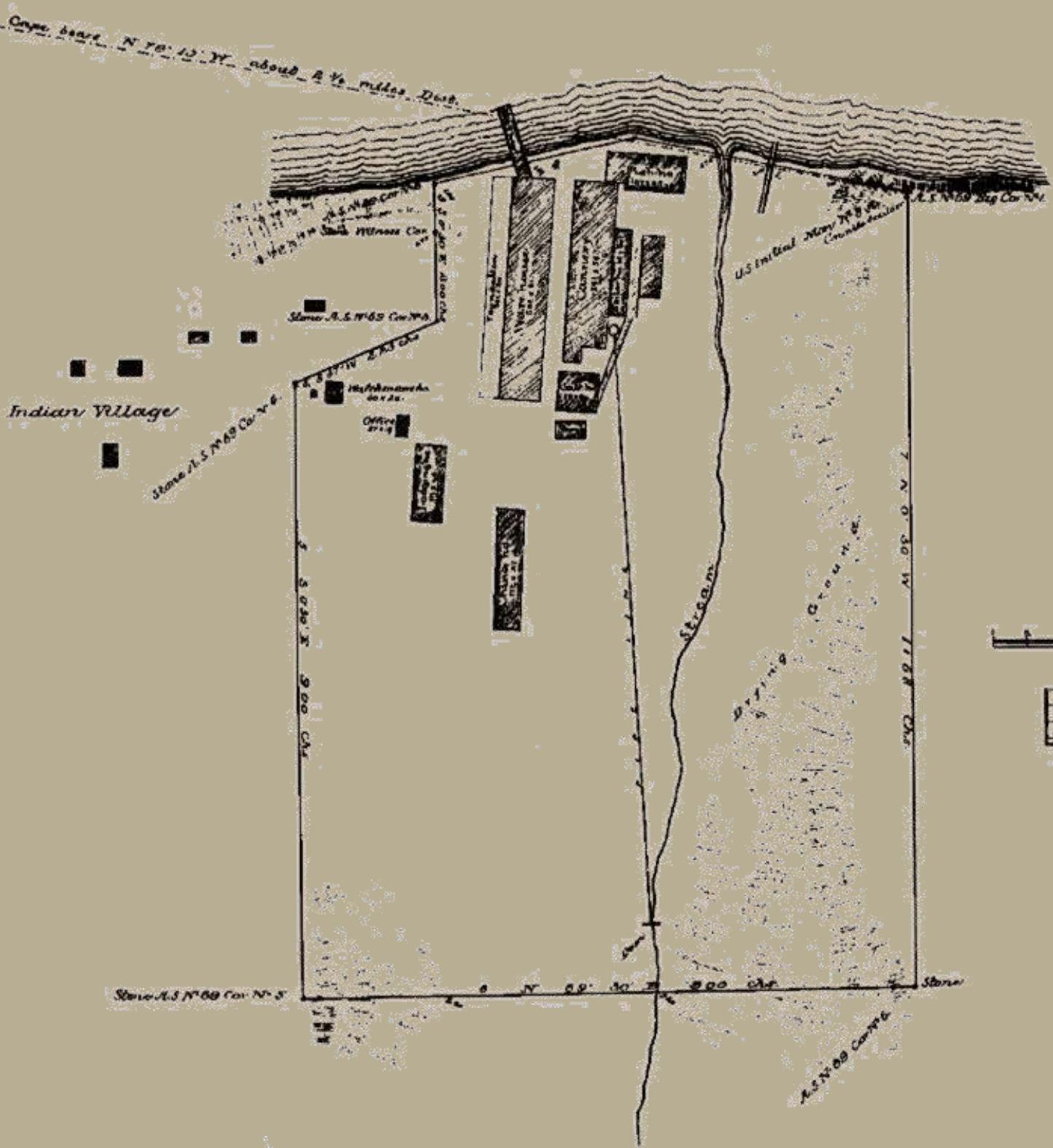


Canned!

APA's Historic <NN> Cannery Project

Project Partnership Proposal
February 12, 2017

N A K A N E K - - R I V E R



Bearings		
1	N 70° 45' W	2
2	S 77° 45' W	3

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Canned: *The act of preserving and storing a perishable food in airtight cans or tins for future use.*

Our project—entitled **Canned!**—not only refers to the mechanical method of preservation implemented in salmon canneries across Alaska, but is dedicated to preserving, documenting and sharing the stories of the multitudes of people who canned salmon, and created an ethnically diverse, economically vital, cannery culture...

The Cannery Worker.



The Canned Team

Katie Johnson Ringsmuth, PhD, Tundra Vision: Public History Consultants

Dr. Ringsmuth will serve as project director and lead historian for the project. Ringsmuth teaches American and Alaska history at University of Alaska Anchorage and is sole proprietor of Tundra Vision, a public history consulting business. Katie has written five books for the National Park Service and multiple national register nominations, including the Kukak Cannery Historical Archeological District nomination that was listed in the National Register in 2003. Katie's father, Gary Johnson, started as the bookkeeper at South Naknek in 1975, and worked his way up to superintendent, a position he held from 1979 to 1997. Katie, herself, worked at the cannery in many capacities, including slimer, egg packer, and bowl cook.

Bob King, Historian, King Salmon Associates

Bob King will serve as the project's historian and communications liaison. Bob served as news director at the Dillingham radio station KDLG for 17 years and has written on Bristol Bay and fisheries history in *Alaska History* and other publications. He worked for Governor Tony Knowles's administration as communication director and served as Senator Mark Begich's fisheries aid in Washington D.C.

John Wachtel, Historical Architect, National Park Service

John Watchel will serve as the project's architectural historian. John earned a B.A. in Architecture from Iowa State University and worked in the National Park Service Heritage Documentation Programs prior to moving to Alaska in June 2016. John provides technical assistance in matters related to historic preservation to the owners of historic buildings around Alaska and administers the Historic American Buildings Survey program for the Alaska Region.

Anjuli Grantham, Director of the Alaska's Historic Canneries Initiative

Anjuli Grantham will provide to the project her media and fundraising expertise and will assist with content development. Grantham is a professionally-trained public historian, an experienced museum curator, a published writer, a radio producer, a former teacher and non-profit development professional. She is currently developing a project that deploys arts and culture to counteract maritime workforce issues in Kodiak and writes a monthly column on fisheries history for *Pacific Fishing*.

LaRece Egli, LaRece Constructions

LaRece Egli is a resident of Naknek and business owner of LaRece Constructions, an online digital production company. LaRece brings key connections to the project, both in terms of technical experience and local participation. LaRece will oversee tech support and multimedia needs and administer the oral history/interview component for both the nomination and the exhibits.

