

THE JACKSON/THEODORE CANNERY

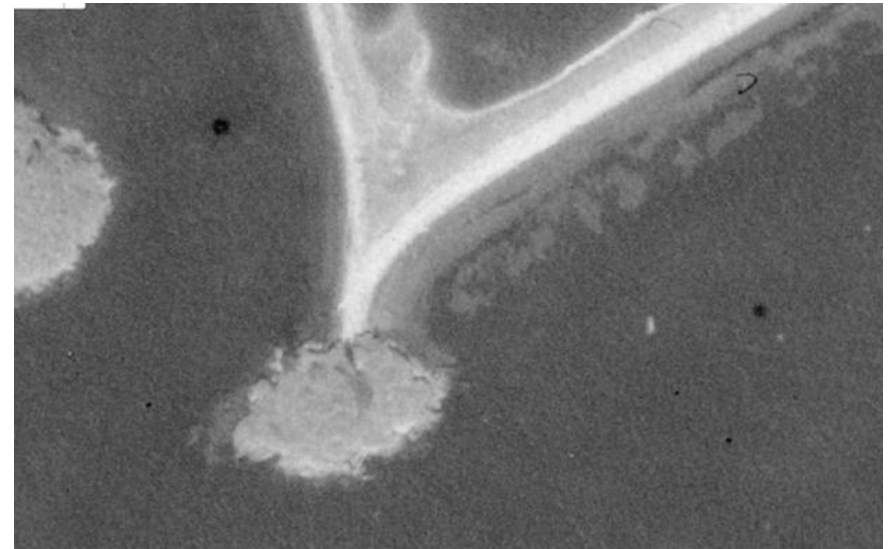
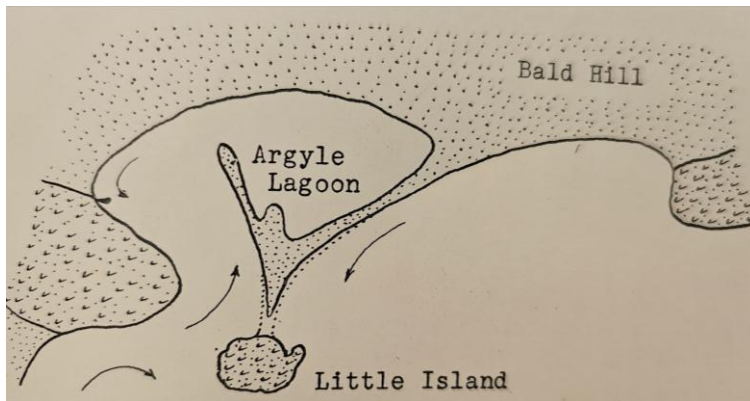
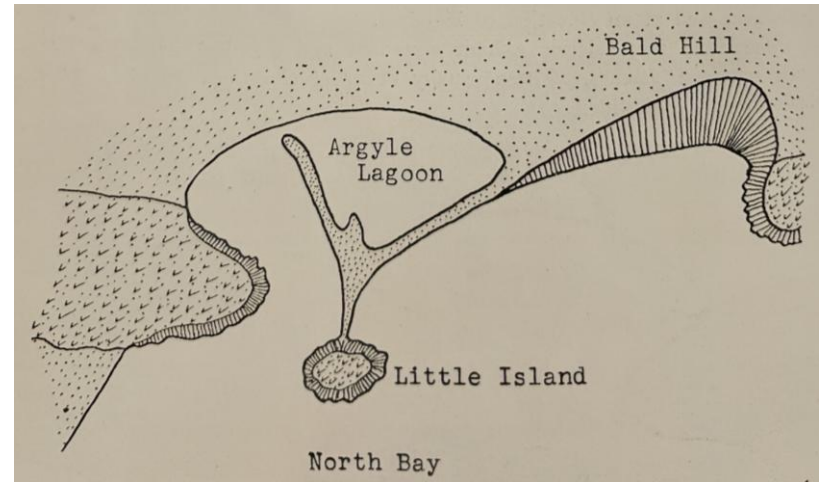
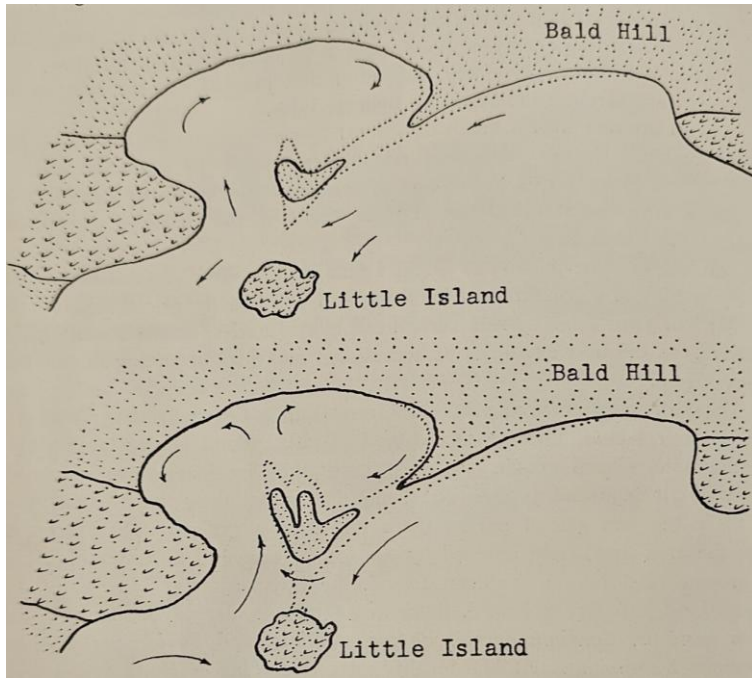


