

(Concluded from page 173.)
are now taken and placed, one at a time, on a small table with a cutting attachment, and with a single stroke of the lever, the fish is cut into exactly the proper size to fit into the cans.

Another set of hands take these bits of fish, place them deftly in the cans, whence they go to other workmen whose duty it is, by means of an apparatus, to put in each can a small amount of brine, for canned salmon have nothing else in it, being cooked *au jus*. Now the cans filled with the raw fish pass to workmen who apply the lid and solder it on. Next, the cans are placed, hundreds together, in iron rings, or in some of the canneries, into iron squares, each form holding about 600 cans, and by means of cranes all are lowered into steam boilers, where they are cooked for an hour. Now quite a nice operation takes place, similar to that employed by the champagne-wine manufacturers, which is called venting. A hole is pricked in the top of the can, and the air and gases generated are allowed to escape, when the little vent-hole is instantly resoldered again. A second cooking now takes place, when the culinary portion of the canning is ended. The cans are again taken from boilers, and are showered with cold water. If the vacuum is perfect and the package sound, the top of the can caves in and assumes a concave form. If, however, there is the least convexity this condition of "swell-heads," as it is called, causes the rejection of the package, for the salmon would not keep a week, and manufacturers know that a single spoiled can would injure the reputation of a thousand packages. It will not do to even tinker with these "swell-heads," as they would cost too much to put in order. If they are worked over, however, they are never shipped as first-class goods. It is a necessity in order to insure the excellence of the canned product, that each day's catch of fish should be prepared within 24 hours. Should there be any hitch in the factory, and all the day's salmon cannot be canned, what remains over is salted and barreled. It is, perhaps, not out of the way to say that the can of salmon, before it is completed, with handsome label put on it and boxed, from the catching of the fish until it is sold as a finished product, goes through as many as a hundred different operations.

Columbia river salmon, as a canned product, has nearly driven out all other similar preparations of the fish, and the Eastern establishments are fast passing out of existence. The European demand for the canned salmon product of the Columbia is steadily increasing, and the export for the season of 1877 will perhaps reach \$5,000,000. Every can-



A SALMON LADDER.

ners have their own machinery for the manufacture of tin cans, which are made during the winter season, and a salmon can, small as it may seem, passes through fourteen different hands before it is ready to receive the fish. Notwithstanding this a gang of twenty-two men will turn out 15,000 cans per day. During the busy season every cannery employs from 150 to 350 hands, at wages varying from \$25 to \$75 per month. The labels, which are usually very handsomely printed in chromo colors, have always been done in San

Francisco. Through the enterprise of our fellow-townsmen, A. G. Walling, a great deal of the label-printing is now done at his establishment in this city, and for general beauty of design and finish his labels surpass the ones done by the San Francisco printers. The wooden packing boxes are mostly made in this city, and shipped down as required. Two establishments—Messrs. Scheurer & Coyne and John Harlow & Co.—are engaged in it. We paid a visit a few days ago to Capt. Harlow's factory, and learned that he expects to



MENDING HIS NET.

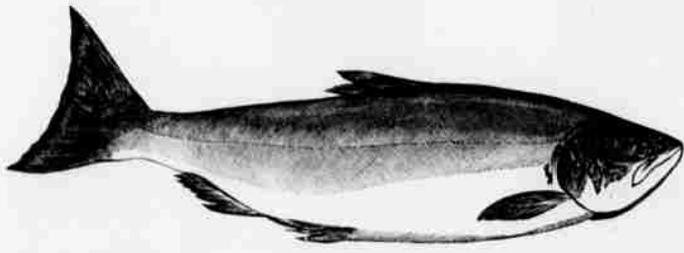
turn out 260,000 cases for this season. The price he receives for them is \$18 for one hundred. His gang of forty-five men turn out 2,500 boxes per day, consuming 18,000 feet of lumber in the operation. Without any attempt to overrate it we can safely say that Capt. Harlow's is the most complete establishment of the kind on the Pacific coast. It is very interesting to watch the labor-saving machinery employed in making so simple a thing as a salmon-packing case. The brand of the factory is not stenciled on by hand, as it formerly was, but a neat machine, very similar to a printing machine, prints it on the wood. The nailing of the boxes is done by one of the most complicated machines we have ever seen. Even the filing of the saws is done by machinery, and it is only by the use of all these latest improvements that Captain Harlow is enabled to reach the grand results as enumerated above. We also give in this number an engraving of a salmon ladder. These can be made of wood or stone. The latter will