Tim Troll, Executive Director, Bristol Bay Heritage Land Trust

Tim Troll is an attorney and has published two books on Bristol Bay history: *Sailing for Salmon: The Early Years of Commercial Fishing in Alaska's Bristol Bay - 1884 to 1951*; and *Our Story: Readings From Southwest*, co-edited with NPS Historian John Branson.

Shirley Zimin, Cultural Advisor

Longtime South Naknek resident Shirley Zimin will serve as the project's senior cultural advisor. Shirley has extensive knowledge of the region's genealogy and local history. Shirley supervised the laundry at South Naknek and is an expert in the cannery's material culture. Shirley's father-in-law, Carvel Zimin, was the cannery's winter watchman, and her husband, Carvel, is the current superintendent.



Our Project Proposal

Canned!: The <NN> Cannery History Project will be working in collaboration with Trident Seafoods to preserve and share the narratives of the corporate owners, local residents, fishermen, and most significantly, the cannery workers, whose activities are reflected by and embedded in the industrial landscape contained within the historic <NN> Cannery property at South Naknek. At a meeting with Trident's executives in Seattle on November 19, the *Canned* team proposed three deliverables. Trident granted permission to begin planning for each of the following:

- 1) Listing the <NN> cannery complex in the National Register of Historic Places.
- 2) The publication of an illustrative history that incorporates photographs, archival records, essays and firsthand accounts meant to inform and engage a popular readership.
- 3) The curation of an exhibition at the Alaska State Museum, tentatively called *Mug Up: a Celebration of Cannery Culture*.

What Makes the <NN> Cannery Historically Significant?

One of the most important 20th century industries on the West Coast was the canning of Pacific salmon. In its heyday the industry caught and canned enough salmon to feed four pounds of salmon a year to every man woman and child in America. Lined up end to end, these one pound tins could have circled the globe. As anthropologist Alan Boraas notes, “Canneries transformed this entire area and represent the industrial revolution of the North.”

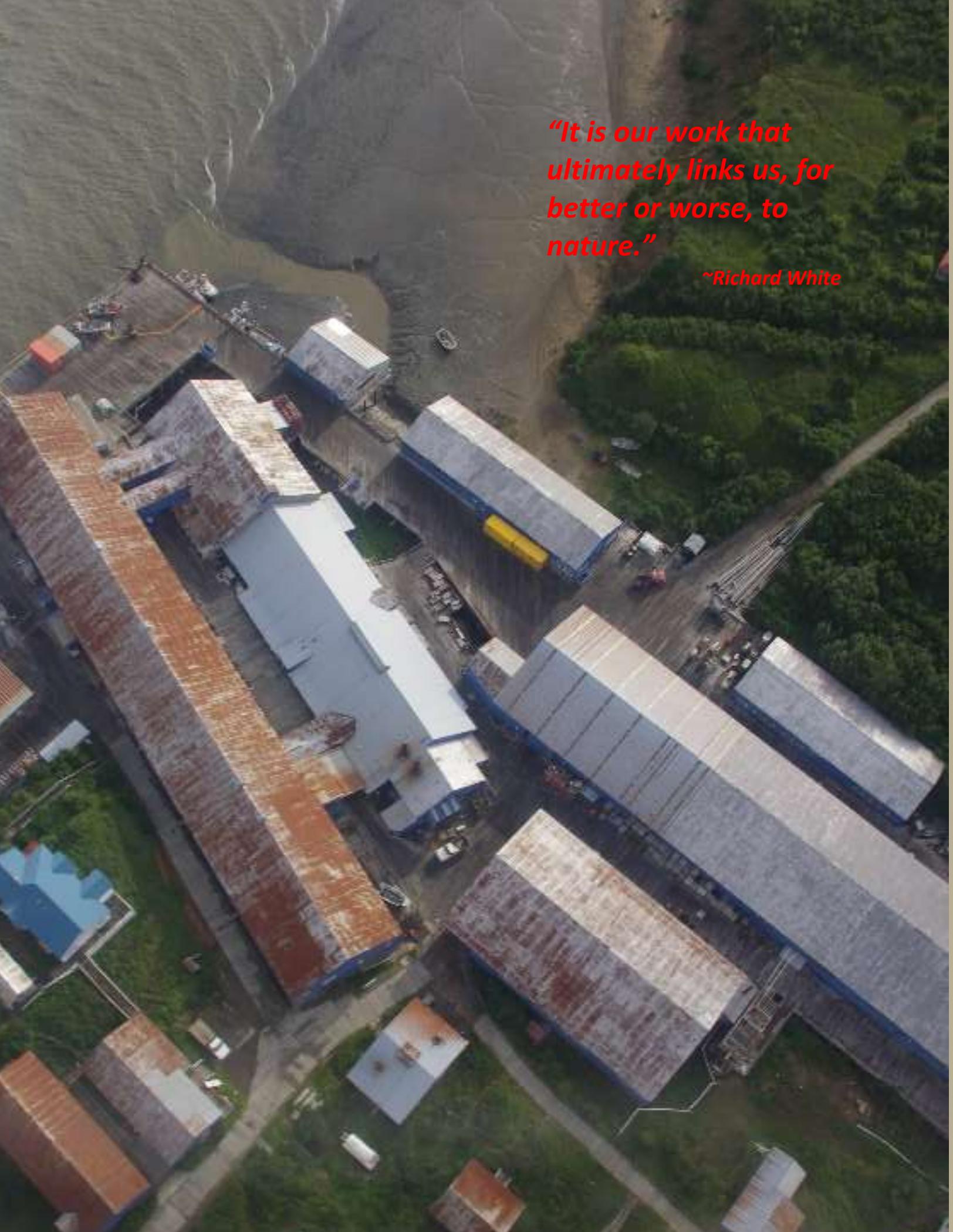
“Canneries transformed this entire area and represent the Industrial Revolution of the North.”

Canneries were (and still are) cultural hubs that reflect and, in part, spawned Alaska’s diverse population. APA employed mostly immigrants from Europe to catch salmon. Skilled immigrants also built both the canneries and the boats. To process the salmon, canneries hired Asian crews that linked Alaska to the broader Pacific World.

Many Alaska Natives who worked at the cannery were descendants of Katmai. Many migrated downriver to South Naknek after the Novarupta volcano destroyed their Savonoski village in 1912 and the Spanish Flu pandemic devastated inhabitants in 1919. APA's <NN> Cannery in South Naknek is historically significant because the structures, objects and the industrial landscape collectively tell the story of these varied, yet forgotten people.

Rusted corrugated tin, discarded machines parts, broken boardwalks, and skeletal remains of bunkhouses are the enduring reminders of the past that gives voice to the cannery workers—people who today are practically invisible to the historical record. These were diverse people from different places who found dignity through their laborious interactions and forged a deep connection to the surrounding environment. Their work mattered.

