



Eagle Harbor Reporter

Complimentary Copy

~Heritage & Hospitality on Tap~

SUMMER/FALL 2009

Photo Above: EAGLE HARBOR LOOKING NORTH AT THE FOOT OF MADISON AVE. & PARETT WAY, 1921, BIHS #1020

GROWERS & PACKERS BUTLER GREENS AT THE PUB



STRAWBERRY CANNERY End of Weaver Rd., La BLANCA at dock. Inset: Front Row Left to Right J. Nakata, S. Moritani, O. Koura, I. Hayashida, Mr. Masukawa, S. Sakai, Mrs. Moritani, Tats Moritani Back Row: Niels Christensen, Mr. Matsomoto PHOTO CREDIT: BIHS

CANNERY COVE is the site of the Winslow Berry Growers Association's strawberry cannery pier (1923 - 1941). It is located at 240 Weaver Road south of Wyatt Way, or on foot by walking to the west end of Winslow Way and following the trail along the water to Shepard Way and the park entrance - just four blocks west from downtown Winslow.

Pioneered by farmers primarily of Japanese ancestry, the Island's strawberry industry engaged a broad and diverse population. Berries were shipped from here as early as 1909 by Sakakichi Sumiyoshi and strawberry farmers who followed his lead. The cannery operated in cooperation with the R. D. Bodle Company who, in 1937, was the largest berry packer in the country. Strawberries were packed with sugar in 55-gallon wooden barrels made in the cannery by Al and Jim Cooper. Five hundred such barrels were shipped daily in the peak of the season by Capt. Neils Christensen and his son, Capt. J. Holger Christensen by barge with their motor vessels LA BLANCA and HANNAH C. In 1940, 200 cannery workers processed 2,000,000 lbs of berries that were shipped to Seattle and across the U. S. The uprooting of Americans of Japanese ancestry and their forced evacuation from the west coast brought an end to cannery berry packing.

and Joe Park Sr. & Jr. (1963-1970). Parks manufactured prestressed concrete deck panels for Port of Seattle's Terminal 18 at Harbor Island, Edgewater Inn and elsewhere. Inside the cannery, they also built Port of Kingston's first public marina.

Cannery Cove's history reaches across our region, state, nation, Canada and Japan. It played a significant role in area settlement; development; and in maritime, agricultural, food processing and industrial history - a rich cultural fabric of many peoples and individuals significant to our history.

The Cannery Cove historic and cultural shoreline landscape is currently approved for demolition by the Island City Council over protests by many citizens.

**Information:
(206) 842-4164
FRIENDS of
CANNERY COVE**

The cannery was destroyed by fire in 1997. The concrete remains of the warehouse and piers are as indelible on the cove landscape as the history of the strawberry industry and cove is on the soul of Bainbridge Island.

Story Courtesy of the Bainbridge Island Historical Society & the Friends of Cannery Cove

See the "Island Story" Exhibit, 215 Ericksen, Wed-Mon 1-4PM 206.842.2773



Previous editions of the Eagle Harbour Reporter as well as our menu, t-shirts and gifts can be found on our website www.harbourpub.com



The KCAA depends on people like you, community members, to join and work with it to promote and support local agriculture of all types on the Kitsap Peninsula. There is a monthly meeting the first Tuesday of the month, 7:00 pm at the NORM DICKS GOVERNMENT CENTER in Bremerton.

The organization created a blog called BUYLOCALFOODINKITSAP.COM. The Blog changes several times a week, featuring farms, farmer's markets, or sources for local food. Many topics that you might not realize were important to local food in Kitsap are also featured. The blog is a good way to meet and befriend others who share your love of local, wholesome, farm fresh food.

See what your neighbors are doing — www.buylocalfoodinkitsap.com



Ambrose F. Grow

Ambrose Grow and his wife, Amanda, and their family came to Eagle Harbor in 1881. He was a civil war veteran and came because of the descriptive letters he had read in the New York and Kansas papers telling of the virtues of Bainbridge Island. Selling his large farm in Manhattan, Kansas he homesteaded 160 acres here along the waterfront. In addition to being a charter member of the Eagle Harbor Congregational Church and the Madrone Schools, he was a prolific correspondent to the happenings in Eagle Harbor and environs.



