

HSRL Blog

Specimen Storage: Why FM-200 is the Best Fire Suppression System

Posted by [Tom Galati](#) on August 2, 2016

Specimen Storage: Why FM-200 is the Best Fire Suppression System

The protection of research study materials is imperative for CROs, biotechs and pharmaceutical companies. Extensive money and time is expended from preclinical stages to clinical trials, on to satisfying FDA requirements and, in some cases, getting products onto the shelves. On [archiving materials](#), GLPs state “There shall be archives for orderly storage and expedient retrieval of all raw data, documentation, protocols, specimens, and interim and final reports. Conditions of storage shall minimize deterioration of the documents or specimens in accordance with the requirements for the time period of their retention and the nature of the documents or specimens.”



A primary threat to the compromise or destruction of research materials is fire. There are many fire suppression systems to choose from- not just the traditional water sprinkler system. Gaseous systems and [condensed aerosol fire suppression](#) have become more popular and more affordable as they represent an efficient and reliable means to suppressing fire.

Just a few weeks ago I was reading an article on how Leicester University in England lost nearly two decades of irreplaceable data due to a **fire**. Although the cause of the fire is still currently under investigation, it is clear that their fire suppression system was not up to the task of protecting their materials.

In my opinion, DuPont's **FM-200** system is the best system on the market today. In the event of a fire, compressed liquid is released as a gas that promptly seeps into any cracks and crevices where fires may have just started. Blocking free radicals and stopping oxidation, the FM-200, extinguishes fires in less than ten seconds. The agility and efficiency of FM-200 results in minimal business downtime, potential equipment damage and material destruction and increased safety of people and research study materials. It is also compact and environmentally sound. Once deployed and the fire extinguished, you need only air out the room. There is no water, oily residue or particulate to clean up.

Used in more than 100,000 companies in more than 70 countries across the globe, FM-200 is made with HFCs, which were introduced to replace ozone-depleting HCFCs (including the old halon systems). HFCs have been extensively tested and deemed environmentally sound, and FM-200 so much so that it is used as an active compound in asthma inhalers. FM-200 is the only HFC that is approved in Germany, known for its tight and tough environmental standards.

It comes down to this: Why take any chances on protecting your study materials? **HSRL** provides long-term GLP archiving solutions, with meticulous care and attention not just to the storage, but to the security of your work in case of the inconceivable. It is important to us that our clients are confident in the fact that they've chosen HSRL as the facility that is going to protect their priceless research materials!



ABOUT THE AUTHOR

Tom Galati, CEO and Laboratory Director, founded HSRL in February 1999 after receiving his education at George Mason University and James Madison University. He started the company to provide histology services to pharmaceuticals companies, government researchers and Contract Research Organizations. Mr. Galati expanded the company to include archiving services since 2005 and pathology services since 2006. Tom serves as General Manager and oversees the business operations of HSRL. He is also the Director of HSRL's long term archives. His experience includes overseeing the processing of over 1,000 GLP studies at HSRL including toxicologic studies, neurotoxicity studies, reproductive toxicology studies, inhalation studies, sub-chronic and carcinogenicity studies. Tom attends several symposia each year including: Society of Toxicology, Society of Toxicologic Pathology, Society of Experimental Biology, Society of Quality Assurance, American College of Toxicology, National Society for Histotechnology and American College of Veterinary Pathologists.



BREAKFAST2MUSIC
Eat • Learn • Thrive

**First Annual [#YYJPajamaParty](#)
The Table is Set to Raise Funds for Hungry Kids at School**

VICTORIA, BC, Monday, SEPTEMBER 10, 2018 — Rebecca Wellman, author and photographer of [First. We Brunch](#), collaborates with Breakfast2Music, a local non-profit focused on raising funds and awareness for school breakfast and music programs. The first annual [#YYJPajamaParty](#) launches Sunday, September 23 at select brunch venues and at Government House Bandshell, with [Bucán Bucán](#) and [Louise Rose](#).

“According to the 2015 Canadian Census, 15% of children in Greater Victoria were living in poverty. That’s 3000 kids. This is a 5% increase since 2010.” - Statistics Canada

There are children throughout the district possibly starting their day hungry and needing breakfast or a healthy snack. Breakfast2Music would like to help support these children.

