

Raising of Speckled Trout for Utah Market a Unique Industry.

ELSEWHERE in this edition a page is devoted to setting forth the big strides made in the direction of fish culture and the stocking of the streams of Utah by the state fish and game commissioner. Coincident with this departure on the part of the state, the industry of raising trout for the market on the part of private individuals and corporations has taken a great stride during the current year.

Today trout raising ponds and runs are dotted all over the state. In Sevier, Sanpete, Utah, Salt Lake, Weber and Cache counties there are located private hatcheries which raise fish for the market. It is a growing industry in which there appears to be considerable money.

Probably at no point in Utah has fish culture reached the stage of perfection that it has attained in the vicinity of Murray and within a radius of half a dozen miles. Here is encountered pure water from artesian wells and the pure mountain streams flowing from the east. The country lies just right for the arrangement of hatcheries without what is perhaps more to the point, there is a ready market for the output. A few years ago people laughed at the idea of raising trout for the market but when a retired miner with no previous experience bought a few acres and went into the business and demonstrated that he could make \$8,000 a year net without indulging in hard work, dozens instantly became interested.

When it is estimated that not more than 2 per cent of the spawn deposited naturally in the public streams by the adult trout hatch out and mature, and when it is taken into consideration that this year nearly 24,000 fishermen took out licenses to fish it can readily be seen that the problem of supplying the market permanently from the public streams is out of the question. Today the restaurants, hotels and private kitchens are supplied by individuals who have gone into the business and found it to be decidedly profitable.

Those engaged in trout culture, however, have their grievances and it is on the cards that the legislature will be called upon to revise the laws governing the sale and shipment of trout somewhat.

As the present law stands the trout grower has to pay a license to market his fish. He cannot ship trout out of the state and he also has to furnish the game warden with a copy of every bill of trout he sells. It is argued that a farmer does not have to pay a license to sell his chickens, cabbage, hogs or horses, so why should he have to pay for a permit to wholesale or retail fish he has hatched and raised?

It is the idea that a law be passed requiring all raisers of fish to mark or brand their dead output, thereby identifying fish. Under the present system the growers agree that it is the warden's business to see that no fish is in anybody's hands contrary to law during the closed season, but they do resent the inspection of their shipping bills the year round. Some growers allege that the deputies who are paid to watch the public streams devote most of their time watching private concerns and keeping check on private and legitimate incomes.

The growers also claim the right to ship their product out of the state the same as the stock raiser and poultry man. Trout-growing is increasing so fast that it will not be long ere the Utah market is glutted. On the other hand there is a large and practically unlimited market throughout the United States for rainbow and brook trout.

BIGGEST FISH HATCHERY IN INTERMOUNTAIN REGION

THE most advanced, progressive and enterprising of those engaged in the propagation of trout in commercial quantities is the Mountain Trout company of Murray, Utah, whose big incubating plant, nursery runs and screened races are situated on the east boundary of Murray city.

The Mountain Trout company was not formed until the latter part of 1907, but aggressive and progressive policy has placed this corporation ahead of all others, and it is today recognized as not only one of the largest but as one of the most advanced in the commercializing of trout culture.

The incubating plant of this company is of the most advanced type and is a model of neatness and convenience. It has a capacity of 4,000,000 eggs each hatch and by securing early and late spawn of the different commercial spe-

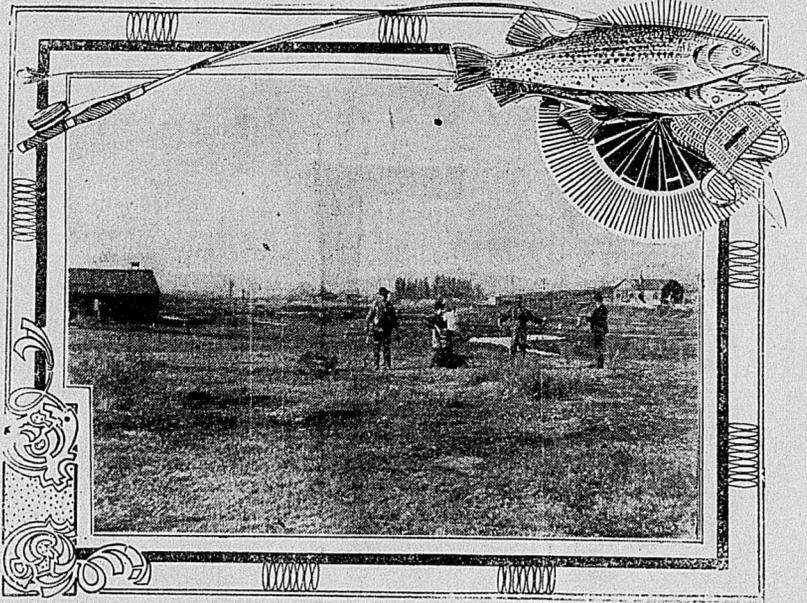
cies this hatchery can be utilized to incubate at least 2,000,000 trout eggs annually.

