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DEPARTMENT OF TRADE AND COMMERCE
DOMINION BUREAU OF STATISTICS
CENSUS OF INDUSTRY

REPORT
on the
CANNING INDUSTRY
in
CANADA
1924

INCLUDING—

1. Canned Fish
2. Canned Fruits and Vegetables
3. Canned Meats and Soups
4. Condensed and Evaporated Milk

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DEPARTMENT OF TRADE AND COMMERCE
DOMINION BUREAU OF STATISTICS
CENSUS OF INDUSTRY
OTTAWA CANADA

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THE CANNING INDUSTRY IN CANADA

The art of hermetically sealing food products - a method of preserving certain foods without depriving them of their natural qualities - led to the foundation of the canning industry, a relatively important branch of manufactures in the Dominion of Canada. The honour of discovery belongs to M. Nicolas Appert, a Frenchman, who in the reign of the third Napoleon and between the years 1840 and 1845 was awarded a pension of 12,000 francs and the title of Chevalier, which his male descendants bear to this day. He died at the age of 91 years, neglected and alone and was buried in "pere La Chaise" one of the oldest and most celebrated cemeteries in Paris.

The principal commodities canned in the Dominion are (1) fish, including salmon, lobsters and sardines, (2) fruits and vegetables of many kinds, (3) meats and (4) milk products. The canneries are of great importance as an adjunct to several other industries, notably the tin can industry which supplies millions of cans annually, to the lumber industry for packing cases and to the paper and printing industries by using a label on every one of the millions of cans representing the total annual output. The development of the canned foods trade has affected great changes in the relation of foods to seasons. Fruits and vegetables of all kinds are to be had at all times of the year, not always with all the flavour of the freshly gathered product, but with much of their original freshness and flavour. The producers in the country are provided with an enormously extended market and the consumer in both city and country with cheap and wholesome food in great variety. The consumer also enjoys protection by frequent inspection under the "Meat and Canned Foods Act 1907" and subsequent amendments, administered by the Health of Animals' Branch of the Federal Department of Agriculture.

The principal statistics of the production of canned foods for the calendar year 1924 are presented in the accompanying summary table.

Industry	Estab- lish- ments	Capital	Employees	Salaries and Wages	Value of Products
Fish, canned	588	12,017,805	12,700	2,760,532	16,277,993
Fruits, canned)	161	20,681,126	3,997	2,525,450	18,882,133
Vegetables, canned)					
Condensed and evaporated milk	24	6,607,483	841	977,351	13,215,173
Meats, canned	-	700,000	1/ 250	356,000 ^{1/}	840,192
Soups, canned 2/	-	-	-	-	-
	1/ Estimated.		2/ Included in Fruit and Vegetable canning.		

Imports of canned foods in the calendar year 1924 amounted to \$4,928,269, mostly of fruits and vegetables not grown in Canada by reason of climatic conditions.

Exports of canned foods the produce of Canada during 1924 amounted in value to \$20,435,792, of which canned fish totalled \$13,358,901 and condensed milk \$5,319,364.

FISH CANNING

The principal varieties of fish used in Canadian canneries are in order of their importance : salmon, lobsters, sardines, clams, pilchards, haddock and herring.

Salmon Canning: The salmon canning industry is confined to the province of British Columbia and dates as far back as 1876 when the initial pack was 9,847 cases, drawn wholly from the Fraser River area. Ten years later the pack had increased to 163,004 cases and again in 1896 to 698,300 cases. In 1924 the last year for which complete figures are available the pack had further increased to 1,749,068 cases with a value of \$10,332,528.

THE CANNING INDUSTRY IN CANADA.

FISH CANNING -(Cont'd).

Every species of this kind of food fishes known to the waters of the Pacific (which however is not the true salmon) is to be found on the British Columbia coast - the sockeye, the spring, the coho, the pink and the chum salmon. Of these the sockeye is by far the most important owing to its abundance, its deep red colour and its excellent texture which have created a favourable demand in the British market. The Fraser river which had for years been the chief source of supply has now yielded place to the Skeena river and adjacent waters. The remaining species are all marketable in quality though not commanding the high place attained by the sockeye. A table showing the annual pack since the beginning of the industry is appended. A variation in the quantity of the pack will be noted, the maximum being reached in about every fourth year.

Annual Pack, 1876 to 1924.

