

MILD-CURED SALMON.

The continuance of the war in Europe resulted in ^{an} ~~the~~ further marked decline in the industry of mild-curing salmon in 1915. Heretofore it has been chiefly to the markets in Germany that the mild-cured product has been shipped, hence the discontinuance of possibilities of trade with that country has made itself felt to a marked degree in the mild-cure industry. This state of affairs has made it necessary for the American markets to absorb the mild-cured product. Fortunately there is a growing demand for mild-cured salmon in this country although the high price which it commands has had a tendency toward conservatism in the development of this line of trade. Mild-cured salmon form a particularly attractive food article, especially when sold in a lightly smoked condition.

~~Activity~~ The lessened activity in the mild-cure industry in Alaska in 1915 resulted in the preparation of a product excellent in quality. In some seasons past many of the smaller king salmon have been mild-cured but this year the product was made up almost wholly of select, large-sized fish. The smaller salmon were as a rule disposed of to canneries, which is evidenced by the increased production of canned king salmon ^{this year.} There was also an increase in the number of frozen salmon, some of which would have undoubtedly been marketed as a mild-cured product if conditions had warranted.

One of the important trolling grounds for king salmon in the mild-cure ~~industry~~ ^{fishery} is about Forrester Island, which is a federal bird reserve under the administration of the Department of Agriculture. As in the previous year, operations on that island were under the immediate direction of Game Warden Willett of that Department, who was stationed there

to see that the birds resorting to the island were not disturbed. The first fishermen arrived at the island on May 8, and by May 25 the maximum number ^{was} ~~were~~ present. Operations continued until along in August when ~~the~~ ^{in the island} camp was practically deserted. A number of fishermen left about the first of July to work in the canneries. A total of 180 permits were issued this year as compared with 457 in 1914. This gives an idea of the decline which the mild-cure industry felt in 1915. Of the 180 permits granted this year, 111 were issued to natives. Quite a number of the remaining permits were issued to foreigners who had taken out their first papers declaring their intentions of citizenship. Fishing was very good, some of the hand boat trollers receiving as much as \$200 to \$500 for approximately three months work. Some of the power boats cleared as high as \$1,000. ~~in the season.~~ Early in the season the price paid by buyers was 50¢ for red-meated king salmon, 20 ~~cent~~ for white-meated kings and 5¢ each for coho salmon. Some of the fishermen were dissatisfied with these prices and sent ^{part} ~~some~~ of their catch to Prince Rupert. As the season advanced competition ~~between~~ between the buyers became keen and they met the Prince Rupert prices, paying 60¢ for red-meated salmon and 10 cents for cohos.

The principal mild-cure operations in southeast Alaska were Engel-^{N.} ~~berg~~ Wiese, Inc., with four plants, one each at Waterfall, Port Conclusion, Hoonah and Cape Fanshaw; Columbia & Northern Fishing & Packing Co., at Wrangell; ~~the~~ Diamond T Packing Co., at Dall Island; ^{and} ~~the~~ Vendsyssal Packing Co., at Tye. Some of the other more important concerns which engaged in this business were the Swift-Arthur-Crosby Co., at Heceta Island; Taku Canning & Cold Storage Co., at Taku; Lindenberger Packing Co., at Craig; and the Petersburg Packing Co., at Petersburg. In central Alaska

but little was done in mild-curing salmon a small quantity being put up
on Cook Inlet, in western Alaska / A few tierces of mild-cured salmon
were put up on the Kuskoquim River.