

A Taste of Powell River's History



INGREDIENTS

- 2 lbs. loaf sugar
- 1 qt. boiling water
- 1 oz. citric acid
- 1 dessert spoon essence of lemon



Check out [this video](#) about the Vancouver Sugar Refinery - the oldest industrial site in Vancouver, dating back to 1890.

LEMONADE

SUBMITTED TO THE POWELL RIVER COOKBOOK BY
MRS. ASKEW

INSTRUCTIONS

1. Boil 10 minutes or so.
2. When cool, bottle. This is a syrup.
3. A little with water makes an excellent drink.

Sugar Bag

Object ID: 1987.128.2866

This large artifact is a Rogers-B.C. Sugar Refinery Vancouver 100 lbs. bag. When flat, the fabric measures 36 x 36" ! This one is made of cotton, but after WWII, they were replaced by paper bags. Once empty, it was very common for these cotton sacks to be re-used for dish towels, clothing, and curtains by many households. It would have also provided all the necessary sugar for this excellent beverage's recipe!