Ltd.

# Barkwill's Cannery Ltd.

Robert Barkwill came to Summerland in 1902 from England. Two of his brothers, George and Harry, joined him in 1906 and 1908. All three brothers fought in WW 1 and George and Harry were both killed in action. Their sister, Eva, came to Summerland in 1919 and another sister, Hannah, and their father, Daniel, followed in 1920. John C. Barkwill (another brother) arrived in 1922 with his wife and two sons, Bill and Bob. These younger boys grew up in Summerland and founded Barkwill's Cannery Ltd. in 1939.



In 1938 Bob and Bill Barkwill were approached by Ted Atkinson of the Summerland Research Station. He asked them to consider going into the fruit canning business. So through the winter of 1938 on Wednesday afternoons Bob and Bill, along with Lionel Fudge, Jerry Bowering and Ray Mitchell, would visit the Research Station where Ted Atkinson would give them lectures on the particulars of the business. In the spring of 1939, the Barkwill's visited the small canneries in Oliver to actually see how they were run. The brothers Bill and Bob consulted with one another and decided definitely to give the canning business a try.



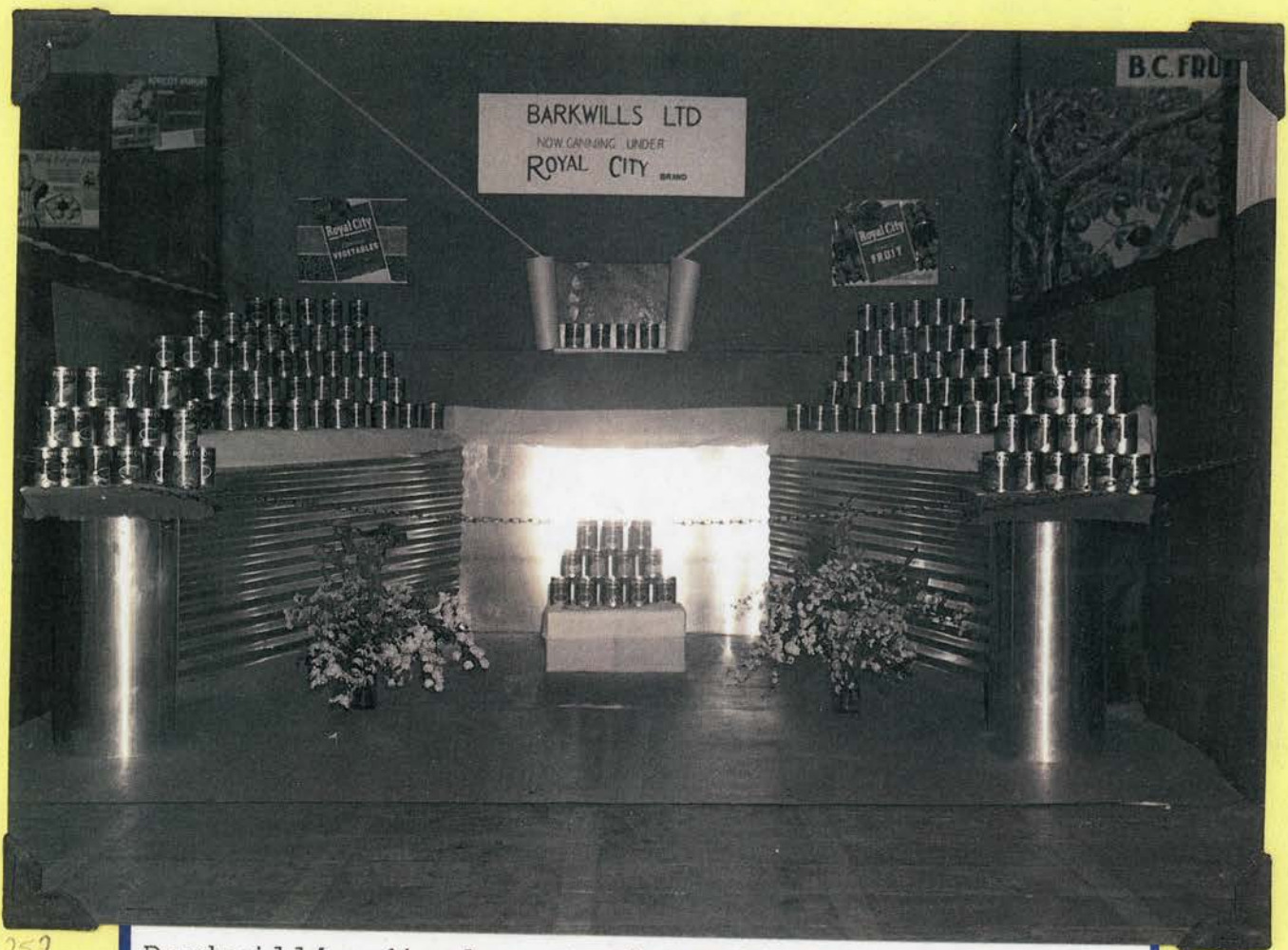
Bill and Bob borrowed \$400 from the bank using life insurance as collateral. The brothers borrowed machinery from the Research Station. They rigged up a homemade cooking tank on a sawdust burner. During the first season the canning was carried out in a shed which was only some 20 feet by 36 feet in area. This building was located at the present site of the small house next to today's cannery. With only 5 or 6 members on the crew, they canned about 10,000 cans of fruit the first year! However, the selling of the fruit did not go very well the first year. They sold some of their fruit to friends and tried elsewhere at stores and such, but to no avail.

After the war the Barkwills decided to leave the co-op they had formed with the Oliver canneries. They did this mainly because the co-op had no set marketing plan. Each cannery just processed as much fruit as possible and hoped the market's demand would be appropriate.



