

fully overcome the obstacles encountered in their journey. The millions of young fry produced find their way down the streams to the ocean, whence they return, when full grown, to the place of their birth. In this way, the species is propagated and the annual influx from the sea offers fishermen a certain harvest.

From time immemorial, the Indians living along the banks of the Sacramento, Columbia, Fraser and other rivers flowing into the Pacific, have depended upon salmon as their chief article of food. During the summer season they assembled along the streams in great numbers, and speared the fish or caught them in nets, and it is still customary for the survivors of the once powerful tribes, to thus gather a supply of food for winter use. The spot usually chosen is some cascade or rapids, offering an advantageous position for spearing the fish as they attempt to leap over the obstacle. A little staging is built out over the water, in favorable places, upon which an Indian perches himself and weilds a net, with a long handle, which he passes rapidly through the water, time after time, until his patience is rewarded with the capture of a fish. Thousands of salmon are thus yearly caught by the Indians, and dried in the sun for winter use.

The Columbia river leads all other streams, both in the size and quality of its fish, and in the quantity packed. The Sacramento, in California, and the Fraser, in British Columbia, are also important salmon streams. There are canneries located on various other streams of Oregon, Washington, British Columbia and Alaska. The unusual size and quantity of salmon in the Columbia was remarked early in the present century, by traders whose vessels occasionally entered the river, and the officers of the Hudson's Bay Company. Indeed, as

early as 1832, more than half a century ago, an effort was made by a Boston firm to turn them to account. Nathaniel J. Wyeth came across the continent with eleven followers, but returned again the next spring. In 1834, he again came out as the manager of the Columbia River Fishing & Trading Co., and built Fort Williams, on Sauvie's island, at the mouth of the Willamette. His enterprise proved a failure, and he sold out to the Hudson's Bay Co. in 1836. The pioneers of Oregon used salmon freely, both fresh and salted, and it is still a favorite dish. Much salmon was salted for winter use, and many families still salt a quantity every year for private use. The first cannery was built in 1867, by William, George and R. D. Hume and A. S. Hapgood, at Eagle cliff, where they packed four thousand cases that year. Since that time, the business of canning salmon has increased yearly on the Columbia, until it now reaches an average annual value of \$3,000,000.00, and gives employment to more than four thousand fishermen and a large number of hands in the canneries.

The great seat of this industry is Astoria, where three-fourths of the canneries are located, and where nearly all the pack finds shipment to market. The season begins, according to legal restriction, on the first of April, and closes the last of July, this limitation being placed by the legislature to prevent the complete extermination of the fish. During that period, the fish which succeed in safely passing the cordon of nets, traps, seines and fish wheels, have good reason to congratulate themselves. Two thousand boats, each with a net three hundred fathoms long, lie in wait to catch them as they come in over the bar at the turn of the tide. Such as safely run the gauntlet of the nets at the mouth of the stream, encounter other nets, seines and