feet, the fish has seven or ten of two to three feet each to surmount. A spring of three feet is a small matter to a salmon. They jump to the height of ten feet with ease. It is an experiment worth trying. Small as the expenditure will prove our fisheries will find that such ladders, placed at all falls and dams in all the rivers emptying into the Columbia, would help to save the lives of thousands of fish annually, a matter well worth looking after. As the artificial propagation of salmon is now receiving general attention, we propose

in a future number of this paper to have a complete article, with illustrations, on this subject, showing the different apparatus used and the means employed in producing fish artificially.

Our correspondent from Damascus, in Clackamas county, says: "The farmers are jubilant over their prospects. Never since the settlement of this section have crops looked better. Every nook and corner is put into grain, or is prepared for next fall's sowing. A great deal of new land has been put under cultivation, and quite a large number of new comers have settled here this season."

During the month of May there were filed in the U. S. land office at Walla Walla 111 pre-emption applications for 13,320 acres; 46 homesteads, for 6,316 acres, and 38 timber culture applications for 5,480 acres—a total of 25,116 acres. There is a hundred times as much more equally as good land left open for settlement.



A COLUMBIA RIVER SALMON.—Weight 67 lbs.—Photo by Buchtel & Stolte.

Walla Walla city is certainly in a prosperous condition. It is assessed \$63,000 higher than it was last year. The total valuation of the city is \$1,023,595; the real estate being valued at \$471,860, and the personal property at \$551,735. The tax levy is five mills on the dollar.

Just as the hunter draws a bead on the graceful wild duck, as it breasts the rippling green-blue waves, does the water-fowl invariably observe something beneath the surface that it has been looking for, many a long day, and proceeds at once to business.

THE CUNNING KNAVE.

A SHORT STORY IN REAL LIFE.

About ten years ago there appeared in New York an actress whom, for a better name, we will call Miss W—. She so fascinated one A. T. Stewart, a nabob of that city, that whatever money could purchase was placed at her command by the lovesick Stewart. Determined of appearing as "the leading lady," and not being well enough up in her profession to procure such a position at any of the theaters, she induced Stewart to purchase a certain church on Broadway then offered for sale, and converted it into a theater. It was from this on known as the New York Theater, with Miss W— as proprietress and leading lady. It was, however, well understood that Stewart footed all the bills to keep the place going, which, for four years, was run at a dead loss until it finally passed into the hands of the celebrated Worell sisters. The same spirit that led Stewart to desecrate a house of God in the above mentioned manner also induced him to acquire hotel property at Saratoga. Here again Miss W— shone forth as the leader of—well, everything, and woe to the person who dared to be bold enough to slight Miss W— in any manner. Stewart died, and a cunning trickster, whom we will call Judge Knave (everybody is a judge nowadays), became the fascinating successor of Stewart. One Seligman, a Jewish banker, had been in the habit of spending his summers, in company with his family, at Saratoga, came a few days ago to take up his residence there for the season of 1877, when he was informed that orders from headquarters (Judge Knave) were that no Jews would be allowed to stop there from this on.

This knave shrewdly foresaw what effect such an order would have; it would be telegraphed all over the world, published in all the papers, commented on, corresponded over, and every time the name of his hotel would be mentioned; he would thereby gain an amount of advertising for the house and notoriety for himself which one million dollars could not purchase, and knave enough he proved himself by seizing the opportunity. We are somewhat surprised that the telegraph companies, otherwise sharp financiers, and the different newspapers supposed to have at their heads far-seeing managers, allowed themselves to fall into such an easy trap and become the dupes of this fellow. It yet remains to be seen, however, whether that class of

advertising will pay amongst as intelligent and liberal a people as the Americans.

North of Snake river lies some of the very best vacant farming lands of Washington Territory. It is said to be equal to the famous Walla Walla valley. The soil is not as light and ashy and produces more abundantly. Fruits, vegetables and grains of all kinds thrive, although an erroneous idea existed at one time that fruits could not be raised there with any degree of success.