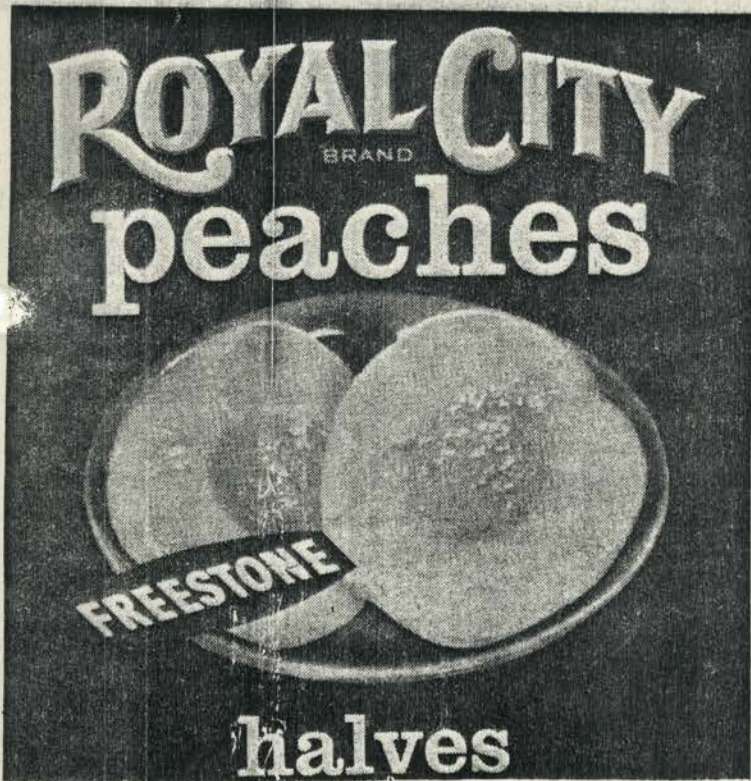
984-289-1

The Barkwill brothers approached the Royal City company in New Westminster, which canned both fruits and vegetables. Barkwill's Cannery proposed that it would be much better to can fruit in the Okanagan where it was grown rather than continue shipping it to the coast, risking damage to the fruit during transport, and then canning it. Royal City agreed. The first year Barkwill's canned half the fruit, and the cannery at the coast canned the other half. At the end of the season they compared the costs and profits of the two canneries. Barkwill's Cannery Ltd. turned out to be the much more economical



997-252  
94  
Barkwill's display at the Fall Fair held in the Occidental building.

Barkwill's Cannery Ltd. Continued to grow and expand over the years. It began to pack apples and then export canned cherries to England. The cannery also ventured into freezing peaches and apricots for Nabob Jam, as well as Kraft and an Ontario firm, E.D. Smith. However, Royal City remained as Barkwill's canned fruits primary market.



Royal City Brand is produced in  
Summerland by

**BARKWILL'S LIMITED**

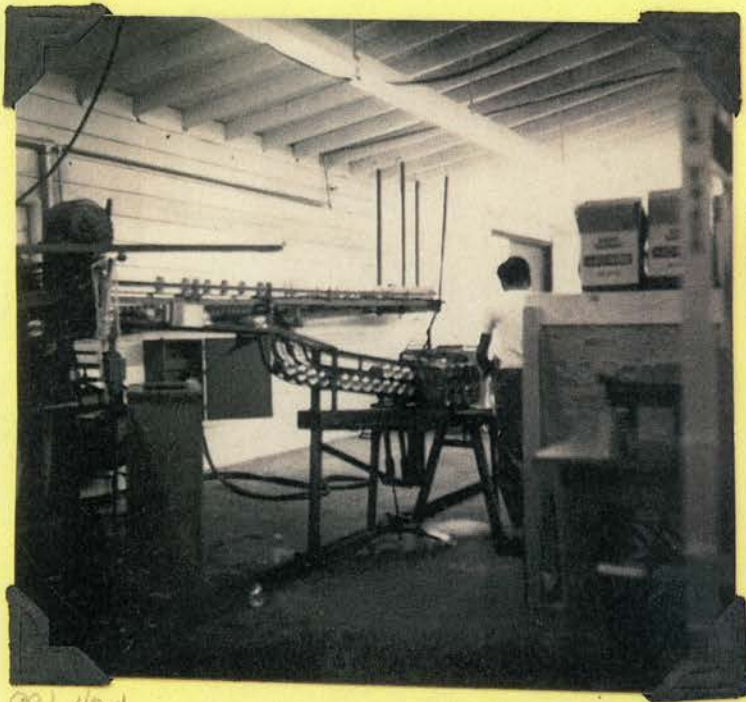
Bob and Bil Barkwill started this business 28 years ago and have always continued to expand as the need required it. A major industry in Summerland.

494-5631

Summerland

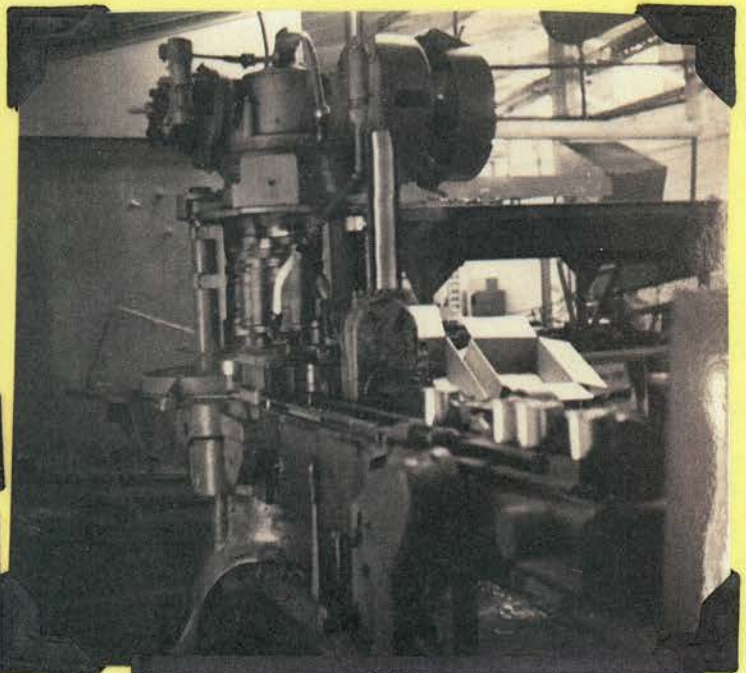
In 1980 Mrs. D.L. Milne Cannery Ltd. Bought Barkwill's Cannery Ltd. and joined the two canneries together.

Barkwill's pioneered many new mechanical devices used in the canning industry. It was the first cannery in British Columbia to use mechanical pear peelers. Barkwill's was also the first cannery to use lye peelers for free-stone peaches. John Kitson of Summerland Research Station devised a continuous vacuum system for treating apples, and Barkwill's was the first cannery to put this new development to use.



