

Figure 1A  
Pitching fish with peughs from a  
collector to fish wharf  
(Provincial Archives of British Columbia,  
#84115-E-5026)



Figure 5A  
Butchering tables or cutting boards  
(P.A.B.C., #68292-D-5299)

115

Figure 2A  
Fish being unloaded from pot scow  
(P.A.B.C., #84117-E-5028)



A 28. B.C. Camerias. Hinder unbesetzten Zeit

Figure 3A  
Receiving floor, fish elevator on  
left, Iron Chink on right  
(P.A.B.C.#84122-E-5033

PABC-84122-E-5033  
Credit: Provincial Archives of B.C.



Receiving floor, Elevator, Chute, ~~down~~ chute  
7.007.

Figure 4A  
Receiving floor with butchering  
tables on right  
(P.A.B.C., #84121-E-5032)

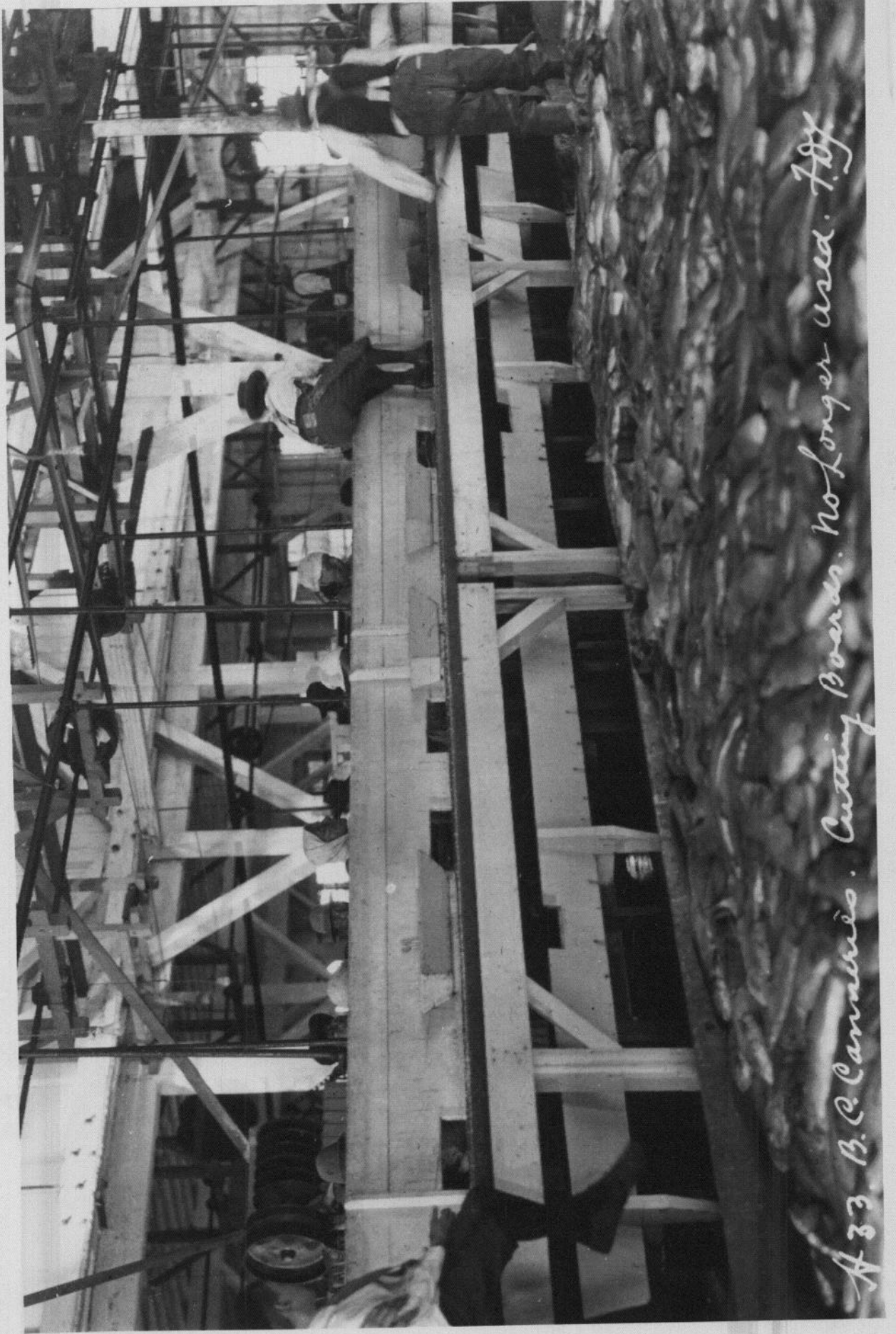




A 34. B.C. Canneries. General view of Receiving Floor. 70x

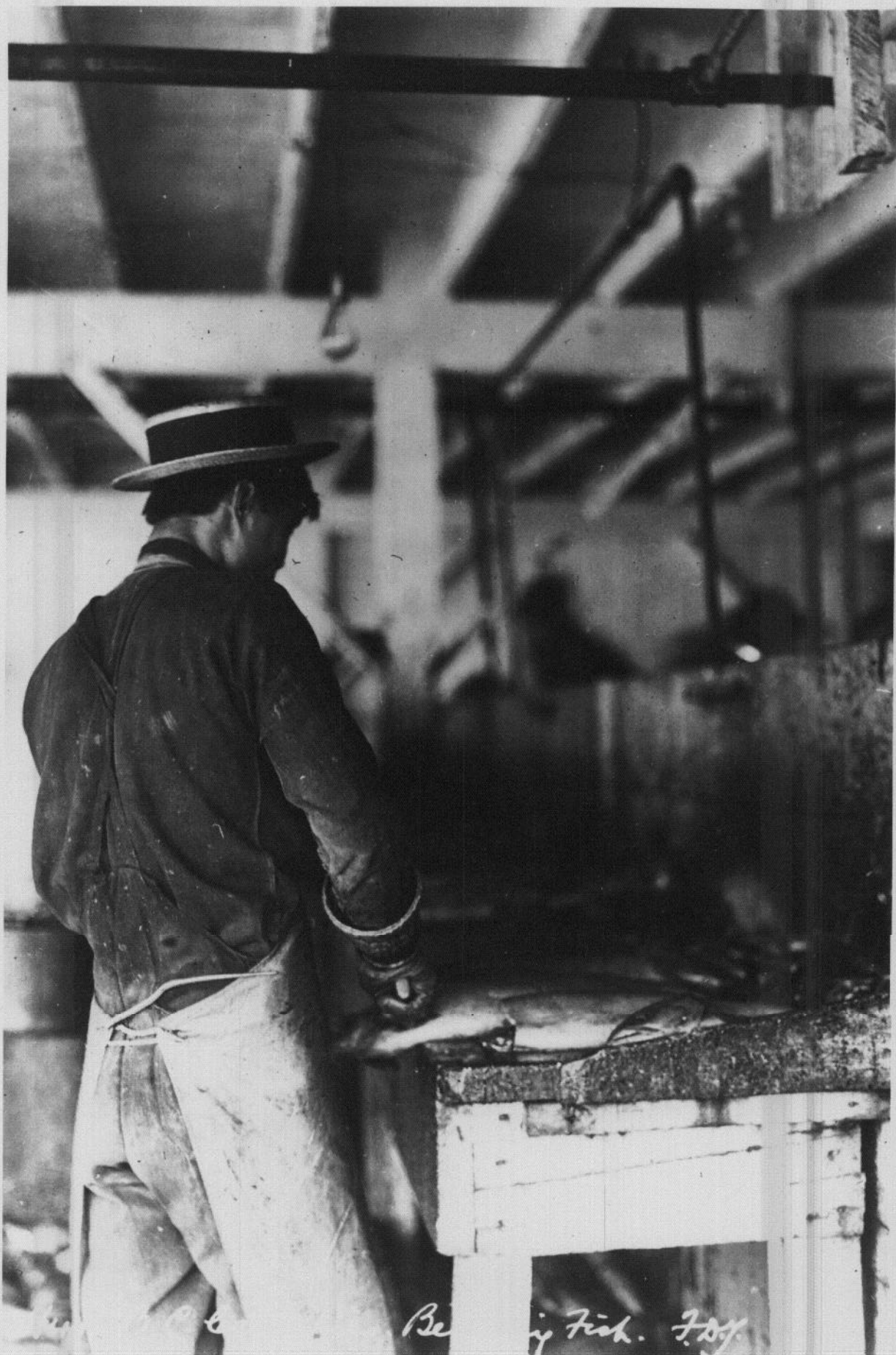
Cred. PABC.

PABC # 84121-E-5032 -



A 33 B. C. Canneries. Cutting Boards. No longer used. 79x

Figure 6A  
Manual Butchering  
(P.A.B.C., #68293-D-5300)



Be... Fish. 7.07

Figure 7A  
Iron Chink  
(P.A.B.C., #84123-E-5034)

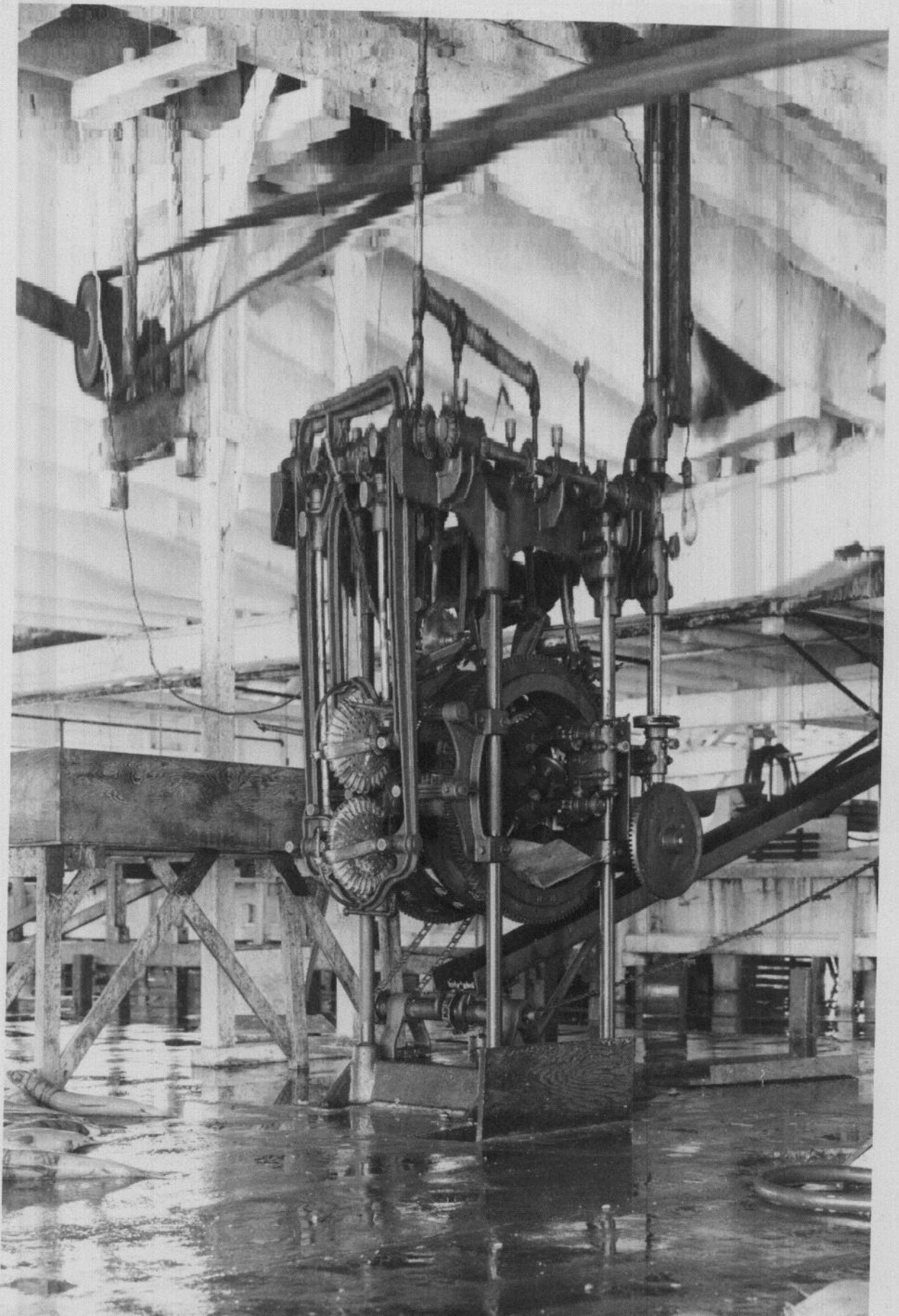


Figure 8A  
Gangknives; note line shaft  
power system above machine  
(Vancouver Public Library; 2065)



7dy.

amon.