A Presentation for the Port of Friday Harbor

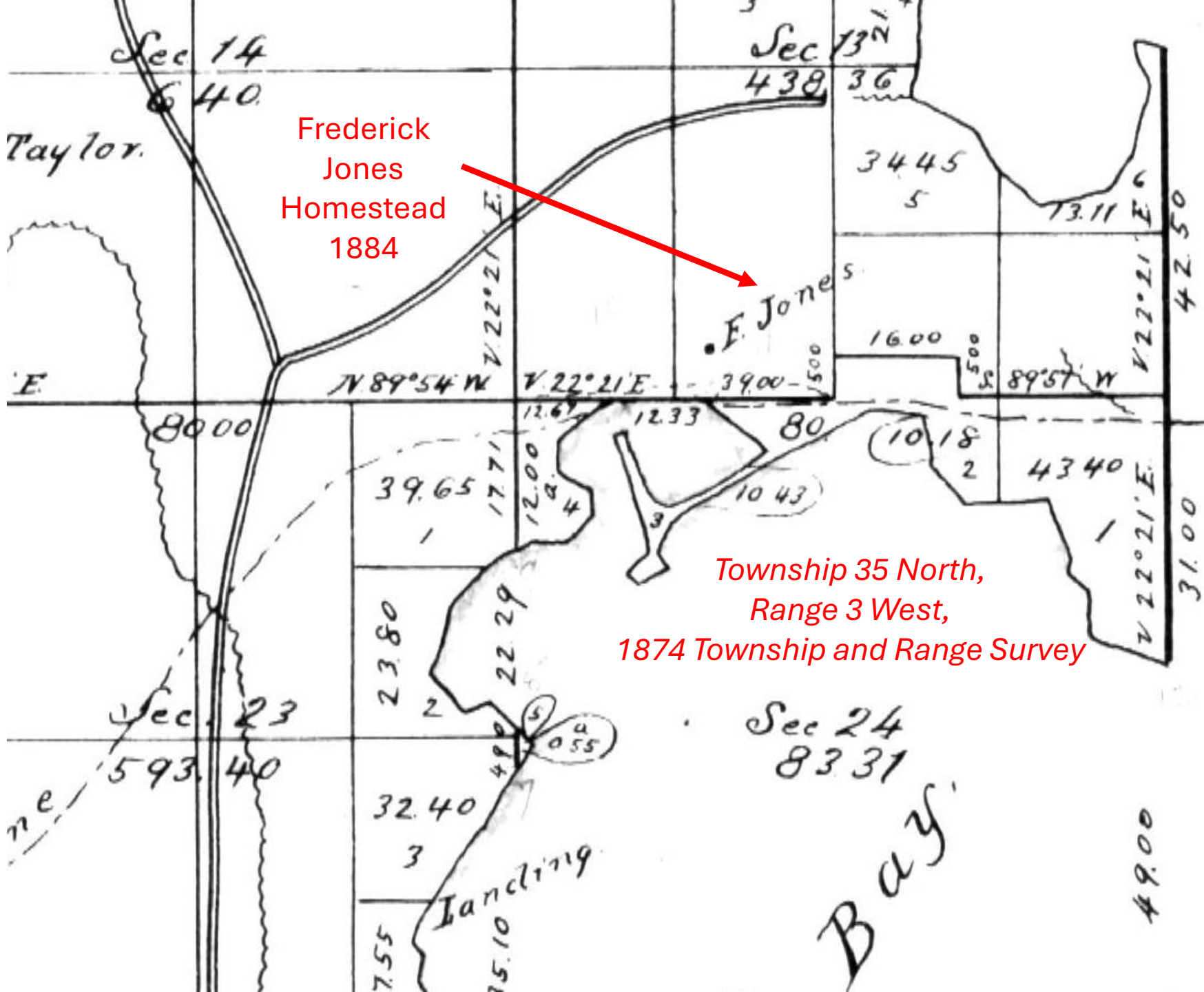
Boyd C. Pratt

THANK YOU

- Port of Friday Harbor Commissioners and Administration
- Holly Finan
- Tom and Caroline Grauman
- Jim Lawrence
- Kevin Loftus, Jenn Rigg, and Andy Zall, San Juan Historical Museum
- The many of you who have shared your memories of the Cannery