**The costs to feed a child healthy snacks is \$20/month (\$1/day)
A full hot breakfast is up to \$40/month (\$2/day)**

Participating restaurants commit 25% of September 23 brunch profits (food only) or \$300 to Breakfast2Music. Patrons and staff are invited to wear their best pjs and onesies. All proceeds go to providing a healthy breakfast to school kids.

#YYJPajamaParty restaurants:

Caffe Fantastico (Kings Rd.), Canoe Brewpub, 5th St. Wood Fired Rotisserie, Fishhook (Mermaid Wharf), Fuego Old Town Eatery, Little June, Haro’s Restaurant & Bar, Heron Rock Bistro, Hot and Cold Café, Mo:Lé, Northern Quarter, Nourish Kitchen and Cafe, and Zambri’s.

Rebecca Wellman will be signing and selling copies of her award-winning book, *First, We Brunch*, at Northern Quarter 10am-2pm, with partial proceeds going to Breakfast2Music. [Bucán Bucán](#) and [Louise Rose](#) will be also performing at the Government House Bandshell from 12pm-2pm with a few special treats for kids.

For more information visit www.breakfast2music.com, or email yyjpajamaparty@gmail.com. [Donate online](#), or **make** cheques payable to the Victoria Foundation earmarked for the Breakfast2Music Fund. There will also be donation boxes at the Government House concert.



IN PERSON

By Gillie Easdon
Photos by Jeffrey Bosdet



TO TASTE THE WILD

Chef Bill Jones of Deerholme Farm left behind hectic urban kitchens for backroad culinary pursuits in the Cowichan Valley. And he's more popular than ever for his flavourful explorations of farm, forest and sea.



“Would you like some eggs?” And with the hand-off of a dozen fresh eggs from Deerholme Farm’s brood of 35 unnamed chickens,

my first meeting with Bill Jones, over coffee at Discovery Coffee, is complete.

The next time I see Jones will be at his small farm, hidden along a Cowichan Valley backroad but famous with in-the-know food lovers who flock to Deerholme Farm’s long table dinners. The food and the setting reflect the down-to-earth nature of this French-trained chef, award-winning food writer, consultant, master taster, cooking instructor, husband, “the mushroom guy” and self-proclaimed “jack of all trades, master of none,” to which I’d have to call hooey.

Jones’ father, a cook, discouraged his son from becoming one. “My dad loved his work, but it was tough grunt work and bad pay ... kind of like it is now,” Jones laughs. “But now with cachet for a few.”

The young Jones studied geology at Waterloo University, then headed to Cowtown, where he landed a fat-figure job and met his wife, Lynn. In Calgary, he devoured more than 1,000 cookbooks and deduced that “all the recipes in the world come down to about 10 recipes. It is all in the technique.”

Fuelled by this heady realization and

propelled by his revulsion of Alberta’s oil industry, Jones decided to master cooking, with the goal of writing as the endgame. He set off to the U.K. to study at L’École de Cuisine Française Sabine de Mirbeck.

The next few years found him in France, back to England, Canada, Hong Kong, China and then Victoria, with consulting gigs in Vancouver and area (including Granville Island Market). He also did two stints at Sooke Harbour House before starting Deerholme Farm.

IN HIS ELEMENT

One week after our first meeting, under a matte sky and heavy rain, I drive up to Deerholme Farm for a walk with Jones and his border collie/soulmate Oliver — and some lunch.

In the pastoral paradise of Deerholme Farm, I feel my hectic Victoria life seeping from my bones as I muse at Jones’ drastic lifestyle changes, from London kitchens to this chill backwoods retreat.

Reminiscing about his U.K. days, Jones says, “It’s a horrible industry, and the kitchens in London are the worst. You have to be an asshole. Not to say I have never yelled at someone [here], but it has been a long while.”

At Deerholme, Jones’ life seems serene. Along with long-table dinners, he hosts classes, wild-food dinners and workshops in foraging and mushroom



picking. By design, his life in the Cowichan is a far cry from urban abuse and chaos but also from the “challenge to conquer and the adrenaline of a kitchen when it is all flowing.”

