

THE BRITISH COLUMBIA FISHERIES.

THE importance of the fishing industry to the province and more particularly to Vancouver cannot be over-estimated. The pack of canned salmon for the season 1897 was 1,015,477 cases, an increase of 417,000 cases over the largest pack of any previous year. The enormity of this enterprise is better understood when it is known that these figures represent the work done during a remarkably short season, which dates each year from the 1st of July to the 15th day of August. The benefit thus derived by British Columbia, during a period of 46 days, amounts to considerable over \$3,000,000. The fishing is done in many parts of the province, but by far the largest portion of it is confined to the Fraser River. Out of the '97 pack no less than 860,500 cases were put up within 15 miles of Vancouver. The headquarters of the



Camping—On the Beach.

them up to the machine salmon knife, where the knives are set to the size of the can then being packed, in order to cut the salmon into the correct size to suit the can being handled at the time. After the salmon knife has done its work, the fish are placed in brining tanks of strong salt and water, the object of this being to remove all slime, etc., off the salmon before being filled into the cans—after remaining in the brining tanks for ten minutes the fish are removed to the drainers, where all moisture is allowed to drain off before they are taken to the filling tables to be placed in the cans. The cans having been duly filled by hand are then taken to the washing machines, where all impurities on the outside of the can are removed by the cans revolving against a system of rubbers, combined with steam and

hot water. After passing through the washing machines they are taken by the topping machines, which place the lids on the cans at the rate of 150 a minute. They are then carried by a belt



The Pavilions—English Bay.

Fraser River district is at Steveston, and the population of this enterprising town of 400 to 500 inhabitants, swells to between 8 and 10 thousand during the fishing season. It is a very interesting though common sight to see over 3,000 boats all fishing together within a radius of 3 miles. For the general information of the consuming public a description is given of the process of canning as treated at the Gulf of Georgia Cannery, Malcolm and Windsor, limited, at Steveston, B.C.

The salmon having been received from the boats at the Fish House are handed on to the splitting tables where the head, fins, tail and entrails of the fish are removed, passing from there to the first sliming tanks where they receive, both inside and out, a thorough cleaning. From the first sliming tanks the fish pass to the second sliming tanks, where the same process is again gone through. The fish are then placed on a revolving elevator which carries



Summer Cottages—On the Second Beach.

and tripped into the crimping machine, which firmly welds on the lids of the cans and passes them on to the soldering machines. Here the lids

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