

The result of our experience with your float, coupled with our thorough practical knowledge of oysters, enables us to pronounce your float a success, and we recommend its use to every oyster-packer in the country.

We think you can with safety prepare to do a large business in floating oysters, as a single practical test will demonstrate beyond a doubt the great advantage in the way of increased quantity and improved quality and condition of the oyster after floating to be gained by the use of your float. Your charge of 5 cents per bushel for the use of your floats is very moderate and reasonable.

If you can do the work, and will make it known that you are prepared to do it, we think that within three weeks you will be working for every packer of any consequence in the city, and that you will be taxed to your utmost to fill the demand that will be made upon you. After October 1 probably we will require two of your floats every day.—
H. F. HEMINGWAY & Co.

BALTIMORE, MD., *September 24, 1883.*

161.—THE COLUMBIA RIVER SALMON—A HATCHERY NEEDED.

By E. C. HOLDEN, Secretary.

The Astoria Chamber of Commerce respectfully asks for the establishment of a salmon hatchery, by the General Government, on the Columbia River or its tributaries.

It is expected that the railroad will be connected with the river, forming a continuous uninterrupted line across the continent before the month of August, 1883, and in time to distribute any spawn taken in that year.

The Columbia River salmon for distribution would be unequaled, while the restocking of the parent waters would be of great value. The catch on the Columbia in 1882 was not less than 1,600,000 fish, and surely so great an industry and consumption needs fostering. We exported from the Columbia River, in 1882, 540,000 cases, valued at \$2,900,000. There are 24 salmon canneries now at Astoria and 10 more within 30 miles, representing a permanently invested capital in ground, buildings, machinery, &c., of at least \$850,000. No other river in the United States produces so fine a quality of salmon (*quinnat*); it is preferred in every market of the world, has more oil and a finer color and flavor, and commands an average of 15 per cent in price over the product of any other river.

ASTORIA, OREG., *December 29, 1882.*