



Discharging Salt at the Fish Wharves of John Pew & Sons

## JOHN PEW & SON

THE LEADING AND OLDEST ESTABLISHED FIRM IN THE FISH TRADE OF GLOUCESTER

**THE** preceding history of the growth of the fish industry of Gloucester need only be supplemented by a description of the various processes of preparing fish for the market employed by the large wholesale dealers to complete this article. Our readers will be surprised to learn the immensity and prosperity of some of the leading establishments engaged in this great business, or the systematic attention to details governing the different departments of the large producer.

The firm of John Pew & Son is entitled to precedence, not alone on account of its being the oldest established firm in the trade in Gloucester, but because of its prominence as the wealthiest and largest house in the fish industry of New England.

It is therefore, the representative firm to-day, and engages more extensively in everything appertaining to the production and shipping of our great food supply than any other house in existence in this country.

An experience of nearly forty-five years in the business has enabled this enterprising firm

to reduce to a science the intricacies and perplexities of the business, while it has caused them to add every necessary innovation known to modern skill and ingenuity to further the



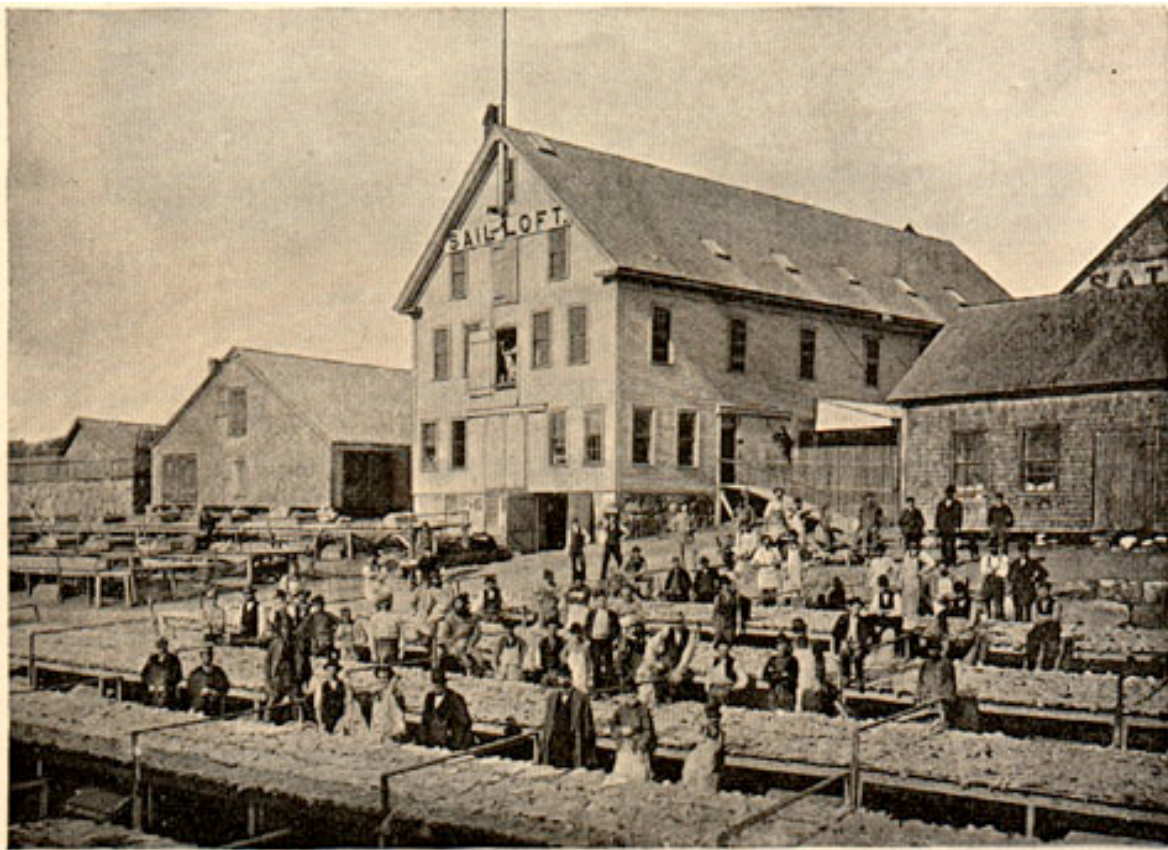
Captain John Pew

prosperity and harmonious working of their vast establishment.

The House of John Pew & Son was founded in 1849, but that grand old pioneer of the fish industry at this point, --- Captain John Pew. The old Gentleman and father has since died, but his name still lives in the memories of those who belong hereabouts, or whose profession leads them out on the deep, trackless ocean in pursuit of their calling. Many the good-hearted deed and kindly charity he bestowed upon those of

and who looks carefully before he leaps.

