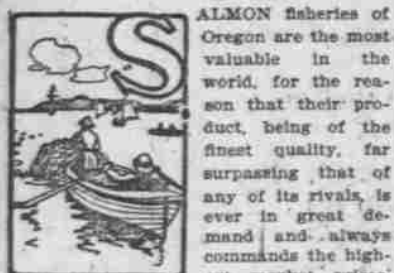


WEALTH OF RIVERS

Fish Products Worth Millions



They are also looked upon as one of the many wonderful resources of the state, and rightfully so, for it is doubtful if there is another industry from which such great returns are secured by the expenditure of so small amount in the development. The output from the Columbia River alone exceeds \$10,000,000 per year, and during the past 15 years has reached a grand total of fully \$80,000,000, distributing nearly \$25,000,000 for labor among the residents of the state. All this being continued and gradually increased by the expenditure of a few paltry thousands of dollars annually for the maintenance of the hatcheries.

The fishing season of 1903 was remarkable, not alone for the excellent quality of the fish secured, but as well for the tidal runs that occurred at various times during the season. While the pack of the canned article was not quite equal to that of the preceding year, it was still most satisfactory, especially when contrasted with the almost total failures at other points on the Northwest Coast and in Alaska. The prices paid by the packers remained high until almost the close of the season, and as a result nearly all those engaged in operating the fisheries were amply repaid for their labor.

Deluge of Fish Late.

A strange feature of the season was the delay in the arrival of the fish and the almost unprecedented run that came in during the first few days of August, occasioned in part no doubt by the long-continued cold weather and at the same time indicating that perhaps the hatcheries having been turning out too large a proportion of the later variety of salmon. When the season opened on April 15 there were many fish in the river, and the pack was fairly good for the first few weeks, but then came a falling off with a few slight spurts, and on August 1 a conservative estimate placed the total pack on the river at not to exceed 100,000 cases. But then came the deluge; every pack was quickly blocked with hundreds of tons of fish thrown overboard, and before the end of the season about 150,000 additional cases were put up, making a total of 250,000 cases of the canned product, fully 90 per cent being of the royal chinook variety. Contrary to the usual result, the Columbia River canners this year made a mistake in disposing of their packs too early. Nearly all the salmon canned on the river was sold in advance on the basis of \$1.35 per dozen, when, had it been held until later, much better prices could have been obtained. The demand has been so great that scarcely a case of the chinook salmon can now be secured from the first hands.

With the cold storage plants 1903 was indeed a bumper year, and the exact figures are not yet obtainable, probably not over \$5,000,000 cases have been put up. The fall salmon are greatly inferior to the Columbia River salmon, both on the Columbia River and on the coast streams, was remarkably light and while exact figures are not yet obtainable, probably not over \$5,000 cases have been put up. The fall salmon are greatly inferior to the Columbia River salmon, both on the Columbia River and on the coast streams, was remarkably light and while exact figures are not yet obtainable, probably not over \$5,000 cases have been put up.

Oregon State Hatcheries.

Statement of the take of salmon eggs at the different Coast salmon hatcheries during the season of 1903:

Wilson River chinooks.....	539,000
Yaquina chinooks.....	100,000
Siuslaw chinooks.....	250,000
Umpqua chinooks.....	2,135,000
South Coast River chinooks.....	6,115,000
Total.....	10,143,000

United States Fish Hatcheries.

Rogue River chinooks.....	4,797,000
Rogue River steelheads.....	768,000-7,555,000
Total.....	12,687,000

Statement of the take of salmon eggs at the different salmon hatcheries tributary to the Columbia River during the season of 1903:

Oregon State Hatcheries.

Salmon River chinooks.....	3,551,000
Clackamas River chinooks.....	410,100-3,961,100
Wallowa Hatchery chinooks.....	3,707,000
Wallowa Hatchery sockeyes.....	5,000,000-5,707,000
Granite Ronde River chinooks.....	122,400
Granite Ronde River sockeyes.....	2,622,400
Ontario chinooks.....	30,500,000-30,124,500

United States Fish Commission Hatcheries.

