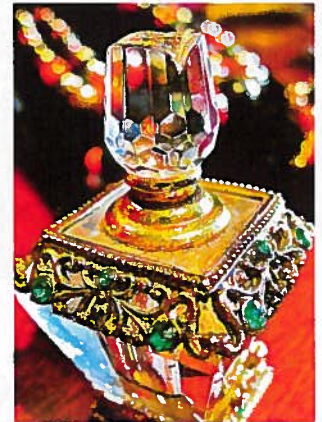


the street: Steveston's Moncton

Troll for history on this village's main drag



DRINKS

Like an import from hipsterville, Moncton's Rocanini specializes in high-end java; recommended, con panna cream-topped espresso or iced coffee from the steam-punk drip-machine (rocanini.com). Alternatively, catch a Canucks game and pint at the Buck & Ear Bar & Grill (stevestonhotel.ca). Or, nudge upmarket at hidden gem Gudrun. Tucked along a back alley, its long table-perch is a sociable spot for wine, cheese and charcuterie revelry – or on baimy nights, sit outside under the tree with a bacchanalian three-tipple sherry flight (gudrun.ca).

Named for New Brunswick transplant Manoahev Steves, Richmond's gabled fishing village had netted 18 Fraser River canneries by the early 1900s, when up to 10,000 residents called Steveston home. Shipbuilding and a mammoth "salmon rush" triggered rapid development, including casinos, an opera house and a Vancouver-bound tramline. • Then the fishing industry declined, as the Depression kicked in, and the community was further ripped apart with the interment of Japanese locals, owners of many businesses – after 1941's Pearl Harbor attack triggered a backlash in Canada. But 71 years on, Moncton is a stroll-worthy cluster of shops and eateries that have colonized a string of historic buildings, just steps from Steveston's boat-bobbling wharf. □ –John Lee

WEEKLY Farmers & Artisans Market
APRIL Seafood & Wine Festival
APRIL-OCTOBER Naturalist Tours

The Go Spots

SHOPS

Occupying one of Moncton's oldest storefronts, Nikaido combines Japanese tea sales with must-have stationery – overseen by Beckett, the ever-welcoming shop dog (nikaidogifts.com). Nearby, Couture Consignment's indie togs, for retro Hepburnesque hats and shimmering prom frocks (coutureconsignment.ca). For a sun-kissed Garry Point Park picnic: a brick-oven-baked loaf from Romania Country Bread (3680 Moncton) plus Italian cheese and house-roasted turkey from Heringers Meats (12251 No. 1 Road).

EATS

Hop wharfside for an alfresco fish-and-chips fix at floating Pajo's (check hours at pajos.com), or dive into a dish of mussels, clams and

fries on Blue Canoe's sunset-hugging deck (bluecanoerestaurant.com). Tapenade Bistro also lures pescatarians with its butter-soft Haida Gwaii halibut and B.C.-favouring wine list (tapenade.ca), while Hog Shack's bluesy barbecue joint serves 30-plus craft beers alongside brisket platters and bulging burgers; its jaw-dislodating, double-patty Flatline is free if downed in five minutes (hogshack.ca).



WILD CARD

Reanimating Steveston's fish-flavoured past, the 1894-built Gulf of Georgia Cannery – arguably B.C.'s best industrial museum – offers an eye-popping peek into the gritty working lives of "silimers" and "fillers." Take a self-guided tour around the creaky-floored canning line and feel like the still-oiled machinery could spring into action any moment. The salmon-can-label display is an evocative glimpse of how colonial Canada was once viewed globally (gulfofgeorgiacannery.com). ☒

☑ Now, that was work: Behind the cannery doors, bcaa.com/cannery

☑ Member coastal travel savings: bcaa.com/thewestcoast