The Grow Family Homestead Still stands today as home to Harbour Public House

FEATURED ON TODAY'S MENU

It was early November in 2002 when our collective managerial staff (all four of us) were sitting at afternoon tea in the EMPRESS HOTEL, Victoria, when it was settled. We had not long before eaten lunch and toured SPINNAKERS just across the harbor and now were settled into our afternoon business meeting retreat over tea and sweet biscuits.

The agenda question that had been heretofore unresolved was our level of commitment to free-range, grass-fed protein sources for our permanent menu. While individually we were all committed to it at home, we were conjecturing whether it would be supported on our menu - especially when it meant a rather large increase to our prices.

We had pondered the question for six months already, and this was the final meeting where, armed with the data, we had set a deadline for a decision.

In retrospect, although that decision was a tough one, we have never looked back. And now, our level of commitment is even stronger, seven years later. Our

er hens, milk cows, and market pigs.

MacWhorter serves on the Board of the Bainbridge Farmers Market and the Trust for Working Landscapes. He also sells his produce to Town and Country and Central Markets and sells to other Seattle and Poulsbo restaurants.

"We are particularly happy to partner with BUTLER GREEN FARMS with this menu", states Chef Jeff McClelland the Pub's chef. "It will bring an increased level of freshness to our produce as we'll essentially be getting daily deliveries. You just can't beat that!" He added, "Today, in the local Kitsap area, there are just too few growers that can supply the volume that we need to sustain our commitment to buying local."

In a recent discussion, MacWhorter echoes that sentiment. "If it is available, why wouldn't you offer the freshest, most wholesome, best tasting food to your customers? But, it isn't easy and historically not always available to the restaurants. That's why I farm. It's a public service that, in the end, benefits us all."

But like many people who are



BAINBRIDGE ISLAND FARMER'S MARKET, PHOTO BY ERIN FREDRICH

menu boasts free-range beef, chicken and pork as well as seafood from wild stocks.

So, it is with even more excitement, that as of the printing of this menu, we now offer fresh greens from Brian MacWhorter's BUTLER GREEN FARMS. It is especially exciting because not only can we offer organic greens, as we have been for years, but now they are LOCAL greens.

MacWhorter, a native of Bucks County, Pennsylvania, has been farming on his own for 35 years. He was a part of the well-known early organic farming movement in Oregon that began in 1974. He became certified as an organic farmer and founded BUTLER GREENS as a co-op in Eugene in 1977. At that time, he helped spearhead farmers markets to give smaller farmers an affordable retail outlet where they could also do cooperative advertising.

After moving to Bainbridge Island in 1984, he's been farming full-time since 1988. In 1993, MacWhorter, wife Amy Kuhl and their two young daughters moved to the Vinland area of Poulsbo.

He's farming about 25 acres in eight different leased locations - one near Port Gamble and the others on Bainbridge. In addition to crops he's begun animal farming - free-range fryers, lay-

humble about having achieved excellence in their field, MacWhorter credits much of his knowledge to mentors like long time Bainbridge farmer, Aiko Suyematsu. And he, in turn, educates and mentors people, especially children, about where their food is coming from and how it's grown.

He has been involved with educating students about farming at Poulsbo and Kingston Junior High Schools - but he speaks with obvious pleasure about his latest project of turning an old house on the Lovgreen property into a class room where students from Island and Wilkes Schools can walk there for classes as well as field instruction. He has also built a green house next to the house that will be used by the students too.

"If kids grow and harvest their food the process will lead to them being interested in what they have on their plates," says MacWhorter. "And, as you grow older, you feel an obligation to pass on your knowledge and help young people, apprentices, and interns to learn."

We appreciate his efforts, and hope you do as well.

Find BUTLER GREEN FARMS at: <http://www.butlergreens.com>

Parts of this article excerpted from Sue Williams' article on the KCAA website blog found at:

<http://www.buylocalfoodinkitsap.com>