

salmon. ¶ In the spring we get **Native Foods** herrings and fish eggs, which the girls gather from the beach. This is a very busy time for all. The last time we gathered them we were on the beach by half-past six in the morning. In some places the beach was quite covered with herrings, still living, which the out-going tide had left. There was great excitement in gathering them at first, but before we had the needed quantity brought to the Home all were tired out. We had to hang about five thousand up to dry.

The next excitement is the coming of the oolachan, which the people supply, as they are caught in the river, in large quantities. The amount donated to the Home is about six large barrels full. These fish have all to be well washed, put on sticks and hung up to dry.

From early spring until late in the fall there is always something to get out of doors. First, clicksam, a root they are very fond of. When cooked it tastes something like sweet potato. To get it