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Best Large White Kidney Beans,
5c lb. 14 lbs. for 60c.

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5c lb. 14 lbs. for 60c.

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14 lbs. for 60c.

California Green Peas, 7c lb.
14 lbs. for 90c.

C. P. EAGAN,

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Are Canadian Salmon Doomed.

(By DOROTHY G. BELL in MacLean's Magazine.)
(Concluded.)

COMING OF THE JAPS.

Thus they lived and worked—quiet, shy, unassuming and diligent. The cannery men were satisfied with their work, for in those days of plentiful harvests they were as sure of their copper-skinned allies as they were of the fish they came to catch. The Indians had never failed them; they had never been any reason why they should. It was with the continued falling off in the numbers of fish caught and the rising competition with the Japanese that the first signs of their decadence came. It grew with the years and for a long time the cannery men clung with a tenacity that amounted to folly to the native upon whom they had so long depended.

As time went on, however, the Japanese continued through steady

work and industry to prove his worth. He fished day and night, in good weather and in bad, when the fish were plentiful and when they were scarce, never sparing in his efforts to get well-filled nets and assure the cannery men's packs. The Japanese women, too, have taken the place of the Indian maids and are said to be just as quick and dependable.

The Japanese on the Fraser and on other British Columbia waters have increased to such an extent that they have threatened to acquire a monopoly of the salmon fishing industry. The Indians have completely dropped out and it is a rare sight now to see one fishing. The white men, too, have decreased greatly in numbers, though they have organized and are putting up a stern fight against the Oriental

invasion. Women play a large and important part in the operation of the cannery, by cleaning, washing and putting into cans the fish that are to be packed.

Among these women as they work all day at the long filling tables, amidst the clash of heavy machinery and the hiss of escaping steam, there are to be found many kinds and classes, too, as among the men. Working side by side, there are the clean, small Oriental women, deft and quick at the work, and, fat, husky women, often the wives of the Austrian fishermen or Scandinavian farmers. They are slower and sometimes clumsy.

Looking down the long lines of toiling women, occasionally can be seen the more finely-chiseled, dainty features of some well-bred face among the coarser and more hardened. It is difficult to tell just how these women of refinement get there.

The canneries, unlike other factories, which are within the reach of civic control, have been quite free of regulations controlling the employment of women and children. There are many jobs and light work around a cannery where the employment of children is advantageous. With the older children working within reach of her eye, the younger ones playing beside her and a baby strapped to her back or asleep in a salmon box, the mother of a large family had frequently found it possible to put in a few hours a day at the filling tables in order to help out the family exchequer. But, as already stated, the admission of children to the canneries is now officially banned.

Down through the centuries, the Fraser River, with its thousand miles of roaring rapids, deep, dark pools and rippling shoals, has always been a rich yielding ground for the delicate sockeye salmon. To-day, with the aid of marvellous invention, it pleases the palates of connoisseurs the world over.

The Hudson's Bay Company first exploited salmon for commercial purposes in British Columbia. During the decade ending in 1889 considerable quantities of salmon were purchased from the Indians, pickled, packed in barrels and shipped to the Hawaiian Islands. During occasional years this trade amounted to about 4,000 barrels. The Hudson's Bay claimed a monopoly of the business, but later these rights were revoked and several other fish salteries were established on the Fraser.

The first cannery was put into operation on the river in 1887 by Eben and Wise, who built a plant at New Westminster. Two years later another cannery began operations and soon after that a third. These enterprises produced in a small way and their output was shipped to the United Kingdom with varying success by ships visiting British Columbia with cargo for the Hudson's Bay Company and the Government. The canning methods employed by these first firms were purely experimental and were carried on without machinery or without precedent. A market had to be created in the face of much doubt and suspicion of food put up in tin cans.

It was not until 1890 that salmon canning became a recognized industry in British Columbia, and from then on, until the last decade, it increased and thrived with every year. The greatest cannery boom that has ever been known in B.C. took place between 1890 and 1901, when numerous canneries were built and operated.