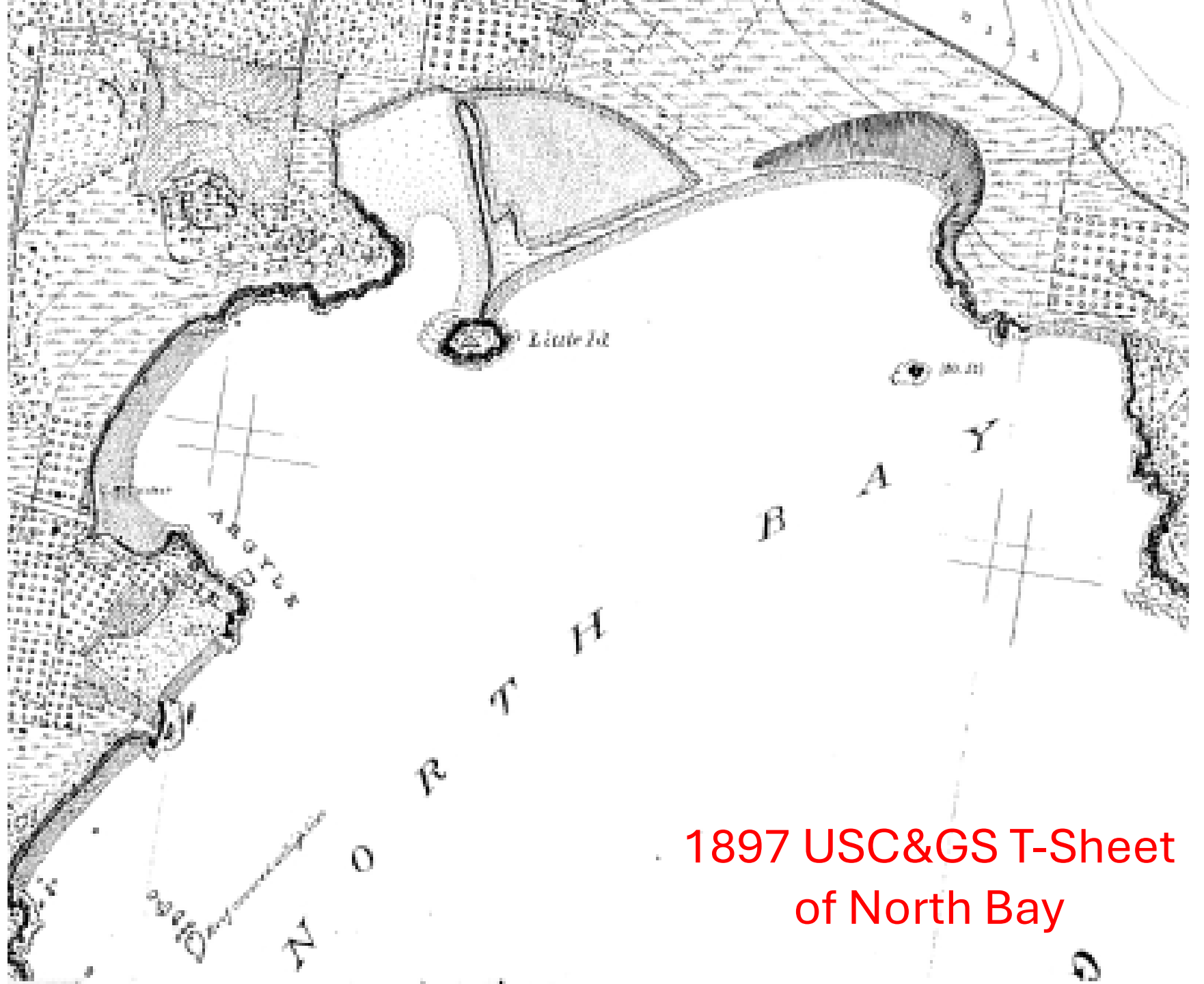


The Evolution of Argyle Lagoon and Little Island
(Roy D. McLelland *The Geology of the San Juan Islands* 1927 and 1932 aerial photo)



Frederick
Jones
Homestead
1884

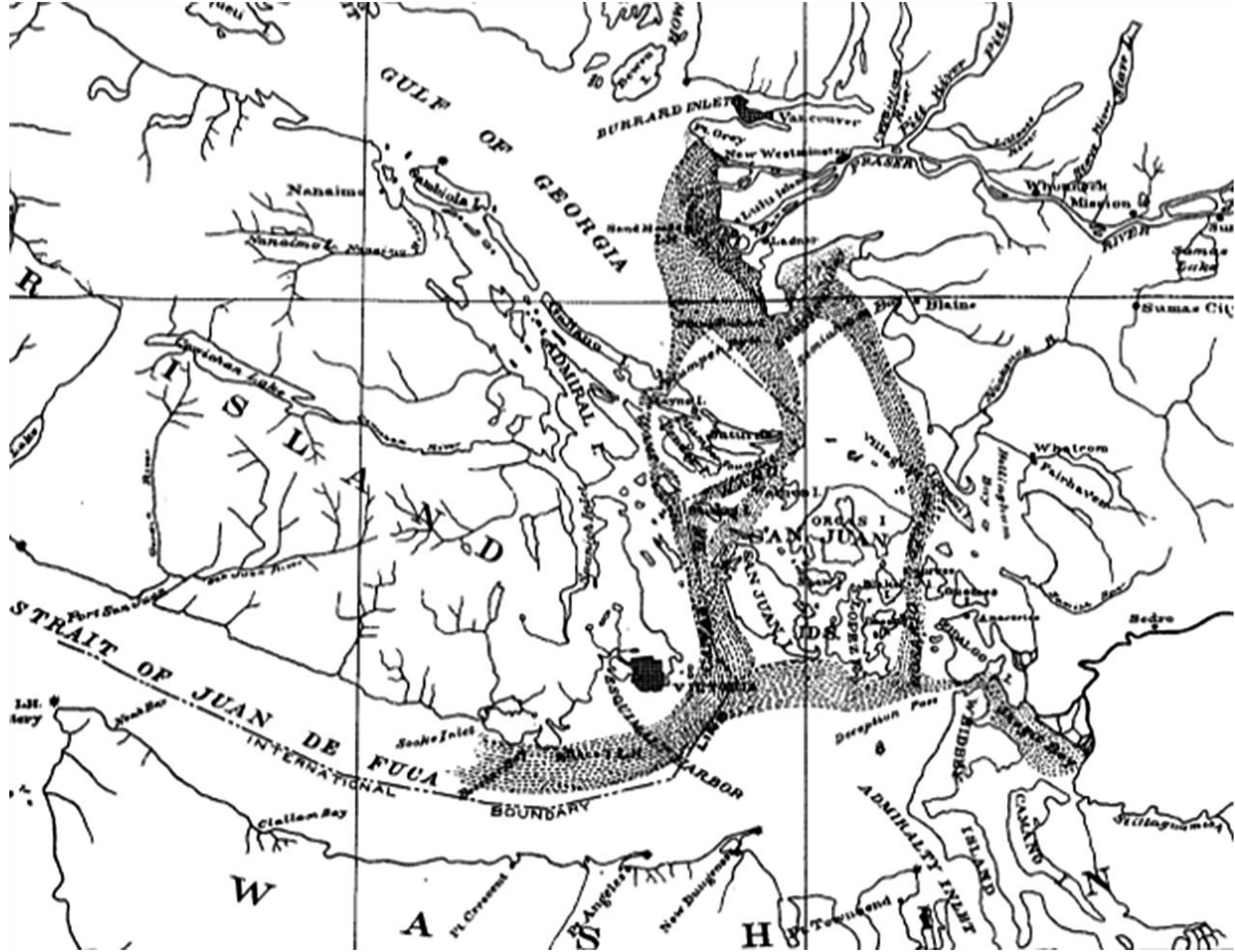
Township 35 North,
Range 3 West,
1874 Township and Range Survey