LURE OF THE MUSHROOMS

One of the culinary treasures Jones is considered an expert in is mushrooms. His love affair with them began in his early 30s when he worked at La Cheneaudiere (then a two-Michelin-star establishment) in Alsace, France. He remembers an elderly villager named Marc who delivered porcini mushrooms (*cepe*) to the back door each night.

His first experience tasting the porcinis was profound. “I’d never tasted anything like that before,” he recalls. One day, spotting Marc at the lone bar in town, he asked, in a wreck of French and sign language, if Marc would take him mushroom picking.

“Non,” Marc replied.

Jones bought him a beer, and asked again. “Mmm, non.”

The next day, Jones asked again.

“Non.”

Then, when Jones said he was soon leaving for Canada and promised not to tell anyone where the mushrooms were (and maybe ponied up another beer), he got the answer he wanted to hear: “Oui!”

As he followed Marc on his mushroom-finding mission, he was transfixed. Marc knew the trees mushrooms liked, the plants they grew near and the brightly coloured

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"signifier" mushrooms that pointed the way to the real gems.

Little did Jones know that in time he would live in a part of the world where mushrooms are abundant and he would become known, for better or for worse, as "the mushroom guy." People would travel from all over the world to learn, forage, explore and eat with Bill Jones at Deerholme Farm.

FLAVOURS OF THE COWICHAN

After a walk in the woods, it's time for lunch. We begin with a salad: greens from Jones' garden, with small cubes of aged cheddar, a wild-plum dressing and slivers of "smoked local deer," Jones says with humour, so I ask, "How local?" He shrugs. The wild-plum dressing is tart and sweet against the rich, smoky deer, and the bright greens are lovely.

It's still raining hard. We avoid Oliver's hopeful "walk NOW?" stare, and Bill serves up a rice congee. I wrap my hands around the bowl, warming my face with the steam. The congee has Chinese greens, local chicken confit and miso in it. It's succulent, salty and so comforting in this room, with long tables meant for many — a cozy, relaxed room full of whisperings of delicious, wild and wonderful things. The walls and shelves are covered with geodes and nutmeg graters, countless mushroom knickknacks, empty tins of caviar, intricate mushroom murals by Jones' friend, Victoria Oginski.

Oliver lies back on the door mat, chewing on a hazelnut from the tree outside, his eyes adoring and eager, never leaving Jones, who returns the dog's unconditionally fond gaze.

"Sometimes he is very smart, and sometimes he is very dumb. Just like me," says Jones.

There's a compelling confidence in absolutely meaning that, which I think he does.

For Jones, cooking is like jazz. You can improvise and bring in different instruments. I ask if he plays an instrument.

"Guitar."

"Do you sing?"

"Alone, poorly."

In keeping with his relish for riffing on recipes and ingredients is Jones' distaste for regional specialties. "I can't imagine making the same thing day in, day out. It would kill me." And although he's a staunch supporter of local food, Jones does not subscribe to local only, due to the limitations it places on his creativity. "I like lemons. I like olive oil. I want to cook with them, so I do."

WHAT THE LAND REVEALS

Walking down to a neighbour's man-made lake so Oliver can take a dip, Jones talks me through his home and gardens and his extensive renovations, which he completed himself.

I ask if he hunts.

"No." As a child, he and his brother would

make snares to catch rabbits. Once, Jones used a shotgun. "You got it!" cheered his brother.

"Where did the head go?" Jones gasped.

He changes the subject. "This stinging nettle is just coming up. Great in soups," he says. He pauses and adds, "The tea would be good for your cough."

He grasps the bough of a grand fir, with the familiar ease of one touching an old friend's shoulder. Handing me a clutch of the needles, he invites me to crush them, inhale the scent.

"Grapefruit," I say.

"Yes, citrus. We make ice cream with it, and use it for salmon and sauces."

Tramping along, breathing in the heady musk of the dirt and the crisp bite in the air, I look around. Jones' experience of this walk is far richer than mine. I don't perceive the tendrils of future recipes peeking through the soil. I don't scan the grass to check for signifier mushrooms to keep in mind for later.