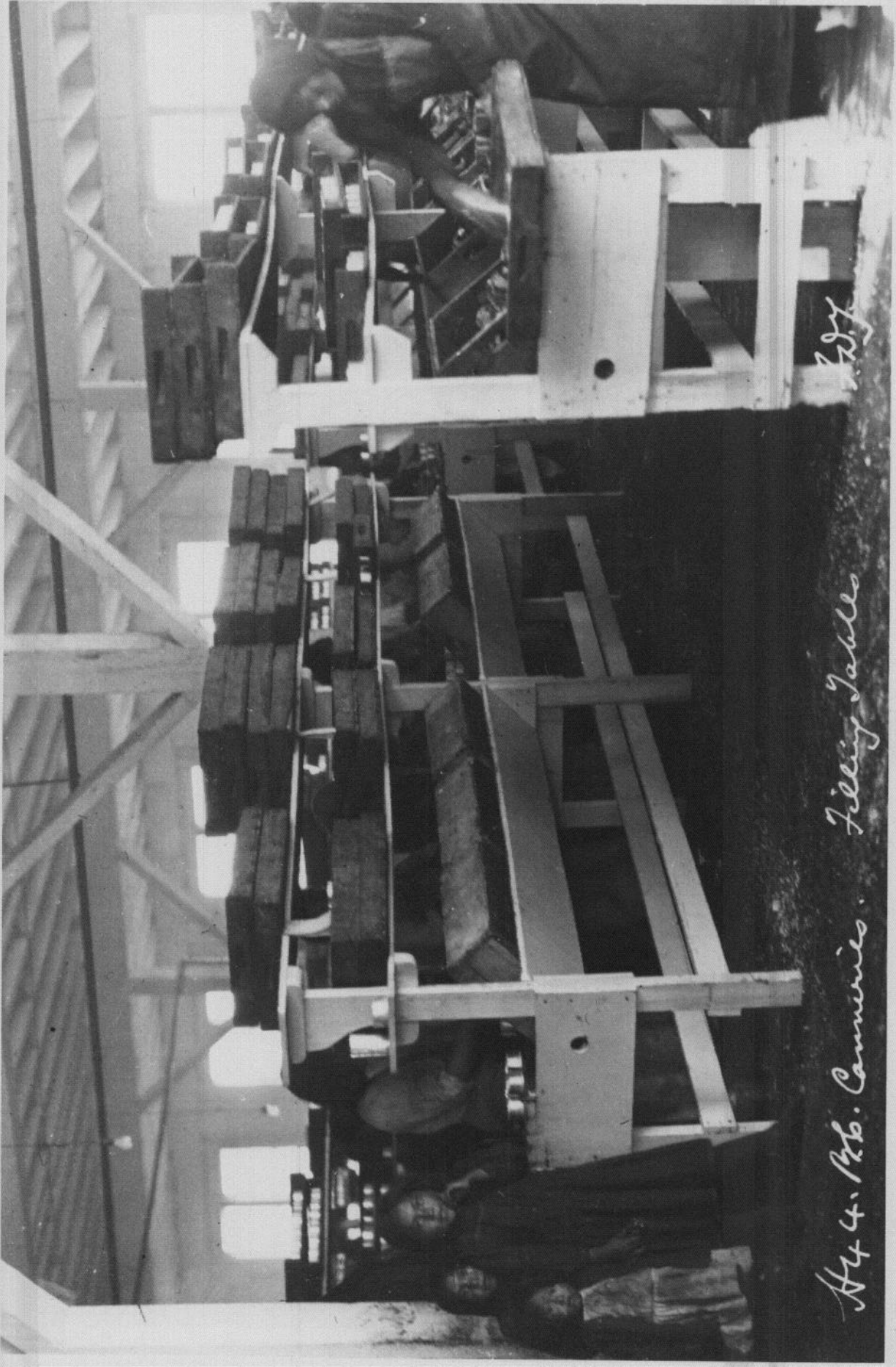
Artz. B. C. Cameris. 6/11/11



Figure 9A  
Filling tables  
(P.A.B.C., #68294-D-5301)

E - 18x12  
11x17

# 68294 -D-5301  
Credit: Provincial Archives of B.C.



H44. P. B. Cammie's. Filling Tables

H.D.Y.

Figure 10A

Manual production of cans  
(not an Imperial Cannery photo)



Figure **11A**  
Can Washing Machine  
(P.A.B.C., #84132-E-5043)



H 51. B6 camera. Can Washing Machine

Figure **12A**  
Weighing Machine, note drive belt  
for powering machines  
(P.A.B.C., #84135-E-5046)



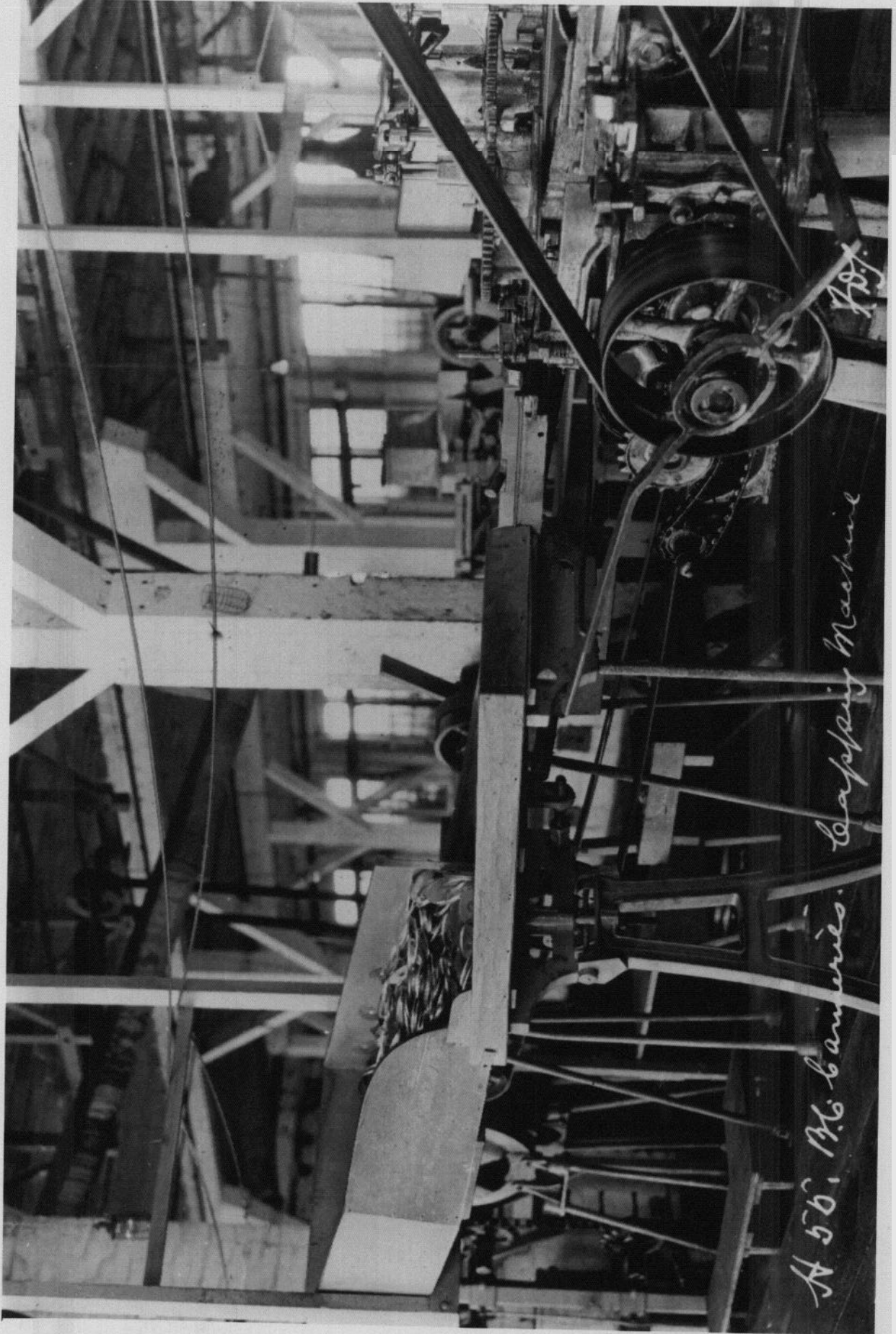
A574. B.B. Cameron's. Light cans, operated by weighing machine.  
F.D.Y.