1897 USC&GS T-Sheet
of North Bay

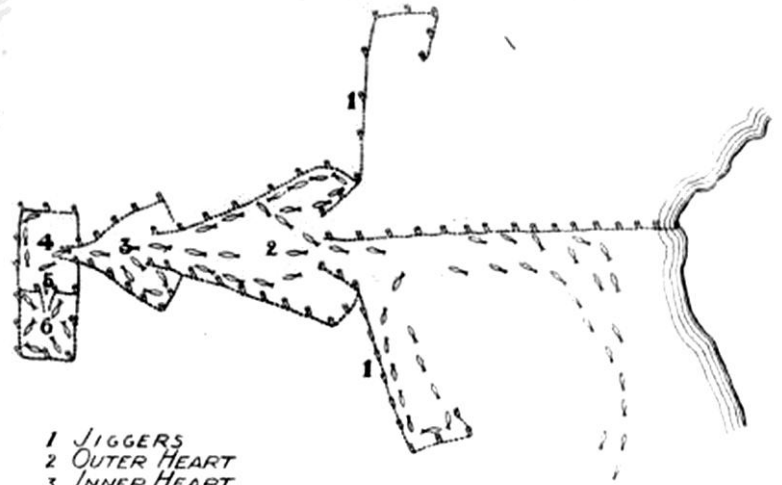


Little Island and Argyle
Lagoon





Reef Netting at Stuart Island



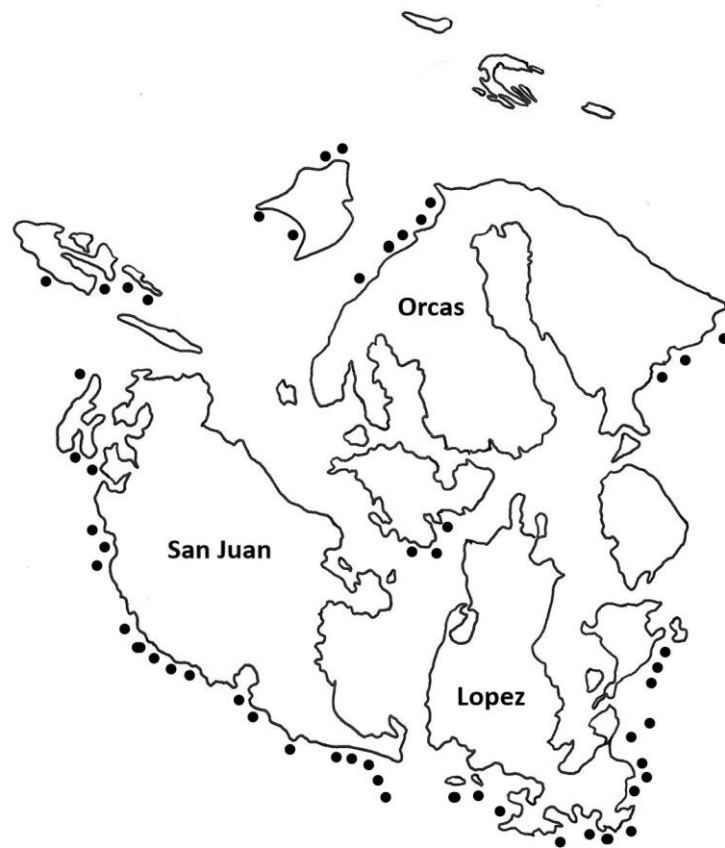
- 1 JIGGERS
- 2 OUTER HEART
- 3 INNER HEART
- 4 POT
- 5 TUNNEL
- 6 SPILLER

DIAGRAM OF A SALMON FISH TRAP

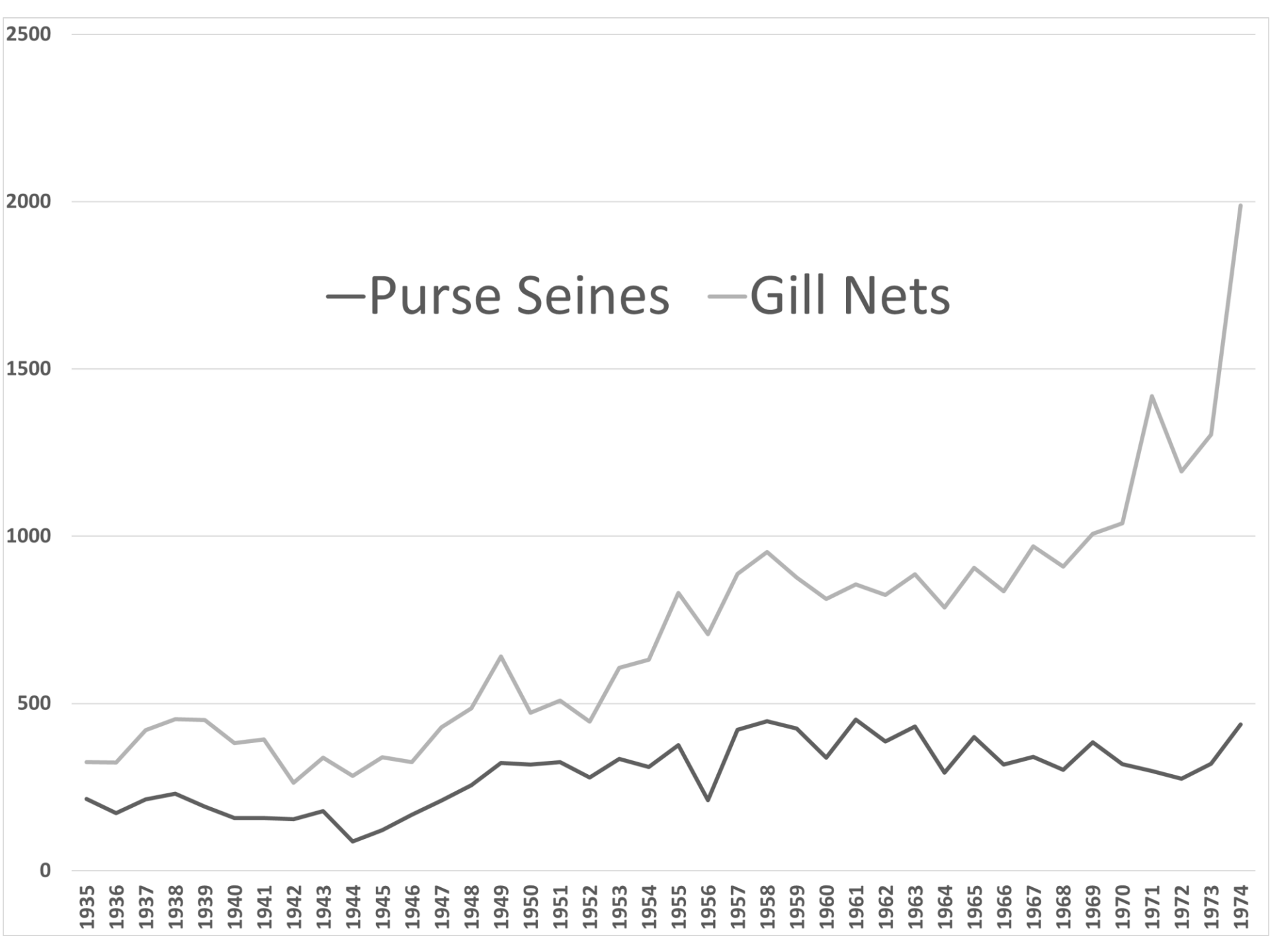




Reef Nets

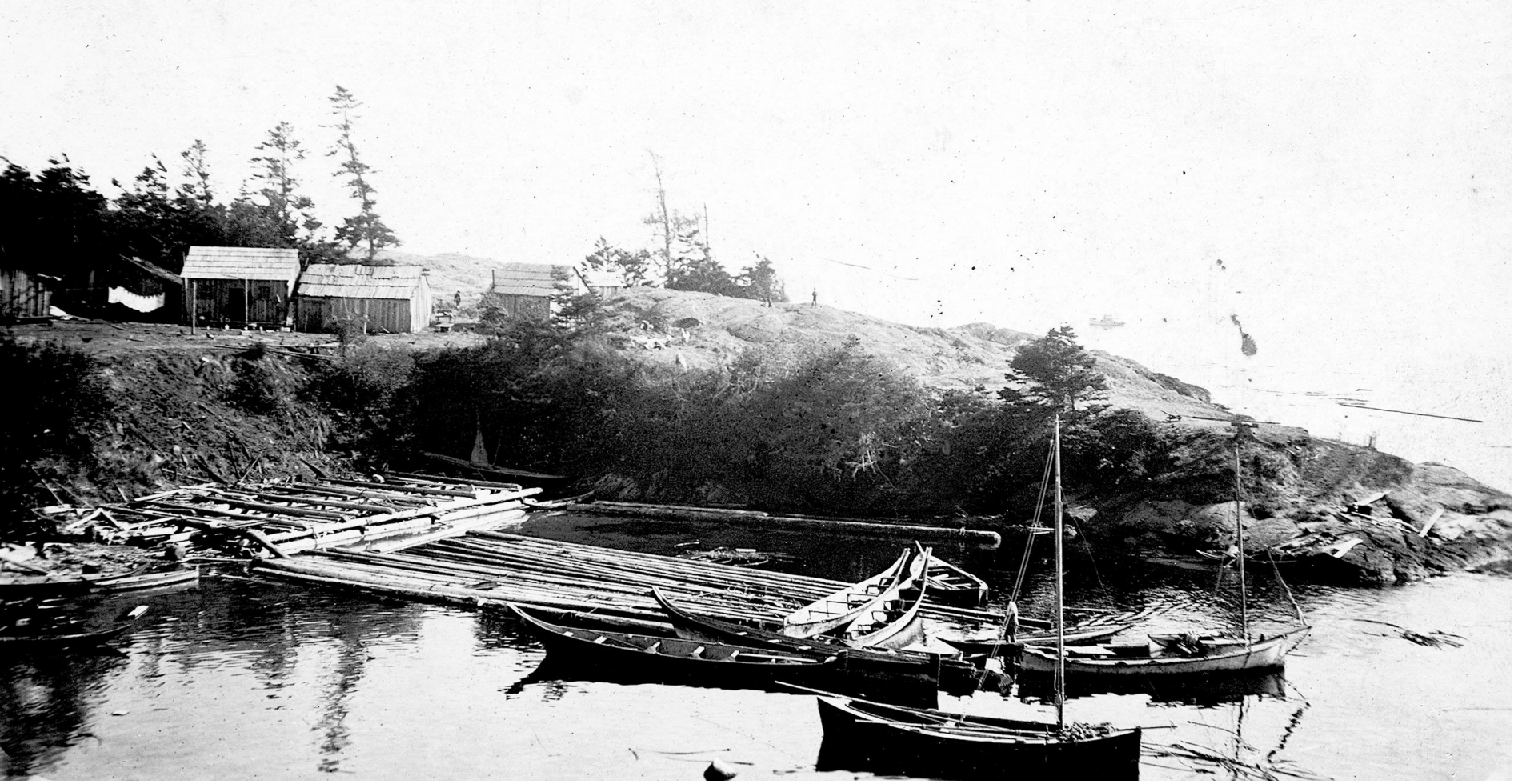


Fish Traps



Purse Seine Boats





Gill Net Boats





Friday Harbor Packing Company



Salmon cannery of the Friday Harbor Packing Co., Friday Harbor, Washington, 1915



Friday Harbor Packing Company







John C. Jackson (1911-2001) and his wife Merle



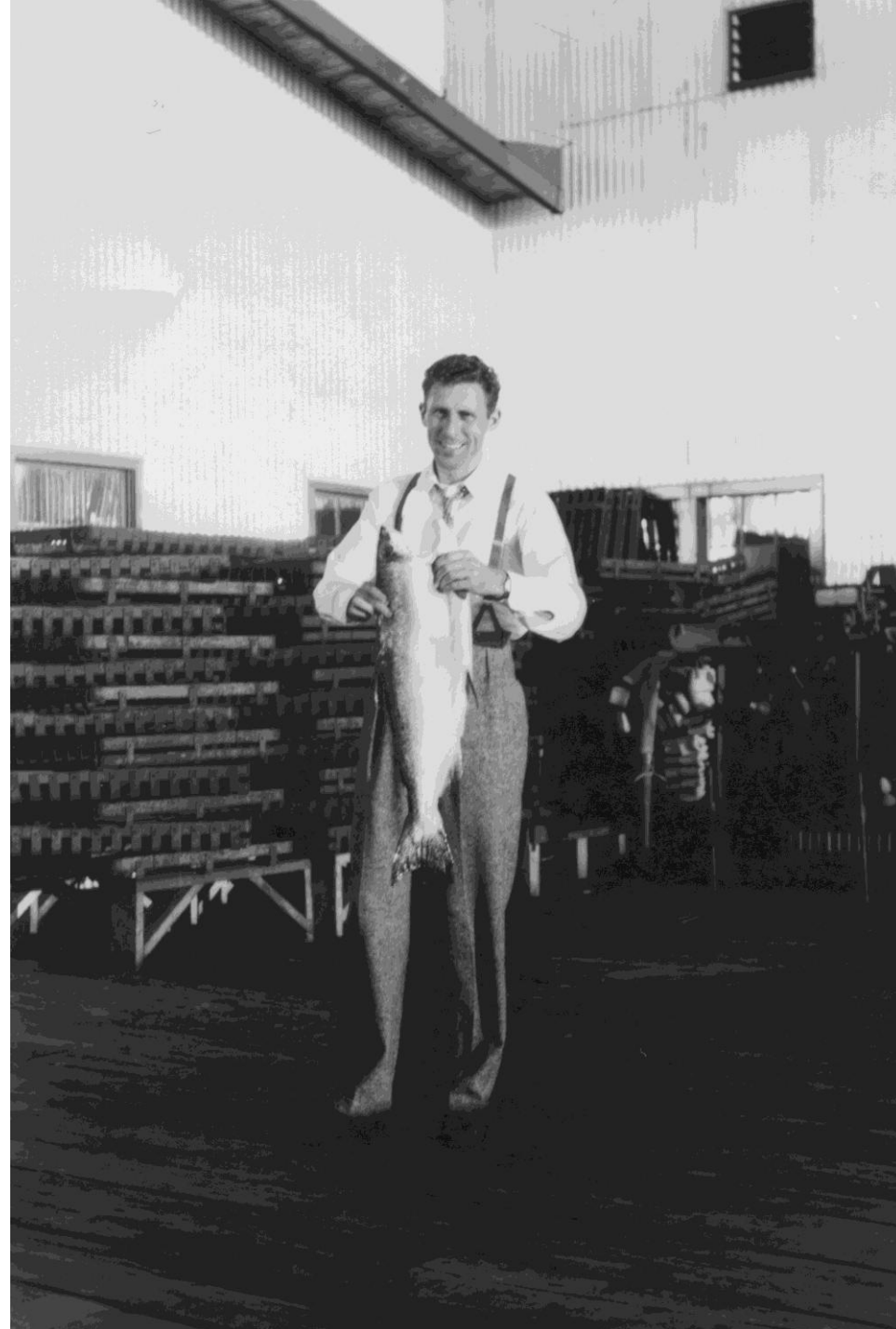
Little Island pre-Cannery



Salmon Smoking Building (1946)

Jacksons

- Purchase property including Little Island and Argyle Spit, as well as the tidelands, in 1946
- Expands kippering operation from their home to a cannery