981-40-1

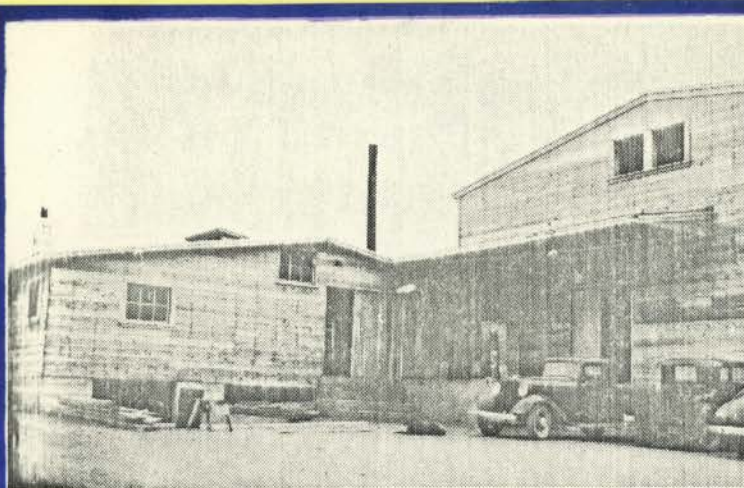
This is a machine for casing  
Canned fruit. Barkwill's  
Built this machine themselves.



981-40-2

This is a machine used  
for putting lids on  
the canned fruit.

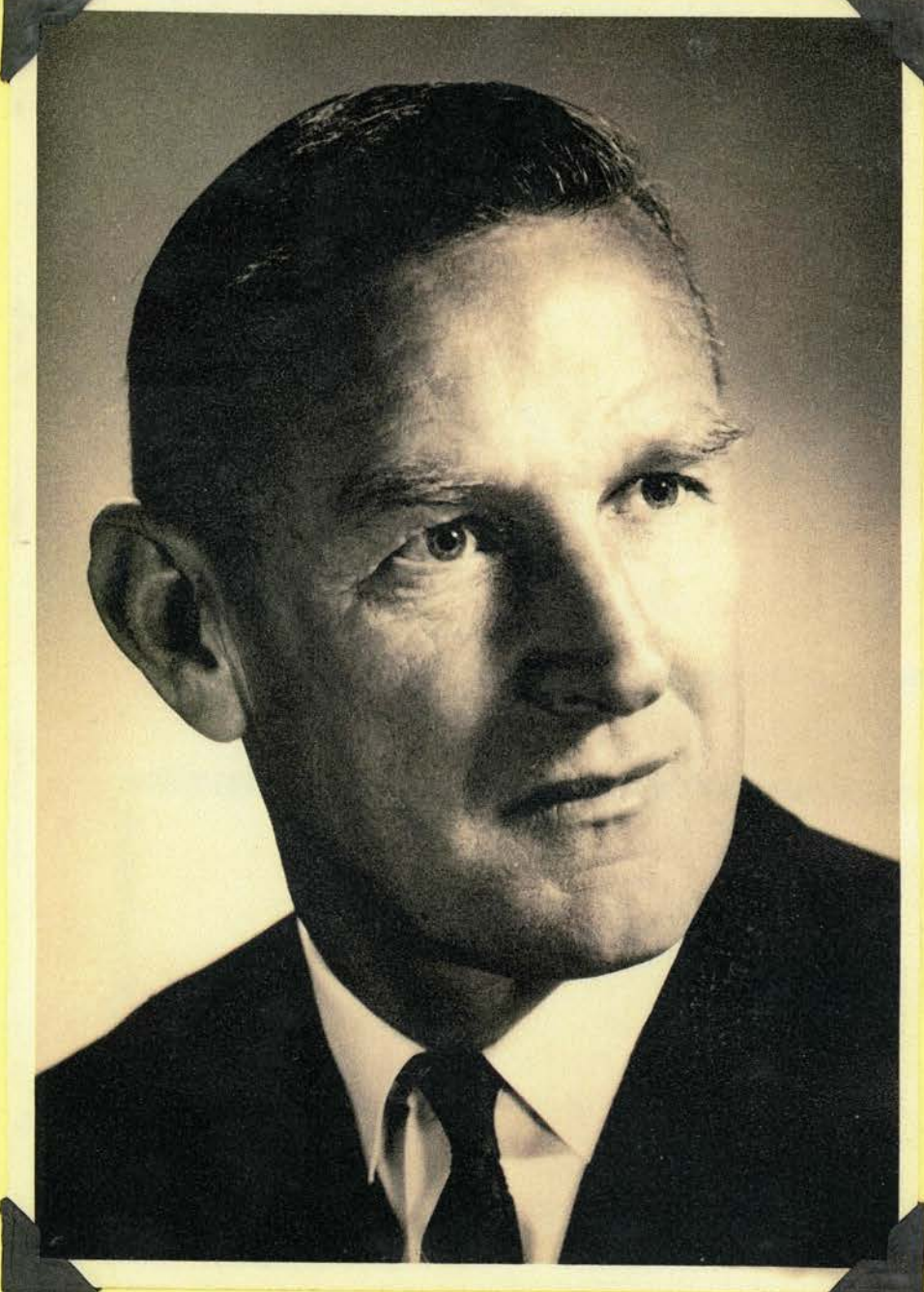




**Barkwill's Cannery Ltd.**

Barkwill's Cannery was indeed a very successful business. Undoubtedly this success was the result of much hard work. Bill Barkwill also credits some of the success to the Research Station. He believes that some of the earlier small canneries of West Summerland failed because of the lack of scientific knowledge that was later provided by the Research Station and was indeed more prosperous for it.

Many thanks to Bill Barkwill who helped to compile this report.



**Barkwill President  
Of Canned Foods**

H. J. (Bill) Barkwill was elected president of the B.C. Canned Foods' Association at the convention held in Vancouver last week.

Mr. Barkwill held the office of vice-president of the association last year and also holds office as one of the western directors of the Canadian Food Processors' Assn.

976-4-38

This is a photograph of Bill Barkwill who served as Summerland's mayor 1972-1973. Bill took care of the office-related matters of Barkwill's Cannery. His brother was more concerned with maintaining the cannery's machinery. Bib was a member and chairman of the school board for several years.