Year	Cases	Year	Cases
1876	9,847	1900	606,530
1877	67,387	1901	1,236,156
1878	113,601	1902	625,982
1879	61,093	1903	473,674
1880	61,849	1904	465,894
1881	117,276	1905	1,167,822
1882	225,061	1906	629,460
1883	196,292	1907	542,266
1884	141,242	1908	542,689
1885	108,517	1909	967,920
1886	161,264	1910	762,201
1887	204,083	1911	948,965
1888	181,040	1912	996,626
1889	414,294	1913	1,353,901
1890	409,464	1914	1,111,039
1891	314,893	1915	1,133,381
1892	228,470	1916	995,065
1893	590,229	1917	1,557,485
1894	494,371	1918	1,616,157
1895	566,395	1919	1,393,156
1896	601,570	1920	1,187,616
1897	1,027,204	1921	603,548
1898	492,657	1922	1,290,326
1899	765,517	1923	1,341,677
		1924	1,745,313

A description of the processes used in the salmon canneries of British Columbia follows:

After the fish have been caught they are carried swiftly to the cannery where after being thoroughly cleaned they are passed to an automatic machine called the "iron chink" which removes the head, tail, fins, splits the body down the belly, removes the entrails and blood at the rate of 60 fish per minute, water under heavy pressure being forced into the carcass during this process. The carcass is then passed to the butchers who trim by hand any fragments of fin, etc. which may have escaped the iron chink. It is next placed in the fish cutting machine where, by a series of circular revolving knives, it is cut into steaks to fit the various sized cans. The steaks are then conveyed to the filling tables when, if hand filled, they are carefully placed in cans by operatives using gloves kept scrupulously clean or to a filling machine which by means of a plunger delivers the steaks with the backbone lengthwise of the can. The only foreign ingredient added to salmon is the necessary quantity of salt for seasoning purposes. After the cans have been filled another machine puts on the covers and they are then passed into an exhaust box where they are partly cooked with live steam of sufficient temperature to create a vacuum. They then are passed through the double seamer which completely seals the packages, thence through a washing machine to remove by boiling water any grease from the outside of the can, delivered on to trays, which are placed on small cars, to a retort and cooked

FISH CANNING (Cont'd).

from one to one and a half hours in steam of 240 degrees by which the bone is rendered perfectly soft. After coming from the retort the cans are again thoroughly washed in a solution of lye water. After this the cans are cooled, then labelled and placed in boxes or cases containing 48 one pound tins or 96 half pound tins ready for shipment to the world markets.

Lobster Canning: Next to the salmon canneries of the Pacific coast comes the lobster canning industry of Nova Scotia, New Brunswick, Prince Edward Island and Quebec. The industry dates from 1870 when the province of Nova Scotia produced 30,000 cans and New Brunswick 20,000 cans. In the following year a factory was started in Prince Edward Island with an initial pack of 6,711 cans. The growth of the industry in over fifty years is indicated by the output of the 502 factories operating in Canada, in 1924. Prince Edward Island with 145 factories produced 26,814 cases valued at \$681,575, Nova Scotia with 142 factories and 40,831 cases valued at \$1,095,269, New Brunswick with 142 factories and 23,548 cases valued at \$590,406, and Quebec with 73 factories and 10,925 cases valued at \$274,835, or a total pack in 1924 of 102,118 cases worth \$2,642,085. In 1924 the value of lobsters imported was \$6,437 whilst exports totalled \$2,879,149 in value.

Sardine Canning: This industry is confined almost wholly to the Province of New Brunswick, although one cannery is reported on the banks of the St. Lawrence. The name of sardine as applied to the Canadian fish is not the true one, as the fish used in the canneries of New Brunswick are the young of the herring. The first mention of a sardine industry in Canada so far as is known dates back to sometime in the late sixties. Although but 3 canneries were reported in 1924 with a total pack of 282,306 cases with a value of \$810,574, the true significance of its importance to New Brunswick is explained when account is taken of the fact that the Maine, U.S. factories, about 50 in number, depend almost wholly on the supplies of fish obtained from Canadian waters. The imports of sardines in 1924 amounted to \$565,310 and came principally from Norway. No exports are separately reported. The season for taking this fish extends from April 1st to December 31st.

Clam and other Canneries: There is a considerable pack of canned fish of other varieties, the principal in 1924, being clams and quahaugs with 32,447 cases of the value of \$243,011, pilchards, 14,898 cases worth \$60,180, haddock 4,383 cases worth \$33,006, herring 1,317 cases worth \$7,401, and 975 cases worth \$7,800, crabs 200 cases worth \$4,905, halibut 142 cases worth \$1,420, scallops 224 cases worth \$2,657, trout 65 cases worth \$455 and mackerel 5 cases worth \$50. There is also a large export of certain of the above named varieties the principal in 1924, with their value being, herring (\$235,565), clams (\$170,732), and pilchards (\$87,168). There was, too, an import of canned herring amounting to \$52,199.

FRUIT AND VEGETABLE CANNING.