- Packing 100 cases a day in 1946, growing to 20,000 half-pound cases in 1949
- Construction of new cannery building in 1950
- By 1966, 40-50 workers (women @ a 3-1 ratio)
- At first represented by Cannery Workers Union, Local 20754



**J. J. (John Joseph)
Theodore
(1917-2010)**

**Purchases cannery in
1972.**

Expands production to
include **salmon caviar**.
Features **fresh and frozen
salmon**

Photo courtesy Holly Finan



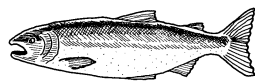


J. J. Theodore Cannery, 1980s

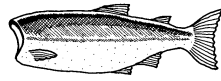
How to Can Salmon

- Fish received at dock from tenders and sluiced to canning area
- Machine lops off head and eggs extracted
- Iron Butcher cuts off tail and extracts guts
- Slimers finish cleaning the fish
- Cut into sizes appropriate for canning
- Placed in cans, lids automatically attached
- Cans placed in baskets and put into retorts to cook
- Cans cleaned, dried, and labelled

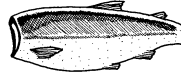
THE 'IRON CHINK' FISH PROCESSING MACHINE



① WHOLE SALMON



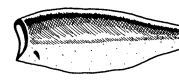
② DEHEADED



③ TAIL REMOVED



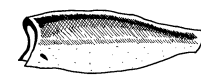
④ BOTTOM FINS AND GILL FINS REMOVED



⑤ TOP FINS REMOVED



⑥ SPLIT OPEN AND GUTTED



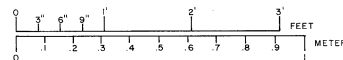
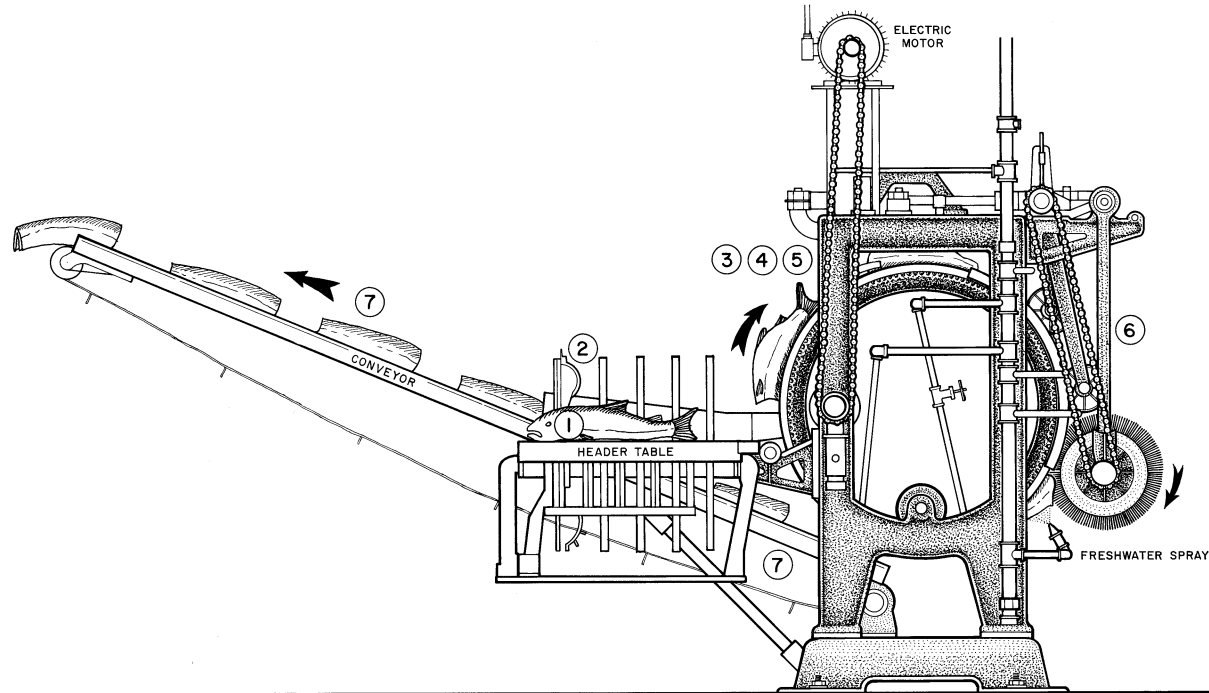
⑦ CLEANED SALMON

THE CANNING LINE WAS MECHANIZED WITH SOLDERING MACHINES, STEAM RETORTS, CONVEYORS, AND CAN FILLING MACHINES. BY THE 1900s, A TYPICAL CANNING LINE HAD FOUR BUTCHERS AND FIVE SLIMERS. THE BUTCHERS CLEANED THREE FISH PER MINUTE TEN TO TWELVE HOURS A DAY. WITH THE PASSAGE OF THE ORIENTAL EXCLUSION ACT OF 1882, THE DEMAND FOR CHINESE BUTCHERS ESCALATED PUSHING COSTS TO TWICE AS MUCH AS UNSKILLED LABOR. CHINESE CREWS, MANAGED BY CHINESE CONTRACTORS, CONTROLLED CANNERY PRODUCTION.