# OKANAGAN

## FRUIT FACTORY

Depressed prices forced the Barkwill boys  
into vertical integration twenty years ago

By G. E. Valentine



Bill at left, and Bob Barkwill in the cannery office compare notes on a change of design.

**W**HEN their crop returns drop to recession levels, as they have lately, Okanagan fruit farmers either tighten their belts and bear it, or seek outside work to augment their incomes.

Twenty years ago, when prices as low as today's made it necessary for Bob and Bill Barkwill to get extra income besides the 15-acre family orchard, they decided that instead of seeking work away from home, they would try to bring work in. If fruit wasn't bringing much money to farmers at that time, packing-houses, railways, and distributors all seemed to be making money out of handling it. Was there any way they could wangle for themselves a slice from this better-paying side of the fruit business?

They could hardly start another railway! To start up or buy into a packing-house seemed almost as far beyond their financial reach. But fruit could be canned as well as packed raw into boxes, and canneries were scarce in the Okanagan. Ted Atkinson, then as now the dynamic head of fruit processing studies at the local Experimental Station, was fervently extolling the possibilities of small canneries. Not without misgivings, Bob and Bill decided that they would give commercial fruit canning a try.

They laugh now when they think of that first season. Except for the use of an old shed some 20 feet by 36 that was on their father's property, they were entirely on their own. They rented a canning machine, rigged up a home-made cooking tank heated by a sawdust burner, set up tables to work on. Five or six workers hired for a few weeks — it made the boys both proud and apprehensive to be employers on such a scale — peeled and cut enough apricots, peaches, and pears that season to fill some 10,000 cans. They were filled with syrup out of a jug, cooked in wire baskets, lowered into a tank of boiling water, and labelled by hand with dark blue pieces of paper bearing the proud device "Barkwill's Cannery."

They did well enough out of the experiment to try it again the next year, with some new ideas for improvement. For the following year — 1941 — they put up a new building, 16 feet by 60, more convenient in size and shape for their expanded operations, and felt they were really in business. Each year thereafter saw them operating again. Bill held the fort single-handed when Bob went off to war. New improvements were made annually to their machinery, and new ideas of handling learned from experiences of years before.

#### Twenty Years After

Now, after twenty years, Barkwill's Ltd. is one of Summerland's biggest businesses in season. It has more employees — 59 girls and eight men at peak employment — than any of the big fruit packing houses whose size once seemed so awesome and runs from early July to the end of October, canning cherries, apricots, peaches, prunes and pears in order. The main cannery building is now 56 feet wide and 336 long, with an additional 60 by 84 and 20 feet high to store their products. It has to be big, for the 10,000 cans that was their entire season's production 20 years ago would rattle through their production line in a couple of hours now.

It really is a production line, too. A broad belt runs 200 feet down the main building, with 20-30 girls on each side sorting and cutting fruit and stowing it into cans.

Cherries, apricots, and prunes come down the long belt, the 'cots being cut in half on special blades and canned with their skins on. Peaches and pears have to be peeled, which used to be a troublesome task, but the Barkwills have installed a tank with a lye solution in it which now removes the skins from the peaches — they were one of the first to use this in a commercial cannery in western Canada. For pears they use a special machine which not only peels the fruit but adjusts itself to different sizes automatically. This was another Barkwill first. So was the use of a steam vacuum can closing machine instead of an exhaust box.

The Barkwill orchards have grown along with their cannery. They have 50 acres now, a large holding where the average farm unit is 10 acres or less, and their farms are run as efficiently as their cannery, employing three men permanently, and up to 25 in the height of the picking season. For years the two Barkwill boys worked in the orchards themselves except during canning time. They know fruit-growing and they keep a close watch on the progress of their orchards. Their cannery experience teaches them what varieties, sizes, and degrees of ripeness are best for canning, and they apply this knowledge to their farm operations.

Another way in which the cannery helps their fruit-farming is in keeping accounts. Many farmers are vague about this. The Barkwills, having to keep books on their cannery operations as any businessman must, keep them on their farm operations too, and record every detail of costs and returns.

#### Call Him Bill

In the cannery office, Bill Barkwill — his name is Harry Jack, but everybody calls him "Bill" — can show you how one ton of apricots, for which the grower got \$180 in 1959, provides them with 130 cases of canned 'cots which, at \$4.80 per case, brings in

a total of \$624. Most of the extra \$444, of course, goes for wages, operating expenses, depreciation and overhead, but figures like these prove that the cannery does pay.

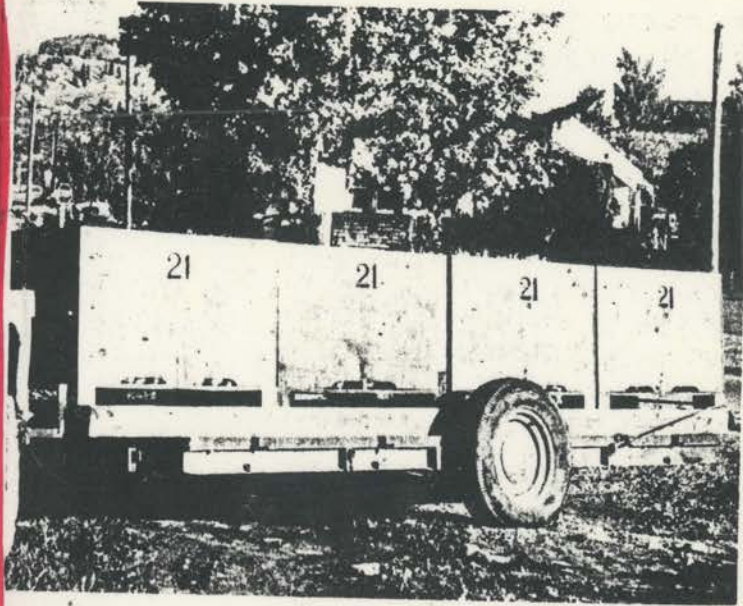
Swing the conversation to the growers' side of it, and Bill can point out that their orchards had six apricot trees which produced a total of two tons of fruit in 1959. Even at the price for the poorer varieties of 'cots, which is approximately \$100 per ton, that would mean \$33 per tree. At 60 trees per acre and \$2,000 per acre gross five to 10 acres would provide not a bad income for a fruit grower. Of course, this would mean operating an orchard at peak production, but it shows what might be possible.

