SKEENA RIVER
COMMERCIAL COMPANY,
LIMITED.

Codes: A. B. C.,
ARMSBY.

VANCOUVER, B.C.,

Freezing
Salmon.

When shipping any frozen fish the floor of the car should have a layer of about 6 inches of cold sawdust. A space of at least 2" to 3" must be left between side of car and the boxes, and this space should then be filled with sawdust as well. The top of the boxes likewise should have a 6" coating of sawdust. Sawdust must be fine and dry when used.

It requires 2 tons of ice and 2 sacks of salt for a freight trip across the continent of from 11 to 14 days.

Frozen salmon should keep perfectly for ten months. After that time they lose ground.

Steelhead salmon is best adapted for freezing, inasmuch as the oil lies principally in the back and other parts, instead of between the flakes as is the case with chinook. Where oil is between the flakes freezing has tendency to break the grain.

Steelhead owing to its firm flesh keep better in cold storage than any other variety. Its great popularity in Germany is due to its color being most like that of the Rhine salmon.

When frozen fish were not strictly fresh when frozen their fault can be detected from the gills, which will turn white when frozen.

Fish should be kept at about 16° to 18° above zero. Above 20° they are liable to turn yellow about the livers — a result generally attributed to the bursting of the gall.