According to environmental historian Richard White, “We have obscured and are only slowly recovering [the historical framework] that labor ... involves human beings with the world so thoroughly that they can never be disentangled.” Therefore, instead of controlling or conquering South Naknek’s natural landscape, these workers were utterly immersed within it.

An aerial photograph of an industrial facility, likely a refinery or chemical plant. The facility consists of several large, interconnected buildings with various roof colors, including rusted metal, white, and grey. A prominent feature is a long, narrow building with a rusted metal roof. To the right, a large, dark, rectangular structure, possibly a storage tank or a large building, is visible. The facility is situated near a body of water, which appears to be a river or a large canal, with a sandy or muddy bank. The surrounding area includes green vegetation and a road. The overall scene depicts a complex industrial site in a natural setting.

"It is our work that ultimately links us, for better or worse, to nature."

~Richard White

Value Matrix		Architectural Value				
		Very High	High	Medium	Low	Very Low
Historic Value	Very High	Very High	Very High	High	High	Medium
	High	Very High	High	High	Medium	Medium
	Medium	High	High	Medium	Medium	Low
	Low	High	Medium	Medium	Low	Very Low
	Very Low	Medium	Medium	Low	Very Low	Very Low

Overall (Combined) Value map shown below



The <NN> Cannery's Top Ten Most Significant Structures



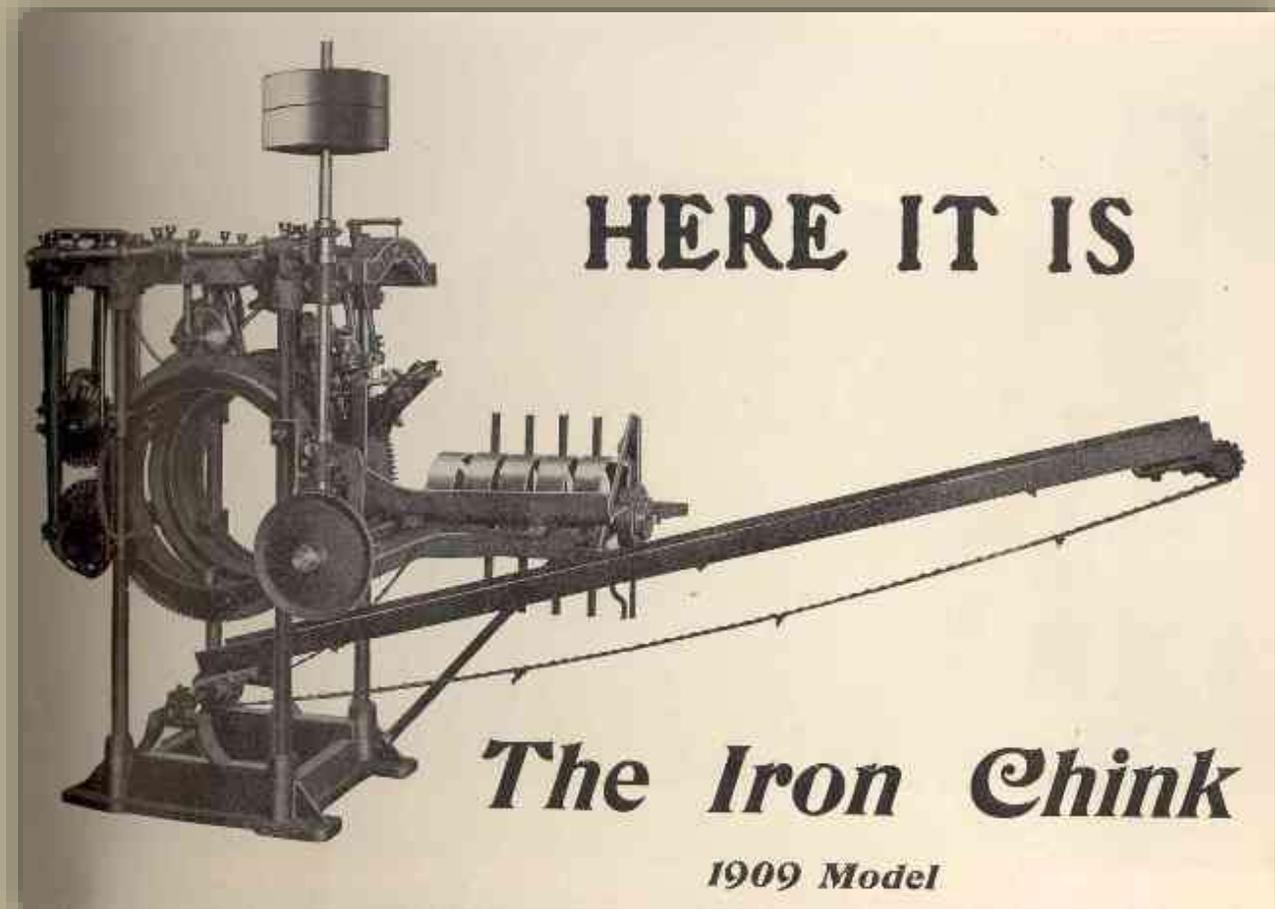
1. The Fish House & Egg House

Historical Significance

- The Fish House served as the point of contact for tenders and received the salmon (in its natural form), and connected workers (slimers) to the waterfront activities and the Naknek River itself.
- The salmon (and roe) were processed by an ethnically diverse work force.
- Machines such as the 'Iron Chink' are representative of the Asian work experience.
- The Egg House reflects the economic importance of the packed salmon roe, a relatively recent addition to the canning process, and its connection to international markets across the Pacific.

Architectural Significance

- The wall of windows on the northern elevation is atypical for a structure of this size, but it reveals the nature of the building's function in the overall process. The steel structure allowed for larger window groupings, setting it apart from the many other wooden structures on site.
- With the intake portal on the north, conveyor belt delivery to the cannery on the east, and the Egg house to the west, this structure served as a hub for the initial stages of the canning process.
- The brilliantly lit interior space is aided by the northern windows as well as alternating fiberglass roof panels that provided a more diffuse form of light for the southern half of the building.





2. The Cannery Complex

(Cannery, retorts, can shop, cooling warehouse, and net loft)

Historical Significance

- Each building within the cannery complex conveys its original function and purpose and reflects a specific part of the process as a whole.
- Buildings date back to the corporate history that begins with Arctic Packing 1890 and APA in 1895.
- Work sites convey the presence and skillset of the historic workforce and interprets the use of machines within the larger industrial process.

Architectural Significance

- Buildings, structures and circulation (catwalks, boardwalk, and alleyways) reflect operational and structural connectivity.
- The massive size of the two primary structures which run parallel to one another demonstrate a close symbiosis and clever use of space for such a large operation.
- The remnants of much infrastructure, such as railways, conveyor belts, and retorts begin to sketch out the dynamic nature of the canning process.
- The heavy timber construction of the primary structures denote an earlier era prior to the many steel additions along the perimeters. These additions and modifications tell the evolutionary story of the site as technologies and methods changed over time in the industry.