"With returns like this possible even in what growers call hard times," Bill says, "I'm quite optimistic about the future of the Okanagan."

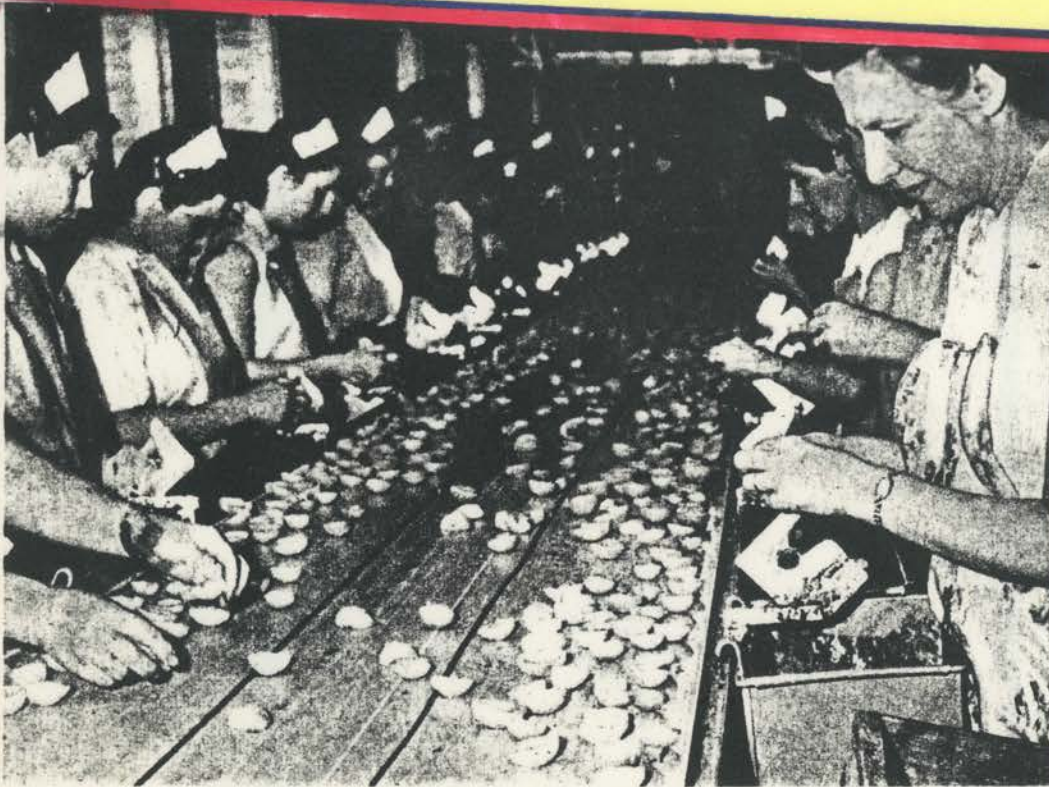
Bill does most of the office work, with the help of a part-time stenographer. Bob prefers the practical side, and takes responsibility for the maintenance of all the cannery and orchard machinery. A metal worker and welder of no mean ability, he has built and assembled the entire production line, tanks, stands, racks and all.

This sharing of responsibilities has worked out well. Both brothers have been able to build fine modern homes for their families, own modern cars, live in comfort. The experiment of 20 years ago has developed into a big commercial enterprise and a big fruit-growing operation, both highly successful, and the Barkwills are not sorry that they decided to follow the fruit a little further after it came off the trees.

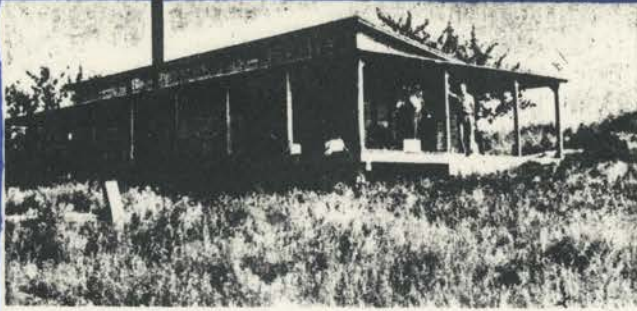
A trailer load of McIntosh apples in bins ready to haul to packing house by foreman Paul Charles.



FAMILY HERALD, Feb. 25, 1960



Girls halving apricots. The broad belt runs 200 feet down main building with 20 girls on each side.



The Barkwills' cannery  
as it appeared in 1941.



The Barkwill cannery as it is today, one of the biggest seasonal businesses in Summerland, B.C.