Steveston, B.C., is perhaps the most thriving and most picturesque fishing center in the Province. It is the only active fishing village now on the Fraser and during the whole year is a veritable hive of industry. In the winter time, the big cannery are closed, and many of the men go away to seek other employment. Though there are no fish to be caught, the little town still throbs with industry and the air rings with the song of the caulking iron, the hammer and saw and the music of the corks and the lead lines of the nets as they receive their annual repair in readiness for the coming of the next season.

But five years ago these hopes for the first time were not fulfilled. Never before since the inception of the industry had the salmon failed to run in exceptionally large numbers every fourth year, this constituting the "big year." It was as sure as the daily rising of the sun or the ebb and flow of the tide, and fishermen and cannery men alike had always "banked on it." But for reasons unknown, in 1917, the fish simply did not come up the river in anything like their usual numbers and the pack of that year was a failure.

Various reasons for the failure of that and subsequent runs have been advanced. The invasion of the gasoline boat on the river has been blamed for the rapid decrease in the quantities of fish, for there are those who believe that the tremendous amount of oil and gas that gets into the water as a result of the operations of boats, poisons many of the fish, while the noise and concussion in the water drives others too deep to be caught. Others have declared that the American traps and seine boats which fish right up to the edge of Canadian waters, where they are prohibited are the cause of the disappearance of the salmon. Still others proclaim that a heavy landslide in the Fraser blocked the way to the spawning ground

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and killed millions of fish which were on their way up the river.
NO CONSERVATION.

There are a dozen other theories as to why the fish, which have always run in such quantities should have stopped without apparent reason, but most cannerymen, and fishermen too, will admit that the main cause for the deficiency is because conservation has not been practiced. Closed seasons have always been observed. It is true, but traps, seiners and gill-nets have always made wholesale catches of the salmon when they ran so that the supply could not be expected to last.

The vast fishing fleet of the canneries, returning nightly to the wharves, used to make a picture of peace and beauty as the boats glided in over the glassy waters of the gulf, turned gold by the bright rays of a British Columbia sunset. That picture is now seldom seen, for each cannery has found its advantage to send a large gasoline boat, firing the flag of the company, out into the gulf to collect from the fishermen the fish their nets have yielded. Thus the men often do not return to land for days at a time.

From the collecting boats or individual fishing boats, that come in with their own deliveries, the fish are thrown into an elevator in the form of a travelling sluice, which carries them to the floor of the cannery. Here it is picked up and fed to a machine, called the "Iron Chuk," because before its invention Chinamen used to do the work. It cuts off the head and tail, ripe open the fish and cleans them at the rate of forty a minute.

The fish are then carried by means of a belt into huge tanks of running water where they are thoroughly washed and scrubbed. Then they are put into a rinsing tank of clean water where they are allowed to stay for a few minutes before they are thrown on a big table to drain. Later they go into the "gang knives," a set of similar discs, which cuts them into slices the proper size for the cans. From the knives the pieces drop into a vat of brine, where they remain long enough to become flavored, after which they are shoveled into a long V-shaped filling table, where they are put into cans and packed on flat, open trays. These, in their turn, are carried to the "line." The cans are released here and are let through a series of remarkable mechanical operations.

As soon as they are put on the travelling belt they are taken immediately into a long box of running steam that cleans the can of any impurities it may have gathered during the filling operations. After emerging from this the cans are carried without interruption to the weighing machine, where each one is set automatically upon a stand, just large enough to hold it as it passes by on a big circular disc. If the can carries the full weight which it presses down the platform on which it is riding so that an arm pushes it off and then on to another belt and the stand travels round to pick up another can. If the can is underweight, it travels right over the arm and is led off to a side table where a woman is engaged putting in more fish and bringing the can up to weight.

After the cans are released from the "weigher," they are carried into the "clinker," a machine which lightly puts on the tops without sealing them. Then they are ready for their first cooking, which they receive in what is called the "exhaust box." This is a long steam-filled box, about thirty-five of forty feet long, the bottom of which is a network of small tracks, just large enough to hold the cans. They travel through this for twenty minutes and emerge from the other end into the "closing machine" which clamps on the top and makes them air-tight.