3. Historic Salt House

Historical Significance

- Built in 1890 by Arctic Packing Company, The Saltery (or likely the Salt House) is the oldest building located within the <NN> Cannery historic property, and is likely the first building associated with the canned salmon industry on the Naknek River.

Architectural Significance

- The building's elevation (along with the historic cannery) is lower than the rest of the facility's structures, indicating that the saltery (and cannery) were built prior to the rest of the buildings on the dock.
- Although steel clad, the underlying structure is heavy timber, and represents the adaptive nature of many of the early structures.
- Likely being one of the older structures remaining on site, it would have informed the locations and orientations of much of what we see today.





4. The Carpenter Shop Complex

(Pipe shop, lumber yard, and metal shop)

Historical Significance

- The Carpenter Shop grouping of buildings reflects the skilled labor that built and maintained the cannery, but also forged the tools and equipment necessary to keep the operation running throughout the season.

Architectural Significance

- The well-lit interior space provided a safer working environment for a facility that would have provided maintenance support to many of the structures at the cannery.

- In the southern half of the metal structure is a wooden loft which was possibly built to increase storage space for small parts on the lower level, and miscellaneous equipment on the upper level.





5. The Mess Hall Complex

(Old mess hall, support buildings, Filipino mess hall)



Historic Significance

- The Mess hall grouping shows how the cannery planned, prepared, and fed over 500 people daily.
- The Mess hall groupings reveal the story of ethnic diversity, discrimination, and integration.
- Contributing structures within the complex explain how cannery workers overcame the dilemma of food storage, from livestock pens to refrigeration.

Architectural Significance

- Unlike more modern structures, the mess hall is divided into spaces which were dedicated to specific uses. Beyond the story of separate mess halls, is also the story of how food was prepared for such a large number of people.
- Under the mess hall there appears to be evidence of a small livestock pen. Keeping livestock would have freed up valuable space in the nearby refrigerator houses for other goods.





6. The Chinese Bunkhouses & Graveyard

Historic Significance

- The bunkhouses and associated graveyard are physical reminders that reflect the contributions made by the contracted China crew, and ultimately those cannery workers who gave their lives to the industry.
- The abandonment of the bunkhouses mark the transition from Chinese to Japanese, Filipino and Native labor, perpetuated by national laws, such as the Chinese Exclusion Act, passed in 1882.
- The Chinese bunkhouses represent some of the oldest structure within the <NN> Cannery property.
- Besides Chinese cannery workers, village residents are also buried in the graveyard, making it sacred ground and just as meaningful to people locally as to descendants in Asia.
- The ground around bunkhouse also have the potential to yield important archeological evidence, furthering our understanding of the Asian cannery workers.

Architectural Significance

- Bunkhouses were isolated from the rest of the cannery complex, indicating policies of segregation and pacification.
- The plain design of these four structures represents the “no-frills” architecture that served a purely functional purpose.
- Their relatively small size and close proximity to one another denote a time prior to the larger two story bunkhouse schemes.





7. Fishermen & Filipino Bunkhouses

Historic Significance

- Bunkhouses provide insight into the social lives of cannery workers.
- Bunkhouses reflect the ethnic and racial diversity and discrimination typical at all Alaskan canneries.
- Bunkhouses reflect the various levels and categorizations of labor.
- Bunkhouses reveal the significance of gender and the introduction of women into the workforce.

Architectural Significance

- The two bunkhouses exhibit a variety of siding styles, including vertical board and batten, horizontal ship lap, and metal siding. The selective use of metal siding and roofing around the site may tell a larger story about the cannery's evolving fire protection plan.
- The Filipino bunkhouse has a centralized social space, whereas the other bunkhouses have social spaces located at the far ends of the building. (It would be very interesting to know if this was a deliberate design choice to satisfy certain cultural practices or desires.)





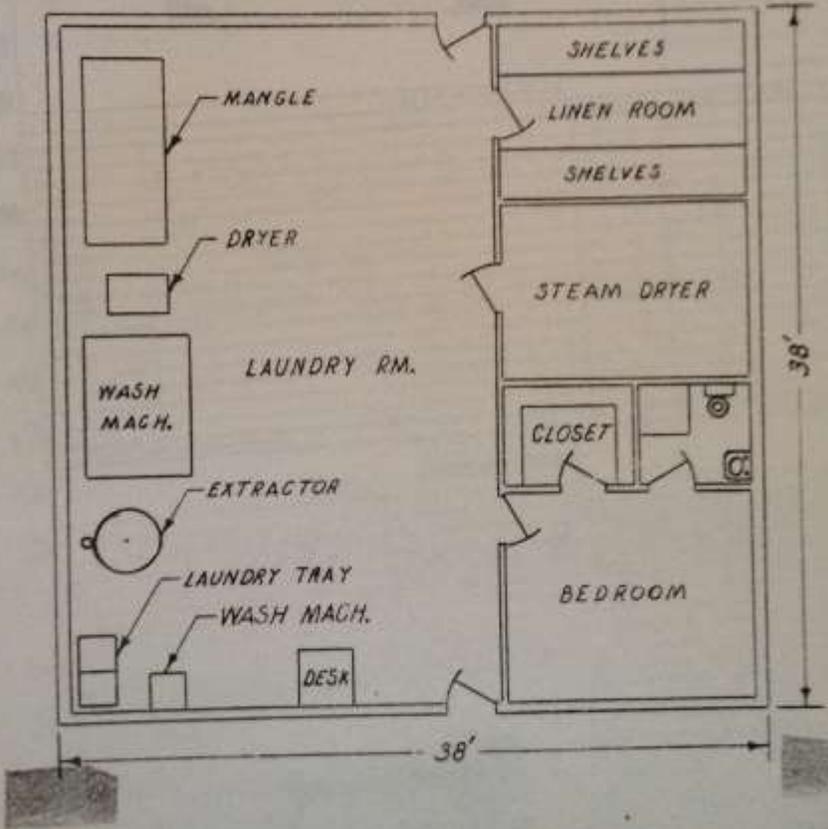
8. Laundry

Historic Significance

- The laundry reflects the evolution of “industrial domestication.”
- Because the laundry was one of the few places where women primarily worked, the building represents an important and historically rare female workspace.



1947
LAUNDRY
 SCALE 1" = 8'



COST OF MAJOR REPAIRS				
NO.	LABOR	MATERIALS	OTHER	TOTAL



9. The Hospital & Old Radio Shack

Historic Significance

- First and only hospital along the Naknek River until the modern era.
- The doctors and nurses provided care to victims of bear attacks, workplace injuries, and gambling casualties.
- Because the hospital also treated the local Native residents, the Hospital was vital to victims and survivors of Spanish Flu pandemic in 1919.
- The Radio Shack at the <NN> station was the largest and most efficient wireless apparatus in Bristol Bay, which handled all communication between APA's three other Bristol Bay canneries as well as with connection to the outer world, which was crucial during the epidemic.



