

COLD STORAGE FOREMAN:

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Researcher: David Stevenson

- Worked for B. C. Packers since 1936 in New Westminster.
- He put fish in the freezer and did "mild cure" of salmon.
- Putting the fish in big barrels for Hamburg, Germany.
- "Mild cure" is when the fish is split and the back bone is taken out, it is salted and put in big barrels.
- The Plant used to be in the Pacific Coast and terminals in New Westminster.
- He has always been a shore- worker since he started.
- Came to Steveston in 1946 just after the war; there were wooden sidewalks and lots of restaurants "a pretty rough town".
- "Nothing but mud", most of the cannery houses were just shacks.
- There were lots of Indians who lived in houses by themselves, separate from the Japanese who had a permanent community.
- Site of the present cold storage is where the Indians houses used to be.
- Chinese bunk house still exists and is used today for people to go eat their lunches.
- Cold Storage techniques have changed: everything used to be done by hand and now everything is tow-motors and lift trucks.
- Brine solution is used for the herring but not for the salmon.
- The whole herring is frozen until it's ready to be processed after the season closes.
- 2,000 tons are coming in this season and they try to get it processed before the salmon season starts.
- He thinks the frozen fish is better quality than fresh.
- Cold storage part of the plant goes all year, herring and then salmon.
- The ground fish, cod, sole and perch are fished until November.
- There are about eight or nine boats that ground fish for B.C.Packers.
- Salmon are quick frozen to prevent dehydration and often they are stored in tow-boxes and or piled like cords of wood.
- They ship frozen fish all over the world - to Germany and England.
- "Popping" is when they take the roe out of the herring, which goes mostly to the market in Japan.

- Namu is now an ice-packing plant but at one time it was a cannery as well as a Reduction Plant, now it is just cold storage and fresh fish.
- When he first came to Steveston, there were Paramount, Phoenix and B. C. Packers.
- He feels that the centralization of the industry has been a good thing.
- Shell fish are processed in town at the foot of Campbell Avenue and at their plant in Port Edward.