

who incorporated under the name of the North Pacific and Trading company. In 1868 a cannery was opened by Cutting and company near the site of the old town of Sitka, but was afterward removed to Cook inlet. After the first year the pack averaged about 20,000 cases. In 1889 there were at least fifteen canneries in operation, the increase in their number being caused by higher prices and the diminished supply from the establishments on the Columbia and Sacramento rivers.

The chief obstacles are the briefness of the season, lack of reliable labor, cost of supplies, and irregular communication. Yet business has been fairly profitable, owing to the abundance and cheapness of the fish, which, moreover, averages over thirty pounds, or nearly double the weight of the Columbia salmon. The natives furnished it in former years at about one-fifteenth the price paid at the latter point. The total pack had increased by 1885 to 65,000 cases, besides salted fish, and there was also a steadily improving demand.

The cod-banks are here the most extensive in the world, stretching, with intervals, from the Shumagin islands north and westward to the ice line of the Bering sea, eastward to Cook inlet, and southward to the strait of San Juan de Fuca. The average depth is barely one-third as compared with the Newfoundland banks. Yet the deeper waters contain the best fish, including the true cod, which exists here alone. Defective curing and the prejudice in favor of the Atlantic cod have still to be overcome. Since 1870 the catch has averaged 500,000 fish, occupying fully a dozen schooners, some engaged for a portion of the year in salmon fisheries.

Among other food-fishes found here in abundance are the halibut and the ulikon, or candle-fish, little in use except among the natives, the mackerel, which is growing in favor, and the herring, whose present commercial value is confined to its oil, for the extraction