

has ordinarily to be used. The next best is the common eel, which is caught in great numbers at Willamette falls, in Oregon City. Salmon heads are also used, but not with as good results as are obtained from eels. The fisherman in his boat pulls himself along by the line until he comes to a fish, which he lands in his boat after a brief struggle, tapping him on the head with his boat hook to stun him as soon as the head is

fish, its mouth sets far back in the head. All this is wasted, because there is no market for it, though good material for fertilizer. Therefore, the head, tail and fins are cut off and thrown away, reducing the weight materially. A hook is then inserted in the end of the spinal cartilage, and it is drawn out in one piece. This is sold to the Chinese for seventy-five cents per pound, and is dried by them and shipped to China, where it is used principally in making soup. After this is done, the fish are carefully cleaned and divided into two halves lengthwise, then cut into convenient lengths for packing.

Lovers of Russian caviar will be pleased to know that the spawn of Columbia river sturgeon masquerade somewhat in the market under that title. It is put up in kegs of 130 pounds each and shipped to Hamburg, Germany, where it is prepared for market. Salmon spawn is also made into caviar. The bladders of the fish are saved by the shippers and sold to manufacturers of isinglass.

The fish are kept in a cold storage room until ready for shipment, and are then packed in boxes holding 100 lbs. each and shipped east in refrigerator cars. New York is the chief market for the Portland product, Chicago ranking second. Some of the fish is retailed fresh, but the bulk of it is sold at about eight cents a pound to "smokers"—as they are called—who smoke it and put it up attractively in one-pound boxes, in which form it finds a ready sale and is considered superior to other smoked fish. There is a special demand for fish during the Lenten season, and the shipments during the next three months will average forty tons per week—twenty-five to New York and fifteen to Chicago. A company is being organized for the purpose of curing and canning the fish in Portland on a large scale. It is the intention to be ready to begin operations by August next, and there seems no doubt of this business developing into a great industry.

Improvements in Chehalis, Wash., for 1889, amounted to a total value of \$200,000. More than 100 dwelling houses were erected, \$10,000 were expended in grading streets and laying sidewalks, and a school house costing \$11,000 was built. The population increased 100 per cent.



CORDRAY'S ROSSER-THEATRE—IN THE THEATRE.

drawn up to the edge of the boat. In this way he progresses until he has visited every hook on his line.

The bulk of the sturgeon caught are sold in Portland to shippers who supply the Eastern market, though some of it goes to retail dealers here. Shippers pay from one-half a cent to one cent a pound for the fish, but there is a great deal of waste, amounting to more than one-half the gross weight. The head is long and pointed, like that of a shark, and, like that