

The result of this venture is thus described in the *Examiner* of June 10:

"The fish war which has been agitating the local fishermen for the past ten days is now over for the present. Capt. D. Johnson, of the schooner *Elwood*, who came down from the northern waters with a cargo of halibut, has sold out, and it will be five or six weeks before he will be back with another load. When the *Elwood's* cargo arrived halibut was retailing at 25 cents a pound, and it was scarce at that. Captain Johnson offered to sell all his fish to the Fishermen's Union at a very small price, but they would not accept it, and the captain opened up a fish market on the deck of the schooner, selling retail at 5 cents a pound. He kept two men busy cutting up the fish for customers, and in five days the whole cargo of 75,000 pounds was sold. When the Italian fishermen heard the *Elwood* was coming with a cargo of halibut they informed the customs officials that the schooner was coming down the coast with opium. That information was sent to the sound, and when the *Elwood* was passing Cape Flattery a revenue cutter overhauled her, but only fish and ice were found on board. When the vessel tied up at the dock the health inspectors were informed that she had a cargo of rotten fish, and an inspector was sent to her at once, but he bought the largest fish he could find and took it home for his own table. None of the fish-dealers dared handle the halibut for fear of being boycotted by the local men, and Captain Johnson was forced to open a market or throw the fish overboard.

"As soon as he began to sell the local men got into their boats and every net in San Francisco was set for fish. They hoped to make a good catch and glut the market, but luck was against them and they returned almost empty. There was consequently a big demand for halibut, and now the schooner is cleared of her cargo. The local fishermen say that another cargo shall not be sold in San Francisco."

***Paralichthys californicus*. Halibut.** Commonly sold under the name of halibut.

***Psetticthys melanostictus*. Sole.** Only a few seen.

***Pleuronectes stellatus*. Flounder.** This was the most abundant and constant flounder in the markets. Enormous quantities were observed only 6 or 7 inches long. The largest weighed about 15 pounds. Much the largest part of the flatfishes which reach the San Francisco markets is caught by steam vessels fishing with paranzellas off the mouth of Drake Bay.

In addition to fish proper, a very extensive trade is done in other fishery products in the San Francisco markets. In fact, the value of the mollusks, crustaceans, and reptiles which enter into the fish trade of the city is greater than that of the fish. The following products, which constitute all the principal economic aquatic objects additional to fish, were observed in the markets in greater or less abundance:

MOLLUSKS.

***Ommastrephes tryoni*. Squid.** Consumed chiefly by the Chinese, although also eaten by natives of southern Europe. On one occasion a Portuguese woman was seen to take a small fresh squid from a counter, bite off its head, and devour it with apparent gusto!

***Octopus punctatus*. Octopus; Devil-fish.** Usually exposed for sale by suspending from hooks in the stalls or at the doors of markets. Eaten by Chinese.

***Ostrea rufa*. Native Oyster; California Oyster.** Sells for \$3 to \$4 per bushel. The flavor is "coppery," and the oyster can not be relished by one not accustomed to it.

***Ostrea virginica*. Eastern Oyster.** The annual sales are over 100,000 bushels, valued at about \$4 per bushel. The supply comes from San Francisco Bay, and depends wholly on seed and plants brought from the East.

***Tapes staminea*. Hard Clam.**

***Mya arenaria*. Soft Clam.**

***Modiola capax*. Mussel.**

CRUSTACEANS.

***Cancer magister*.** This was the only crab seen in the markets. It weighs from 1 to 4 pounds, the average being 1½ or 2 pounds. Next to oysters, it is the most valuable of the invertebrate products. The annual sales amount to 1,200,000 to 2,000,000 crabs, having a value of 5 to 7 cents each. The supply is largely from San Francisco Bay.

***Panulirus interruptus*. Crawfish; Lobster.** Reference to the spiny lobster will be found in a separate chapter. The name crawfish, by which this is often called, is an unfortunate misnomer.