**Figure 13A**

Capping machine placed lids loosely  
on cans after being filled

(P.A.B.C., #84136-E-5047)



A 56, M. C. Lanier's. Spinning Machine

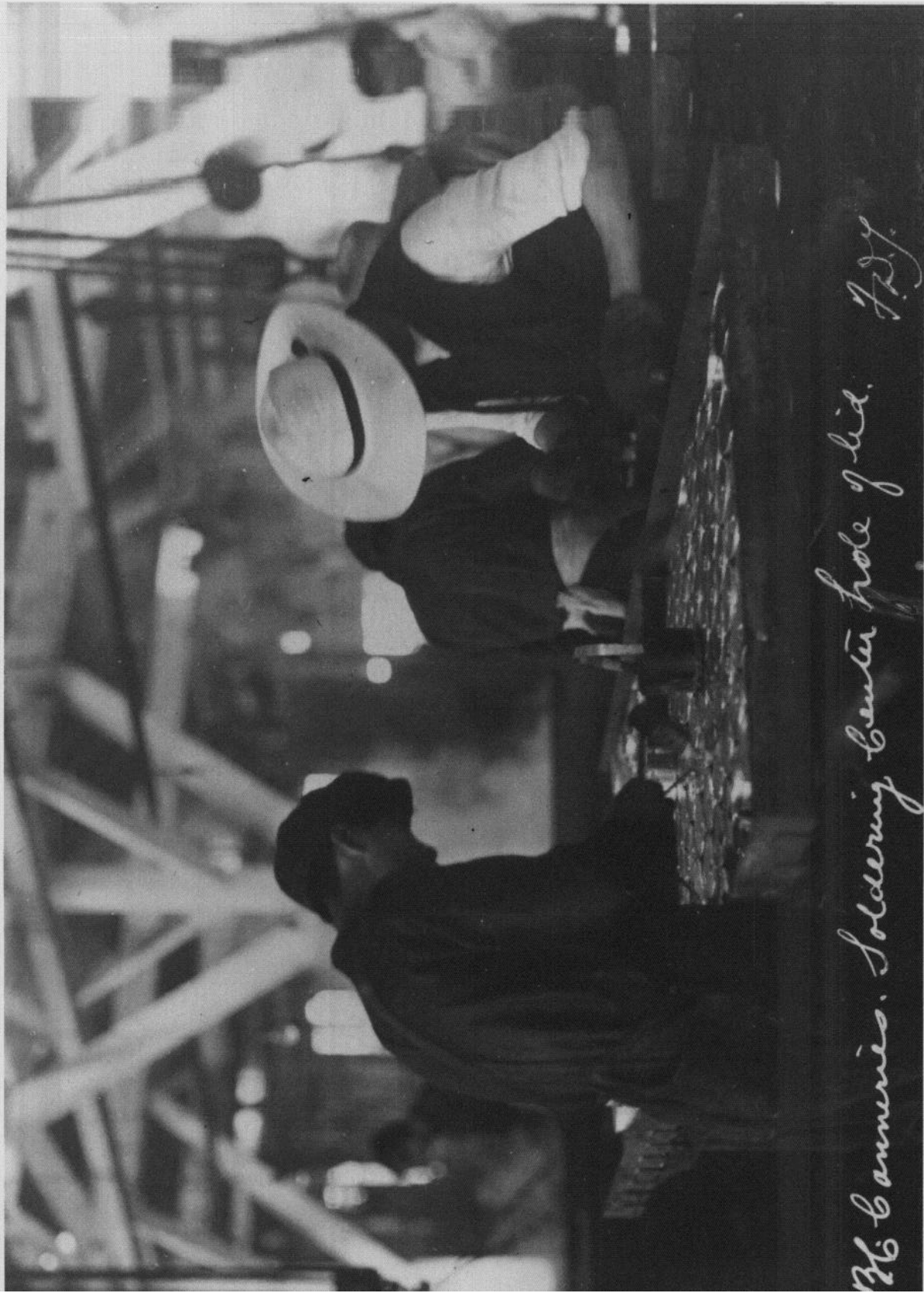
78.

Figure 14A  
Soldering machine in operation  
(P.A.B.C, #81166-E-2997)



*McLennan - Soler's Machine in Peru*

Figure **15A**  
Soldering center hole in solder can  
(P.A.B.C., #82095-E-3680)



H. Cameron. Soldering center hole of lid. 7/27

Figure **16A**  
Soldering leaks  
(P.A.B.C., #82094-E-3679)



Boy

Soldernigh & Co.

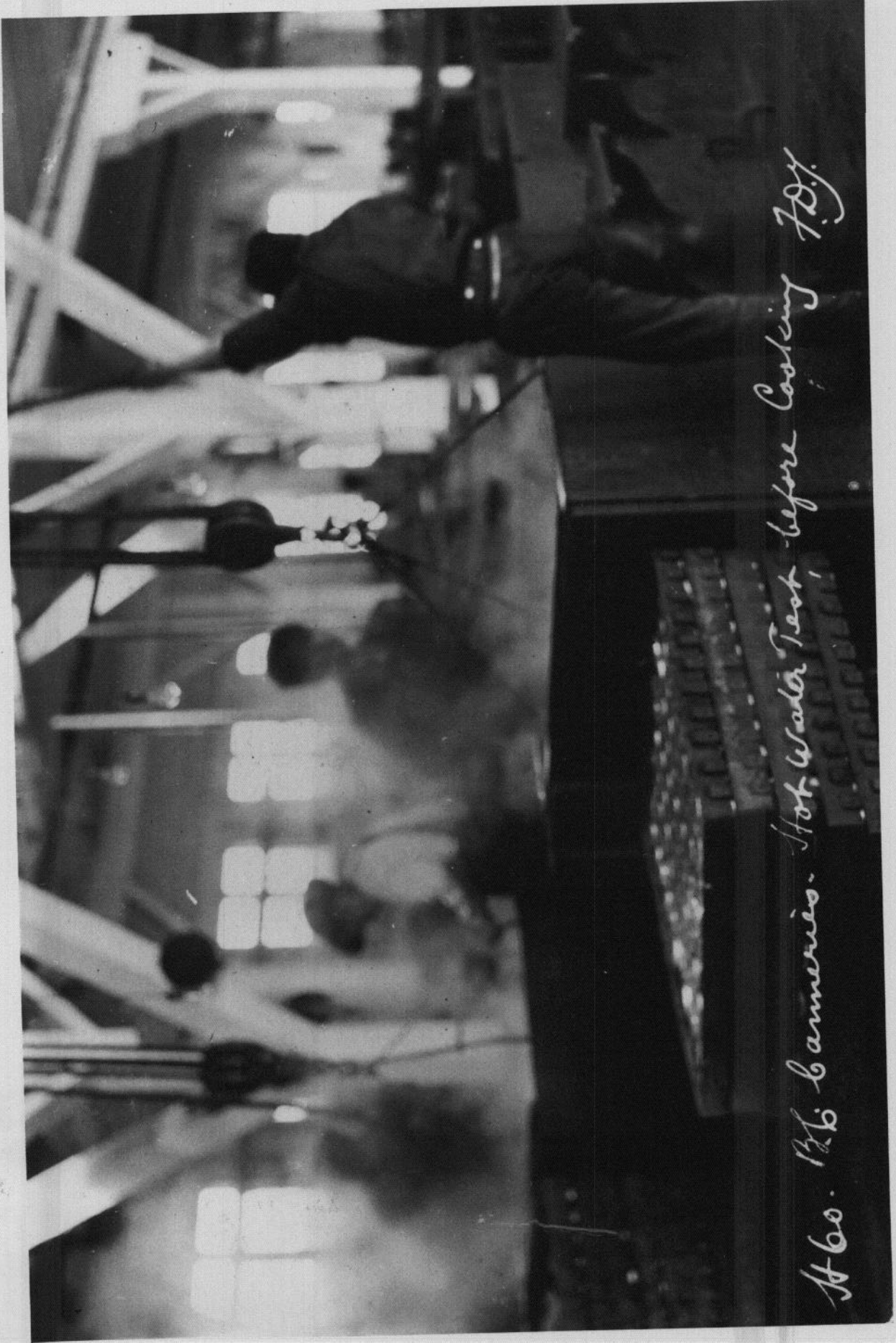
meries.



Figure 17A

Testing tanks; note cooler trays  
full of cans on left

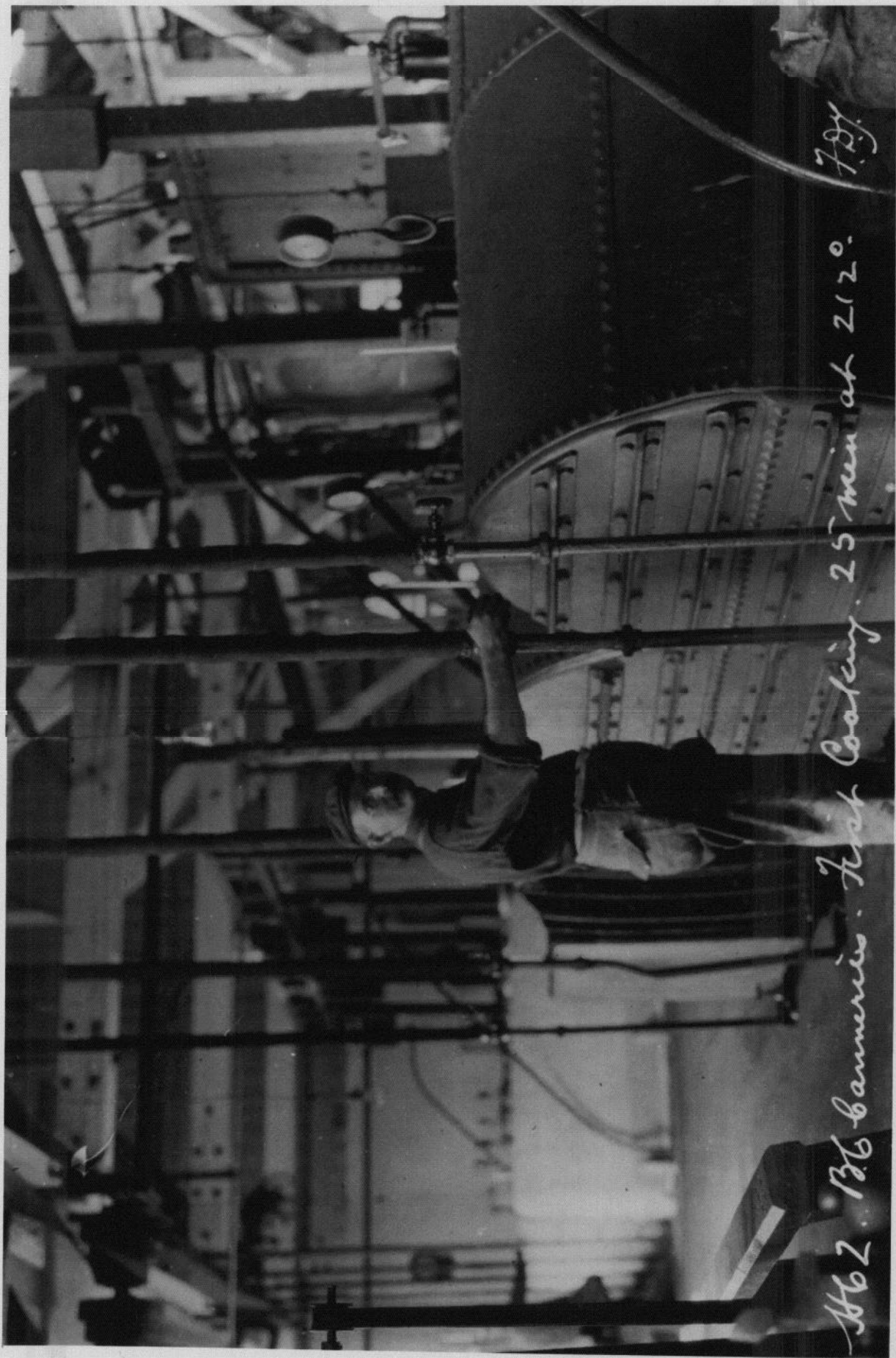
(P.A.B.C., #81167-E-2998)



H 60. B. B. Canneries. Hot Water Test - before Cooking 7 D. Y.

Figure **18A**

Retorts; note riveted construction  
(P.A.B.C., #84139-E-5050)



H62 B.G. banneris. Fish Cooking. 25 min at 212°. 7.9.79

Figure 19A

Testing **after first** cooking; note solder  
stoves on left and right for heating  
soldering. irons.