From his background in geology and mapping to his childhood in the forests of Nova Scotia to his passion for food and nature to his in-depth understanding of science and herbal remedies and wild food, Jones has an intimate relationship with the landscape we behold as we walk together.

He doesn't sit still a lot during our time together. He talks of his visceral desire to keep reinventing himself. We speak of everything from mushrooms to the recently deceased David Bowie, "the chameleon." But there's no nervous energy in Jones' constant motion, no embedded "gotta go-ness." Instead, his movements present with grounded alacrity and a deep curiosity that delights in and thrives on learning.

"I have a lot of useless knowledge in my head." He shrugs. Still, there's a palpable enjoyment of his environment and of himself as a part of that.

GUILTY PLEASURES?

As we are near the end of our walk, I ask about his favourite thing to cook right now. "Dungeness crab, one of the world's best crabs. Right here. It's healthiest in winter. The shells are hard; the meat is dense."

I try to pry from him what his low-grade guilty-pleasure food is. Cheez Whiz? Twizzlers? He won't budge except to say he likes BC Ferries breakfasts. Not even the buffet.

We say our goodbyes and I head back to Victoria, sated.

The next day, I discover what my favourite thing to cook right now is, and it is the pan-seared scallops and Japanese-style mushrooms from *The Deerholme Mushroom Book: From Foraging to Feasting*. And my low-grade guilty pleasure? Rockets and Cheezies, thanks.

No BC Ferries breakfasts for me, Bill. ::



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2017
IMPACT
REPORT

DOWNTOWN VICTORIA
BUSINESS ASSOCIATION

“Urban Jewel”

–*The New York Times*

**“#1 most hipster
city in Canada”**

–*MoveHub*

“Portland North”

–*Vogue, The Toronto Star*



**YEAH, WE
KNOW.**

**That’s why we live, work,
create and celebrate here.**

Victoria’s not only breathtaking, it’s dynamic, artistic, innovative. **And it’s taking off, thanks to all of you.** It’s your determination, big ideas, and hard work that makes downtown Victoria where you, and all of us, want to be.

The DVBA’s mission is to nurture and promote the vitality and vibrancy of downtown Victoria and its business community.

We are a registered not-for-profit with a volunteer board and committees and small team of dedicated paid staff, committed to working with you to further the success, relevance and uptake of all that downtown Victoria has to offer. **Together we make this incredible city what it is and what it can be.**

**Let’s check
out a few 2017
highlights
&
set our sights
even higher
for 2018.**

“THIS IS 2017 CALLING...”

...Innovative

The Rebrand...Furthering our Digital Relevance

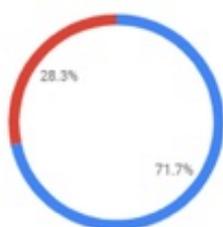
We overhauled and reinvented the Downtown Victoria Brand with a new look and website thanks to our collaboration with The Number.

How did we measure up? Here's some deets:

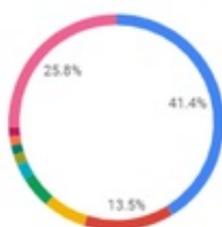
01-Jan-2017 - 31-Dec-2017: ● Users

01-Jan-2016 - 31-Dec-2016: ● Users

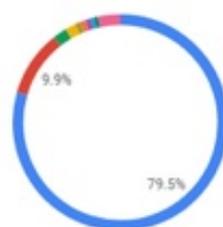
80% more site visitors in 2017.



● New Visitor
● Returning Visitor



● Victoria
● Vancouver
● Colwood
● Cordova Bay
● View Royal
● Calgary
● Sidney
● (not set)
● Toronto
● others



● google
● (direct)
● m.facebook...
● bing
● facebook.com
● yahoo
● victoria.ca
● t.co
● victoriabuzz...
● others

THE 2017 DATA BREAKDOWN

-How did they find us? Google came in a strong first place, Facebook was also a strong influence.

-In 2017, we had **70% more web visitors**. Downtownvictoria.ca enjoyed 66%+ new site visitors. The total number of unique sessions on our site **grew by close to 80%**, with **309,832** unique sessions.

-In the last half of 2017, our social content made waves, with more than **136,000** weekly impressions on our most popular weeks during the hot heat of summer.



