WILLIAM UNDERWOOD (Boston) and THOMAS KENSETT (New York) cannery pioneers, "...jointly celebrated 1839 by veering from glass bottles to tin containers." p.11.

HALLIDAY and salmon canning - 1840.
"By 1840, on the Bay of Fundy at St. John, New Brunswick, a Canadian named Tristram Halliday was packing Atlantic salmon, forefathers of the game fish which still attract sportsmen to the Maritime Provinces." p. 12.

CANS. Peter Durand called his patented container "tin canister"; Underwood & Co. bookeepers abbreviate this to "can".

" "Canister" came from the Greek kánastron, a basket of reeds. In twentieth century England (sic) reed baskets held tea, coffee, fruits, and vegetables. Hence, Peter Durand called his patented container a "tin canister." The Underwood bookkeepers shortened "canister" to "can." A new word was added to commercial (p.12) literature. "(p.13)

START OF SALMON CANNING.
William Hume, born in Maine, knew Halliday had canned some salmon in New Brunswick in 1839. "He also had heard how Squire Upman Stowers Treat had canned salmon of the same species at Eastport, Maine, a year or so later." (p.108).
Treat had visited Halliday and learned from him. (p.12)

GEO.HUME GOES TO CALIFORNIA.
"In 1863 George W. Hume went back to Maine extremely excited about the myriads of salmon he had seen in far western rivers. He visited Andrew S. Hapgood, who was canning lobsters for J. B. Hamblen on Fox Island. During George W.'s absence his old schoolmate, Hapgood, had been sent by Hamblen to can lobsters on the Bay of Chaleur, an arm of the sea which divides the province of Quebec from Maritime New Brunswick. In addition to lobsters Hapgood had canned some salmon."
Hapgood says he will go to Califarnia if brother William will join George Hume in salmon canning project. This arranged.
"Before Hapgood reached San Francisco on March 23, 1864, George W. and William Hume had purchased a large scow and built an addition, eighteen by twenty-four feet, to its cabin. This addition was California's first can-making factory. It had a shed on the side nearesr the river designed to store cans made by hand in advance of the packing season." (p. 108)

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California and Oregon during the 1860's developed their orchards and gardens so rapidly that only an equally rapid expansion of the canning industry saved the Pacific Coast states from disastrous overproduction. But the silver of salmon, which could be canned into gold, was so alluring to red-blooded men of frontier inclinations that the two thousand cases canned by the Humes and Hapgood on the Sacramento River in 1864 brought a small army of canners into the business.

Excitement increased when word got about that William Hune, as Hapgood, Hume & Co.'s financial manager, had sold their first season's pack at five dollars per dozen cans to a San Francisco merchant. During the succeeding winter, the trio of canners operating opposite Sacramento City doubled their production capacity. But the next spring's salmon run was disappointing.

Fewer fish came up the Sacramento in 1865. The waste from mines and cities had contaminated the water.

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Separating the state of Oregon and the territory of Washington was the mighty, magnificent Columbia River. 110
Trappers told the canning pioneers that the Columbia teemed each spring with enormous salmon. In 1866 the three men from Maine moved northward and canned six thousand cases of Columbia River salmon at the historic old fur town of Astoria.

One day in November, 1872, the steam tug Astoria towed the English ship Victoria Nyanza over the Columbia River bar so that it could deliver its cargo of Middlesbrough railroad iron. Among the passengers on the Victoria Nyanza was W. H. Barker, an apprentice; the engineer on the tug was named John Fox. Each had a vital part in developing Pacific Coast salmon canning, the former as head of the Astoria Iron Works which built can-making and canning machinery used to equip canneries for a thousand miles along the Coast.

When Barker abandoned the sea for salmon canning on the lower Columbia, one year later, the only canneries in operation there were owned and managed by Hapgood & Hume and by George W. Hume at Eaglecliff; F. M. Warren, a few miles below Eaglecliff at a place called Cathlamet; R. D. Hume at Bay View, below Cathlamet and J. G. Megler, at Brookfield on the north bank of the River. On the south bank John West had built a cannery at Westport, Oregon.

