

7.—Persons Employed in Primary Fishing Operations in Canada, 1937-39

Employed in—	Sea Fisheries			Inland Fisheries		
	1937	1938	1939	1937	1938	1939
	No.	No.	No.	No.	No.	No.
Steam trawlers.....	75	79	54	Nil	Nil	Nil
Vessels.....	5,201	5,843	5,376	1	1	1
Boats.....	46,788	47,161	46,236	8,689	8,384	8,172
Packers, carrying boats, and scows.....	594	649	730	128	102	106
Fishing not in boats.....	3,140	3,302	2,809	5,366	5,990	5,458
Totals, Fishermen²....	55,798	57,034	55,205	14,183	14,476	13,736

¹ Included with "boats". ² These totals include all individuals employed in primary fishing operations irrespective of the period of employment. The census figure for 1931, given at p. 217, includes only those whose main occupation was fishing.

Subsection 2.—The Fish-Canning and -Curing Industry

Developments in Fish Processing.*—The fishing industry will exist and expand in proportion as its technical development makes possible the supply of products that are of a uniformly high quality at prices that compare favourably with other protein foods.

Starting from the fact that fish is one of the most perishable foods, its supply seasonal and in continual and unpredictable alternation of glut and scarcity, its technical development has been towards: (1) adequate means of preservation so that, in times of plenty, a supply may be stored for use during times of scarcity; (2) a means of handling large quantities quickly; (3) a product that will meet the changing demands of the consumer.

Preservation in the past has been measured subjectively by sensory judgment. Work done by the Fisheries Research Board and other laboratories has made possible the objective measurement of freshness, thus making possible the assessment of the effect of various ways of handling. In recent years the most noticeable advance in methods of preservation has been in the freezing and marketing of fish in the frozen state. Research has defined the best conditions for freezing, storage, transport and handling the frozen product. Engineers have made it possible to embody these conditions in freezers, warehouses, transport vehicles and in retail shops. Thus, there is a change occurring in the equipment of the industry in all branches, including that of retail distribution. This makes it possible for the inland consumer not only to obtain a fresher and higher quality fish, but also to obtain it for a considerably longer period during the year.

Advances are also being made in the processing of salt fish. Whereas formerly these salt fish were dried in the open and thus subject to the vagaries of the weather, a scientific study of the problem has made it possible to conduct the whole brine process in artificial dryers. This, together with air-conditioning of storage warehouses, is bringing about a greater uniformity of product as well as eliminating loss through spoilage and waste effort.

* Prepared by Dr. D. B. Finn, Deputy Minister of Fisheries, Ottawa.