

## Missing Words – ELL Level 3/4

Fill in the blank spaces to reveal the steps to can salmon. Fill in the blanks with the words below (use each word once):

**SALT, CLEANED, CUT, SOLD, ADDING, LID, SALMON, COOK, WEIGHS, KNIVES, SKIFF, FILLS, LABEL**



1. Catch the \_\_\_\_\_ on a small fishing boat called a skiff.

2. Unload the salmon from the \_\_\_\_\_ into the cannery.

3. Cut off the parts of the salmon that will not be canned like the head, tail, fins and guts. To do this, a crew of workers use \_\_\_\_\_ to slice up the salmon.

4. Next, the salmon is \_\_\_\_\_ with water pumped up from the Fraser River.



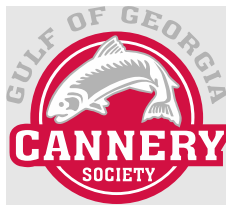
8. To check that the machine has put the correct amount of salmon into each can, workers fill the cans by \_\_\_\_\_ salmon to under-filled cans or removing extra salmon from over-filled cans.

9. The can is almost ready to be sealed but the workers need to add one ingredient to make it tastier; a little pinch of \_\_\_\_\_.



*The Gulf of Georgia Cannery National Historic Site of Canada is operated by the non-profit Gulf of Georgia Cannery Society, on behalf of Parks Canada. **Location:** 12138 Fourth Avenue at Moncton, Richmond (Steveston Village). **Phone:** 604.664.9009*

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10. Then the \_\_\_ is put on and the air is sucked out of the can using a vacuum pump.

11. With no air inside the can, it is now safe to \_\_\_ in a large oven for one hour and thirty minutes.

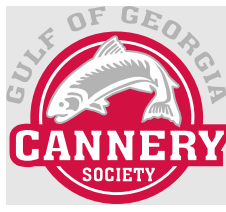
12. After it comes out of the oven, a machine wraps a \_\_\_\_\_ around the outside of the can, so customers will know what is inside when they see it in the store.

13. Finally, the cans are ready to go and they will be \_\_\_\_\_ all over the world!



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Answer key:

1. SALMON
2. SKIFF
3. KNIVES
4. CLEANED
5. CUT
6. FILLS
7. WEIGHS
8. ADDING
9. SALT
10. LID
11. COOK
12. LABEL
13. SOLD

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