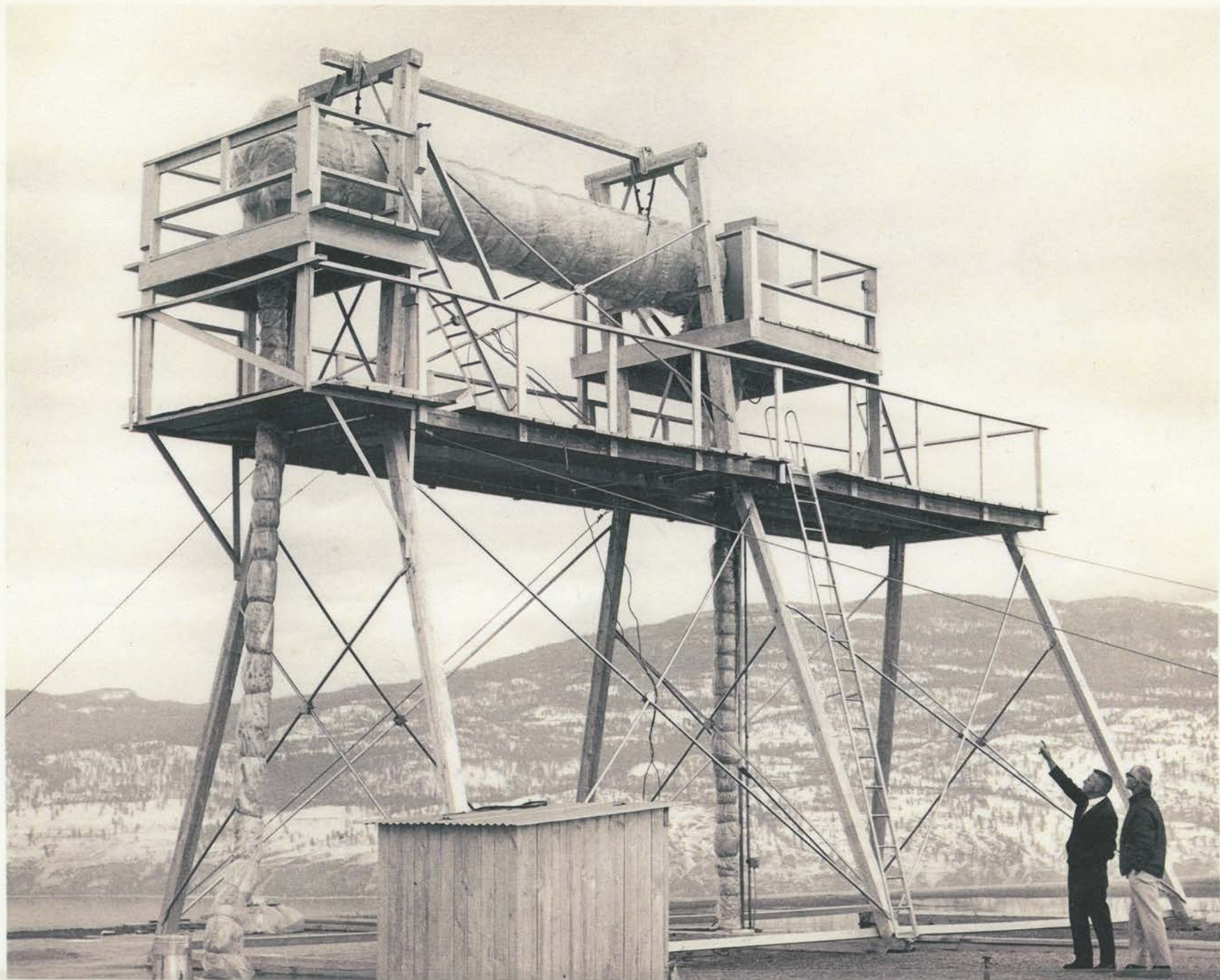


FAMILY HERALD, Feb. 25, 1960

REMOVED ALL THE

THE PICTURE ON THE FOLLOWING PAGE WAS A  
DEVICE LOCATED ON THE ROOF OF BARKWILL'S  
CANNERY, CALLED A VACUUM TOWER. THIS DEVICE  
REMOVED ALL THE AIR OUT OF APPLE SLICES  
WHICH WAS REPLACED BY WATER. THE APPLE  
SLICES WERE THEN PROCESSED, WITHOUT THE  
PROBLEM OF THE SLICES TURNING TO MUSH.

104



997-253



# GARNETT VALLEY CANNERY LTD.

Christine and Blair Underwood started production of "Blair's Potato Chip's" in 1942 on the site of the Blair family's orchard at the south entrance to Garnett Valley (on Garnett Avenue). Blair Underwood's grandfather, Isaac Blair, settled on the orchard in 1909 and was reeve of Summerland from 1915 to 1918 after serving one year as councilor.



979-167-1q

Blair house on Garnett Avenue, photo taken in spring with blossoms on trees



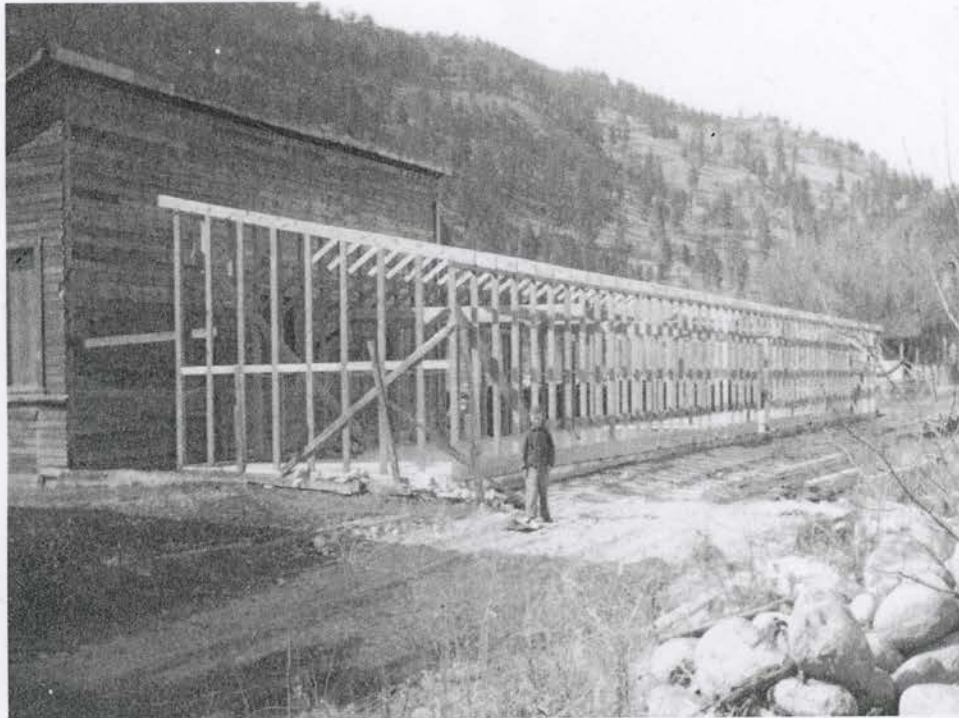
987-75-04

Blair home

In 1944, Garnett Valley Cannery was opened and canned tomatoes.

Starting in 1945, the cannery produced canned cherries, prunes, apricots, with peaches being the largest amount canned. Hilda Bazeko was the fore lady of the operation and her husband, Steve, also worked at the cannery.

In 1958, the Underwoods sold the cannery.



988-115-001

Construction of cannery, 1944 with Gordon Underwood (son of Christine and Blair Underwood) standing in front



988-115-004

Cannery under construction, 1944



988-115-003

Blair Underwood, 1942



988-115-002

Christine Underwood, 1942



988-115-005

50 cords of slab wood @ \$2.00 a cord, used in the cannery



997-752

View of Cannery and house from Cartwright Mountain, 1956



984-269-1

Cannery employees preparing peaches for canning, 1940s



984-269-2



984-269-3



984-269-4

Cannery employees ,1940's

# Male Choir

the tremendous volume when pressed listeners. It was they were enjoying their singing as on the other side of the stage. The Male Chorus can come back themselves a grand group of "re- being talented vocalists. And rise gesture, stopping at the and singing two numbers to just another indication of the red themselves.