Starting in owning by two vessels and with the cruder materials of those days, he successfully established and ran until his demise the largest and most complete establishment of its kind in the United States. Under his practised eye, his sons received their instruction in the business, and it suffices to say that the sons have proved themselves worthy in every respect of their father's fostering care and able tuition.



Flake Yard and Boneless Codfish Factory

his kind less fortunate than himself in life, and honorable and just were his dealings in business.

Captain Pew was born August 19, 1807 and died April 7th, 1890, --- passing away peacefully at the ripe old age of eighty-three. This was a herculean task; to build up and establish on a firm, profitable footing a trade the risks of which are comparable to no other business, --- which are ruin to many.

But Captain Pew was one of those rugged, lion-hearted men who know no such word as fail; whose will is dominant and always reliable,

The present firm consists of Charles H. and John J. Pew, and John K. Dustin, Jr., all young and thoroughly enterprising men. The firm owns and equips seventeen of the best vessels engaged in the business, and has four wharves to accommodate their large shipping interests.

Besides being producers and wholesale dealers in fish, the firm are importers and dealers in salt, which they bring here in bulk from Trapani, on the Mediterranean Sea, in steamers and large sailing vessels.





Charles H. Pew

This is a very important branch of their business, and one which means everything to the large fish dealer nowadays, as the quantity of salt used on fish, from the first salting on board the vessels at sea to the final curing on the wharves, is largely in excess of what is used on any other kind of food product.

Our readers will conceive how vast is the establishment of John Pew & Son when it learned that it covers nearly five acres in the heart of the business community of the town.

A visit to the various departments would disclose the following interesting details:

Passing through the large comfortable office,



John K. Dustin, Jr.

the flake yard where the fish are cured, is first visited. This covers several acres in extent of itself, and forms a hollow square with the different buildings given over to the handling of the product completely surrounding it. In one build, that of the boneless fish factory, are employed a large number of men and women whose duty it is to put up in neat and attractive packages the delicious brands so well known to the table of the connoisseur. The boxes used in this important department are made on the premises. The stranger visiting this large establishment is at once impressed with the neatness and order observe throughout the many



John J. Pew

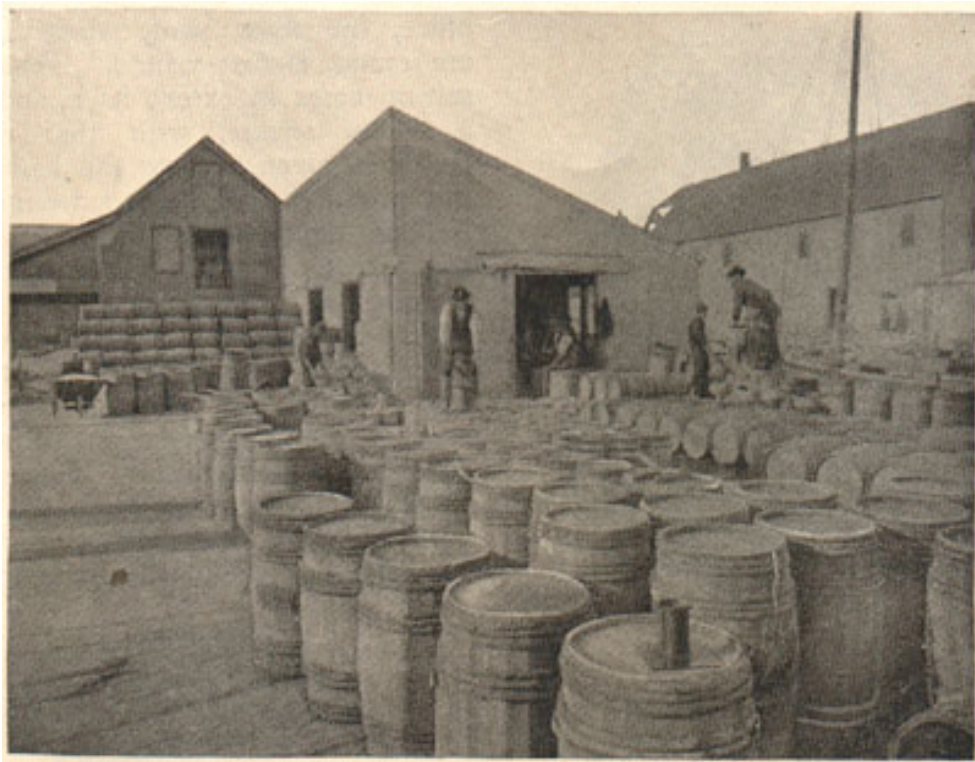
branches employed, as well as astonished at the magnitude of the industry.

