

Mild Curing.

VANCOUVER, B.C.,

The salmon is beheaded, split down the belly, and after washing out is passed to the splitter.

The splitting table has a nail or hook on which the fish is fastened, by the upper end, so as to hold it steady while splitting, thereby enabling the splitter to work faster and make one continuous cut instead of several, as he would have to do if fish was not held firmly.

After placing on the nail the fish is split down the belly, cutting as close to the back as possible so as to avoid waste; this splitting removes one side. The knife is then placed under the backbone at the neck, and the bone is cut from the under side. In splitting the edge of the backbone is split through so that it remains with the flesh, but care should be taken that too much does not remain as it might hurt the sale. Before the salmon is headed or split, it is scored down each side with three or four cuts so that the brine will strike in.

After leaving the splitter the veins of the belly are pressed out, because if left in the fish, they will turn black when the fish is smoked. This pressing is done with a semicircular piece of steel about the thickness of a knife blade, but without a cutting blade, and just about big enough to fit in the palm of the hand. When pressing out the veins, all loose particles are cut away or pressed back into place. The fish is then cooled off for about two hours in tanks with ice and salt (about 16%). On removing from the ice tanks the fish is sponged off, and passed to the salter.

The salter takes each side and lays it in salt, turning it over so that both sides are salted. The side with whatever salt adheres to it is placed in the tierce skin side down, except the top layer which is placed flesh side down. The salter sprinkles salt on the fish after placing in the tierces so that the brine when formed will be 80% American or 20% German test. About 10 lbs of salt is used to 100 lbs of fish. When sugar is used about 4 lbs to 100 lbs of salt is the right proportion.