Here for the first time since they were set on the line, they are touched by human hands, and after going

through a spray of cold water to cool them off they are piled in large trays known as "coolers" and stacked on top of each other, run on tracks into big, clay-covered iron "retorts," when they receive a second cooking. This finished, they are lifted by a small crane, still in the coolers, and swung into a tank of water, where they are tested to see that there are no leaks. If a can is not perfectly air-tight a bubble will appear on the surface of the water above the leak and that can is set aside.

Next they are swung farther on, in to a vat of boiling lye, where the cans are scrubbed to take off any grease or foreign matter. Into clean water they go now and then are spread out on the floor in their trays to cool. Here they are left all night and piled the next day before the rush of work begins.

Later in the season, when there is less actual canning to be done, these cans are all dipped in lacquer and come out a shining brown color. This prevents rust. They are both lacquered and dried in the one process, before being dried, as they travel in long rows to the end of the lacquer machine. Again the tips are piled and still later in the season are labeled and put into cases ready for shipping.

All this and more lies behind the nutritious canned plank fish that comes so invitingly to the dinner table, the world over.

Pestology.

THE NEW SCIENCE OF VERMIN REPRESSION.

Any animal, insect, germ, or plant which is capable of becoming alarmingly prolific in unexpected times and places at the expense of its neighbor, the scale of life is rightly termed a pest, and as all pests react prejudicially sooner or later, to our interests and welfare, pests are the enemies of mankind. On these grounds Scientific Vermin Study and Repression (Pestology) makes an appeal for world-wide recognition.

It may be said that there is nothing new in the question of pests, that is perfectly true. Doubtless the battle of the cats against the rats began long before the flood. The newness about the matter is comprehended in the one word civilization.

Letting Things Slide.

A moment's consideration will knock the bottom out of the idea that one can safely let things slide or take care of themselves. This attitude can only answer the purpose where Nature herself can be left entirely untrammelled—a position which ceased to exist with the advent of modern civilization.

We clothe our bodies with artificial coverings, we burn or boil strange meats on the altar of new appetites, we travel vast distances that our legs would never attempt, and in surgery we take liberties with our internal anatomy undreamt of in former times. All that we now discover has acted like a devil among the tailors in the zoological scale of Nature. Some species have been exterminated, some have been introduced, and others have inordinately increased in numbers. Amid this jangle of new notes in the host of reverberating smaller echoes have been set up. It is therefore necessary that we should learn how these things stand.

The House-fly.

A house-fly has dropped into baby's milk. It is only a common house-fly yet the pads of its filthy feet have brought the germs of fatal disease from some putrid heap of offal. Vainly does medical science fight for the poor child's life or try to alleviate the little martyr's pain as vitality slowly ebbs away, and the bereaved parents are left to mourn the loss of an only child at the instance of a house-fly.

A dog is straining at its chain, mouthing viciously. Every now and again its mouth is foam-flecked and its eyes roll as if a fit had overtaken the poor tortured beast. Yet is it a common occurrence: it is only an animal whose life-blood is being sucked away by parasites.

A scene in the Tropics. There they lie, human logs, sleeping, sleeping, always sleeping, never more to behold the glories of the unfolding flower or the mysteries of the starry heavens, but sleeping until anxious watchers realize that sleep is merged in death, and the human log is human clay, thus paying tribute to the supremacy of the toad-eater.

Pestology asks for the earnest co-operation of every sincere person and body, especially that of the Ministries of Agriculture and Education and the colleges of allied science, and all allied learned societies.—John O. London's Weekly.

A bottle of Worcester sauce and one of tomato catsup are nice to have on hand for flavoring soups.

Squares of candied pineapple, nuts and raisins are nice dipped in bitter chocolate.

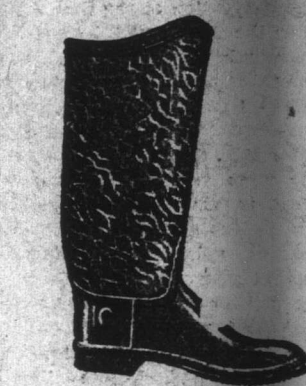
Bands of vivid embroidery are effectively used on an overblouse of blue crepe made on peasant lines.

A nappa sports hat of helmet shape has a double brim effect. Tiny moustache of bright hues peeped from between the two brims. A chin strap and a small leather bow underneath the brim completed it.