(P.A.B.C., #84141-E-5052)



H64. McCarroll's. Testing after finish cooking. 7.11.19

## Figure 20A

Second soldering; note solder stove on right,  
flux can and design of soldering iron. Labourer  
on right is holding a Chinese tobacco pipe,  
not an opium pipe. Opium was used on the job,  
but was taken in the form of resin pills, not smoked.  
(Vancouver Public Library, 2088)



At 65. 136 Camerons. Second Soldiering, after first Cooking. 709



Figure **21A**

Interior of retort; note rails leading in  
and cooler tray dollies on right

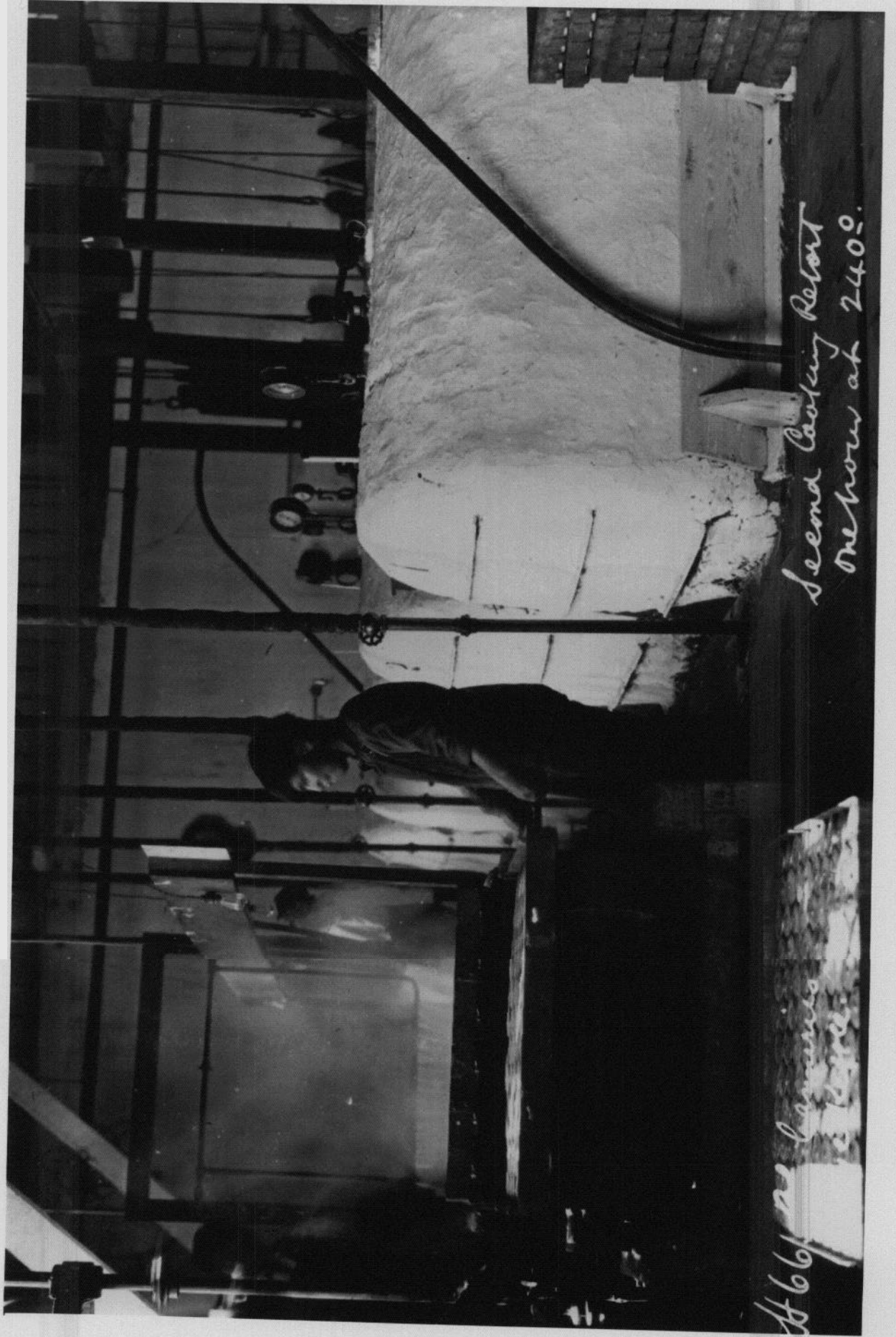
(P.A.B.C., 184140-E-5051)



B.6 cameras. Interior of looking Re

79

Figure 22A  
Second cooking; note retorts are  
insulated with asbestos and whitewash  
(P.A.B.C., #84142-E-5053)



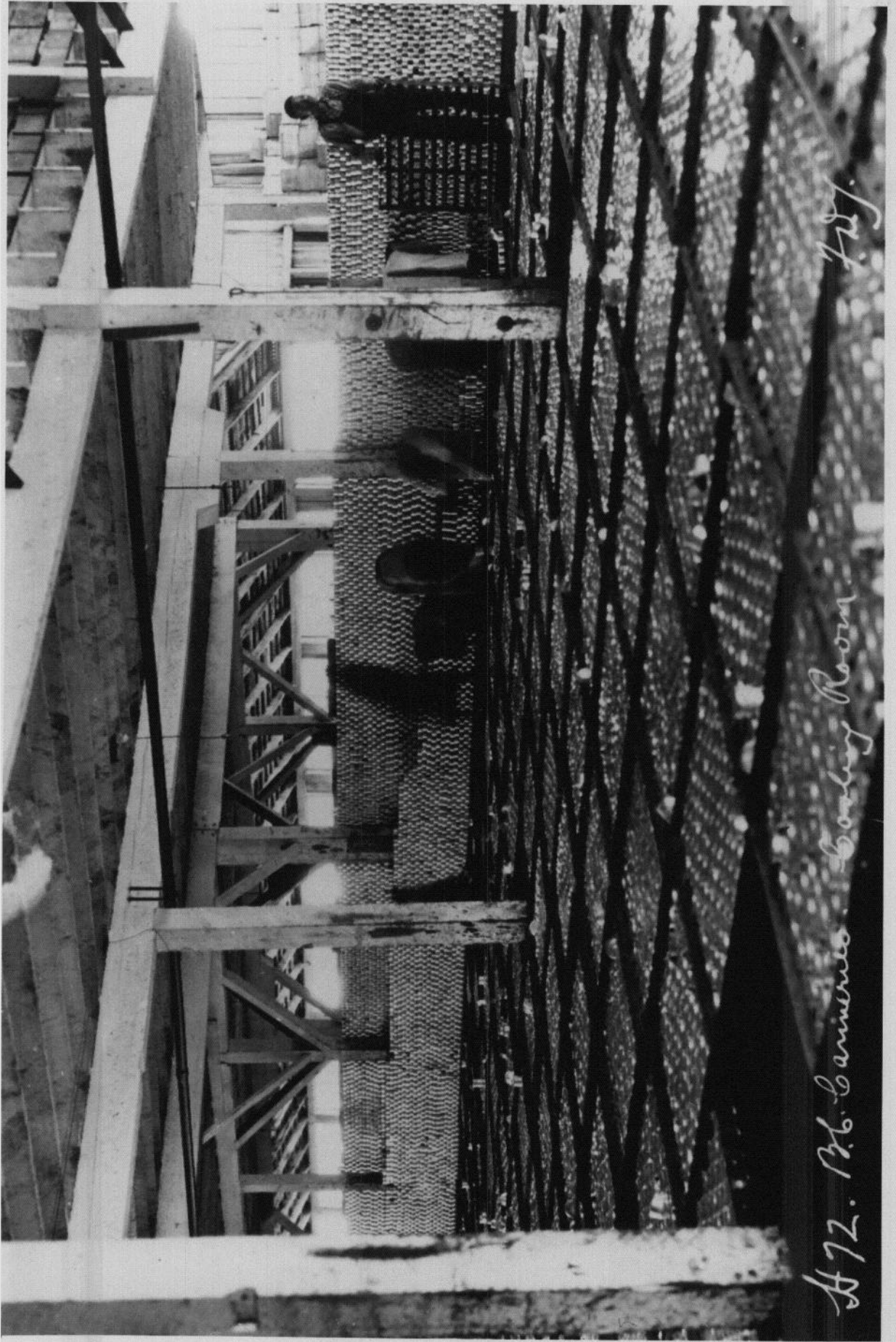
At 66 of 23  
Laminis  
1948

Second Cooking Report  
The hour at 240°.

## Figure 23A

Cooling room; once cooled the cans are removed from the cooler trays which the laborer on the right is holding and which are stacked in piles

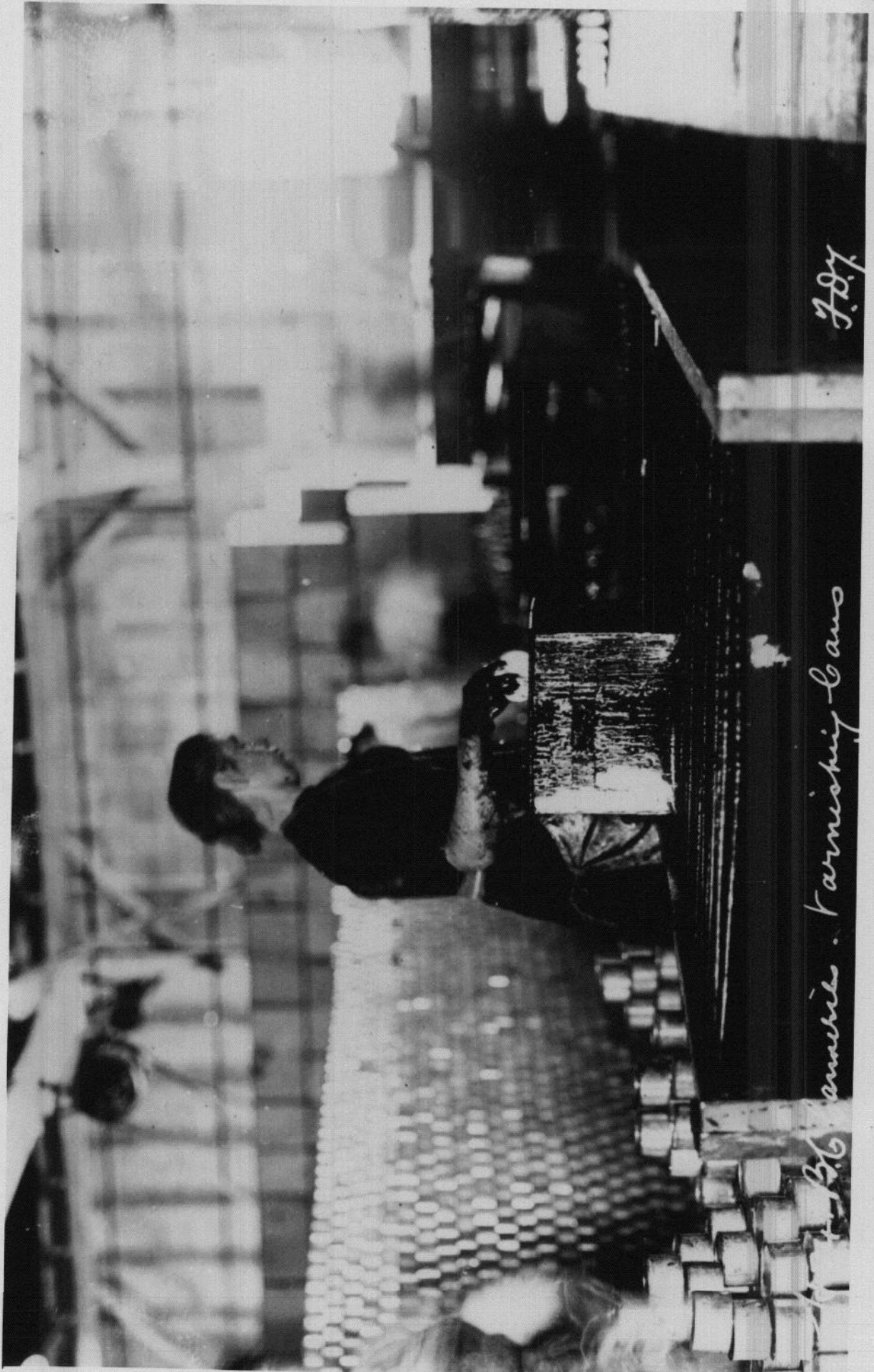
(P.A.B.C., #84148-E-5059)



#72. Mt. Cameroon. Railway Room.

