



THE GIANT ABALONE ON CANNERY ROW

Centuries ago, Monterey's indigenous people, the Rumsien, first began to dive for this beautiful sea snail, not just for food, but more importantly for its beautiful iridescent shell that was used both locally and traded. The word abalone originates from the Rumsien word for red abalone, aulun.

In the early 1850's, an "abalone rush" brought Chinese families to our shores. In modern times, Japanese fishermen, arriving in Monterey in the mid-1890s, began commercially harvesting abalone. In the spring of 1908, German restaurateur "Pop" Ernest Doelter created the abalone steak in his Monterey restaurant. This invention transformed abalone into an international epicurean delight and crowned Pop as the "Abalone King."

In 1916, over 600,000 pounds of red abalone were harvested in Monterey Bay. By 1929, the California abalone industry was generating close to a million dollars in revenue, of which 75 percent came out our local waters. Monterey had become the true abalone capital of the world.

After the abalone was protected in 1997, sustainable aquaculture farms were introduced to Monterey's Municipal Wharf #2, with a capacity of 300,000 abalone for local and international restaurants.

Dedicated on June 2, 2020 in honor of Monterey's 250th Anniversary Celebration.

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