Architectural Significance

- The hospital stands out from the other structures on site. The northern porch conveys formality and order for a building that would provide comfort and care to those in need.
- The angled supports below the roof may be structural or ornamental. The effect either way is a sense of stability and soundness.
- The rooms in the hospital still convey historical purpose, such as for operating, check-ups and x-rays, recovery, even the private quarters of the doctor and nurse.





10. The White House

Historic Significance

- The White House represents cannery management, hierarchy and provides insight into the role that the Superintendent played within the cannery's managerial systems.
- Material objects and furnishing within the house reflect everything from international business dealings to life in early 20th century.



Architectural Significance

- The White House is an example of modified Late Victorian Architecture, a style popular at the turn of the century.
- The layout of the house includes a “servant qtrs.” room attached to the kitchen, a pantry room between the kitchen and dining room, and a great deal of custom wood work in the dining room itself.
- Other interior features include shoulder height wainscot paneling along the centralized hallway that continues into the dining room. The main entryway also contains a large art deco style light fixture.
- Although a newer metal roof has been installed, much of the exterior detail remains. Some of the bay windows feature custom ornamental corner pieces, a rare sight in an otherwise utilitarian environment.



Sites of Interest

Although these ruins no longer maintain structural integrity, they are important because they may possibly yield information significant to the cannery's historic and archeological record or provide information significant on a national level.

The Cannery "Dump"



The Winch Houses



The Flat Scows



Risks to Buildings and Historic Objects

Threats and risks to the <NN> Cannery's historic structures abound. Some of the most apparent include:



- **Fire**
- **Alder and willow overgrowth**
- **Looting and vandalism**
- **Severe weather and natural deterioration**

Our *Canned!* team would be willing to work with Trident Seafood and the local community to develop a plan to protect and maintain some of the cannery's most significant sites. Projects may include: Community Clean-Up Day (cutting grass and shrubs); public announcements about fire hazards, and a village watch group organized to protect sites from vandals and looters.

Canned!: The Two-Pronged Plan:

Phase One: National Register Nomination and Illustrative Book

What is the National Register?

The National Register of Historic Places is the official list of the Nation's historic places worthy of preservation. Authorized by the National Historic Preservation Act of 1966, the National Park Service's National Register of Historic Places is part of a national program to coordinate and support public and private efforts to identify, evaluate, and protect America's historic and archeological resources. To be listed in the National Register, a property must be older than 50 years and meet at least one of four criteria pertaining to historical lifeways, significant groups or individuals, architectural style, and archeological yield. The <NN> Cannery meets all criteria for listing.

The <NN> Cannery meets all criteria for listing.

What will happen if the Cannery is considered “Historic” and listed in the National Register?

- Trident can still conduct business as normal and is under no obligation to provide tours, maintenance or upkeep.
- Listing will not affect the property legally or economically.
- Listing will not prevent the property owner from making changes that day-to-day business deems necessary.
- Trident may even choose to abandon the site entirely.

Listing in the National Register would only recognize the cannery’s contribution to American and Alaska history, its importance as a cultural and economic hub, and that this historic real estate might serve to inform the next generation about a sustainable fishery that continues to support both economic and cultural lifeways to this day.

An Underrepresented Past?

Currently, only two canneries in Alaska are listed in the National Register of Historical Places. Considering the historical importance of canned salmon in Alaska history, APA's <NN> Cannery would fill a gap in Alaska's historic preservation program and set the standard for future cannery documentation projects.

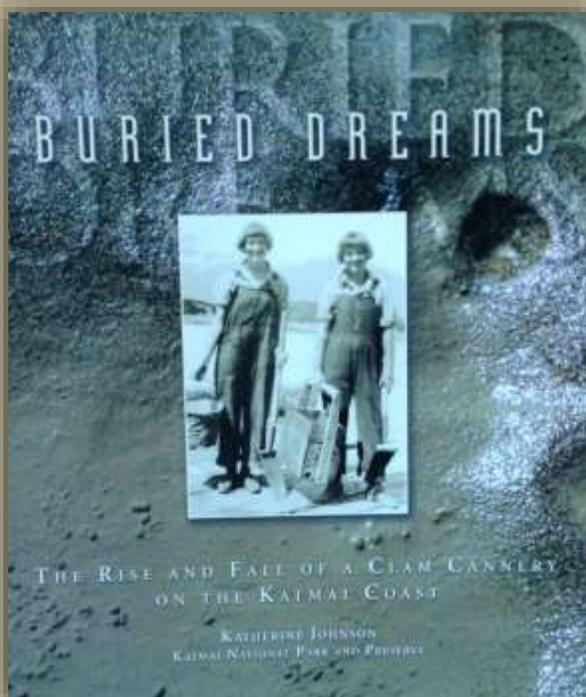
How would the Nomination process be accomplished?

The *Canned!* Team would need to conduct a more thorough evaluation of the <NN> facility in spring 2017. Preliminary information including rough exterior dimensions and photographs were taken on the initial July Site visit. However, a more advanced survey could be conducted using GPS coordinate points to better locate and place the structures around the site. Large Format Photographs could also be taken, which would serve the dual purpose of complementing the nomination and providing an archival record of what remains.

Working with the National Park Service, our team would apply the criteria, conduct the research, and write the nomination.

Together, with the guidance of the National Park Service, our team and Trident Seafoods would submit the nomination the State Historic Preservation Office for concurrence.

Mitigation Proposal—an Illustrative Publication



Because it may be unrealistic to preserve all, if any, of the Cannery's physical properties, the purpose of the National Register is to document South Naknek's architectural and historical past and provide public interpretation as to its broader significance. This may be accomplished as an illustrative publication, written and designed for a popular readership. A good example is the NPS publication *Buried Dreams, the Rise and Fall of a Clam Cannery on the Katmai Coast*, which served as a companion to the Kukak Cannery Archeological Historic District Nomination (see appendix).

Katherine Ringsmuth, *Buried Dreams: The Rise and Fall of a Clam Cannery on the Katmai Coast*. National Park Service, 2002.

Phase Two: Traveling Exhibition

The acquisition of objects for display is a crucial and cost effective way in which Trident Seafoods has considered participating in this project. Additionally, the *Canned* Team asked for and gained permission to collect the discarded APA records, with the intent of reuniting them with the permanent APA archival collection in Juneau.

Objects?

