

Dory Mates

Fisheries Museum of the Atlantic

Fall 2013



Fall Events Calendar

The Museum is closed for the Winter, but we are offering a series of marine-inspired workshops that will help engage your inner handicrafter.

Pre-registration required.

Please call 634-4794 ext 223 or email fma@gov.ns.ca

Nautical Rope Wreaths

Wed, Nov. 27, 1 pm - 5pm

Create a 12-15 inch knotted Turks Head holiday wreath. Rope will be provided but please bring a hot glue gun and any decorations you would like to add to your wreath. (Cost: \$30)

Lighting of the Vessels

Fri, Nov. 29, 6:30pm-7:30pm

Join us at the Salt Store Gift Shop and watch the waterfront light-up for Christmas! Enjoy carol singing and warm apple cider as you browse the Salt Store for holiday gifts, and reawaken your Christmas spirit.

Santa Claus Parade

Sat, Nov. 30, 3pm

We look forward to another jolly good time taking part in this festive event. Santa Claus is coming to town!

Natural Soothing Sea Salt Products

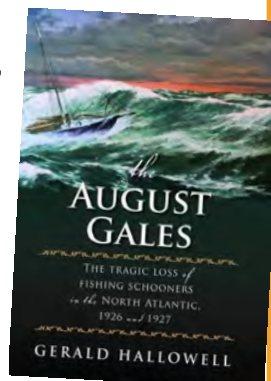
Tues, Dec. 3, 12pm - 2pm

Create affordable, natural sea salt body care products using basic ingredients. All materials are provided. (Cost: \$15)



The Salt Store Gift Shop will be open Friday, November 29th from 3pm-7:30pm for a special Christmas celebration!

Come on down for a copy of the popular book, *"The August Gales: the Tragic Loss of Fishing Schooners in the North Atlantic, 1926 and 1927."* Meet author Gerald Hallowell and have your copy signed!



Makes for an excellent Stocking Stuffer!

Enjoy a glass of apple cider, sing a few carols, and at 7pm watch the waterfront light up during this kick-off to Christmas! It's the most wonderful time of the year!



Create a festive nautical rope wreath at our workshop on Nov. 27th.



The Nova Scotia Fisheries Exhibition and Fishermen's Reunion found its beginnings in 1916 when a group of Lunenburg businessmen organized a grand "Welcome Home" for the fishermen returning from a season of toiling on the Grand Banks. This celebration was chosen for September as a special way to honour the contribution of the fishermen whose labours were so vital to the local economy. It began as a day of reunion, relaxation, fun and entertainment and grew into one of the major exhibitions in Eastern Canada. This expansion included displays by fishing companies and fisheries products, watersports, live entertainment for all audiences, and a grand parade. It also included a special Sunday memorial service to honour those who were lost from the port of Lunenburg. While this event grew, it always remained centralized around fishermen, and continued to encompass exciting events to showcase their unique talents and skills.



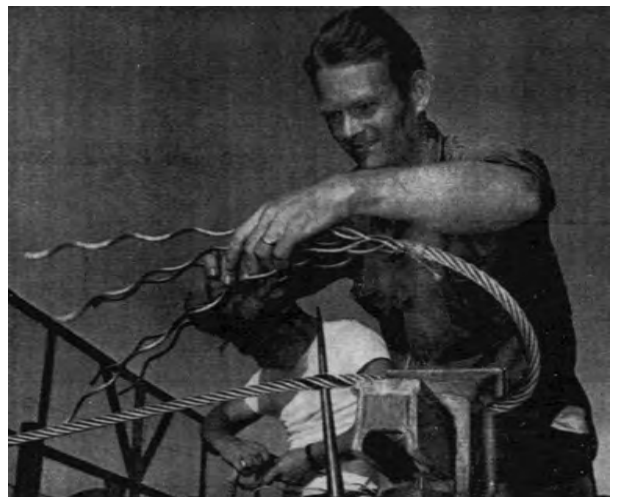
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In 1955, the Exhibition Executive Committee wanted to add something new to the program. They noticed that Thursday afternoon had a huge draw to the waterfront for watersports, but the crowd wasn't migrating to the exhibition grounds after the show. F. R. Spindler, Exhibition Manager, saw an item in the publication "Fishing

News" for a fish filleting contest held at the Savoy Hotel in London. If an event of this kind could be successful in London, he could just imagine the potential in the fishing capital of Lunenburg. He felt that this would be a good fit for the grandstand on the Exhibition Grounds, offering a high energy, friendly competition. They offered the first fish filleting competition in 1957 on an experimental basis. Although it was not listed in the program, they selected all six contestants from Lunenburg Sea Products and asked them to remove the fillets from 100 pounds of cod and pollock.