The canning of fruits and vegetables is carried on most extensively in the provinces of Ontario, British Columbia and Quebec, where climatic conditions are favourable for the growing of fruits and vegetables. The principal fruits canned in Ontario are apples, pears, plums, peaches, cherries, currants, gooseberries, blueberries, raspberries and strawberries. In addition British Columbia has the apricot and the loganberry. The vegetables canned include tomatoes, peas, corn, beans, beets, carrots, pumpkin, squash, spinach and asparagus. The canning season begins in June and continues through the summer and autumn until October, being at its height in July, August and September. During this period employment is furnished in the canneries to about 5,500 people of whom approximately 2,300 are males and 3,200 females with a payroll of almost a million dollars in 1924. The amount of capital invested in the industry is over \$12,000,000. The pack in 1924 consisted of 825,801 cases of fruits and 3,599,025 cases of vegetables of 48 pounds each and having a total value of \$13,716,706. Tomatoes rank first in the number of cases with 1,271,296, beans being next with 946,213 cases, followed in order by peas with 698,089 cases, corn with 555,216 cases, pears with 306,973 cases, apples with 140,990 cases, peaches with 88,704 cases, and plums with 63,465 cases.

Imports and exports of canned fruits and vegetables during the calendar year 1924 are summarized below as far as the classification of these commodities permits:

THE CANNING INDUSTRY IN CANADA
FRUIT AND VEGETABLE CANNING

Fruits -	Imports	Exports
Peaches	\$ 238,388	\$ -
Pineapples	518,375	-
All other n.o.p.	539,570	788,036
Vegetables -		
Beans	96,668	-
Corn	219,470	-
Tomatoes	116,943	-
All others, n.o.p.	790,776	846,566
Totals	\$2,520,190	\$1,634,602

MEAT CANNING.

The canning of meats is a branch of the great meat-packing industry and is not as extensively carried on in Canada as are other sections of the canned foods group of industries, being more in the nature of a side line of the main industry. The total value of canned meats manufactured in Canada during the calendar year 1924, was \$540,192. Imports of canned meats, poultry and game during the same period amounted to \$300,182, whilst exports of Canadian products totalled \$122,925. Closely allied to the canned meat industry is that of canned soups the manufacture of which in the year mentioned totalled \$490,171, whilst imports were valued at \$1,120,511. No separate figures for exports are available as the commodity is not specified in the export classification.

CONDENSED AND EVAPORATED MILK

In Canada the condensed milk industry dates from 1883 when the first factory was established at Truro, Nova Scotia, by the Reindeer Condensed Milk Company. Later in the eighties and again in the nineties several new plants were created by this company and the St. Charles Company of Ingersoll, most of which were later absorbed by the Borden Condensed Milk Company which now operates plants located in the best dairy districts of the Dominion, as follows:- Ingersoll, Norwich and Tilsonburg, Ontario; Huntingdon, Quebec; Truro, Nova Scotia and Sardis, B.C. The Carnation Milk Company with plants at Aylmer and Springfield, Ontario, the Canadian Milk Products Company with plants at Brownsville, Belmont, Buxford, Glanworth and Hickson, Ontario, who specialize in the manufacture of milk powders, besides a number of individual companies operating plants some of which are connected with ice-cream and confectionery establishments and which are located at St. George, Brockville, Beachville, Woodstock, Picton and Sydenham in Ontario; Courtenay and Ladner in British Columbia and Charlottetown in Prince Edward Island, complete the list of condensed milk factories in the Dominion.

The value of condensed milk produced in Canada as first reported in the decennial census of 1891 was \$83,000. In 1901 the value had increased to \$269,520 and in 1905 to \$855,409. The value of production in recent years as below shows the wonderful advancement made by this industry.

Year	No. of Factories	Value of Products
1917	20	\$ 8,097,217
1918	22	12,413,818
1919	24	15,880,033
1920	25	20,519,835
1921	27	14,270,591
1922	23	9,501,345
1923	25	13,714,978
1924	24	13,215,173
1925	24	13,453,472

THE CANNING INDUSTRY IN CANADA

CONDENSED AND EVAPORATED MILK (Cont'd)

The value of imports and exports of condensed milk is shown by fiscal years ending March 31, below:

Year	Imports	Exports
1903	\$ 27,943	\$ 241,859
1908	87,998	42,757
1912	9,981	305,678
1915	9,485	1,181,300
1917	10,268	1,371,610
1918	11,951	4,955,048
1924	45,907	5,577,265

CONSUMPTION OF CANNED FOODS IN CANADA, 1924.

The value of canned foods available for consumption in Canada for the calendar year 1924 is shown by classes in the following summary table. Consumption figures are usually computed by adding together the values of manufactures and imports and deducting therefrom the value of exports.

Classes of Canned Foods	Value of Manufactures	Value of Imports	Value of Exports	Value available for consumption
	\$	\$	\$	\$
Fish canned or preserved	15,358,901	954,245	13,358,901	2,954,245
Fruits, canned	3,012,562	1,296,333	788,036	3,520,859
Vegetables, canned	10,704,144	1,223,857	846,566	11,081,435
Condensed and Evaporated Milk	9,245,317	33,141	5,319,364	3,959,094
Meats, canned	840,192	300,182	122,925	1,017,449
Soups, canned	490,171	1,120,511	1/	1,610,682
Total Canned Foods	39,651,287	4,928,269	20,435,792	24,143,764

1/ None reported in the exports classification.



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