# ons

er public relations and we are were in attendance came away nding of the role of the univ- Pacific Coast province. ward presentation of the univ- e ready answers to all prob- made the evening one which ll, with beneficial results in a problems all around. that the vocational trends in here throughout the country ty training seemed uppermost dience. The "Capsules" gave / pointed out that the univer- tter all-round grounding for them for a vocation.

# USTICUS

atement can be interpreted. one of them can be true. lawyers themselves, when get a witness on the stand d to tell the truth the whole nd nothing but the truth, often them in so that they cannot e truth when they try. Mrs. Gubbins seem to have usual amount of money after ry 15th?" the lawyer asks, ll, more than she sometimes ut not any more than I've er with sometimes," the ll witness begins, but the snaps at him, s it more than usual or t must be one thing or the answer yes or no," and if itness refuses to reply so he may be cited for con- of court. the margin between truth dhood is often so very nt. Did you talk to Mr. is on the street yesterday? ould say "Yes," because you lter in your stride as you him to ask if he had shot er yet; but you could as truth- ay "No" because that was a easonable greeting and you real conversation. a friend of mine who came a dark room and reported ly saw a rat." For if he did tually see one, there may een one in the room two before he entered; or two

## Blair Underwood

Often a person possesses a particular quality that contributes largely to achievement. Perhaps the innate versatility of Blair Underwood has helped him a great deal. Versatility combined with concentration and work, have gone into the things which he has undertaken and operated with success.

Born in Boston, Mass., he lived there until twelve years old, when his family moved to Toledo, Ohio. There he finished high school, and attended the University of Toledo graduating in business administration.

While he was a student he helped his father after school and on Saturdays in his wholesale egg business. He did this when going to university, too. This was a business in which turnover was rapid, and returns the same.

In 1937 he married Miss Christine Mattern, coming directly to Summerland to take over the twenty-five acres of orchard and the house which had belonged to his grandfather, Mr. Isaac Blair.

Fruit farming was something quite new to this city-bred young man, and he aimed to run the place trying to learn all he could about orchard work.

He was rather disappointed in the slowness of financial returns having been used to an enterprise that gave immediate results. As well as this he found it affected his health adversely, so he rented the farm and looked around for something to do that would be within his physical scope, and he hoped would bring in faster monetary returns.

Here was a venture! He sent for the machinery to make potato chips, read the book that came with it, and started. "Blair's Potato Chips" found a ready market and became well known. His parents, Mr. and Mrs. Harvey Underwood, had come to live here, too. His father was rather restless and wanted something to do, as well.

There was a shortage of sweets at that time, so Mr. Harvey Underwood began a popcorn business. The product was sold under "Blair's" as well. Both projects flourished. The chips sold quickly, growing into a large business. At one time as many as a hundred dozen packages a day were made. As for the popcorn, orders were more than could be supplied. Compensa-



tion came and within good time.

These were carried on for a number of years, then discontinued.

Again looking around for a business of some sort, and even considering going back to the United States, he talked to F. E. Atkinson at the fruit products' lab at the experimental station.

Mr. Atkinson is a man who often sees and knows of potentialities that others do not, and in his progressive, activating way said: "Why don't you start a cannery?"

That did it. They talked for awhile and Blair Underwood came away with the idea in his mind.

In 1944, his first year, he used the old barn on his orchard, and about half of his present setup, and the Garnet Valley Cannery began. Sugar was unobtainable, so he canned tomatoes that summer and fall.

In 1945 he built the storage house, and from fairly modest beginnings the place has expanded continually. This year approximately 22,000 cases of fruit were put up, all 20-ounce tins, which Blair Underwood prefers to do. He thinks this is a more reasonable size than the 15-ounce one, entailing practically no more work on the canner's part, giving better value to the consumer, and using more of the grower's product. In fact, he would like to see tomatoes

done in an even larger can. His market is on the prairies largely.

In 1944 Mr. and Mrs. Underwood bought the McMillan house, renovated it and lived there for three years. Then they moved into their new home in the Solly subdivision, selling the former one. There are three sons, Gordon, John, and Russell in the Underwood household.

Blair Underwood likes "fixing things". He enjoys having an old thing presenting a problem in repairing rather than a new article. This winter he is taking the course in woodworking being given in night classes at the high school by S. J. Feltham.

He is on the board of trade and in the AOTS as an executive member. In his quiet-spoken way, he claims he is not a "joiner".

As an actor he presents his versatility again. He has pleased and entertained Summerland, and other audiences, many times, in widely diverse parts in Players' Club productions. He would like living a little closer to a city so that he could attend more plays and dramatic performances.

Over at his cannery office just now where fruit cartons line the walls, on his neat desk a book is pushed aside when work is at hand. The Players are reading to select this winter's production. The book is a play.



Quantum Resources Ltd. later used the facilities to produce "Oil of Apricot Skin Nutrition Products". The oil was manufactured from cold pressed apricot kernel oil and claimed to help the treatment of many skin related conditions.

**"OIL OF APRICOT" MOISTURIZING OIL**

A delicate combination of natural, cold-pressed Apricot kernel oil and moisturizing Lanolin.

This oil combination which is very light and fast penetrating is recommended as a "Day Oil" for use prior to cosmetic application.

Lanolin, having characteristics very similar to the human sebum, has the wonderful ability of holding the natural moisture in the skin layer. This ability helps to prevent drying of skin due to exposure to weather and environmental conditions.

The Apricot kernel oil — Lanolin blend is formulated to absorb into the skin layer to aid in the prevention of moisture loss by exposure.

**APRI-GLOW  
MOISTURIZING BODY LOTION**

AT LAST! A Hand and Body lotion formulated to combine the natural qualities of cold-pressed Apricot kernel oil, with the rejuvenating characteristics of Vitamin E, and the moisture retaining abilities of Lanolin.

"Oil of Apricot" **Apri-Glow Moisturizing Body Lotion**, lavishly rich in natural emollients, is an oil-in-water based lotion which not only adds moisture on application, but actively retains moisture which might otherwise be lost through skin surface exposure.