Samuel Savory of Lunenburg was declared the first winner, with a time of 7 minutes, 11 seconds. Although this seems incredibly fast to the unskilled mind, it was not even his time but his workmanship that led him to victory. In fact, Bert Oxner had the amazing time of 4 minutes, 39 seconds, but this competition was not all about speed. When scoring, the judges were to place more weight on yield, similar to quality control at the fish processing plant. Judges would record number of defaults, broken, badly cut or misshaped fillets. It was Savory's 48.5% yield that found his triumph.

Exhibition President, Mayor Ron Whynacht, was pleased with the success of the fish filleting contest, and the Committee decided this was to be an annual event. Whynacht also recognized that watching a skillful scallop shucker could be even more lively and entertaining for a crowd, noting that "some of the fishermen are getting so good at shucking they can get the second shell in the air before the first one hits the water." Fishermen hone this skill while out on 10 day trips. The catch is shucked,



Raymond Oxner, Lower LaHave, NS taking part in wire splicing competition. Making 6 tucks in each of 6 strands and forming an 8 inch eye, Oxner polished off the task in 9 minutes and 31 seconds.

washed, refrigerated in a chilling tank, bagged and transported to the hold.

In 1959, they advertised and organized for a scallop shucking competition, but the show did not go on. They asked a dragger returning just in time for the exhibition to put aside 1500 scallops from the last 24 hours of fishing, so they would still be alive for the event. When the scallops were landed, they left them in the water, the same way they treat lobster, and to their dismay, they all died. In 1960, they tried again, this time keeping the scallops alive on ice and it was well worth the wait. What a crowd pleaser! To showcase the event, they built shucking boxes like the ones on a scallop dragger, so the audience could watch as the pile of scallops reduced in size. Competitors brought their own gloves and butter knives specifically ground down for their desired specifications, and as Whynacht anticipated, the skillful shuckers were able to keep an empty shell in the air at all times. Imagine watching 200 scallop shells flying in a mere 8 minutes. Like the filleting competition, points were awarded for speed, and deducted for faulty workmanship. Over the years, this event attracted competitors from other locations where scallops were a major part of the industry.

In 1966, Nova Scotia Fisheries School opened at National Sea Products as a training base for young trawler fishermen who needed to learn the basic skills of the trade. Instructor, Martin Picco, reported that students were excelling. Spindler was looking to add a new event to the fisheries competitions which would feature trawlermen. Picco saw net mending as a good fit, calling for skill and agility and focusing on speed and workmanship like the other events. He also felt that wire splicing, another important ingredient to a successful fishing haul, was a worthy skill that deserved to be featured. Wire holds the frame of the trawl together and with utmost speed fishermen must replace worn wire so it doesn't hold up the tow. As a trial for the first year, all contestants were from the Fisheries School. Mike Pittman won the net mending competition and Raymond Oxner took the prize for wire splicing. In 1967, this event was opened to all competitors.

Three years later, in 1969, with the help of the Fisheries School, Spindler introduced a ring linking competition for scallop fishermen to the Exhibition. Ring linking has always been a crucial element to a successful scallop run. Skillful ring linkers can ensure the links do not open while towing over a rocky sea bottom. Three-man teams were formed for this event, playing into the already existing rivalries between crews.

Today, there are many fond memories surrounding the Nova Scotia Fisheries Exhibition in general, with particular reference to these friendly competitions for fisherman. Cultivating their skills while away at sea, fishermen were finally able to demonstrate their exceptional talents, share them with a captive audience and find reward for their achievements.

Fisheries Exhibition Facts

- 1916-First Fishermen's Picnic held.
- 1921- First Picnic held on Blockhouse Hill.
- 1926- Fishermen's Picnic was cancelled due to losses in August Gales.
- 1939- Planned first Queen of the Mermaids Beauty Pageant. Exhibition cancelled 10 days before opening due to war conditions.
- 1952-Dory Racing competition became international event.
- 1953- Dept. of Fisheries Cooking School became part of Exhibition
- 1959- Fishermen's Memorial Room opened.
- 1987- First Captain's Shucking Competition held.
- 1992- Addition of Olands Canadian Scallop Shucking Competition between 3 best from South Shore and 3 best from Digby Scallop Days.



