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)
Figure 2A
Fish being unloaded from pot scow
(P.A.B.C., #84117-E-5028)
Figure 3A
Receiving floor, fish elevator on left, Iron Chink on right
(P.A.B.C.#84122-E-5033)
Figure 4A
Receiving floor with butchering tables on right
(P.A.B.C., #84121-E-5032)
Figure 6A
Manual Butchering
(P.A.B.C., #68293-D-5300)
Figure 7A
Iron Chink
(P.A.B.C., #84123-E-5034)
Figure 8A
Gang knives; note line shaft
power system above machine
(Vancouver Public Library; 2065)
Figure 9A
Filling tables
(P.A.B.C., #68294-D-5301)
Figure 10A
Manual production of cans
(not an Imperial Cannery photo)
Figure 11A

Can Washing Machine
(P.A.B.C., #84132-E-5043)
Figure 12A
Weighing Machine, note drive belt
for powering machines
(P.A.B.C., #84135-E-5046)
Figure 13A
Capping machine placed lids loosely on cans after being filled
(P.A.B.C., #84136-E-5047)
Figure 14A
Soldering machine in operation
(P.A.B.C., #81166-E-2997)
Figure 15A
Soldering center hole in solder can
(P.A.B.C., #82095-E-3680)
Figure 16A
Soldering leaks
(P.A.B.C., #82094-E-3679)
Figure 17A
Testing tanks; note cooler trays full of cans on left
(P.A.B.C., #81167-E-2998)
#60 136 barreis. Hot Water Tests before Cooking 78°.
Figure 18A
Retorts; note riveted construction
(P.A.B.C., #84139-E-5050)
H62  136 bunnies  High cooking  25 min at 212°  7.27
Figure 19A

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

(P.A.B.C., #84141-E-5052)
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)
Figure 21A
Interior of retort; note rails leading in
and cooler tray dollies on right
(P.A.B.C., 184140-E-5051)
Figure 22A
Second cooking; note retorts are insulated with asbestos and whitewash
(P.A.B.C., #84142-E-5053)
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)
Figure 24A
Varnishing cans by hand
(P.A.B.C., 884150-E-5061)
Figure 25A
Half pound cans in warehouse ready to be cased
(P.A.B.C., #84149-E-5060)
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)
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 in background. From foreground to background:
feed to cooler charger, can washers with pump on right to recirculate water, four spindle double seamers, and exhaust boxes.
(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., Hager album)

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., Hager album)
Figure 14B

Gang knife with Kellington rotary briner in background; 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 SC
Salting machine with gravity feed can system for filler
(Photo by author)
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)