Owing to the late date of the organization of the company it was impossible to arrange sufficient nursery runs and screen the streams for the first hatch, and there being a demand for the fry the greater portion was disposed of to individuals and companies in Utah and surrounding states who desired to engage in the industry. As the proper conditions do not exist in most places for hatching, and as others prefer to purchase rather than assume the risk of hatching, this company has decided to make the sale of fry a permanent branch of its business and will, each year, hatch a surplus for sale.

Already 2,000,000 fry have been moved to various points with signal success, and the concern is the only one at present equipped and capable of successfully transporting fry.

The Mountain Trout company believes that the more trout produced, the more co-operation there will be towards extending the market and placing the product before the public, thus increasing the consumption of trout and it is endeavoring to convince those who have suitable water and locations of the possibilities of trout rearing and is conducting an educational campaign by traveling representatives and by mail. To further this end the company has issued a very instructive and entertaining booklet entitled "The Taming of the Trout," which is distributed free to those that are interested.

During the ensuing year this company intends to incubate 10,000,000 eggs and to plant the greater portion of the fry hatched in its runs and races and ere another year has passed the promoters expect to demonstrate that they are conducting the largest trout establishment in the world. They have exceptional opportunities, as they con-



SPRING RUN TROUT FARM.

HILL TROUT FARM IS A VERITABLE REVELATION

MENTION of the big trout raising concerns of the State of Utah would be incomplete without extended reference to the Hill Trout company of which Mr. W. N. Hill is manager. This concern is among the largest trout producing and fish stock supplying firms of Utah. Three years ago this company started out and from the first jumped to the front rank. Since its inception it has been operated on a large and profitable scale and today the Hill brand is eagerly sought for by the epicures of Salt Lake and contiguous cities. Neither money nor time has been saved in bringing every detail of the industry to the highest standard of excellence.

The water available on the Hill farm is exceptionally free from any excess of mineral or chemical matter and hardly varies in winter or summer in the direction of temperature. These ideal conditions afford firm flesh to the Hill trout. The lay of the farm also permits of rapid running water which is judiciously spread in miniature falls affording the requisite aeration so necessary to the health and growth of the piscatorial stock.

The Hill Trout company was commenced for profit and it has already surpassed the most sanguine expectations of the promoters. Owing to judicious management disease is unknown among trout. Inflammation of the gills and "pop-eye," which is known as a gas malady, are strangers, as the waters of the farm are impregnated with sufficient oxygen to take care of millions of fish, small and large.

The country upon which the Hill industry is established, comprises 25 acres, naturally and well adapted for fish culture, with an abundance of fresh water rising from voluminous springs right on the ground. While these springs might be considered sufficient for ordinary purposes, the promoter caused to be driven several artesian wells, the waters of which, after being properly and scientifically aerated, or exposed to the air, are distributed throughout the various runs. There are 25 ponds on the farm, all stocked with the finest rainbow and Eastern brook trout, ranging in size

from "fingering" to seven and eight pounds in weight. To the city bred individual a visit to the farm at feeding time is a revelation. As one approaches the banks of the various ponds the fish gather like a huge flock of chickens waiting to be fed. When their portion of ground meat, shorts and meal is thrown on the water, the scene is an animated one and the water is lashed into foam by the energetic tails and fins of the voracious fish. Great care is taken to furnish the stock with all the good, wholesome food in quantities enough to meet demands and at the same time not to leave an excess which might contaminate the water to the detriment of the fish.

The close season is not applicable to the private trout raiser and consequently trout can be secured from this farm at all months of the year. At this writing the Hill company has 100,000 fine firm fish ready for the market. An additional 60,000 are approaching marketable age and 6,000 speckled beauties are reserved for spawning when the fish are stripped of their eggs by hand and the spawn transferred carefully to the troughs in the hatchery. Mr. Hill operates a hatchery of a million and a half eggs, and solicits sale for his fry, of which there are none superior.

Another advantage he has is that his farm is located near the car line, and all that is necessary to do is to call the farm up and orders will be filled with promptness and dispatch. The farm is located at Fifteenth South street and Seventh East, which is close to the city limits and within easy distance of the Salt Lake kitchens and dinner tables.

Mr. Hill is a native of this country and is favorably known as a sheep and cattle man in addition to being a successful farmer. His surroundings, houses, barns, poultry runs, orchards, and now, important of all, the fish farm, impress a person with his executive ability along these lines, his push, energetic, careful, painstaking disposition, and his successful and methodical way of managing affairs that bring in splendid revenue.