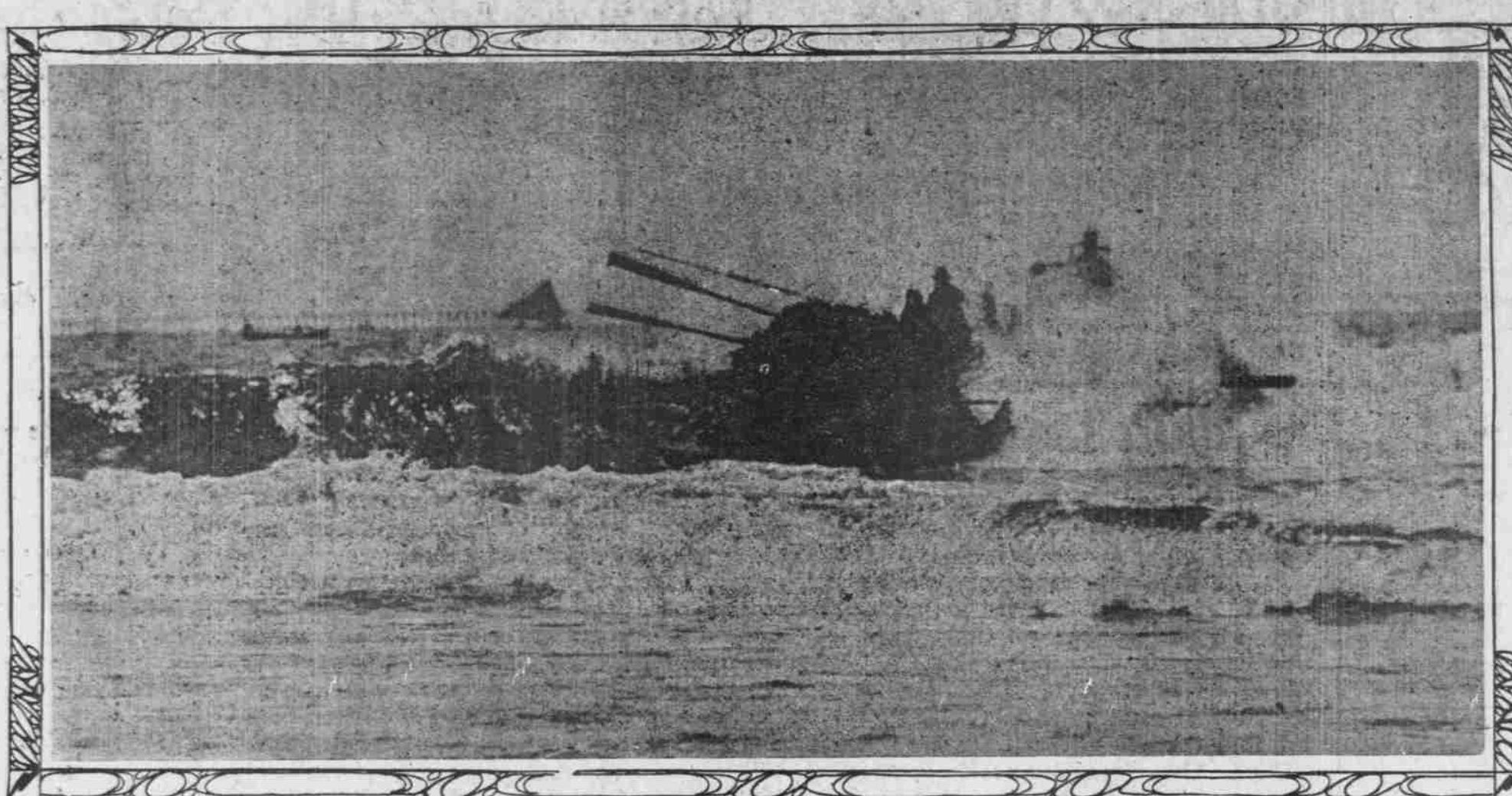
Little White Salmon River, Washington, chinooks.....	17,000,000
Big White Salmon River, Washington, chinooks.....	10,000,000
Fanner Creek and Egan, Oregon, chinooks.....	10,000,000
Lower Clackamas River, Oregon, chinooks.....	30,000,000-30,124,500

Washington State Hatcheries.

Kalama River chinooks.....	6,128,470
Wind River chinooks.....	2,500,000
Chinook River chinooks.....	600,000
Wenatchee River chinooks.....	600,000-6,300,000
Wenatchee River sockeyes.....	100,000
Methow River sockeyes.....	2,500,000-2,800,000-25,515,470
Grand total.....	37,143,770

Eggs and Young Fry Planted in the Columbia.