H.S.J.

Figure 24A  
Varnishing cans by hand  
(P.A.B.C., 884150-E-5061)

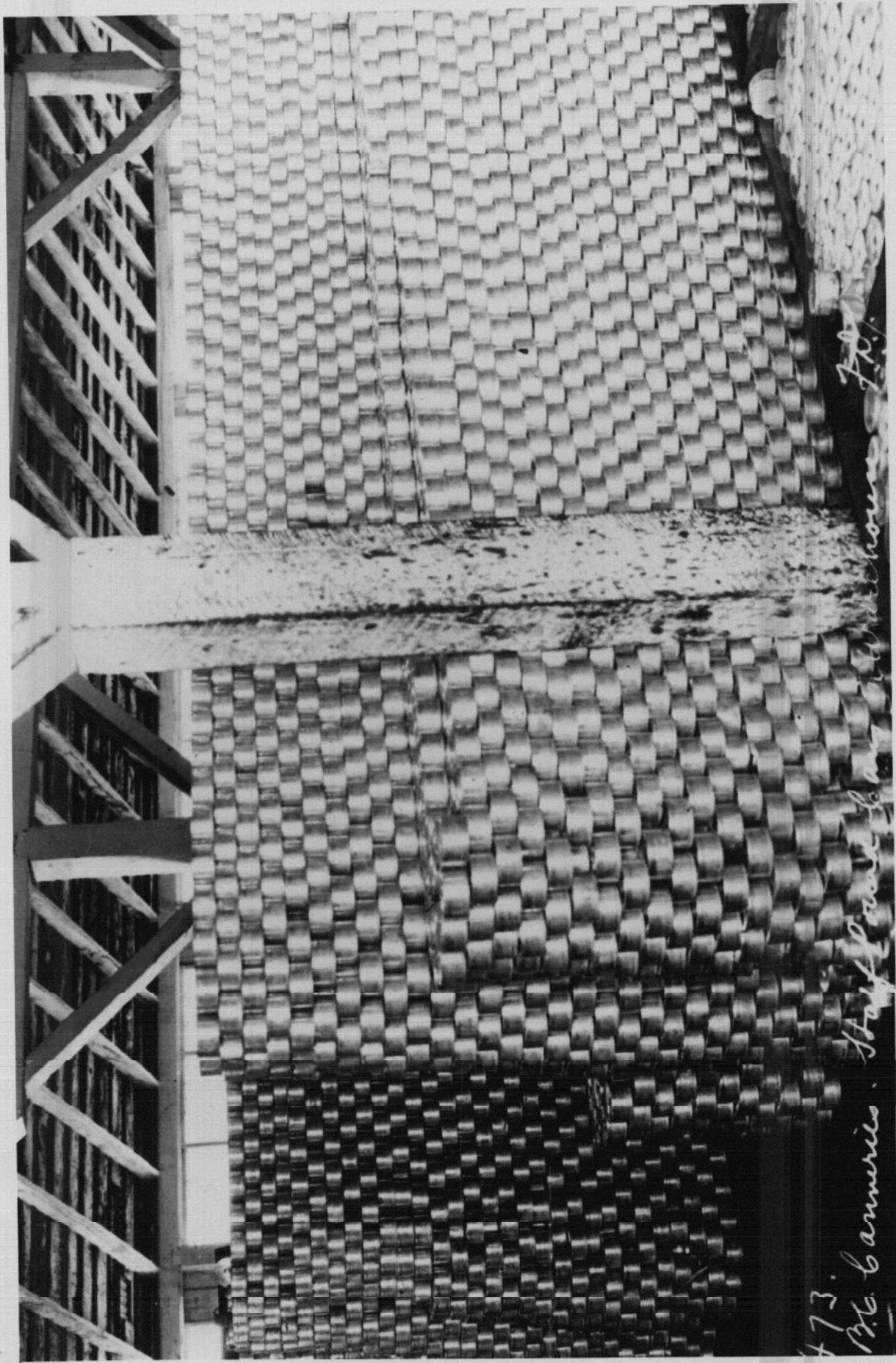


W. B. Canfield. Farnishing Cars

7.27



Figure 25A  
Half pound cans in warehouse  
ready to be cased  
(P.A.B.C., #84149-E-5060)



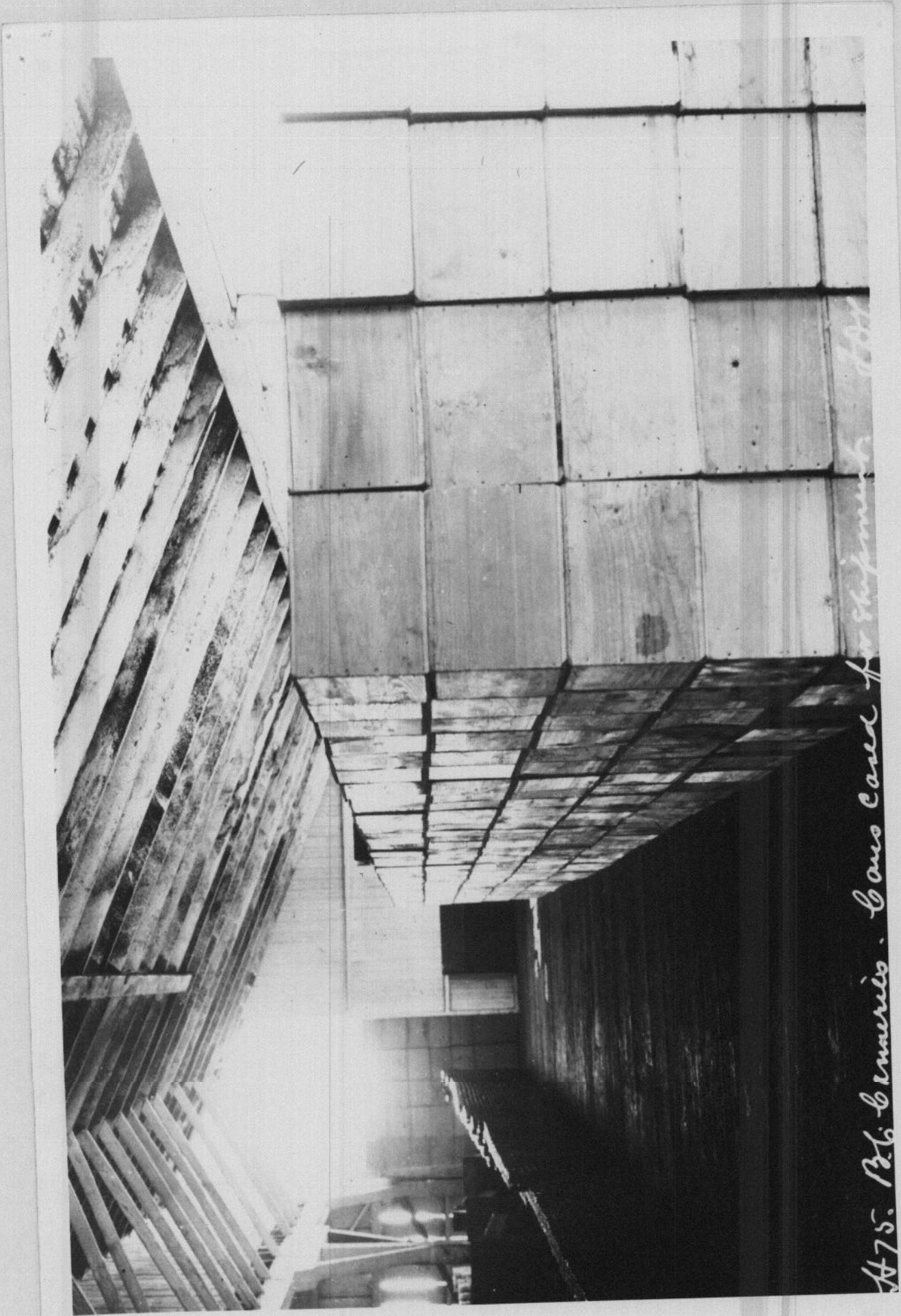
473. *P. bannicus*. Hayrack at *St. Paul* at *St. Paul* *7.11.*

**Figure 1B-Upper**

Receiving floor with sliming  
table on far right  
(Canadian Fish Co., Hager album)

**Figure 2B-Lower**

Iron chink butchering process  
(C.F.C., Hager album)