SPRING RUN HATCHERY THE OLDEST IN THE STATE

PIONEER trout farm of Utah is the little that the Spring Run Trout farm can justly lay claim to. The 15 acres of land located east of the Murray limits has long been known as the first place where trout were successfully "tamed" in the State of Utah. This acreage carries 12 large springs of superb water, which is augmented by five gushing artesian wells of water

of pronounced excellency and chemical clearness.

The farm has had many owners, some of whom were amateurs in the art of raising trout. Today two experts in the persons of H. H. Cook, lessee, and Albert Longhurst, manager, have secured the property and are busily engaged in instituting a number of improvements against a great campaign on the fish market. At this time there are 20 ponds on the property, but before many months have passed, the capacity will have been doubled.

At present the stock consists of 75,000 fish. During the coming year Messrs. Cook and Longhurst expect to bring the stock up to 600,000 head, if such a term can be applied to members of the piscatorial family. As it is right now trout of the finest flavor can be secured on the farm for home and public consumption, in fact, this holds good at any time of the year.

Mr. Cook is a business man of men who readily sees available chances for investment and he is known throughout the state as being successful in all his undertakings. For many years he conducted a general mercantile establishment at Woodruff. He is also heavily interested in the sheep and banking business and is the owner of several large tracts of land in the State of Utah and Mexico. His reliability and integrity are thoroughly established. As a tamer of trout he was quick to see that fish are more easily reared than poultry and that they afforded a larger per cent of profit than possibly any undertaking involving the care of live stock for the market.

The taking of spawn and the proper manipulation during incubation require considerable training before the necessary skill is acquired. These qualifications are attained in Mr. Longhurst, who has combined his experience with Mr. Cook's capital, a combination hard to beat. Then, too, suitable water for hatching is not to be encountered in many places. In this respect the Spring Run Trout farm is happily furnished being provided with some of the best water known for successful operation.

Under the new management the pioneer trout farm of Utah is destined to become one of the most productive shippers in the business today, where the excellence of the output is already unquestioned.

FERGUSON TROUT COMPANY POSSESSES IDEAL FARM

WHAT the fish business will become and is now one of the great industries of the state to be considered commercially as well as legislatively is now a known and positive fact. The propagation of trout has grown from an experiment to a reality. It is not a matter of pleasure or chance anymore, it is a matter of profit and a livelihood. If only one has somewhat of the natural adaptation with the common energy and push that it takes to make any business go, and, of course, the plant, there is no question as to good returns to be derived from this industry. At least, it is so put by those who have given it their best attention. Probably the best example of success, which verifies the above statement, would be the case of I. Ferguson, of the Ferguson Trout company.

Seven years ago Mr. Ferguson, with nothing but a desire to create his own labor and a firm belief that the business would pay, started the culture of trout with one small pond and a few hundred fish. It was not without a great struggle that he was enabled to exist and accumulate enough means to increase his business to a profitable basis. Also his neighbors many times endeavored to discourage him and chagrined at the idea of him making an industry of what seemed to them could result in nothing more than mere pleasure. But with his firm belief still, and with persistent determination that characterizes all successful

men, he continued with unceasing effort, and today he is viewed differently. He is now enviously looked upon as a financial success, and among the foremost promoters of the fish industry of this state. He owns one of the largest fish farms in the country, that is considered it from every branch of the industry. This farm covers an area of 15 acres of ground, with 16 ponds, the arrangements of which is almost scientific. Everything convenient of modern invention to assist the industry is in evidence. Mr. Ferguson has a stock of 2,000,000 trout of last year's hatch; 25,000 that are now ready for the market, ranging in size from one to seven pounds; 10,000 spawners of a choice selected line of rainbow and eastern brook, the rainbow having the preference, from which two million eggs are taken each year. Mr. Ferguson also operated a hatchery with a capacity of one and a half million eggs, and is in the market with eyed-eggs and fry in any quantity for local and shipping consumption, both in and out of the state. He solicits trade everywhere, and is in a position to give all information as to the culture of the trout, its rearing and propagation.

In placing his stock-fish on the market, Mr. Ferguson has a great advantage over his competitors, the practical experience and knowledge he has of the business, and the care exercised in feeding and selecting food is in his favor; the much room he has acquired; the natural rocky bottom so much desired in trout culture; the ample quantity of fresh pure water unexcelled anywhere, with the natural tall necessary for aerial purposes are other advantages that contribute to his superior stock of fish. These conditions are conducive to the finest trout with flesh and flavor equal to that of the wild canyon species. These natural and acquired advantages have made Mr. Ferguson's trout marketable and desirable, famous for beauty and table delicacy.

