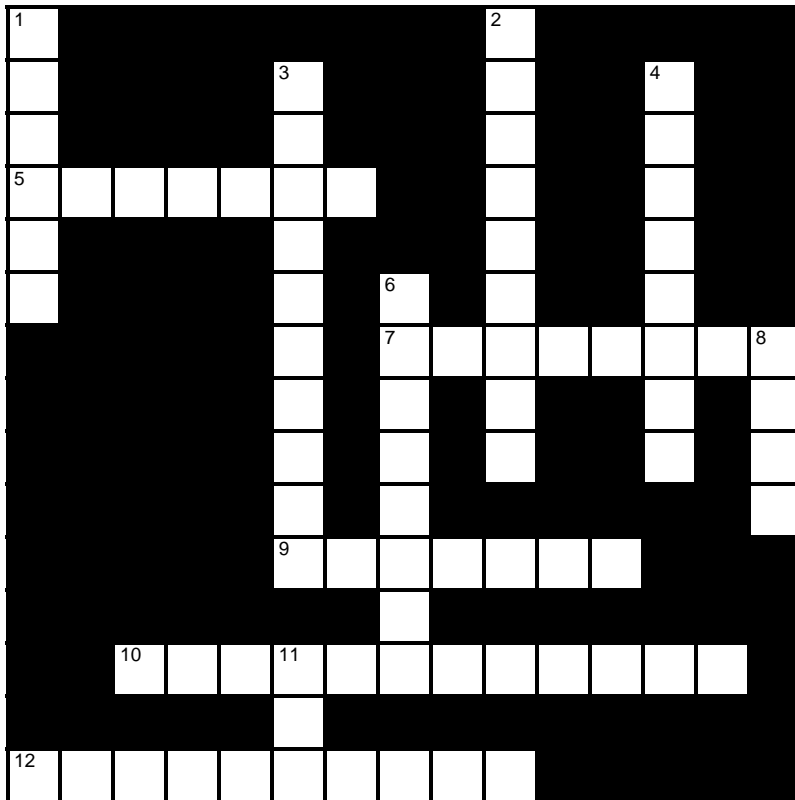


## Module 4: Canning & Processing



### Across

- 5 During the 1970s the dryers that dried the press cake made Steveston smell of \_\_\_\_ and fuel. (7)
- 7 These women made sure that there was the right amount of salmon in each can. (8)
- 9 A name for the women who washed and cleaned the butchered salmon. (7)
- 10 Boats stored salmon in \_\_\_\_ seawater when returning to the canneries. (12)
- 12 \_\_\_\_ salmon was considered one of the worst jobs in the cannery because you had to wear rain gear and you got all wet and messy. (10)

### Down

- 1 Cans of salmon are \_\_\_\_ before they are sent to the retort ovens. (6)
- 2 A nickname for a machine introduced in the 1960s that cut salmon and stuffed it into cans at the same time. (3,6)
- 3 Rotating blades that cut salmon into the correct width for canning. (4,6)
- 4 Fish oil, solubles, and \_\_\_\_ are used to feed farm animals. (4,4)
- 6 According to the Notice of sanitation rules, what is strictly prohibited in a cannery. (8)
- 8 This is added to the can of salmon after it has been weighed and filled but before it is sealed. (4)
- 11 This part of the herring was very popular with Japanese and helped revive the herring reduction industry. (3)