Thanks to a generous Google Adwords grant valued at \$120,000USD annually, we've been able to grow web traffic and help support and promote downtown businesses and events.



Global Web Traffic:
People from 181 countries visited downtownvictoria.ca.

In descending order, United States, Australia, India, Mexico, Germany, Brazil, Italy, the Netherlands, the Philippines, South Korea, France, Spain, Japan, Switzerland, Russia, Belgium, Indonesia, Hong Kong, Turkey, New Zealand, the United Arab Emirates, Ukraine, China, Taiwan, Poland, Vietnam, South Africa, and 149 other countries.



**DOWNTOWN
Victoria**



2017 IMPACT REPORT



Library Lane Makeover

We collaborated with Fabulous Fort, Breakwater Realty, the City of Victoria and the Greater Victoria Public Library to revitalise the walkway that runs between Fort and Broughton with improvements that included lighting, banners, planters, painting and public art.

Lights On!

The DVBA worked with the LoJo Precinct and property owners to light up Waddington Alley and buildings along Lower Johnson as part of the Illuminate grant program.



Fan Tan Fix-up

The DVBA worked with property owners and Alan Lowe Architects to design, manufacture, fabricate and install gates on Fan Tan Alley that respect the heritage of the area.

...Inspired

3rd Annual Car Free Day



- Nine blocks closed to traffic
- Nine blocks open to vendors, music, food, magic, green space and more!
- **20,000 more people downtown**
- Awarded an International Downtown Association Award of Excellence for Car Free YYJ

Downtown Victoria Buskers Festival



- 6 days
- 16 world-class buskers
- **209 performances**
- Carbon-neutral festival
- Thank you City of Victoria, Tourism Victoria and the Hotel Association of Greater Victoria

2nd Annual Pumpkin Pursuit



- **183 businesses participated**
- Pumpkin-carving contests
- Pumpkin Pursuit map doubled as a guide to businesses with trick-or-treating



Deck the Halls

- Helped light up the streets with expanded seasonal displays
- Sponsored horse-drawn trolley rides and roaming carolers
- Brought Santa & Mrs. Claus (with sponsorship by PARC Living) to downtown businesses with shoppers.

Turn Down the Heat Week

- Participating businesses turned down the heat at work to promote energy conservation
- Collected sweaters for individuals in need via the Victoria Cool Aid Society



Events, Events, **EVENTS!**

We supported events and festivals including:

Victoria Independent Film & Video Festival, TD Victoria International Jazz Festival, Victoria Beer Week, Wicked Victoria, Kaleidoscope Family Theatre Festival, Eventide Music Series, Eco-Star Awards, Integrate Arts Festival, Spirit of 150 Victoria, Pretty Good Not Bad, Victoria Glass Festival,

Island Farms Victoria Day Parade, Victoria Vintage Expo, Victoria Cheese & Meat Festival, Victoria International Wine Festival, Victoria Fringe Festival, UrbaCity Challenge, Victoria Symphony Splash, Caravan Theatre Festival: Nomadic Tempest, Vancouver Island Blues Bash, Island Farms Santa Light Parade.



Creative City Network of Canada Annual Summit 2017 (Halifax, NS)

Attended Views from the Edge: Periphery, Perspective, and the Contemporary City.

Topics included: Public art, festivals and events; Space/ action/appearance; Justice art and youth in action; Partnership approaches to public art on a rapid transit project; small places, vibrant culture; Busking programs: keeping Downtown animated; Cultural leadership in the new era; Creative spaces: where are we and where are we going.

CLEAN TEAM STATS

You see them out there, Monday to Friday, 8-4, scrubbing, collecting, washing, helping to keep downtown Victoria at its best.

In 2017 they:



**Thank you
Rob and the
Clean Team!**



#1 DVBA Moment:

“Chatting with the Clean Team and seeing how committed they are to keeping our downtown clean makes me proud.”

Grant Olsen, Strathcona Hotel co-owner and general manager, DVBA board member, clean & safe committee member



...Celebrated

2018... Off and Running Strong!

Capital City Comic Con 2018

The Capital City Comic Enthusiasts Society, formed by the DVBA along with Tourism Victoria and the National Toy Museum presented its inaugural Capital City Comic Con with James Marsters (Buffy the Vampire Slayer) in attendance. It was epic!