If you are in the market for fish for home or public consumption or should you have the intention of going into the business, it is suggested that you see Mr. Ferguson before so doing, as he is in a position to give you valuable information, that will be to your interest, and a stock that can find no superior.

To some this story may seem exaggerated but if anyone doubts its truthfulness it can be verified by calling at the I. Ferguson Trout company about Eleventh East and Eighteenth South.

DESERET TROUT FARM OUTPUT SECOND TO NONE

BY far the greater number of agile trout one sees sporting in the aquariums of the Salt Lake restaurants where you may pick out your live fish and have him fried for breakfast were "born and raised" on the Deseret Trout farm, located at 3540 south Seventh East. This splendid property is owned and operated by Brigham Reese & Sons, with T. M. Reese as manager.

To the average man the site of the original farm was not very inviting from a money-making standpoint. Mr. Reese, however, early saw its possibilities and installed an up-to-date hatchery with the result his output of matured fish is eagerly sought by those addicted to "the courses of most refined and epicurean dishes." Today this farm is one of the largest caterers of rainbow and eastern brook trout in the market.

This industry is carried on at two farms, one located on the east side and the other on the west side of Seventh East street. Two thousand spawners of the two species of fish already noted disport in the big pond and are factors in keeping the runs stocked and providing the shipments of fry made all over the state.

Of the stock in the ponds this year there were 30,000 of marketable age, with 40,000 of this year's hatch. The hatchery in connection with the farm has a capacity of 600,000. When the fry is hatched the output will be divided, 200,000 going into the home runs and the balance shipped to prospective trout farmers.

The Deseret Trout Farm holds contracts and is supplying the dining cars of the various railroads passing

through Salt Lake, restaurants, hotels and the market generally.

That there is a large and growing market for trout in Utah is demonstrated. Outside of this state trout is considered a luxury. In New York City this fish brings 75 cents a pound wholesale, and \$1 a pound retail; in San Francisco 75 cents per pound is the prevailing price, and in Reno, Nev., situated on the Truckee river a stream which abounds with fish and where fishermen make \$5 a day with hook and line, the price is 50 cents a pound. In Utah Mr. Reese sells his fish wholesale at the rate of a tenth of a dollar each and makes money all the time. The growth of fish is dependent to some extent, upon the feed, range and temperature of the water and under favorable circumstances results are attained that are remarkable. Mr. Reese's property embraces all the favorable conditions and his results speak, or rather taste, for themselves. The pure water in which the fish are reared on the Deseret Trout Farm comes from a spring flowing 3-second feet of fresh water, and 15 artesian wells. Brigham Reese & Sons have followed up the business for several years and are familiar with every detail of it. When you are told that the fish set before you for your delectation, comes from the Deseret Trout Farm, you are prepared to discuss a toothsome delicacy and are never disappointed.

QUIRRH RAINBOWS FAVORITES OF EPICURES

AMONG the most successful fish culture undertakings of Utah is that of the Quirrh Trout Farm, owned and operated by E. E. Keithly at 8443 south Seventh East street. This property is located almost within the corporate limits of Salt Lake City, being only about two city blocks distant south of the end of the Wandamers car line and in the midst of a rapidly growing section of the country where real estate values are increasing at a rapid rate. One can hardly realize to look at the thousands of trout produced here each year that only a few short years ago this was a barren patch, but which is a fact, having been transformed into its present state by hard work and perseverance. In spite of perverse circumstances of almost every conceivable nature.

There are hills to climb in the trout business, the same as any other, whether put there by nature or some designing human, they have to be mounted. This homily is well to be remembered by beginners.

Mr. Keithly handles but one variety of trout, the Rainbow, but judging from size and flavor this variety is good enough for the most fastidious if he only had a chance to try them. It may not be generally known but the trout now furnished in many of the mountain resort hotels, as well as all the city hotels and restaurants and dining cars, come from private ponds, and, to tell a secret, many of the fish claimed to be taken from a mountain stream come from Mr. Keithly's own runs. They taste a little better, too, than the genuine article because they are scientifically reared and fed on good wholesome food at regular and stated hours. Then the temperature of the water is just right, all of which is conducive to the firm and tasty fish he invariably puts on the market.

People of Salt Lake should remember the location of this place when they get trout hungry. If you are going to give a dinner, what is nicer to serve than fresh trout? It is much cheaper to purchase trout there than to hire a conveyance, go to the canyon and "try" to catch them. To quote Mr. Keithly, who is somewhat of a humorist aside from being an up-to-date business man, "you also need 'bait' when you go up the canyon, but when you buy fish here you don't need bait unless you desire to drink it at home."

In addition to supplying trout for the market, Mr. Keithly will have fry for sale for stocking ponds this season, anyone desiring fry would do well to write him their wants.

