

are eagerly sought for. The kelp and seaweeds which grow abundantly all along the shore are also utilized.

In the woods the deer, the elk, the black and grizzly bear, the wolf, and many other animals are found. The mountain goat lives on the higher ranges of the mainland. The beaver, the otter, marten, mink, and fur seal furnish valuable skins, which were formerly used for blankets. The Indians keep in their villages dogs which assist the hunters.

The staple food of the Indians is, however, furnished by the sea. Seals, sea lions, and whales are found in considerable numbers; but the people depend almost entirely upon various species of salmon, the halibut, and the oulachon or candlefish (*Thaleichthys pacificus*, Girard), which are caught in enormous quantities. Various specimens of cod and other sea fish also furnish food. Herrings visit the coast early in spring. In short, there is such an abundance of animal life in the sea that the Indians live almost solely upon it. Besides fish, they gather various kinds of shellfish, sea urchins, and cuttlefish.

The people are, therefore, essentially fishermen, all other pursuits being of secondary importance. Whales are pursued only by the tribes of the west coast of Vancouver Island. Other tribes are satisfied with the dead carcasses of whales which drift ashore. Sea lions and seals are harpooned, the barbed harpoon point being either attached to a bladder or tied to the stern of the canoe. The harpoon lines are made of cedar bark and sinews. The meat of these sea animals is eaten, while their intestines are used for the manufacture of bowstrings and bags. Codfish and halibut are caught by means of hooks. These are attached to fish lines made of kelp. The hook is provided with a sinker, while the upper part is kept afloat by a bladder or a wooden buoy. Cuttlefish are used for bait. The fish are either roasted over or near the fire or boiled in wooden kettles by means of red-hot stones. Those intended for use in winter are split in strips and dried in the sun or over the fire. Salmon are caught in weirs and fish traps when ascending the rivers, or by means of nets dragged between two canoes. Later in the season salmon are harpooned. For fishing in deeper water, a very long double-pointed harpoon is used. Herring and oulachon are caught by means of a long rake. The oulachon are tried in canoes or kettles filled with water, which is heated by means of red-hot stones. The oil is kept in bottles made of dried kelp. In winter, dried halibut and salmon dipped in oil is one of the principal dishes of the tribes living on the outer coast. Clams and mussels are collected by the women; they are eaten fresh, or strung on sticks or strips of cedar bark and dried for winter use. Cuttlefish are caught by means of long sticks; sea eggs are obtained by means of round bag nets. Fish roe, particularly that of herring, is collected in great quantities, dried, and eaten with oil.

Sea grass, berries, and roots are gathered by the women. The sea grass is cut, formed into square cakes, and dried for winter use. The same is done with several kinds of berries, which when used are dissolved in water and eaten mixed with fish oil. Crab-apples are boiled