A majority of the objects displayed in the temporary exhibition will be acquired from Trident's canneries (<NN>, Bumble Bee). Included will be



artifacts that can tell stories about cannery history, the operation, and the people who canned salmon. They are items that are no longer utilized, likely discarded and even considered "junk," or are coveted by looters and/or collectors for personal gain or nostalgia. These objects would be loaned to a museum or cultural institution for temporary display. However, signature items may be donated to an institution in order to better preserve and interpret Alaska's seafood heritage to the public.

Artifacts from the local institutions as well as from private collections would be incorporated to supplement and strengthen the regional story and its connection to canned salmon. **We also plan to invite the National Park Service collection's curator and cultural resource team leader to accompany the *Canned* team to South Naknek in early summer 2017 to help identify and choose objects that best reflect the nomination and exhibit narrative.**

What Happens to the Objects?

- Several cultural, governmental or academic institutions may be able to identify specific or signature objects that complement the displayed exhibits or permanent collections. This will meet our goal of preserving at least some of the objects for interpretation and the education of future generations.
- The bulk of the objects included in the exhibition will be returned to Bristol Bay for display at the Bristol Bay Historical Museum, or to a future educational/cultural facility in South Naknek.
- If requested, any of the objects will be returned to the private owner, Trident Seafoods.



Potential Legacy Products/Programs:

Although temporary, historical exhibitions (as well as the nomination documentation) can leave a lasting legacy. Permanent products and/or programs that might emerge include:

- Oral history and public engagement sessions, called *Mug Ups*
- Virtual mapping, 3-D photography, and virtual walking tour
- Archeological investigations
- Educational content for Alaska Studies curriculum
- Historically themed canned salmon cookbook
- Commemoration of the 1919 Spanish Flu Pandemic, which killed more Alaskans per capita than anywhere on the globe.
- Development of an interpretative narrative of cannery life from the cannery worker's perspective that brings dignity and meaning to cannery work.
- Working with other history/cultural groups to share the heritage and history of cannery life in Bristol Bay.

Purpose

History exhibitions can serve as educational and empathetic devices that convey to the public nationwide the importance of the seafood industry in Alaska. Exhibitions are uniquely suited to give voice to the countless underrepresented people who contributed to the industry. Objects can

communicate stories such as commercialization and the art of marketing, cultural representation in technology, migrations and diversity in the far North, a time when canned salmon fed fighting men abroad and served as a national food source during economic uncertainty. Importantly, exhibitions can interpret cannery life and the meaning of objects from the vantage point of the people who worked there. The display of cannery items, combined with creative interactives

and first-hand narratives can also serve to satisfy the curious visitor and potentially engage and attract new audiences to Alaska's parks and cultural institutions.



Proposed Exhibit: Mug Up (Alaska State Museum)



“Mug Up,” the colloquial word for coffee break, fueled cannery workers with caffeine and pastries, provided a respite from the monotony of the slime line or patching table and momentarily brought people together from around the world. In addition to the lap of tides, the squawk of seagulls and the rumbling of fishing boat, scores of languages might be heard on the dock at Mug Up. Simply put, Mug Up celebrates the diversity reflected on the cannery floor.



Mug Up, an expression used only by cannery workers, will frame the history of Alaska’s commercial salmon fishery through the lens of food. Food can tell the story of mess hall segregation and integration. Canned salmon labels can communicate a visual story of cultural representation and the art of marketing a food product to national consumers. Food explains how salmon colonized a post ice-age ecosystem, fed families for centuries and continue to support a sustainable fishery. And because fish are food, salmon also connect canneries to local Native cultures and indigenous ways of preserving and celebrating salmon.



The story of Mug Up will be told through artifacts, cannery objects, photos, and recipes, interviews and food-related programming.

Proposed Exhibit
Date: Summer
2019 or 2020.



Content Themes

(Please note that the following themes are only recommendations, and are meant to express the subject matter's historical complexity and to identify the compound historical contexts associated with Alaska's canneries. At this point, these themes are not meant to serve as an exhibit outline. Depending on limitations due to museum space, travel logistics and content derived from the cannery workers themselves, the following themes may be incorporated, folded together, or omitted entirely from the content outline. For now, the themes serve as a foundation from which to begin asking questions, researching topics, identifying significance and choosing the objects that best reflect the multi-dimensional, broad-based cannery stories.)

1) Mug Up: A Global Experience

In this introductory section, the visitor will experience the sounds of Mug-Up—the river, radio, seagulls, the occasional three-wheeler, and especially the multiple languages that might be heard on the dock. When the whistle blows, signaling the end of the coffee break, the sounds of machines resume.



2) Fish is Food

In this section visitors will learn how salmon served as post-Ice Age colonizers. How the fish (and more specifically, each of the five species of the Pacific salmon) is a creature of the Pacific and perfectly evolved to feed an ecosystem. When humans entrants began to participate in the ecosystem, salmon fueled cultural identity, subsistence lifeways, and through first salmon celebrations and other cultural practices, connected human societies throughout

the Pacific. Alaska's seafood continues to be a significant food source, feeding both economic and ecological systems.

3) The Industrial Revolution of the North

This section will emphasize to visitors that canned salmon is, indeed, a food product, and its making brought corporatism and mechanization to the North. Visitors will be introduced to the corporate giants who transformed Alaska's Native fish camps into industrialized canneries. They will experience this section through the technological development and clever design of cannery construction, and how one machine, in particular, depicted an unapologetic representation of the industry's original processors—the Chinese—and how national laws, such as the Chinese Exclusion Act, forced canneries to mechanize in the first place.



4) Cannery People

In this section visitors will experience cannery life from the perspective of various cannery people—those often forgotten individuals who composed the workforce that processed and packed the salmon. Individual stories might include those from the cannery superintendent, the beach gang

boss, the Norwegian carpenter, the Finnish machinist, the Filipino fish slimmer, the female patcher, the Japanese technician, the bookkeeper, the Native laundress, the winter watchman. Each individual worker will communicate, in their own words, why their work matters.

5) *A National Food Source*



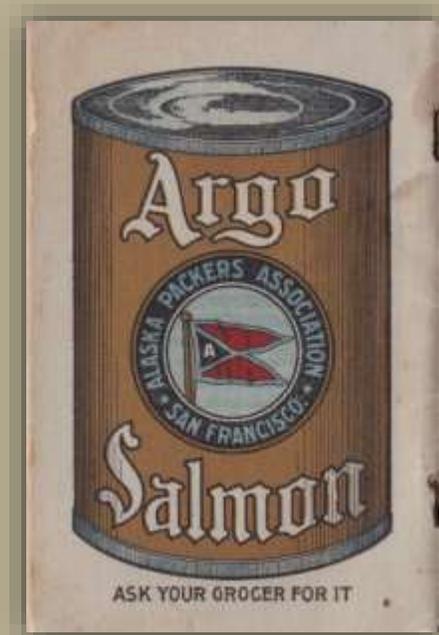
This section will present to visitors the national story of canned salmon. Because it was an inexpensive, high protein food source, canned salmon fed troops fighting in the trenches in France as well as the downtrodden of the Great Depression. By WWII, the industry became fodder for patriotic propaganda. Fishermen and cannery workers joined the war effort, canneries closed, tenders ran guns overseas, and women entered the cannery work force. Visitors will experience this section through historic photos and film footage, objects, ephemera and first-hand accounts.