YEAR.	Chinooks.				Sockeyes.				Steel-heads.			
	Grants	U.S.	Wash.	Oregon	Grants	U.S.	Wash.	Oregon	Grants	U.S.	Wash.	Oregon
1895-6	5,287,000	4,000,000			1,687,000							
1896-7	5,242,000	3,300,000			12,142,000							
1897-8	34,420,000	5,500,000			25,510,000							
1898-9	11,000,000	10,017,000			2,500,000							
1899-0	5,580,000	10,610,500			3,770,000							
1900-1	34,323,141	10,588,000			7,250,000							
1901-2	25,600,100	10,562,700			25,545,625							
1902-3	22,000,000	9,500,000			10,000,000							
1903-4 (estimated)	22,000,000	9,500,000			10,000,000							



"THE OWL"

Popular Saloon and Cafe Recently Established at Fifth and Alder Streets by "Doc" Brown, Formerly of Spokane.

The many old-time friends of "Doc" Brown, of Spokane, will be pleased to learn that he is now located in Portland. He was formerly the proprietor of the "Owl Club," one of the most popular and well known resorts in Spokane and throughout the Northwest. "Doc" Brown will open a first-class saloon and cafe on or about January 10, at the corner of Fifth and Alder streets.

He extends hearty greeting to all his former friends and acquaintances in Portland and desires to meet many new ones. "Doc" has spared neither time nor expense in fitting up his new quarters, so that it now is unsurpassed by any similar resort in this city in elegance. He carries none but the highest classes of fine liquors, wines and cigars, and trusts that he may merit his proportion of the public patronage. All are welcome, and "Doc" will make his patrons feel his fullest hospitality. It may safely be said that there is no one man in the same line of business better known in the West. "Doc" Brown is particularly interested in numismatics. His private collection is one of the finest in existence. This collection, which he has recently installed at his new place of business here, contains an exceedingly rare coin—an American silver dollar, minted in 1804. It is the only coin of its kind ever shown outside of the United States mint at Philadelphia. "Doc" recently purchased it of R. G. Parvin, of Denver, Colo., for \$200. This quaint old coin is widely known as "the Dexter dollar." It was bought of Chapman Brothers, of Philadelphia, for Mrs. Dexter, the well-known capitalist, in 1885, for \$100. There are only five 1804 American silver dollars known to exist, and

ing in the waters of the Columbia has been in vogue for many years and thousands of dollars worth of this toothsome fish have been shipped fresh to the Eastern markets. In fact, the industry was

the one owned by "Doc" is by far the finest of the quintet. "Doc" cordially invites the public to view his collection. "Doc" Brown was the founder of the "Owl Club," which he successfully conducted at Spokane for 12 years.

PULLMAN CAFE.

Located at 126 Fifth Street—Satisfaction Given to All Patrons.

No more appropriate name could have been chosen for the "Pullman Cafe," than the name it bears. On entering the cafe an aspect is presented which suggests a luxurious "Pullman," as the cafe is a model in point of design and furnishings. The bar is one of the latest "creations" manufactured by the Brunswick-Balke-Collender Company, of Chicago, and has only recently been installed. The side bar is a work of art; and is laden with sparkling glassware and liquors to suit the most fastidious taste. In the center is a large French plate mirror and between the pillars on either side are mirrors of the

same quality. Private booths are maintained for gentlemen and their friends, and are fitted up in an artistic style.

The proprietors, Messrs. J. W. Conrad and J. D. Holton, are popular with their patrons and the public. Their assistants are capable and the guests receive the best of attention. Mr. Conrad formerly lived in Salt Lake City, where he is well and favorably known. Mr. Holton resided in Boise City before coming to Portland, and has a large number of friends in that city.

The "Pullman" is located at 126 Fifth street.

CAFE KRATZ.

Where Wit, Humor and Sparkling Wine Doth Meet.

The Kratz Cafe is the most centrally located cafe in Portland, southeast corner of Washington and Sixth streets, and has the distinction of carrying the best brands of liquors, wines and cigars that the market affords. The cafe has two

entrances, one from Washington street and the other from Sixth street.

The "Kratz" is attractively fitted up and is patronized by the leading citizens. Divans are arranged for patrons, and the cafe has the appearance of a beautiful club room. Mr. August Kratz, the proprietor, takes particular care to give the best satisfaction to his guests, and his ever-increasing trade is evidence of his popularity.

He was formerly a resident of Astoria, where he was engaged in the mercantile business. Mr. Kratz has a host of friends and a large number of acquaintances throughout Oregon.

ROMETSCH GAFE.

Result of Art and Genius—Rare Liquors and Wines.

