

The conditions seem excellent for the successful introduction of the diamond-back terrapin to the west coast. The extensive salt marshes around San Francisco Bay and in other places would doubtless supply a suitable habitat for the animal, whose high food value would in time bring it into active demand and stimulate cultivation and a profitable trade.

THE MARKET FISH AND THE FISH TRADE OF SAN FRANCISCO.

There are few cities in the United States in which such a large variety of fresh fish is found in the markets or in which the supply is so constant as in San Francisco. Not only is there a varied fish fauna in the immediate vicinity of the city that is utilized by a large resident fishing population, but the fresh and salt waters of the three coast States contribute their rich resources to the city's supply. Over 100 species may be seen in the markets during a season, and perhaps half that number may be found at almost any time. The quantity of fresh fish landed and sold in San Francisco, as determined by the agents of the Fish Commission, is from 9,000,000 to 12,000,000 pounds annually, worth to dealers from \$600,000 to \$800,000.

Among the fishes which are handled in largest quantities in San Francisco are the salmon, flounders, herring, shad, smelt, sturgeon, suckers, anchovies, cultus-cod, viviparous perch, and rock-cod, of each of which more than 100,000 pounds are annually sold.

During the latter part of May and the first of June, when I visited the wholesale markets regularly, the following fishes were observed. The scientific names are necessary for their proper identification; the common names given are those heard in San Francisco. A few data collected concerning these are added.

FISHES.

Acipenser medirostris. *Green Sturgeon.* Rarely exposed for sale. Brings about half the price of the white sturgeon.

Acipenser transmontanus. *Sturgeon; White Sturgeon.* Of constant occurrence in the market. A great many small fish under 2 feet in length received. The bulk of the supply is from the Sacramento River region.

Ameiurus albidus. *Catfish.*

Ameiurus nebulosus. *Catfish.* These exotics are almost invariably sent to the market in a dressed condition; it is only in that state that they meet with any sale. The dealers do not encourage the shipment of catfish by the fishermen, and the quantities sold are disproportionate to the abundance of the fish.

Ptychocheilus oregonensis. *Pike.* This large representative of the minnow family is sent to the San Francisco market chiefly from the Sacramento and San Joaquin rivers. The fish is large enough to be taken in salmon gill nets, but it has such little market value that it receives scant attention from the salmon fishermen. Fish weighing 4 to 7 pounds were seen. The price is only 2 or 3 cents a pound, and the demand is chiefly among the Chinese.

Cyprinus carpio. *Carp.* The carp does not rank high as a food-fish in San Francisco, although considerable quantities are annually sold. The local Chinese fishermen catch a part of the supply, the remainder coming from the Sacramento and San Joaquin rivers. The receipts give no idea of the abundance of the fish, and doubtless the catch could be easily increased fifty times were it required by the trade. The average price of the carp is about 2 cents a pound.

Clupea sagax. *Sardine.* Very few sardines were seen, and, as elsewhere stated in this report, the fish is much less abundant in San Francisco Bay than it was comparatively few years ago.

Clupea sagax
green
the s
rest
the c
shad
now
from
Stolephorus
peri
Oncorhynchus
over
and
May
mon
follo
mon
been

when
Ed
able
Statement of

Month
January...
February...
March.....
April.....
May.....
June.....
July.....
August.....
September...
October...
November...
December...
Total