Jane Gibson (Himmelman), daughter of Captain and Mrs. Thomas Himmelman, was chosen as the First Queen of the Sea at the 1947 Nova Scotia Fisheries Exhibition. This honour included trips to Montreal and Boston, and being entertained royally by her Queendom of Lunenburg.



New Foremast for *Theresa E. Connor*

The rain was hardly even noticed on the morning of July 19th, 2013 as a crew from the Fisheries Museum, Nodding Cranes Ltd. and Snyder's Shipyard worked in sync to step in a new foremast for our flagship, *Theresa E. Connor*. Special thanks to these skilled tradespeople for delivering a smooth process and providing excitement for a crowd of curious on-lookers. To keep with tradition, and ensure the old girl continues to be a good luck vessel, three coins were placed under the new mast. *Theresa E. Connor* celebrates 75 years this year, and we're pleased to be providing the deserved updates and attention.

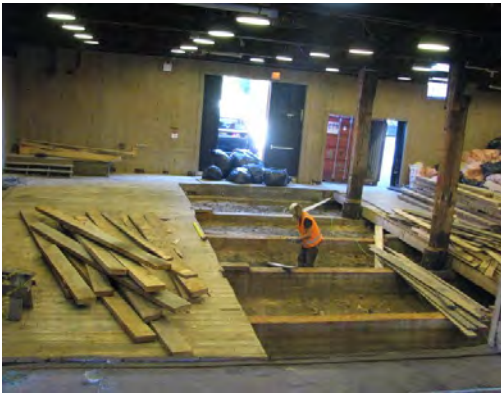


THE AMAZING RACE CANADA

In the first season of *The Amazing Race Canada*, Halifax, Mahone Bay and Lunenburg were featured on the Nova Scotia leg of the Race. Nearing the end of the Race, the 4 remaining teams made

their way to the Lunenburg waterfront, finding their first clue inside our Museum. In challenges to harvest lobster and name German sausages, contestants were treated to a piece of Lunenburg's cultural identity, as well as some friendly and familiar faces within the Town, including our former employee, Thom Adams. During the hour, fans tapped into both the heritage and the beauty of Nova Scotia, as teams were brought to a halt alongside *Bluenose II*. We are grateful for the opportunity to host the Race, and found through conversations with visitors this Summer that the show help peaked their interest in visiting Nova Scotia.





Building Project Update

We are pleased to announce that the building restabilization project is well underway at the Museum under the direction of Halifax's Avondale Construction. Deconstruction is ongoing within the western building, including the Administrative Offices, Hall of In-shore Fisheries, Whale Room and Boat Shop.

It will require several more weeks of dismantling before any of the rebuild is set to begin. We understand that this is an especially slow process, as the work crew are carefully preserving pre-existing, aged lumber to reuse, in order to maintain the building's original look and feel. Although we foresee many changes to the interior, when the project is complete, there will be no significant changes to the exterior.

With concerns for safety, and to help accommodate and facilitate construction, we have made the decision to close for the Winter. We ask for your continued patience and understanding as we work toward a revitalized space, and to preserving our historic location on the waterfront.

Cruise Ships

We are continuing to develop Lunenburg as a cruise ship friendly port. This season we welcomed a number of passenger vessels to the wharf, and visitors were treated to museum tours, walking tours, exceptional shopping, and superb dining. We maintain that Lunenburg is a first rate travel destination, and our visitors seem to agree! We look forward to strengthening our relationships with regular visiting ships, and building new ones with new vessels. This initiative could not be possible without the support of all of our partners.



The Tabby is HERE!

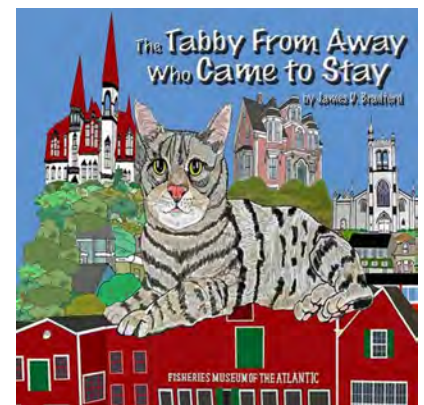


Author, Jim Bradford, signs books at the Salt Store following story time.

The Tabby From Away Who Came to Stay tells the tale of an abandoned cat who needs a new home and family and eventually finds them in Lunenburg.

