

always been one of the most important of the various forms of food used by the Indians of the Pacific coast, who annually gather along the streams and catch thousands of them, drying them in the sun for winter use. Years ago, the Hudson's Bay Company began salting them for its own use, and of late years, many canning factories have been established at various points, where thousands of cases are prepared for market annually. There are many good locations yet to be found, where salmon are abundant, and these will, no doubt, be occupied as soon as the rapidly increasing demand for the product assures it a reliable market. In this branch of the fishing industry about five thousand hands are employed, in about thirty canneries. The annual pack averages some two hundred thousand cases, valued at about \$5.00 per case.

The scene of the greatest activity is on Fraser river. Five distinct varieties enter the river during the season, each seeking different spawning grounds. The run of the silver salmon begins about the first of April, and continues till the end of June. These fish are often caught weighing seventy pounds, though the average weight is from ten to twenty-five pounds. Beginning in June, and continuing till August, is a fish of five or six pounds weight. In August, a most excellent salmon, weighing generally about seven pounds, enters the river. The fourth species is the humpback, a fish weighing from six to fifteen pounds, which is caught from August till winter, every second year. The last to appear is the hookbill, a salmon weighing from twelve to forty-five pounds, which arrives in September and remains till winter. For fifteen miles above its mouth, the Fraser is dotted with boats of the salmon fleet during the season, and the river and canneries present a busy scene. North of this point, establishments are located on Burrard inlet, Alert bay, Riv-

ers inlet, Skeena river, Metlakahtla and Nass rivers. Large quantities of salmon are also salted and packed in barrels. The majority of fishermen, especially in the northern canneries, are Indians, who are expert and reliable, and are preferred to any other kind of labor. On steamers, they are employed almost exclusively for roustabouts, and are paid higher wages than white men, because they can do more work and are more reliable and steady. In 1883, the provincial government established a salmon hatchery on the south bank of Fraser river, four miles above New Westminster. The undoubted success of this effort of the government to foster one of the most important industries, will enable the canning establishments to make improvements and invest additional capital, with the assurance of a permanent and liberal supply of fish. One establishment is a floating cannery and oil factory combined, which can be moved about from place to place, and is known as "Spratt's Ark." On board, are complete canning appliances, machinery for manufacturing oil from the offal of the fish caught, and accommodations for the hands. The vessel and its adjuncts cost \$60,000.00. The shipment of fresh salmon to the East, in refrigerator cars, has become an important feature of this industry.

The next most important fish, so far as present utility is concerned, is the codachan, or candle fish. This is a small fish, about the size of a sardine, and is so oily that, when dried, it will burn like a candle, especially those caught in Nass river. They enter the Fraser in millions about the first of May. They are delicious when fresh, smoked or salted, and their oil is considered superior to cod liver oil, or any other fish oil known. It is of a whitish tint, and about the consistency of thin lard, and is a staple food among the natives, and an article of barter between the Indians of the coast and