INVENTED BY E.A. SMITH OF SEATTLE IN 1903 AND PATENTED IN 1905, THE SMITH BUTCHERING MACHINE, COMMONLY KNOWN AS THE "IRON CHINK," REVOLUTIONIZED THE FISH CANNING INDUSTRY. EARLIER PATENTS FOR SIMILAR MACHINES EXISTED, ALTHOUGH SMITH IS COMMONLY CREDITED. NAMED AFTER CHINESE BUTCHERING CREWS IN THE PACIFIC NORTHWEST AND ALASKA, THE IRON CHINK PROMISED AN END TO DEPENDENCE ON ORIENTAL LABOR; THE FIRST MACHINES PROCESSED SIXTY TO SEVENTY-FIVE FISH PER MINUTE WITH THE AID OF ONLY THREE MEN.

DURING WORLD WAR I THE PRICE OF SOLDER AND TIN-PLATE DOUBLED AND CANNERS HOPED TO RECOVER OPERATING COSTS WITH THE IRON CHINK. AFTER THE WAR, OVER-FISHING AND THE PASSAGE OF CONSERVATION LEGISLATION LIKE THE WHITE ACT IN 1924, DEVASTATED OVER-EXTENDED CANNERIES. FORCED TO MAKE EACH FISH COUNT, SMITH MACHINES DESIGNED MODEL G IN 1922 TO REDUCE WASTE. THE KAKE CANNERY HAS TWO MODEL GT-1927 IRON CHINKS WITH INDEXERS.

PROCESS: THE IRON CHINK HAD TO BE MANUALLY ADJUSTED FOR DIFFERENT SIZE FISH. AS THE MACHINE EVOLVED, IT HANDLED A VARIETY OF SIZES. AT THE HEADER TABLE, A WORKER POSITIONED THE FISH FOR THE HEADER KNIFE. A WHEEL THEN DEPOSITED THE FISH TO A SECOND MAN, THE FEEDER. HE PLACED THE BACKBONE OF THE FISH - TAIL FIRST - INTO THE HOLDING PINNERS ON THE BULL RING OF THE CARRIER WHEEL. THE FISH TRAVELED AROUND THE RIM OF THE WHEEL PAST VARIOUS SAWS THAT REMOVED IN ORDER: THE TAIL, BELLY, BACK, AND DORSAL FINS. TWO GILL FIN SAWS REMOVED THE GILL FINS AND THE FISH WAS THEN SPLIT, EGG SACK REMOVED, AND CLEANED. AT THE END OF THE ROTATION, THE TAIL AND BODY PINNERS AUTOMATICALLY RELEASED THE FISH ONTO A CONVEYER BELT.



MODEL GT IRON CHINK (1927)

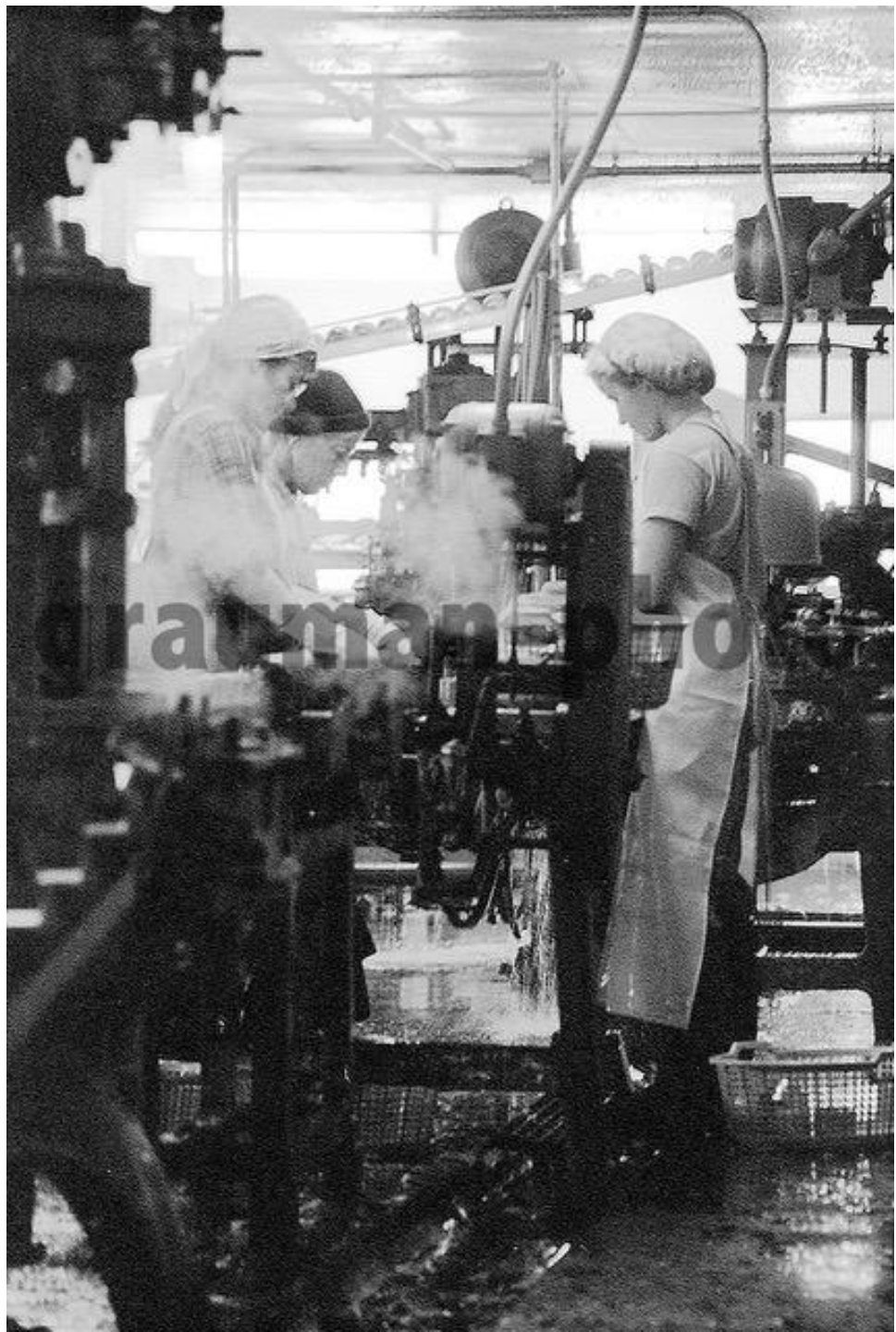
BUILT BY: SMITH CANNERY MACHINE COMPANY, SEATTLE