H 75. B. G. Morris. Case used for shipment. 1901

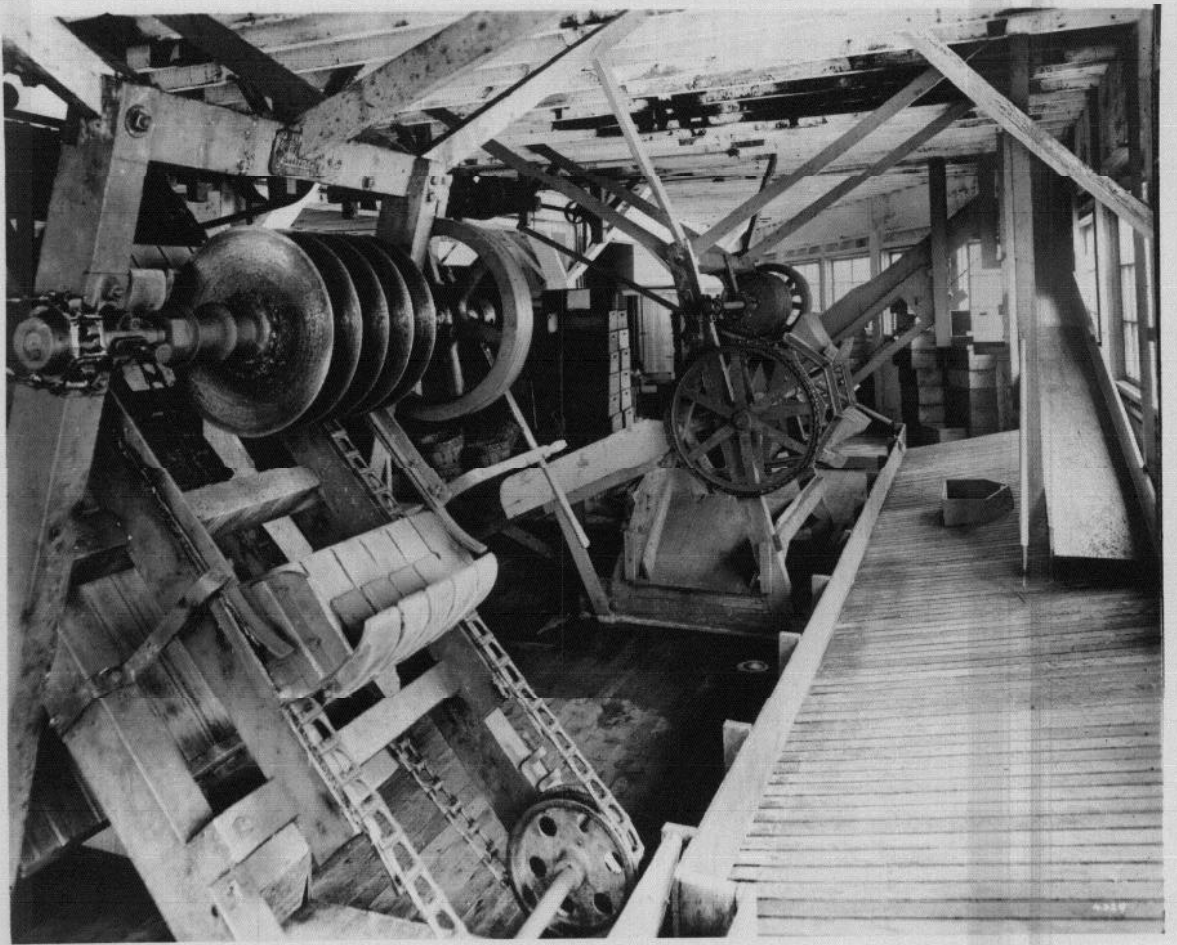
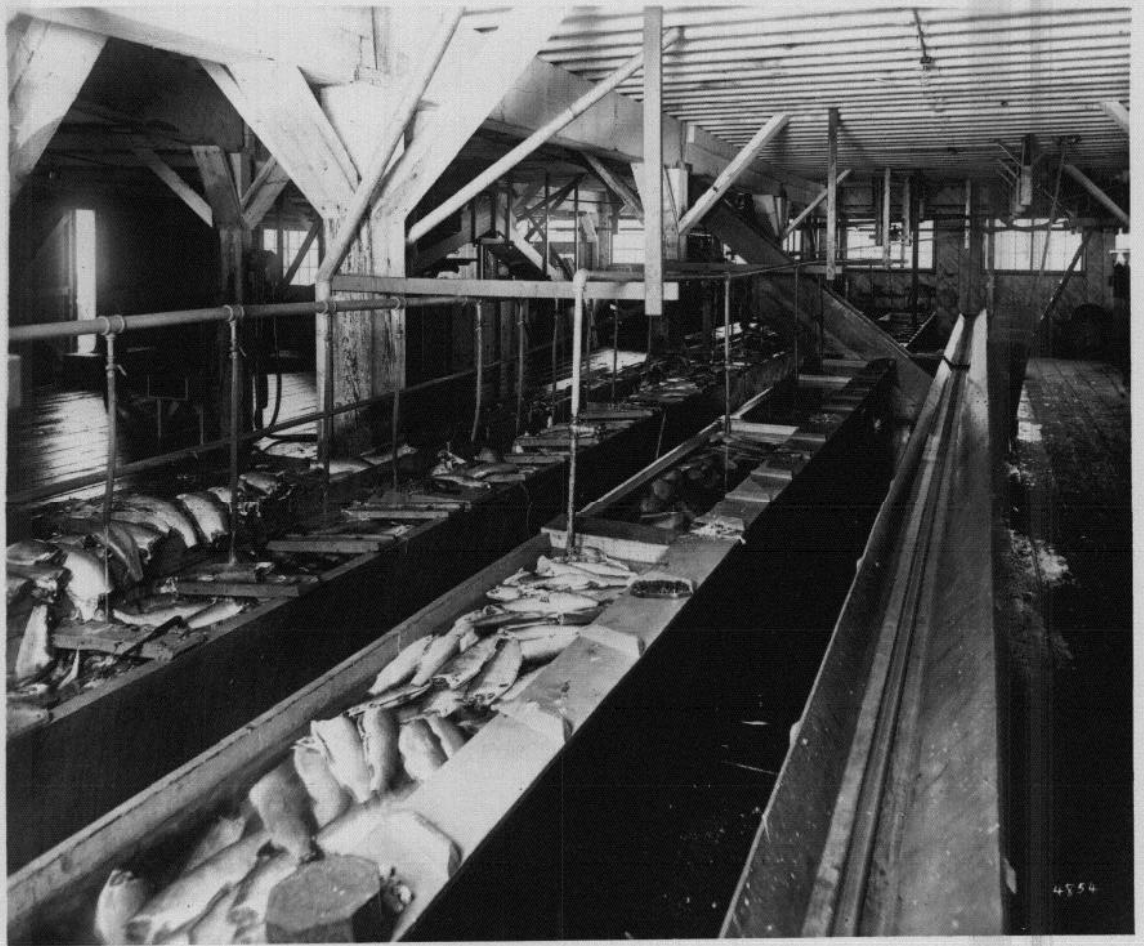


Figure **3B-Upper**

Sliming tables for washing fish  
after they are butchered  
(C.F.C., Hageralbum)

Figure **4B-Lower**

Gang knives with feed  
table on the right  
(C.F.C., Hageralbum)



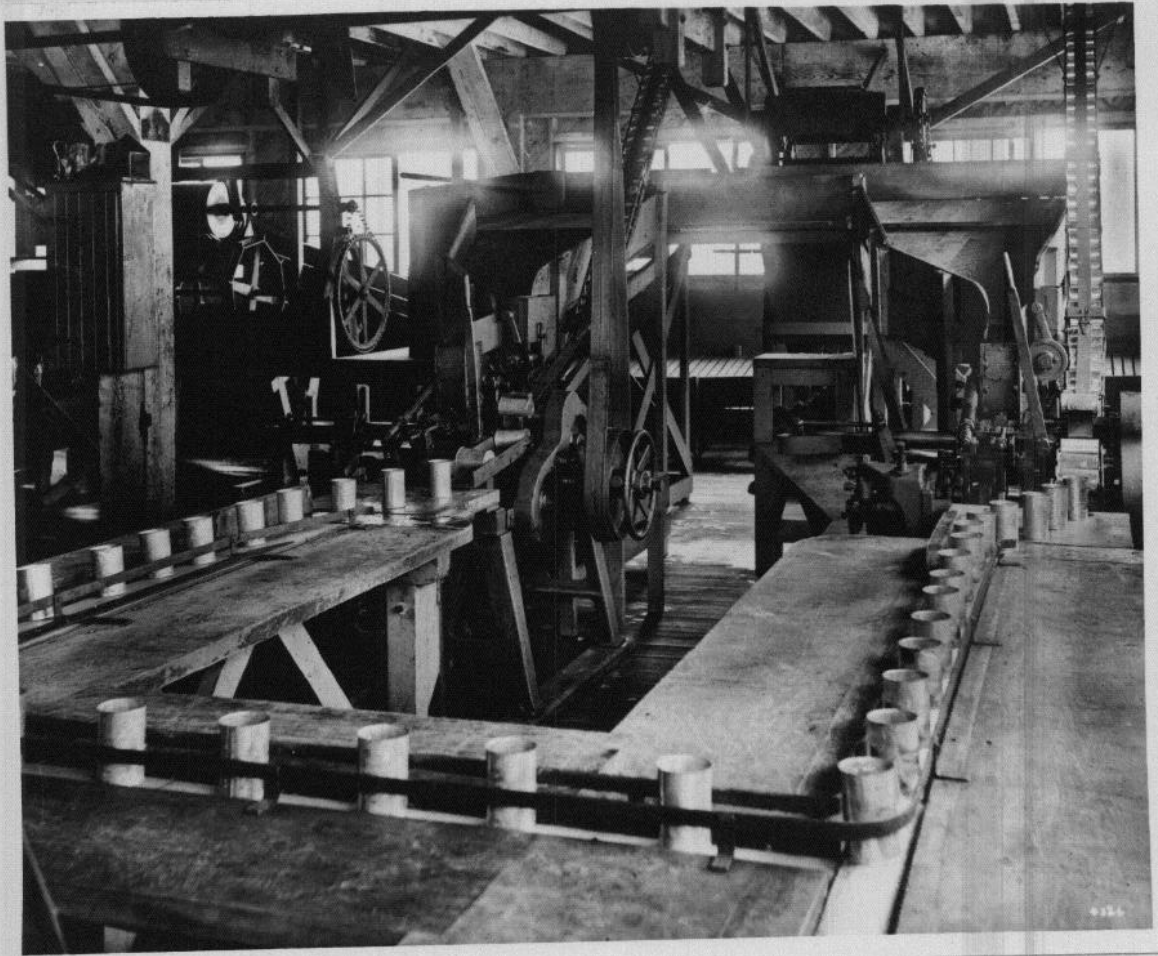
**Figure 5B-Upper**

Filling machines with gang knife  
in left rear; gravity can feed from can  
loft in far right rear  
(C.F.C., Hageralbum)

**Figure 6B-Lower**

Can seeding system. From  
foreground to background: clinching  
machines, steam boxes, double seamers  
fed by filler.  
(C.F.C., Hageralbum)





## Figure 7B

Can washers and feed to cooler charges system  
inbackground. From foreground to background:

feed to cooler charger, can washers with  
pump on right to recirculate water, four  
spindle double seamers, and  
exhaustboxes.