6) *Healthcare & Heartbreak*

In this section visitors will experience how the world wars indirectly impacted Alaska. Overfishing during WWI decimated Bristol Bay's red salmon runs, and instead of fish, sickness made its way of the river systems by 1919. Canneries quickly became important sites of healthcare, where Alaska Natives, particularly children, were treated during one of the world's more horrific health-related catastrophes—the Spanish flu pandemic. Through firsthand accounts, objects and photographs, visitors will experience the episode in real time—how the disease devastated life along the Naknek River, and how cannery people responded. Conversely, visitors will also experience canneries as sites of heartbreak. Specifically, when dilapidated canneries in Southeast Alaska served as housing for the Unangan people who were evacuated from combat zones during World War II.

7) *Mess Hall*

In this section, visitors will come to understand how canneries planned, prepared, and fed over 500 people daily. It will explain how canners overcame the dilemma of food storage, from livestock pens to refrigeration. It will look at mess halls as sites where Native people were first introduced to western food. And most importantly, this section will reveal to visitors the divisions that separated those who ate in the "Blue Room," the "Filipino Mess Hall" and the "White Mess Hall." Discrimination and segregation existed at nearly every cannery in Alaska, and this section will show how one group of cannery workers found their political voice, which eventually led to unionization and integration of the cannery workforce.

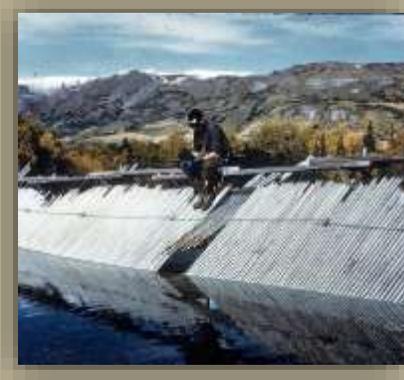


8) *The Art of Marketing*

This section will immerse visitors in the visual narrative of marketing canned salmon. They will learn how the Industry's lithographic advertising contributed to the rise of national consumerism. Visitors will experience canned salmon's commercial story through canned salmon labels, recipe books, boxes logos and the industry's long tradition of exhibiting at World Fairs.

9) *Science and Sustainability*

This section will introduce the visitor to the unsung heroes of this century-old fishery—the federal and state fisheries biologists who championed sound science and creative management while maintaining economic and ecological balance. The section will move the overshadowed scientist from the margins of history by highlighting Alaska's development of, and ultimate achievement in fisheries management. The visitor will understand the fishery through the eyes of the fisheries biologists—the technology they used, the environment they studied, their management activities, and the day-to-day experiences that will allow visitors to view these scientists in unexpected and more personal ways. Together, the photos and objects tell a unique story of fish, people, politics and science, which, despite policy missteps such as bounties and “stream improvements,” has made Alaska's fisheries the most prolific in the United States, Bristol Bay a sustainable fishery, and has become a model of natural resource management worldwide.



10) *Signs of the Times*

Most cannery workers had no time to write down their story. They rarely keep journals and few wrote letters. Even early company records used position titles, rather than personal names to identify workers. Those that did attempt to leave some trace of their experience did so by carving their names and years they worked on bunkhouse walls. In this section visitors will experience cannery life and work through the personal artistry, recreational activities, relationships and signs cannery people left behind. Collectively, these “echoes” reveal the individual perspectives of cannery workers and serve as reminders of how these diverse people participated in, contributed to, and experienced the canned salmon story.



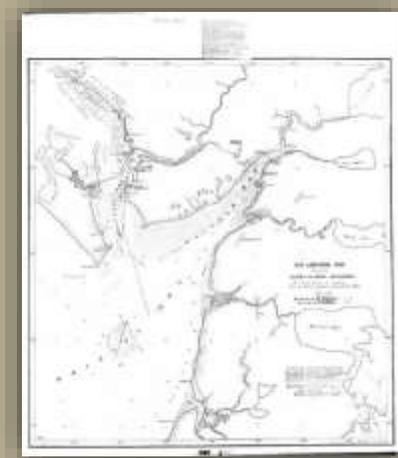
Public Engagement Programming

Archeology of NN Cannery: Community Chats

The resource-rich Naknek region has attracted Indigenous Alaskan to its shores since time immemorial. Just as the strong runs of salmon supported canneries, the salmon provided a stable resource for Indigenous Alaskans. Packers Creek stands out for its archaeological potential to shed light on the Indigenous past of the region due to its proximity to the coast, confluence with the Naknek River, and as a source of reliable freshwater. In addition, the terrain on both sides of the creek are dry and elevated, which would have made it a suitable camping and lookout area. The sum of these landscape characteristics would have made the Packers Creek area a predictable and desirable place to return to again and again to sustain themselves and their families.

The long-term presence and above-ground construction of the NN Cannery have likely preserved any archaeological site along Packers Creek. As activity at the cannery is winding down, now would be a good time to assess the archaeological resources of the area to assess their condition prior to any demolition activities and potential looting. Investigating the effects of erosion at the cannery will also provide insight on whether archaeological sites are being impacted and will help focus future research on areas where Alaska's history is being washed away.

To accomplish this task, our team will obtain Archeologist Monty Rogers of Cultural Alaska to 1) complete a literature review of archeological and ancestral information of the area 2) conduct an archaeological field assessment & report at the site 3) help organize the Alaska Heritage Resources Survey (AHRs) data of the approximately 60 associated cannery buildings and 4) assist with the National Register nomination.



Rogers and Ringsmuth will work closely with personnel from Trident Seafoods, as well as SHPO and NPS. If artifacts or significant features are identified, all parties will be notified. Our role will be to provide guidance to Trident as to what options the company has for the artifacts or ancestral material located on its property.

In addition, we are working to arrange a public meeting with the local communities at Naknek and South Naknek at which we will 1) apprise local residents of our purpose and 2) invite local participation via interviews and oral testimony. It should be noted that the transient population increases exponentially during the summer fishing season. Previous engagements indicate a high level interest from the local community.

We will also be working with Trident Seafoods and the Bristol Bay School District to arrange for an aspiring student to accompany Rogers and Ringsmuth on their archeological and historical property assessment.

The project's chief deliverable will be the completion of the National Register nomination. Listing on the National Register of Historical Place will signify the project's success.

Albatross-Alaska-1900
Bristol Bay Dist.