LOCATED AT: KAKE SALMON CANNERY, KAKE, ALASKA

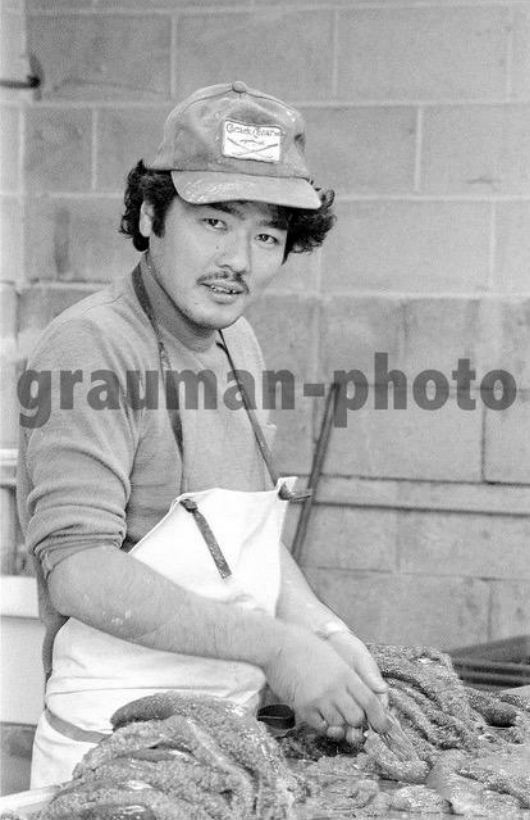


The J. J. Theodore Cannery in Friday Harbor is in full swing now that the fishermen are able to get in a couple of days a week. About 75-80 workers are keeping busy at the cannery processing the fresh fish.

—Photo by Jo Bailey



*Photos courtesy Tom
Grauman*



Japanese worker
collecting roe



Can worker



Marty Castle
Plant Supervisor



S&W'S RED SOCKEYE SALMON - THE BEST... ALL THE TIME

NET WT. 3 3/4 OZ. 1069

SEATTLE, WA 98124

PREMIUM

THE BEST... ALL THE TIME

NET WT. 3 3/4 OZ.



INGREDIENTS: SALMON, SALT, ADDED FLAVOR

MADE IN U.S.A.

DIST. BY S&W FINE FOODS, INC. SAN RAMON, CA 94583-1338

PERCENTAGE OF U.S. RECOMMENDED DAILY ALLOWANCES (U.S. RDA)

PROTEIN 90% VITAMIN A 10% VITAMIN C 10%

IRON 10% CALCIUM 10% SODIUM 10%

*CONTAINS LESS THAN 2% OF U.S. RDA OF THIS NUTRIENT.



1119450146

FRIDAY HARBOR Blueback Salmon

NET WT. 3 3/4 OZ.



INGREDIENTS: BLUEBACK SALMON AND SALT

PACKED BY J. J. THEODORE CO., INC SEATTLE, WASH. 98104

FRIDAY HARBOR Blueback Salmon

NET WT. 3 3/4 OZ.



7474

FRIDAY HARBOR Red Sockeye Salmon

NET WT. 3 3/4 OZ.



INGREDIENTS: RED SOCKEYE SALMON AND SALT

PACKED BY J. J. THEODORE CO., INC SEATTLE, WASH. 98104

FRIDAY HARBOR Red Sockeye Salmon

NET WT. 3 3/4 OZ.



7474

FRIDAY HARBOR Blueback Salmon

NET WT. 3 3/4 OZ.



INGREDIENTS: BLUEBACK SALMON AND SALT

PACKED BY J. J. THEODORE CO., INC SEATTLE, WASH. 98104

FRIDAY HARBOR Blueback Salmon

NET WT. 3 3/4 OZ.



74740

FRIDAY HARBOR Red Sockeye Salmon

NET WT. 3 3/4 OZ.



INGREDIENTS: RED SOCKEYE SALMON AND SALT

PACKED BY J. J. THEODORE CO., INC SEATTLE, WASH. 98104

FRIDAY HARBOR Red Sockeye Salmon

NET WT. 3 3/4 OZ.



74740

FRIDAY HARBOR FANCY Pink Salmon

NET WT. 7 1/2 OZ. (220 GRAMS)



INGREDIENTS: PINK SALMON AND SALT

PACKED BY J. J. THEODORE CO., INC SEATTLE, WASH. 98104

FRIDAY HARBOR FANCY Pink Salmon

NET WT. 7 1/2 OZ. (220 GRAMS)



FRIDAY HARBOR Red Sockeye Salmon

NET WT. 7 1/2 OZ.



INGREDIENTS: RED SOCKEYE SALMON AND SALT

FRIDAY HARBOR Red Sockeye Salmon

Developments in the Neighborhood

- University of Washington leases **Argyle Lagoon** in 1965 and purchases it in 1984 to create a **Preserve**
- Port of Friday Harbor purchases **Jackson Beach** in 1996
- LaFarge **Gravel Pit** closes in 1999 and donates land to San Juan Island Park and Recreation District
- San Juan County retains the eastern portion of Jackson Beach as a (limited) **Barge Landing** site
- **Closing of the Cannery** (around 1996)



Port of Friday Harbor purchases Jackson/Theodore Cannery in October
2025