Jim Bradford, a seasonal Lunenburg resident and award-winning editorial cartoonist, wrote and illustrated this local favourite.

The Tabby From Away Who Came to Stay is his first children's book.



Available at the Salt Store Gift Shop!

Summer Snapshots by the Sea



Breakfast Television Toronto aired live from the Lunenburg waterfront on July 5th, 2013. Capt. Alex Green introduced host, Jennifer Valentyne to the schooner fishery and to live scallops!



Ashlee gave Jennifer Valentyne some local memorabilia, as a special token of thanks for bringing Toronto to Lunenburg via this popular morning television show!



Our boat builder Lisa and Carl Whynacht, last surviving Flunky of the *Theresa E. Connor*. Carl went to sea aboard *Theresa E. Connor* when he was only 10 years old.

Theresa E Connor's 75th Birthday Celebrations

Was a good ol' fashioned Mug-Up down aboard with lassie cookies, accordion tunes, and yarns with friends, old and new!

Right: Cook, Ralph Getson, and longtime supporter, Howard Keeping

Below: Ralph Getson reminiscing with Hugh and Natalie Corkum





This year we celebrated another fun, educational and successful “Baa Baa to Yarn” event in the August sunshine! Thank you to the Ice House Spinners, for hosting this wool symposium, and sharing your special talents with our visitors. For those that attended, we hope you tried your hand at knitting. We expect you'll have your first pair of socks completed before winter hits! :)

On the Museum's 46th Birthday we hosted a Volunteer Appreciation Reception to celebrate the phenomenal efforts of all those that help us on a regular basis. The Museum actually found it's beginnings thanks to a dedicated group of volunteers committed to preserving the Atlantic fishery. Still today, we rely on our faithful volunteers to help carry out our daily operations and enhance visitor experience.



Ralph awarding Wilfred Eisnor with a Special Service Award for 47 years as our volunteer. Wilf was part of the planning committee a year before the Museum even opened and continues to help the collections team every day!



We celebrated National Acadian Day on the wharf with some excellent folk music from Collage, Kaylyn Turner, Yves Rossignol & Cajun Zydeco Blues Band, Leona Burkey, and Steward Frank



During Earl Bailly Days, we had the pleasure of hearing how “Lunenburg made an Earl Bailly” from artist's niece and nephew, Suzanne and Ron Bailly.

FISHERIES MUSEUM OF THE ATLANTIC

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Manager's Message

I am very pleased to report that the Fisheries Museum of the Atlantic welcomed and entertained over 57,500 visitors this past season. We are particularly proud of that given the fact that we were in full preparation for construction. As you can see from the updates in this issue, it was a very busy season with several events, new mast installation, weddings, movies and cruise ships in addition to our regular day to day activities. Despite the challenges, staff did an excellent job of engaging our customers, maintaining all of our commitments and promoting the wonderful offerings and partnerships in our community. I am continuously impressed with their dedication and passion for our Museum as well as the support from our incredibly loyal and enthusiastic Board, *Bluenose II* operations, our volunteers, our restaurant and community. They got us through and we are now in full construction mode. For the first time, the Museum will not be open during this fall and winter season as we undergo the stabilization project that will enable us to move forward for the future. Despite the disruption, this is very exciting as it not only stabilizes our foundation from a structural perspective; it also provides a solid foundation for our interpretive and community work to maintain a continued presence here in on the waterfront. It does not get much better than that! Thank you for everything- especially to our staff! ...and on behalf of our staff- a very special thank you to the crew of *Bluenose II* for their support and assistance this past season!

Sincerely,

Angela Saunders
General Manager



The view from above! Fisheries Museum of the Atlantic and wharf-side vessels , October 2013.

Pumpkin or Squash Pie

- 1 cup Pumpkin or Squash
- 1/2 cup brown sugar
- 2 tbsp. molasses
- 1 tbsp. butter (melted)
- 1 tbsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. salt
- 2 eggs
- 1 cup top milk
- 1 tsp. lemon

Add sugar, molasses, spices, salt and melted butter to pumpkin or squash. Beat eggs slightly and add. Then add milk and mix thoroughly. Bake in pie shell in oven 475° for ten minutes, then in 325° for 45 minutes. Garnish with whipped cream.



Flo E. Powers (Mrs. A. F.)

Dutch Oven: a Cookbook of Coveted Traditional Recipes from the Kitchens of Lunenburg, 1953.