One of the most attractive cafes in the Northwest is that of John Rometsch, located at 251 Morrison street. Seven thousand dollars was expended in the beautiful fixtures and artistic decorations.

pecially in the early Fall, the waters of the Lower Columbia River are fairly teeming with schools of sardines that are pronounced by the Government experts to excel in quality and flavor those caught on the Eastern Coast, and are pronounced by the same authorities almost, if not fully, equal to the French product. In the past little has been done in the way of handling these fish other than to supply the local markets, but last season a company was formed and a quantity of the fish canned as an experiment, with the expectation that quite a large pack will be put up next year. Sardines can be secured in practically unlimited quantities at little cost and the opportunity offered here for the establishment of a large plant to cure them for the markets is unexcelled on the Coast.

Shad is another variety of fish that enters the Columbia River in such numbers that at certain seasons of the year they are almost a drug on the market. They are caught principally on the setting grounds and many of them are shipped fresh, although recently a few have been canned by the salmon packers and are said to find a ready sale.

Famous Columbia Smelt.

For a small fish there is probably no better-known species of the finny tribe than the celebrated Columbia River smelt. It has its rivals in the smelt that are caught on the Sound and in other waters on the Coast, but none of them compare in flavor with those taken in the Columbia River and its tributaries. They come in during the winter months and run in schools of millions. While many of them are cured by smoking, the great majority of the catch is sent to the markets fresh.

Along the ocean beaches on the Oregon coast, especially directly south of the entrance to the Columbia River, are to be found immense quantities of razor-back clams. In 1894 a cannery was established in this county and a few seasons later over 5000 cases were put up. It is generally conceded that fully three times as many clams are shipped to the markets fresh as are canned.

In addition to the above, many varieties of trout and other game fish are found in the waters of various portions of Oregon, and as the state authorities are now taking proper steps to protect them, their present number will undoubtedly be fully maintained. If not gradually increased, Black bass have been planted by the Government in the Columbia and Willamette Rivers and are rapidly increasing in number and affording good sport to anglers. Carp have also been planted in ponds to the delight of those who like such fish.

Broadening Out.

One reason Grover Cleveland now enjoys general popularity is because he has grown big enough to talk as a friend to all of the people rather than as a partisan Democrat. He is Democratic in a broader sense than he was when he was simply a Democrat. Yet he is no less a real Democrat now than he was then. A man who excites the applause of half the people by making the other half hot under the collar is getting applause that he would be better off without—Exchange.

ELMORE & COMPANY

SALMON PACKERS

Astoria, Columbia River, Oregon

BRANDS

Fancy Spring Packed Columbia River Chinooks

"Acorn" "Chestnut" "Sunflower"

Oregon Red Salmon

SPECIALY SELECTED

"Jumbo" "Fearless" "Queen" "Map"

"Hawkeye" "Williams" "Cupid"

STANDARD RED

"Exhibition" "Menu," Etc.

Alaska

Astoria & Alaska Packing Company's Choice Red—"AA" Medium Red—"Garland"

Pink Salmon

"Arctic Zone" "Iceberg" "Volunteer," Etc.

Barreled Salmon

Shipping and Commission Merchants, Fishing and Cannery Supplies, Tin Plates, Pig Tin, Lead, Salt, Etc. Fire and Marine Insurance Agents. Foreign Correspondence Solicited

Pacific Navigation Company

Regular Service By the Fine and Well-Known Steamers

Sue H. Elmore—W. H. Harrison

Or Other First-Class Vessels Leaving Astoria Carrying Freight and Passengers for

Tillamook Alsea Nehalem Siuslaw Umpqua

And Other Intermediate Points

UNRIVALED ACCOMMODATIONS

For Freight or Passage Apply to

Elmore & Company Agents Astoria, Columbia River, Oregon

GENEVA LITHIA WATER

Analysis of Water.

Lithium Sulphate.....	5.57
Potash Chloride.....	17.17
Sodium Chloride.....	8.96
Magnesia Sulphate.....	23.14
Alumina Sulphate.....	1.39
Calcium Sulphate.....	18.75
Calcium Carb.....	42.08
Phosphoric Acid.....	trace
Iron Carb.....	trace
Total grains per gal.....	215.50

Organic Matter.....None

Made by Professor Johnson, University of Yale; Professor Campbell, University of Michigan; Professor Lattimore, University of Rochester; Professor A. V. Lazenby, of New York. These authorities say that there is no known mineral spring that has the superior medicinal qualities of the Geneva Lithia Mineral Water, and that this water is worth more as a curative of all diseases that the human being is heir to than all other mineral waters combined.

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