(C.F.C., Hageralbum)

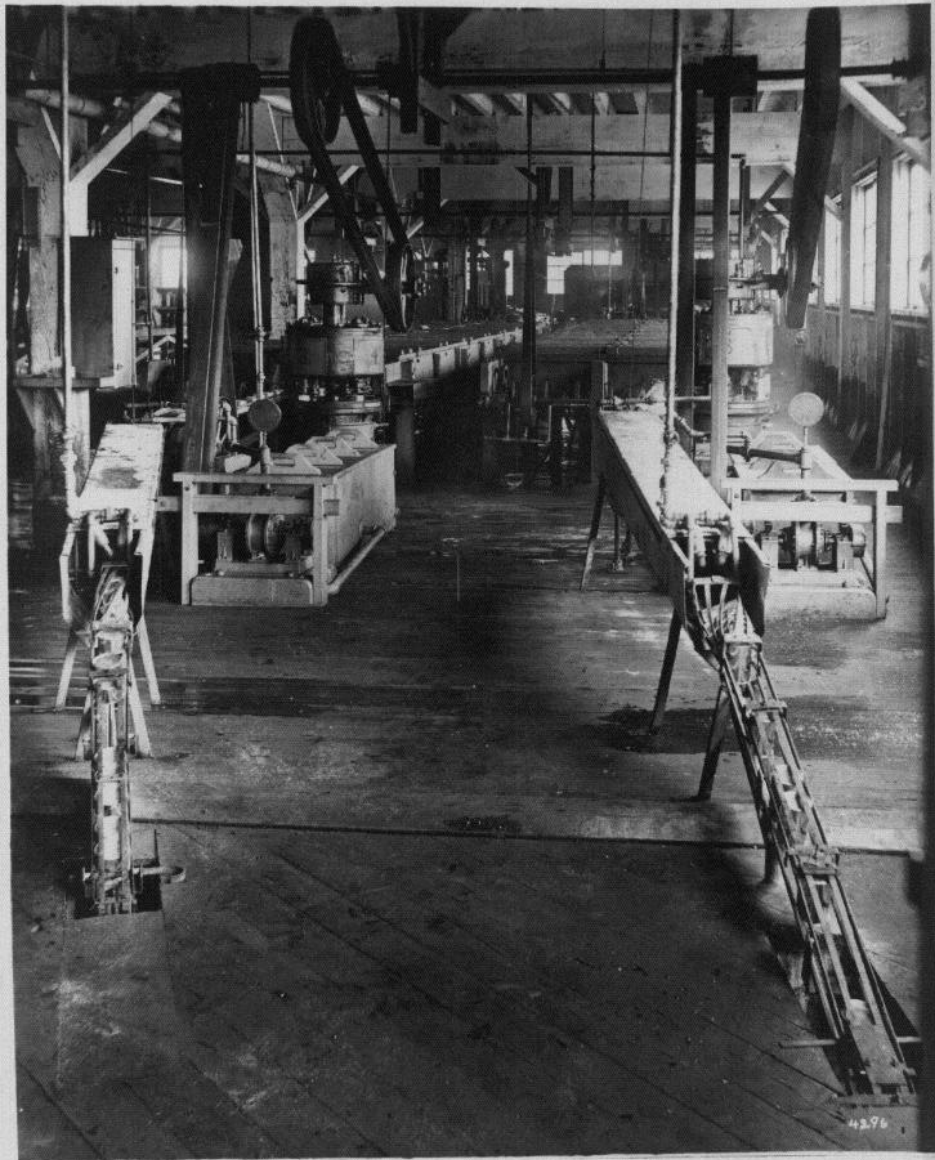
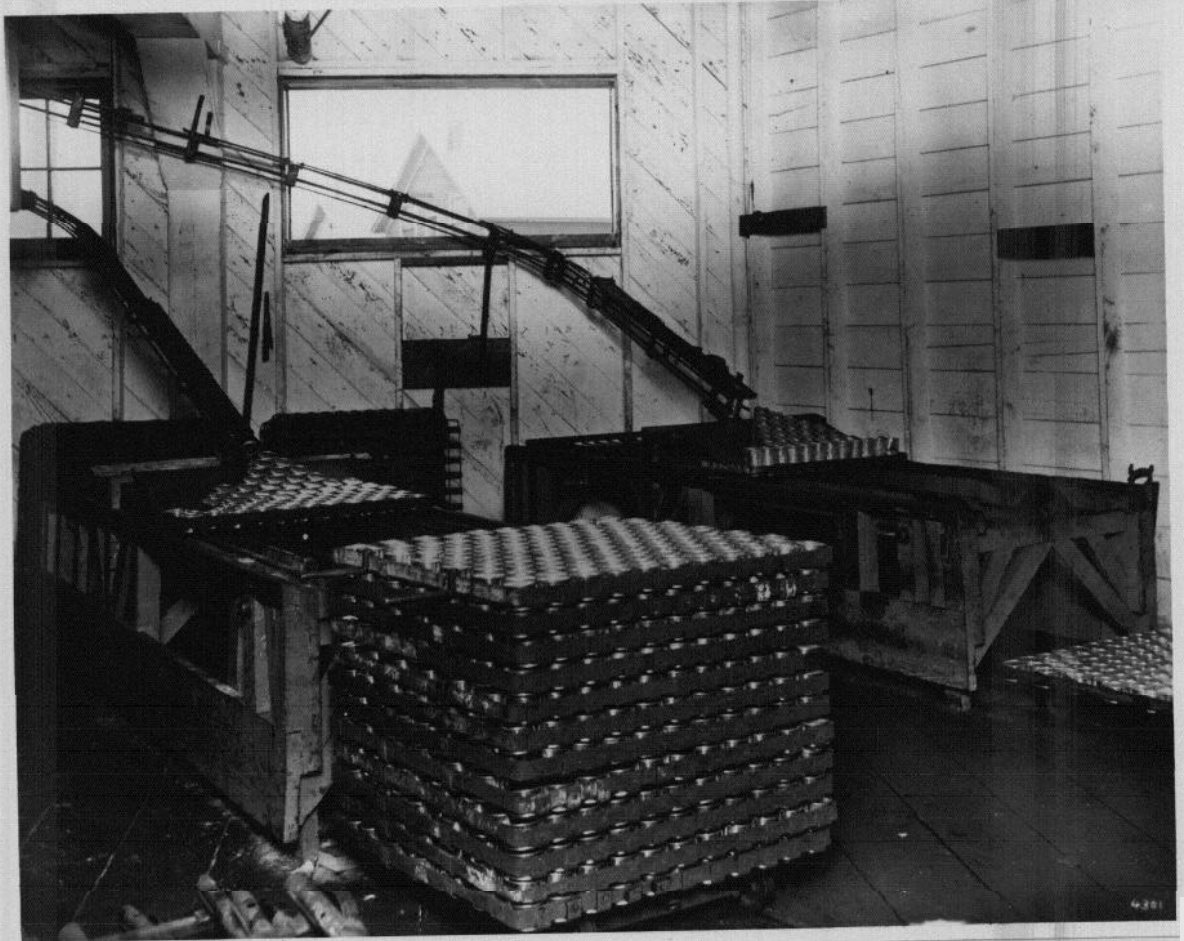


Figure **8B-Upper**  
Cooler charger for loading  
'cans into cooler.  
(C.F.C., Hageralbum)

Figure **9B-Lower**  
Retorts with charge of cooler trays  
on transfer rail; rail in  
foreground is end of the line  
and leads from cooler charger  
(C.F.C., Hageralbum)

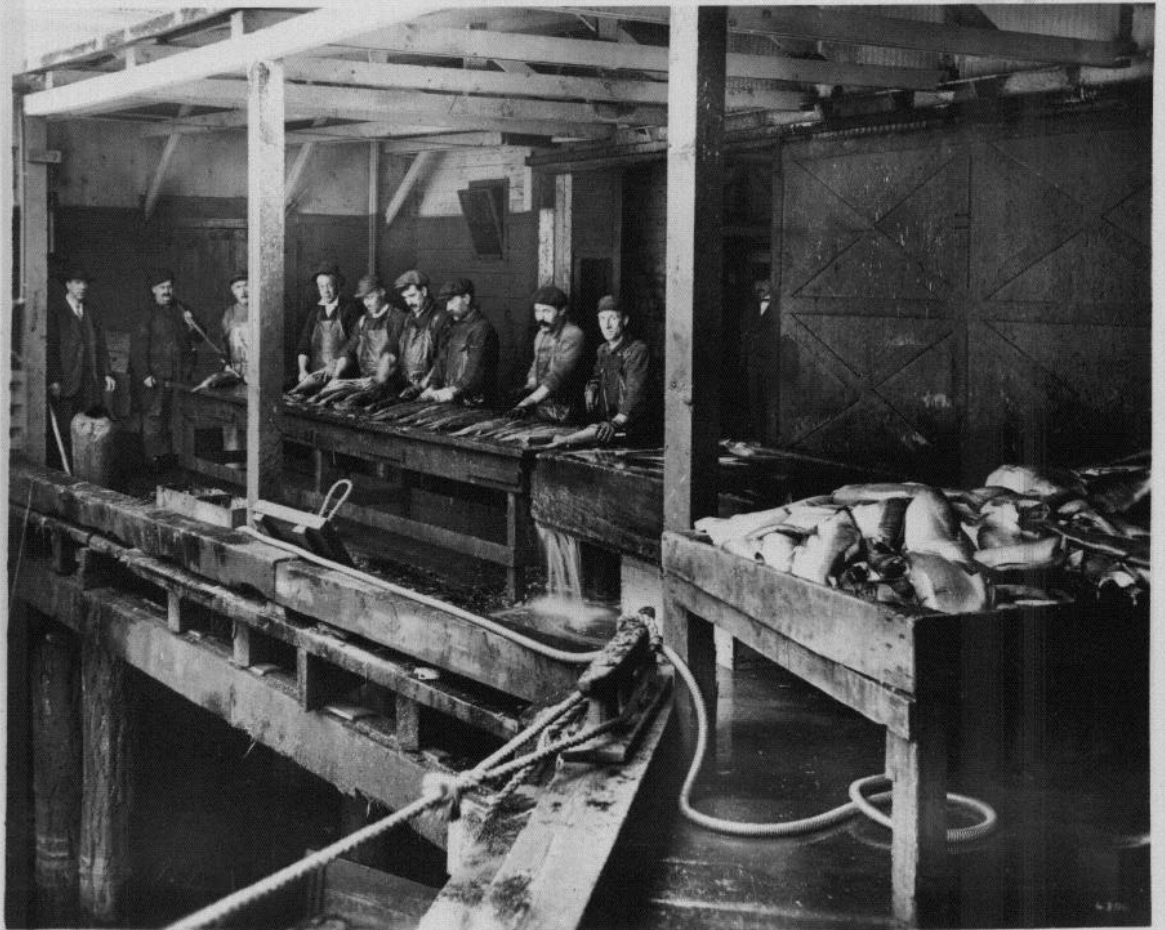


**Figure 10B-Upper**

Cans being stacked and crated in wooden cases. In this instance the cans are one pound talls being packed 48 to a case  
(C.F.C., Hageralbum)

**Figure 11B-Lower**

Dressing fish for  
fresh fish market  
(**C.F.C.**, Hageralbum)



**Figure 12B**

Fresh fish floor: product  
prepared with head off  
(C.F.C., Hageralbum)

**Figure 13B-Lower**

Ice making plant; these blocks were  
shipped to Gulf of Georgia cannery  
where they were chipped down  
for icing fish.  
(C.F.C., Hageralbum)





**Figure 14B**

Gang knife with Kellington rotary briner  
inbackground; tank on right held brine so  
that the brine in the briner would not  
be super-saturated and cause a salt buildup.  
This picture is possibly from Alaska, C.1927.  
(C.F.C., Hageralbum)