Native Barabara (rod house) and
Stone house near Arctic Packing Co. B. A.
Wekivik River.



Public Engagement Programming

Mug Ups: Creating Community Conversations on Cannery Life

A central component of the *Canned* project is to include Alaska communities and those individual employees who once participated in cannery work in the development of the exhibition. The *Canned* Team will be hosting a series of public engagement sessions called Mug Ups, at which we will invite former cannery workers, company personnel, or any curious resident to share their personal stories about cannery life.

The intent is to preserve, document and share cannery people's knowledge and unique understanding of the mechanical operation, the industrial skillset, the physical labor, the connection to the salmon and the industrial landscape, the local communities, and the relationships in the workplace—information which can only come from a first-hand experience. These actual perspectives will provide original information to the national register nomination a distinctive and genuine voice to the exhibition narrative.



The proposed content themes will initially prompt the various questions addressed during the Mug Up Community Conversations. Participants, however, will be encouraged to shape the discussion through their own experiences, and take the exchange of information in new, and perhaps surprising, directions.

On hand will be archivists ready to scan photos, newspaper clippings, food lists, union cards, immigration papers, business records, labels, plats, maps, and old instruction manuals. We will

also photograph on site artifacts such as old tools and equipment, raingear, models, wooden boxes, paintings, and other memorabilia. Industry veterans and historians will help identify the unknown. Archivists might also provide lessons on how communities can preserve their photos and documents. All information will be archived, ideally with Katmai National Park and Preserve, and made available to the public by the Bristol Bay Historical Museum in Naknek, Alaska.

The Mug Up Community Conversations are meant to include as many different voices, perspectives, and experiences as possible. They are meant to better understand and interpret the history of the canned salmon industry through work and the processing of a food source that has complex and multiple associations and levels of interpretation.

The Mug Up Community Conversations will provide coffee, tea, juice, cookies and maple bars—traditional cannery mug up fares. The community conversations will be recorded, while the Canned Team will also conduct individual interviews which will be used in both exhibit interactives and educational narratives.

Proposed Sites for the Mug Up Sessions:

- South Naknek Village Library, South Naknek, AK July 2017
- Fishtival Celebration, Naknek, AK July 2017
- MOHAI/Fish Expo, Seattle WA Nov 2017
- APA Historical Museum, Birch Bay, WA June 2017
- Native Heritage Center or BBNC, Anchorage, AK Dec 2017
- Delano, California 2018



Public Engagement Programming

Sailing Back to Bristol Bay: A Community Conversation



To catch fish in Bristol Bay, salmon canneries, including <NN>, imported sailboats developed for use on the Columbia River; a boat designed to harness the wind for energy and manned by two fishermen using a hand pulled net. That boat, called the Columbia River Double-Ender, was a sailboat roughly 30 feet long and powered by a sprit-rigged sail.

Over the years canneries modernized and the methods for processing fish became more automated and efficient. The double-ender also became outdated as powered fishing vessels were developed. However, the canneries of Bristol Bay, despite the clamor for powered boats, decided not to modernize the fishing fleet and harnessed fishermen to the double-ender for decades beyond its obsolescence.

The era of sailboat fishing in Bristol Bay began before manned flight was invented and continued into the jet age. Finally, in 1951, powered fishing boats were allowed in Bristol Bay. In 1952 there were more powered boats than sailboats and by the mid-fifties the double-ended sailboat, the iconic image of the Bristol Bay commercial fishery, was gone. It is testament to the longevity and sustainability of the fishery that it has taken until 2017 for the years of fishing with power to finally surpass the years of fishing under sail.

To commemorate this transition and the enduring fishery of Bristol Bay, the Land Trust plans to sail one of the last remaining seaworthy sailboats back to Bristol Bay, the Naknek River and the <NN> cannery. The Land Trust and Tundra Vision will sponsor a public engagement session that seeks input from the cannery community about this transforming moment in the fishery's history.



SALMON & SIBLINGS

THE FISH FILLED LIVES OF 2 ALASKAN BROTHERS

 **TIM & RAY TROLL** 



FEBRUARY 22, 2017

5:30-6:30PM

FSH 102

UNIVERSITY of WASHINGTON

Fishery Sciences Building

1122 NE Boat St, Seattle

Reception to follow in the Fishery Sciences lobby

**HISTORY and ART of FISHING and FISHES in BRISTOL BAY
and the NORTH PACIFIC :**

An EVENING with BROTHERS TIM and RAY TROLL

Free and open to the public

For more information or to request special accommodations, contact Daniel Schindler (dschind@uw.edu) or Jackie Carter (jcarter@uw.edu)

Poster for Sailing Back to Bristol Bay Fundraiser. Poster design, artist Ray Troll.

Project Timeline

2017: Fieldwork in Bristol Bay

- Archeological Assessment
 - Literature Report, Property Survey, Archeological Assessment Report
- Historical Curation Team
 - Identify Exhibit themes
 - Identify objects for Exhibit
- Facilitation of 2 Mug Up Community Conversations
 - South Naknek Residents
 - Naknek Residents (fishtival)
- Cannery tour with experts

2018: Research and Exhibit Planning

- Conduct all research for nomination, book and exhibit
 - Collaborator input: work with Bristol Bay group to get local story and sources
- Write and finalize NR nomination.
 - Collaborator input: NPS architectural descriptions, maps (nice to show their partnership, even though we can't use their time as a direct match)
- Create exhibit brief, outlining themes, exhibit components, objects and more for exhibit
 - Collaborator input: ASM helps identify collections within LAM
 - Collaborator input: Create a plan with Trident for the use, transfer, and disposition of objects (ASM lead?)

2018 Deliverables: NRHP nomination, exhibit brief, object plan

2019: Book and Exhibit Development

- Write and edit book
 - Collaborator input: NPS serve as editor? Possible publisher?
- Create full exhibit script, including images, object selection, text and design documents
 - Collaborator input: ASM design lead, Tundra Vision and consultants serve as content lead
- Travelling exhibit schedule developed
 - ASM
- Develop audio/ visual materials
- Travelling exhibit components and crates built and begin travelling.

2019 Deliverables: Exhibit Script, Exhibit Design Documents, Book Manuscript

2020: Fabrication and Installation

- Exhibits constructed and installed in Juneau
- Book published

Special Thanks To:

Trident Seafoods

Alaska Historical Society

Alaska Association of Historic Preservation

Alaska Historic Cannery Initiative

National Park Service

Carvel and Shirley Zimin

Bristol Bay Borough

Bristol Bay Heritage Land Trust

Bristol Bay Native Corporation

Gary Johnson

Alaska State Library, Archives & Museum

South Naknek Public Library

Alaska Heritage Aviation Museum

Egli Air Haul

Bristol Bay History Museum

Fisheries, Oceans and Resource-Based Industry Training

Bristol Bay School District



