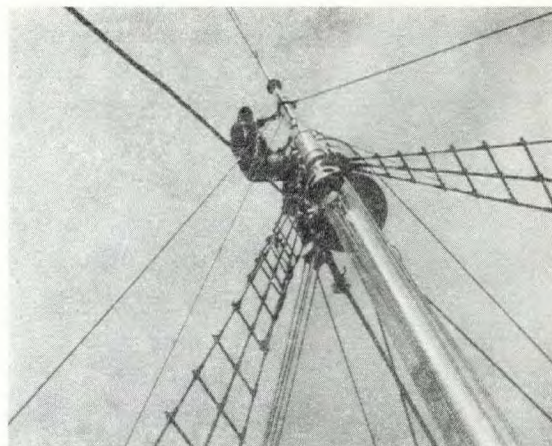


FISHERIES FACT SHEET

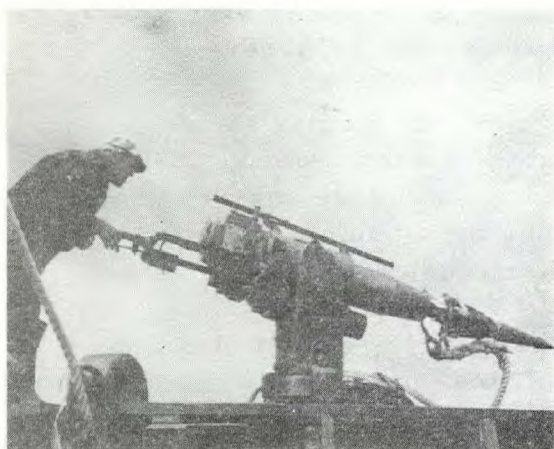
WHALING (Captions on reverse side)



41184



41207



41212



41218



41203



41190

CAPTIONS FOR WHALING PHOTOGRAPHS

Individual glossy prints of these photographs up to 8 x 10 inches, for editorial use, can be obtained free of charge upon request to the Director of Information and Educational Service, Department of Fisheries, Ottawa.

- 41184 --- The history of British Columbia whaling goes back to the early part of the century when as many as 1,000 whales were taken annually by several whaling stations along the coast. Only one station is now in operation. It is a former R.C.A.F. seaplane base at Coal Harbour, at the head of Quatsino Sound, Vancouver Island, and is one of the most modern plants of its kind. This photograph shows a "killer" boat leaving the base for the whaling grounds.
- 41207 --- "Thar she blows," the age-old cry of the whaler, rings out from the lookout as he spots a "spouter". The angle of the spout is an indication of the type of whale. A sperm whale blows frequently. The finback shows a long and graceful shape barely above the surface; the humpback in the act of sounding exposes a large curved part of its back. The blue whale look very much like the finback, but is larger.
- 41414 --- As the boat manoeuvres into position, the gunner stands ready to send his harpoon toward the hunted whale. At the present time whales are killed by an explosive charge in the head of the harpoon. This may be supplanted by electrical harpoons which are now being tested.
- 41218 --- A swirl of smoke clouds the harpoon as the gunner fires the harpoon at the humpback whale off the port bow. When its whale is captured, air is pumped into the carcass to keep it afloat. The prize is marked with flagged and lighted buoys and the hunt goes on for other whales. "Catcher" boats pick the whales and tow them back to the factory.
- 41203 --- At Coal Harbour, winches haul the whales up a concrete ramp formerly used by seaplanes. Skilled workers using flensing knives strip off the blubber, the fatty outer layer of the whale. Giant calipers are used to make sure that the whale comes within the requirements of the International Whaling Commission on which Canada is represented.
- 41190 --- The blubber is cut into chunks and fed into "digesters". The whale meat is cut into pieces small enough to feed into a hashing machine. Every part of the whale is cooked until the last ounce of value has been extracted and turned into oil, meal or solubles.