"Oil of Apricot" **Apri-Glow Moisturizing Body Lotion** is a lightly fragranced total body skin conditioner and moisturizer which should be used daily to maintain soft radiant skin.

Put some **"GLOW"**  
to your skin

From Quantum —

*naturally!*



Available at:



QUANTUM RESOURCES LTD. — A Canadian company utilizing Canadian raw materials for consumer health.

Box 1410, Summerland, B.C. V0H 1Z0

"Oil of **Apricot** Skin  
Nutrition Products"



*"Apricot  
Power"*

QUANTUM  
RESOURCES LTD.  
SUMMERLAND, B.C.

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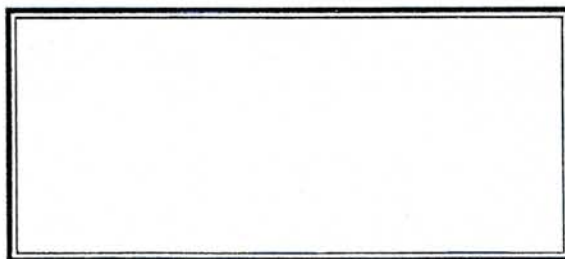
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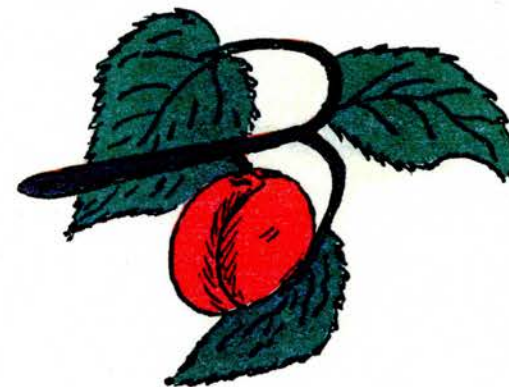
Available at:



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"Oil of **Apricot** Skin  
Nutrition Products"



"Apricot  
Power"

QUANTUM  
RESOURCES LTD.  
SUMMERLAND, B.C.

# "OIL OF APRICOT" SKIN NUTRITION PRODUCTS

## WHY APRICOT KERNEL OIL?

It is generally accepted that skin absorbs certain chemical ingredients found in cosmetics. Unfortunately, most additives are products of modern chemistry, not Nature. It is well known that vegetable and seed oils have properties which are ideal for skin nutrition. Unlike the common mineral oil based products, which may, in fact, **remove** essential vitamins and minerals from the skin the vegetable and seed oils enhance the contents of these elements and "hold" them in the skin layer.

"OIL OF APRICOT" products are manufactured from pure, cold-pressed apricot kernel oil which means that none of the essential vitamins, minerals, and natural enzymes have been destroyed by heat or chemical processing. Apricot oil produced under these conditions is rich in vitamins and minerals particularly Vitamin A which helps to lubricate and nourish the skin tissue.

Careful blending of our natural apricot oil with other moisturizing ingredients make our products exceptionally compatible to a variety of skin types.

Whether young or "not so young" most of us suffer from some form of dry or drying skin. The main cause of drying skin is, of course, due to a lack of moisture in the skin layer. "Oil of Apricot Skin Nutrition Products" are formulated to enhance the moisture content of the skin and subsequently "hold" the moisture in the skin layer.

## OIL OF APRICOT SKIN CONDITIONING OIL

"INTRODUCING THE MULTI-PURPOSE  
APRICOT WITH VITAMIN E BEAUTY  
OIL"

FROM QUANTUM — NATURALLY!

This product is comprised of cold-pressed apricot kernel oil blended with 10,000 I.U. of Vitamin E per ounce.

Vitamin E is a biological anti-oxident which protects the unsaturated fatty acids and Vitamin A content of skin tissue from being destroyed by oxidation. These fatty acids are essential parts of the building elements of the skin membranes. They help to keep the skin wrinkle free, moist and youthful looking.

Vitamin E is said to produce an activating influence on the middle layer of the skin. Because of this, the Vitamin can improve the moisture content and elasticity of the skin thereby revitalizing wrinkle prone areas and hindering premature aging.

The natural apricot kernel oil is extremely rich in unsaturated fatty acids thereby enhancing the building elements of the skin layer. The Vitamin E blend is formulated to improve moisture and elasticity to produce a supple, youthful looking skin.

"OIL OF APRICOT" — SKIN CONDITIONING OIL — "Natures gift to you". Not only for a lovelier complexion, but for all your beauty needs!

Natural apricot kernel oil is unlike other products available today since it can be used in so many ways to actually save you money. How? The multi-purpose skin conditioning oil can be used in the following ways:

## DRY SKIN AREAS AROUND EYES & THROAT

A few drops of "Oil of Apricot" Skin Conditioning Oil gently applied each night to dry or wrinkled skin areas around eyes and throat will soften and rejuvenate the problem areas. "Crowsfeet" and wrinkles will also be softened and smoothed by this application.

## BRITTLE NAILS

"Oil of Apricot" Skin Conditioning oil massaged into the cuticles each night keeps the nails moist and pliable, thereby preventing brittle, cracked nails.

## CRACKED DRYING LIPS

Oil brushed or massaged on lips daily keep them moist and soft making lipstick easier to apply.

## DRY SCALP AND HAIR

One or two teaspoons of "Oil of Apricot" skin Conditioning Oil mixed with second shampoo will leave hair soft, pliable and easy to manage. Penetration of oil to scalp will aid in conditioning dry scalp problems.

## CLEANSING

Gently massage "Oil of Apricot" Skin Conditioning Oil into slightly damp skin. This application will remove daily dirt and debris from skin layer. Wash oil off with liberal supply of warm water.

## CORNS, CALLOUSES AND DRY ELBOWS

Painful callouses of the skin can be greatly helped by applying "Oil of Apricot" Skin Conditioning Oil to affected areas, (e.g. heels, elbows, balls of feet etc.) Oil should be massaged in well and left on over night.

## TREATMENT OF SUNBURN

"Oil of Apricot" Skin Conditioning Oil has proven extremely effective as an "after oil" applied on sunburned skin to prevent peeling.

## STRETCH MARKS

Regular massaging of "Oil of Apricot" Skin Conditioning Oil on areas of potential stretch marks during pregnancy will soften skin thereby reducing tendency of unwanted stretch marks.