There were no other salmon canneries anywhere else on the Pacific Coast, but the Humes were greatly in evidence. In addition to the first comers, George W. and William, three other brothers -- John, Joseph, and R. D. Hume -- were actively canning. Before another salmon run was on them Joseph and R. D. had completed their cannery at Eureka, near Eaglecliff.

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But when white men first visited the Columbia Valley native Indians stood on light wooden piers and dipped thousands of salmon from near-by eddies. Surprised at the quantities thus captured, a white spectator named Williams conceived the idea of a huge water wheel placed on piers so that the wheels could be raised and lowered. Each wheel was equipped with diagonal buckets into which salmon would slip as they fought their way up river, and be carried over by the wheel, dumped into a chute which ended on a scow's deck, and from there ignominiously carted to canneries.

Still the Chinooks and other salmon came up from the sea each spring in enormous numbers. But not so enormous as the preceding year. There were men of vision on the Columbia as early as 1874, canners who sponsored a visit by Professor Livingston Stone of the United States Department of Fisheries. Under the aegis of the canning industry Professor Stone built a salmon hatchery on the Clackamas River, a tributary of the broad, blue Columbia. But after operating for three years this experiment was abandoned, first of several unsatisfactory attempts at artificial propagation of fish in those waters.

While canneries were increasing along the columbia and there were more or less subtle signs of decreasing runs some old-timers moved northward to Puget Sound. The first pack of a small cannery erected at Mukilteo, Washington, in 1877 did not exceed 5,000 cases. The next

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year only 238 cases of salmon were canned on Puget Sound. Yet Puget Sound catches soon rivaled the Columbia's.

Two years prior to the Puget Sound pioneering Alexander Ewen opened a cannery on the Fraser River, British Columbia. There were plenty of Sockeyes, as the Bluebacks were called in that part of America. There had been plenty in 1808 when Simon Fraser and his hardy voyageurs descended the rapid stream which bears his name. There were so many salmon that some were crowded onto the banks by others obeying their urge to reach their spawning grounds.

The eastern and foreign markets did not immediately welcome Fraser River Sockeyes because the fish were too deeply red. Yet, the regularity of their color and oil soon brought them into favor, and a half-dozen Columbia packers moved northward to the Fraser. Landsmen went west to settle the country. Clansmen went north in search of more salmon.

Among the searchers who joined this northern movement in 1880 were Dr. David Starr Jordan, from the University of Indiana, and Dr. Charles Gilbert. They established themselves at Astoria for a scientific study of Pacific salmon and returned there the next year. Later, as members of the faculty of Stanford University, they came often to Astoria. Then Dr. Jordan went up to British Columbia to study Sockeye and other salmon. During that study he discovered that the rings on a salmon's scale are something like the rings on a tree stump. Intelligently read, they told not only the age of a fish but also the length of time, for example, that a certain Sockeye stayed in the Fraser River lakes before it decided to go to sea again.

W. H. Barker clung to the banks of the Columbia, packing Chinooks in association with G. N. George until, in 1897, he was selected as superintendent of the Columbia River Packers Association.

But moving northward and ever northward, other clansmen whose lives were consumed in canning salmon spread along the coast line of British Columbia and Alaska until they reached Bristol Bay and the Aleutian Islands, within eight hundred miles of the Arctic Circle. In

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1878 only 8,159 cases of salmon were packed in Alaska; in 1910 Alaska canneries packed 2,438,777 cases, while in 1936 they produced 8,454,948 cases, breaking all records. The business of sending Pacific salmon to every habitable place on the globe had also established its important points of production at Bellingham, Washington, and other Puget Sound port cities. 116

From THE CANNING CLAN, A Pageant of Pioneering Americans,
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