Downtown Victoria Buskers Festival 2018 will take place alongside the annual Victoria Fringe Festival, transforming the downtown into a city-wide celebration of the Performing Arts.

Let's Art Together

Along with the City of Victoria, the DVBA is exploring a shared arts and cultural space at the former Provincial Courthouse at 28 Bastion Square. It's being reimaged as a multi-purpose arts space to support the local creative community



Park and Ride, the Sequel

Due to the success and current waitlist of the first Park and Ride, the DVBA is working on a second.



What's your Precinct?

We are creating compelling visual identities for downtown precincts, like Fabulous Fort and Lower Johnson, that align with the Downtown Victoria brand for a unified downtown experience that still celebrates the unique character of each precinct.



...Celebrated

What can We Do for You?

- Collaborate on events
- Promote your event
- Connect you with like-minded businesses
- Supply grants for infrastructure, lighting, murals, etc.
- Advocate on your behalf
- Provide marketing consultations and support



“Talk to Us

[as in email, text, Facebook message, Instagram, call, or even just come on by. [Here's what to ask us.](#)]

“I work with Vic PD, the city and property and store owners and neighbouring municipalities on tracking graffiti vandals, so we can keep downtown clean and beautiful. Let me know how we can help so you can get on with the business of your business.”



-Rob Caunter, Clean Team Manager
rob@downtownvictoria.ca

*How is downtown for you now?
What is good and what can be improved?
Where do you want to see downtown in 5 years?*



-Jeff Bray, Executive Director
jeff@downtownvictoria.ca

"I can help your ideas take flight. I love stories about people that we can share on our website or social media. I can collaborate with you on your marketing strategy to help spread the word about your business."



**-Anne-Sophie Dumetz,
Marketing Manager**
anne-sophie@downtownvictoria.ca

"I'm all about arts, culture and creative projects ideas to help downtown feel more vibrant and happening. Come to me to explore getting a festival or new community event off the ground."



**-Ian Pears,
Cultural & Outreach Manager**
ian@downtownvictoria.ca

"And me? Talk to me about everything else. I am the resource for your resources."

**-Alison Gair,
Executive Assistant**
alison@downtownvictoria.ca

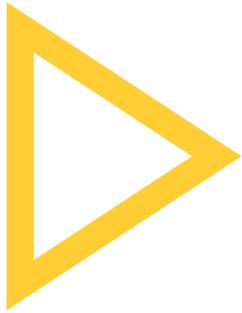
**“Here's
what
you
can
ask
us**



...involved

And Together?

We will Achieve Great Things



- ✓ Share your knowledge
- ✓ Be an integral part of downtown Victoria's momentum
- ✓ Join the important discussions
- ✓ Celebrate our incredible city...The Place...Your Place

Why volunteer?

"I feel like I'm making a difference in my community (trite but true)...We had a recent situation at the executive level and I appreciated being able to be a part of the solution."

Jonathan Michaels, Geeks on the Beach, owner, DVBA board member, Chair of the DVBA marketing committee



"Helping shape the future, to ensure Victoria remains one of the most vibrant livable communities for years to come!"

Selena McLachlan, Modo, director marketing & business development, DVBA marketing committee member

“Being involved with some of the exciting opportunities in Victoria.”

Jessica Walker, Munro’s Books,
managing partner, DVBA events committee member



“Collaborating with other stakeholders and committee members. The energy & excitement at our meetings - very supportive and positive group.”

Avril Matthews, Beattie Tartan, vice-president,
DVBA marketing committee member

DVBA Board of Directors

Kathy Hogan*, Urban Development
Institute

Dan Sawchuk*, Robbins Parking

Jason Scriven*, Times Colonist

Pam Smith*, Yalla

Tyler Dolan*, CIBC
Adrienne Lockstead*, the Bay Centre

Teri Hustins, Oscar & Liby’s Gift Store

Indu Brar, Fairmont Empress Hotel

Shane Devereaux, Habit Coffee

Jonathan Michaels, Geeks on the Beach.
Web Agency

Grant Olson, Strathcona Hotel

**members up for re-election at 2018 AGM*



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