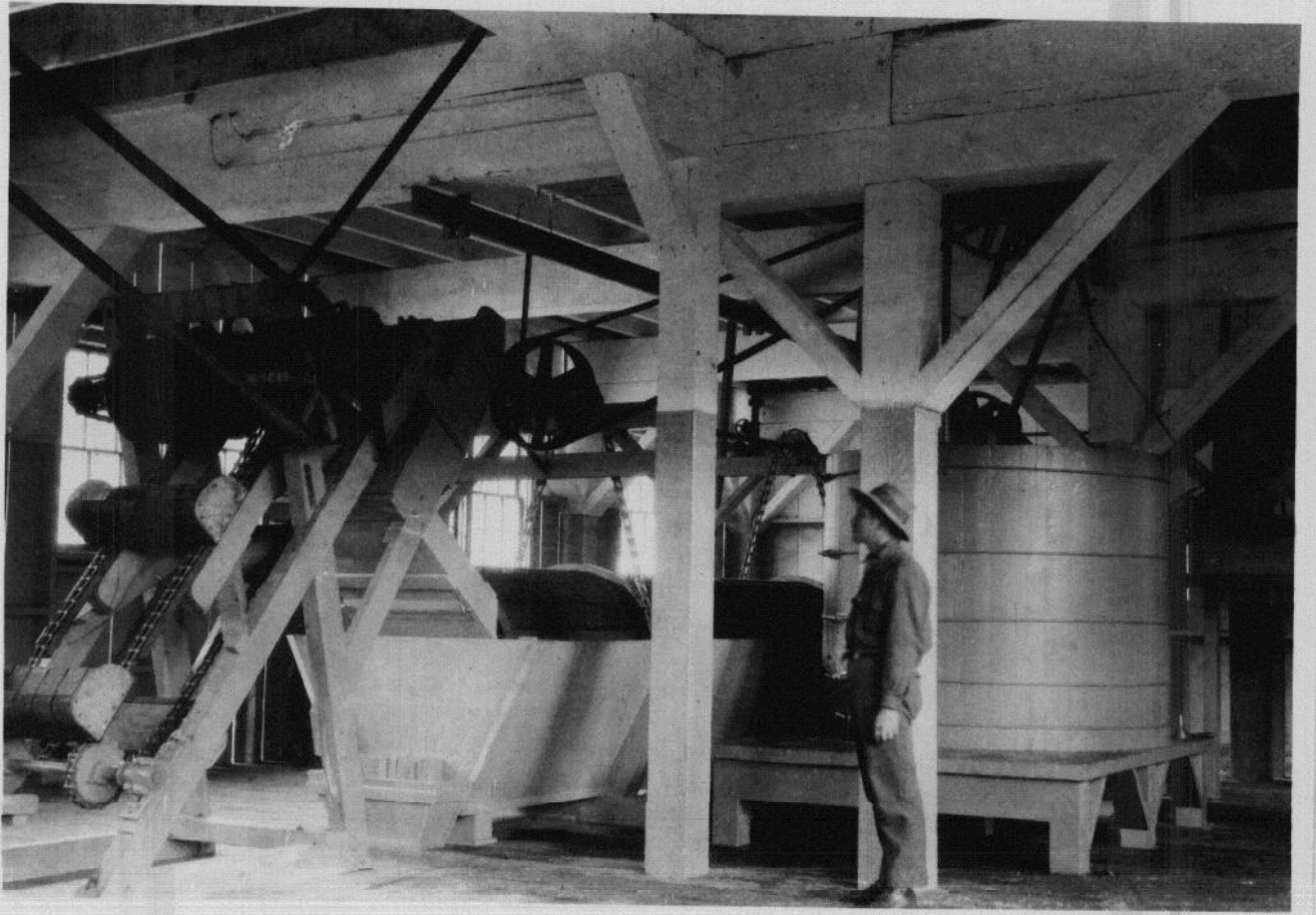


Figure 1C

Feed to Iron Chink; women pulling roe  
(Photo by author)

Figure 2C

Sliming table  
(Photo by author)



Figure **3C-Upper**  
Gang knives  
(Photo by author)

Figure **4C-Lower**  
Feeding filler; all pieces  
must be laid flat  
(Photo by author)



Figure 5C  
Salting machine with gravity  
feed can system for filler  
(Photo 'byauthor)



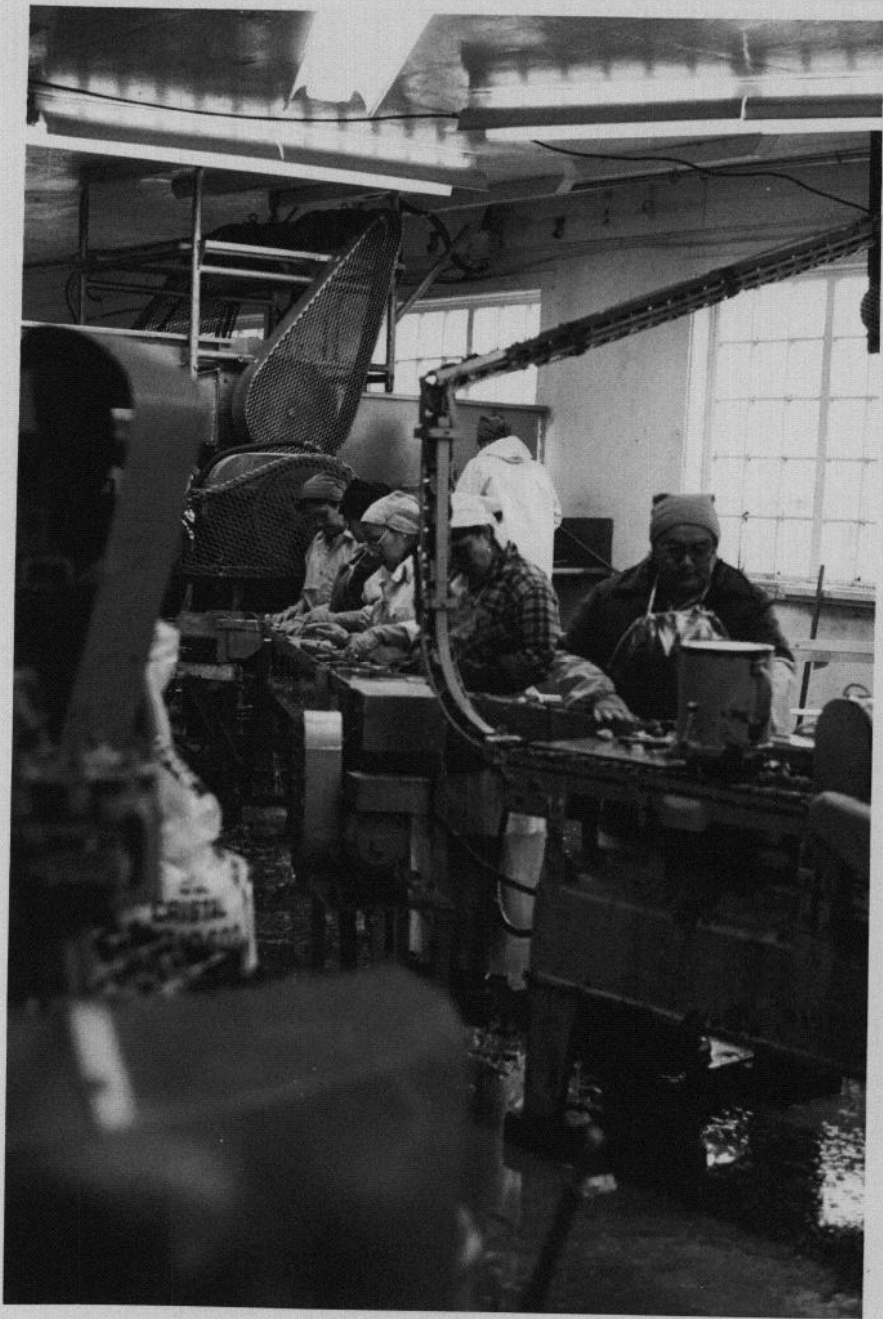


Figure **6C-Upper**

Filling machine with salter on left  
and patching table on right  
(Photo by author)

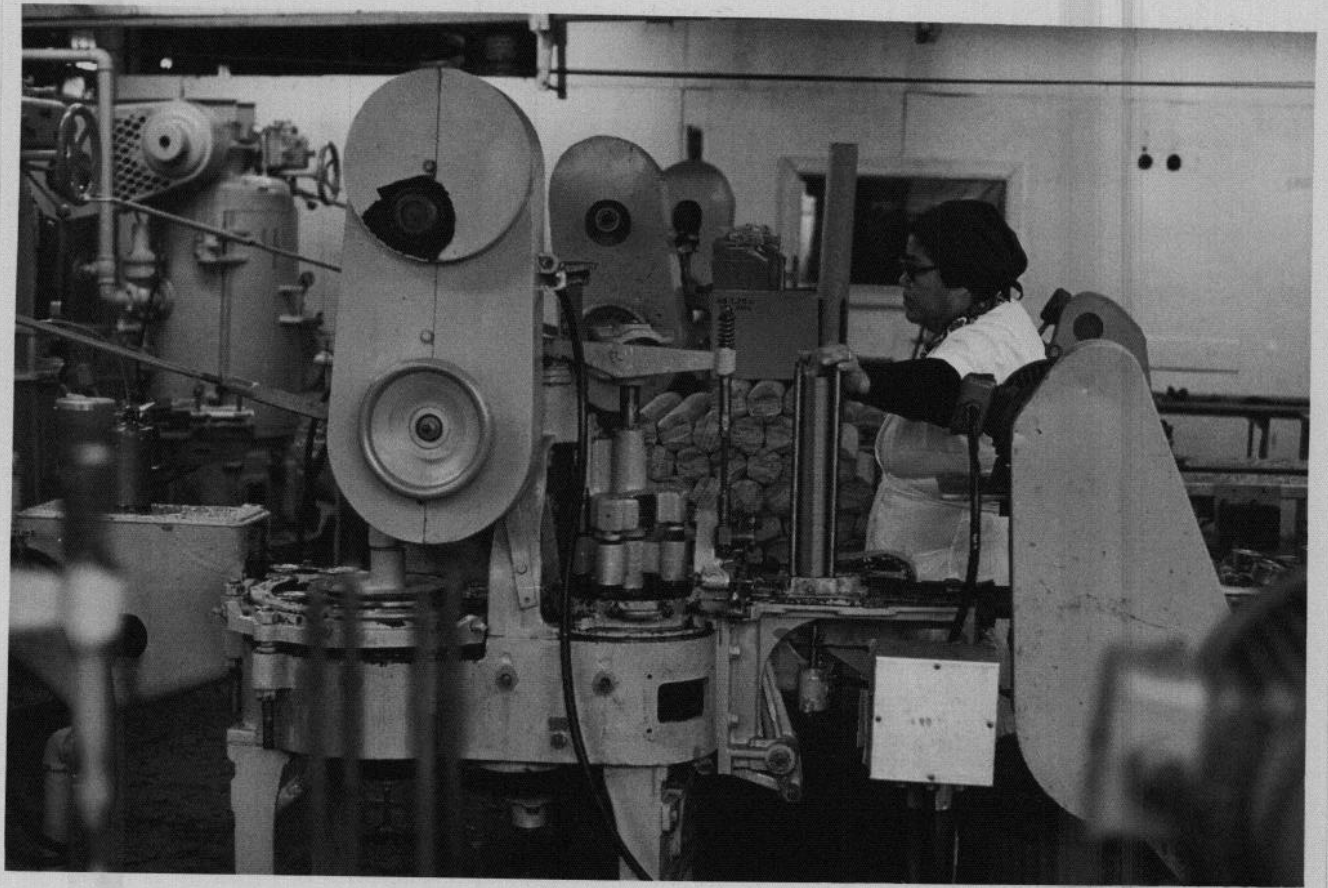
Figure **7C-Lower**

Patching table with clincher on left  
(Photo by author)



Figure **8C-Upper**  
**Lidding** machine (clincher)  
(Photo by author)

Figure **SC-Lower**  
Vacuum seamer which replaced **steambox**  
and double seamer (photos **6B, 7B**)  
(Photo by author)



**Figure 10C-Upper**

Can washer

(Photo by author)

**Figure 11C-Lower**

Cooler charger using Busse Basket system,  
which replaced transfer rail

(Photo by author)



Figure 12C  
Retorts  
(Photo by author)