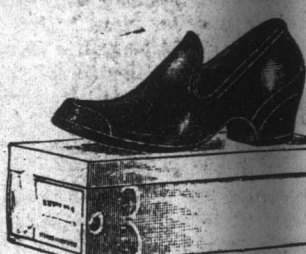
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Our Price 13c. tube.



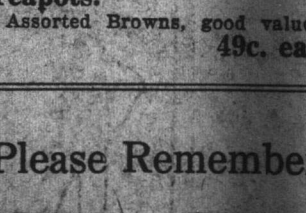
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Useful article in the kitchen.
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Teapots.
Assorted Browns, good value.
49c. each

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White and Gold stone China.
19c. for Cup & Saucer

Embroidery.
Very neat edgings, wonderful values.
5c. per yard

White Flannelette.
27 inches in width, would advise you getting a good supply early.
19c. per yard

White Enamel Paint.
In pound tins, this is a good article.
23c. per tin

Clothes Pins.
Made from hardwood.
3 doz. for 10c.

Toilet Soap.
Large cake of bath Toilet Soap.
Only 13c. per cake

Lamp Burners.
All sizes, good quality.
10c., 12c., 15c. each

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Highly glazed.
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Seamless Enamelled ware, will hold more than two gallons.
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With Insertion end.
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Made by Lever Bros., Port Sunlight, for washing flannels.
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For mending enamelware, granite or aluminum.
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29c. per yard

China Milk Jugs.
With Fancy Pattern Edge.
19c. each

Pound Shirting.
A firm bleached snow white Shirting.
80c. per lb.

Peroxide.
For cuts, open wounds and ulcers, for washing the mouth and teeth, 3 sizes.
10c., 15c., 20c. each

Galvanized Water Buckets.
English make, with heavy hoop bottom.
59c. each

Aluminum Tea Spoons.
Excellent value.
6 for 25c.

Aluminum Table Spoons.
Another good value.
5c. each

Stafford's Liniment.
No house should be without a bottle of this good liniment.
19c. per bottle

English Flannel Shirts.
Without collar, full length.
Only \$1.95 each

Men's Winter Caps.
American make, with ears.
only 98c. each

Can Openers.
With wood handle.
Our Price 10c. each

Table Oil Cloth.
Nice bright pattern.
Our Price 35c. per

Fleece Calico.
Bleached as white as snow.
Our Price 20c. per

Enamelled Chambers.
Triplicate Coated, extra
49c.

Kitchen Mirrors.
Hardwood frames, with glass.
69c.

Ladies' Heather Hose.
Excellent value.
29c. per

Pudding Bowls.
With rim, white granite, fish make.
24c. each

Nest Eggs.
Good egg to leave in the winter time.
5c.

Glass Towing.
Check patterns.
Only 25c. per

Aluminum Cups and Saucers.
For younger children, or for camp, best grade, pure silver, with attractive satin finish.
Our Price

Galvanized Chamber Pails.
Stoutly made, with tight covers and strong coppered rim, an example of the kind we offer our customers.
\$1.39

Tin Cups.
Just the plain old time tin cup, but made in a new and better manner, double the strength.
Only 5c.

Cake and Biscuit Cutters.
Plain and open centre of the plain for cakes and biscuits, the open centre for loaves made from satin, finished minium.
20c.

Nursing Bottles.
These are the well known "Babes." They are graduated wide mouth and pure rubber, natural shaped nipples complete purposes.
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Shaving Brushes.
Our line of Shaving Brushes now priced very low, look over, you are sure to find just what you need.
Our Price 15c.

Petroleum Jelly.
No medicine cabinet should be without this well known name for so many ailments, better several bottles now.
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Swifts Washing Pot.
Standard as a cleaner, but the world over, can be used hundreds of household cleaning purposes.
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They never get away if caught in this trap, securely and are long lasting.
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A strong rigid shovel that stand much use, made of gauge steel.
Only 15c.

Dover Egg Whips.
Not only for eggs, but for many fancy dressings and fillings, the round dashers in opposite directions and work in less time than any other, very strong.
29c.

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