23rd December 1920.

W. A. Found, Esq.,

Ottawa.

Dear Mr Found;-

I owe you an apology for the delay in answering your letter of 28th October, but I was out of town part of the time, and later decided to wait until after Col. Cunningham's and Major Motherwell's return.

I was very pleased to learn that in the new regulations 6½ inch mesh has been decided on for Cohoe nets. The change is both just and wise and meets with approbation from everyone. I was likewise pleased at the extension of the Naas river fishing boundary. As the Department obtains more information concerning the direction from which the fish approach Naas river I have no doubt the outer boundary will be extended to a line drawn from the southern end of Finlayson Island, to the westerly end of South Dundas Island, and thence northerly until it intercepts the international boundary.

But while these measures are steps in the right direction I was very disappointed over your change of heart regarding the proposed Inspection Act. I sincerely trust that after further consideration you will arrange to bring into force an Act on the lines of your Draft with the deletions and revisions which the canners suggested.

I understand that the main reason which influenced your recent decision was letters from local canners in which they privately opposed what they had publically agreed to, and that these parties maintained all the benefits we looked for could be secured through enforcing the "Meat and Canned Foods Act."

When the canners discussed this matter I was the one who pointed out that such an Act was on the statutes, and urged that its enforcement be asked for so as to insure greater care being exercised in packing, thus making your Inspection Act more effective. But while wanting to see the packing of bad fish made impossible I pointed out that such supervision would in no way prevent spoilage occuring in the subsequent processing, and that only an inspection of the finished product would give complete protection.

To illustrate my point I would mention that we had a little trouble this season at one of our plants, due to forced cooling of the tins after being removed from the cooking retorts. The time of processing was the same in this plant as in our other

ones, and the same as most of the B. C. canners have used for years. Investigations demonstrated that the cooking process continues after goods leave the retorts until the temperature of the contents of the tin drops below 212 F. Where forced cooling was employed the temperature was lowered to 212 much sooner than with air cooled goods, thus shortening the cooking or sterilizing period.

To detirmine the correctness of this idea I had several of our plants put up fish in identically the same way, process them similarily, and cool them with water to atmospheric temperature as soon as they left the retorts. The cans so processed were sent to a bacteriologist and thorough examinations made. All of the fish used in these experiments were less than 24 hours out of the water so their freshness at time of canning was assured, and any spoilage which might develope would be due to processing methods.

In these experiments we discovered that the size of the cooking retort was an important factor in sterilizing canned salmon. The larger the retort, and the more cold products it held, the longer it took for heat to penetrate, and consequently the contants of a big retort would require a longer cooking period than would those in a small retort.

The various examinations I had made demonstrated that no matter how fresh the fish was when packed, nor how sanitary the surroundings might have been, it is impossible to prevent spoilage unless the processing is also rightly carried out. I found that in the U. S. a majority of the packs condemned as unfit for human food, owed their deterioration to faulty processing. In most cases the fish itself was in a good state of preservation when canned.

Now the "Meat and Canned Foods Act" while good as far as it goes, cannot check spoilage once the tin is hermetically sealed Faults due to the subsequent processing can only be controlled by means of an Inspection Act. One act is complementary of the other and both need to be employed or the whole thing will degenerate into a farce.

Most American salmon canners have their packs inspected by the National Canners Association. This inspection is very exhaustive. Not only have they inspectors at the canneries whose duties are to see that the surroundings are sanitary and the fish absolutely fresh when packed, but they send samples of the pack to the Seattle laboratory where chemical and bacteriological examinations are made before any certificate of quality will be granted. Their inspection is much more drastic and severe than anything we propose, and yet at the annual meeting of the Association of Pacific Fisheries, which was held in Seattle last month, and at which I was present, the canners were all enthusiastic over the work accomplished This was all the more gratifying to the officials of the National

Canners Association since in the beginning they had encountered from many of those present at this meeting similar arguments and objections to those you are receiving to-day.