The wharves present an active scene during the summer season. As fast as a vessel comes in she is taken in charge by experienced workmen, and unloaded of her freight on the long, covered wharves.

Deep rows of hogsheads filled with fish, packed in salt, are everywhere to be seen, and the air is redolent with the healthful odor of fresh and salt fish.

The firm of John Pew & Son embraces all of the three branches of the trade, --- the catching, the curing, and the manufacture and sale, so that the entire working of the industry is here to be seen.

From the time the handsome fleet-winged



Branding Mackerel

schooners unload their burdens at the door of this perfectly managed establishment, until the time when the tempting boxes leave the

warehouse on their long journeys, the utmost skill, quietness, and dispatch is observed



Preparing Boneless Codfish



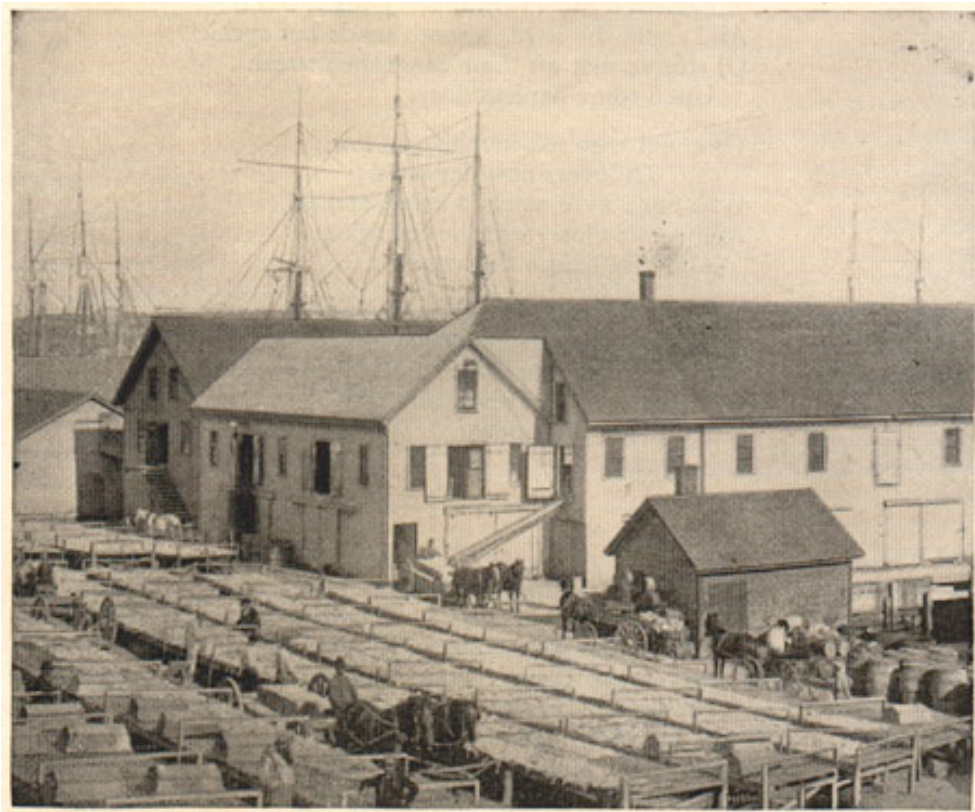
The busiest season of the year is the months of August, September, and October, although the winter fishing is quite important too, and especially Lenten season, when there is an active demand and heavy shipments.

To fit out a vessel for the Banks for a catch of 250,000 fish, it is necessary to carry from 250 to 330 hogsheads of salt, each hogshead weighing about 570 pounds.

Nearly all of the salt used for codfish comes from Trapani, in the island of Sicily, while the

of their several kinds can be relied upon as purely fresh and thoroughly first-class, and their word is as good as their bond.

The present members of the house are about as progressive a set of men as one would wish to meet in the New England states. The sound, practical business policy which has marked their successful rise and prosperity is the outcome of the broad and liberal lines laid down by the founder and father.



Curing Codfish in the Flake Yard; also showing Mackerel Canning Factory and Fish Stores

mackerel salt is imported from the vicinity of Liverpool.

The necessity of improving the quality of fish of late years has been the means of stirring up a generous rivalry and wholesome regard for a superior grade on the part of the producers, which has ended in supplying our tables with the most delicate and thoroughly pure fish to be found in the world.

There is no more conscientious or scrupulous concern in the trade than that of John Pew & Son. Any goods bearing their mark as the best

Their interests have every been centered and their wealth expended in Gloucester, where they have been among the leading spirits in improving and benefiting their town and people.

The many hundreds of souls who yearly find employment in the service of this model house have every cause to be thankful, for more considerate or generous set of men to those who serve them faithfully does not exist on this broad universe. We present portraits of the well-known members herewith.

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