

SKEENA RIVER
COMMERCIAL COMPANY,
LIMITED.

Codes: A. B. C.,
ARMSBY.

Dry Salting

VANCOUVER, B.C.,

Dog salmon.

Puget Sound dog salmon when dry salted average about 7 lbs. each.
or 300 fish to the ton.

In curing the fish they should be split along the belly as far as the
vent, (although some only make about a 4 inch incision near the
throat) eviscerated, and lightly salted with the abdomen compressed
laterally - not spread - and with the head being left on, although
the gills are removed.

The salting should be so regulated as to leave the flesh soft and
flexible, not hard and stiff.

These fish retail in Japan for about 5¢ per pound.