Furthermore you have doubtless observed the full page advertisements appearing in all the leading American family magazines (which advertisements it is announced will appear continuously) advising the public only to buy goods which have the National Canners Association Inspection Seal on the label. The N. C. A. is directly spending $250,000. per annum in this campaign, different canning industries - including the salmon canners - are supplementing this expenditure, and the U. S. Bureau of Fisheries is contributing at least $20,000. for the work. It is absurd to think no results will follow these stupendous efforts: the Seal of the Association will become as well known as Ford cars. Without having any authoritive seal or inspection certificate of our own to offer we cannot expect to sell our products to foreign buyers in competition with them.

Should this happen the responsibility for our inferior position will rest solely with the government. The government proposed the Act in the first place. A majority of the salmon canners pleaded for delay in bringing down the Act, primarily on the ground that no successful scheme had as yet been tried out. They particularily referred to the National Canners Association attempts and suggested that action in Canada be deferred until after the American efforts were given a fair trial. These trials have been successful and inspection in the U. S. has become an assured and established fact. You complied with their request to defer action, but this summer when in Vancouver you discussed the question with the canners and they passed a resolution strongly supporting the proposal to bring down an Act. You returned east, prepared a draft Act, and sent it to the canners for consideration. They held a meeting, at which your officials were present, and again publically approved of the principles of the Act but thought to begin with it would be more acceptable to all if not made compulsory, and if the clauses as to grading were eliminated until we could learn what our American competitors were likely to do in this respect. A committee was appointed to go over your draft and amend same to suit the canners ideas. This committee consisted of Messrs Whitehead, Millerd, Burke, Bell-Irving and myself. Without one dissenting voice we submitted recommendations to a subsequent meeting and at this meeting it was decided unanimously to ask you to have the amended Act brought into effect.

I contend that it is their public record on this question, instead of their private advices, that should be your guide. If a man has not the courage of his own convictions sufficiently strong to defend them publically, his privately expressed opposition is unworthy of notice compared to what he has publically committed himself to. In the light of all the foregoing I sincerely trust you will reconsider the matter and have brought down the Act we have asked for.

W. A. F. #4.

With regard to the matter of artificial propagation I heartily agree with your view that "the solution of the matter lies in some co-operative arrangement with the canners". For several years past our individual company has worked along these lines, and we fully appreciate the extent to which we are indebted to you and your officials for our ability to carry on. Had you not given us the eggs to work with we would have been absolutely at a standstill.

I have very much at heart the restoration of the Fraser sockeye fishery, and conceived the idea that we could do similar work there to what, with your assistance, we are accomplishing at Namu. While the government continued their efforts in the lower Fraser I proposed to the canners interested to start private operations in the upper Fraser watershed. A local supply of eggs will be available in 1921, and I counted on your co-operation for a supply from your Birkenhead surplus in the three "off" years.

One reason in particular I had for a private undertaking is the unfortunate position the Civil Service Commission places your Department in securing good men. As you are aware, we pay Mr. Newcombe at Namu more salary than the Civil Service Commission were willing to pay for a general superintendent for all the hatcheries in B. C. Salmon hatchery operators in the U. S. get twice as much pay as you are permitted to give, and they have found it is only when an equitable wage was offered they could retain good men and secure satisfactory results. In the project we are working on we want good experienced operators; we are prepared to pay what is necessary to secure them and to induce them to remain winter and summer at their isolated stations. As private operators we can accomplish this object, but it is needless for me to point out to you how hopeless it is to expect the Civil Service Commission to do it.

Under separate cover I send you copy of the Vancouver Province containing an interview with me on this subject. I gave this out now as I thought it best to emphasize at the commencement that we are desireous of working in harmony with the government, hoped for co-operation from them, and would confine our efforts to areas which otherwise would be neglected. I trust you will find the article interesting and that the thoughts expressed meet with your approval.

Wishing you a very Merry Christmas and a prosperous New Year, I am

Very sincerely

HD/P.