

Let's Go Fishing: An industrial film showing commercial salmon fishing and canning in BC from 1948. Video AAAA1216 courtesy of the Royal BC Museum and Archives.

This black and white video shows cans coming down a chute and onto a tray. Two male workers are spreading the cans on the tray while two other workers look on. The view changes to a close up of the cans showing a worker's gloved hands moving the cans. Once filled, the tray moves along a conveyor. When filled, the tray is picked up and moved onto a cart.

Narrator: "Cooking is one of the most important parts of the whole canning process. After being hermetically sealed in the vacuum closing machine, the cans are loaded onto giant trays known as "coolers". These are then piled onto small cars and off they go to the cookers."

The cart is stacked with several trays of cans and the cart is rolled towards the cookers. Three workers roll the cart into a large oven, and the door of the cooker is pulled down to close it.

Narrator: "The full cars, each holding about 25 cases of 48 cans, are transported to the enormous cookers, which, when filled, are closed and sealed steam tight. And for an hour and a half the cans of salmon are cooked under live steam pressure at 260 degrees Fahrenheit."

A worker opens the door of one of the cookers by rotating a large wheel. Steam is released and the door is opened. Three workers set up a track and use ropes to pull the cart of cans along the track out of the oven. The workers remove a second stack of cans.

Narrator: "Then, the job of cooking completed, the pressure is released, the retorts are opened. And away go the processed fish to the warehouse. So hot are the cans, that it takes 24 hours for them to cool."