

ORCAS ISLAND FRUITS.

Nature's Garden Spot in San Juan Straits.

28,000 ACRES OF RICH LAND.

Apple and Prune Orchards That Yield \$500 to the Acre.

Apples, Cherries, Peaches, Prunes, Plums, Strawberries, Blackberries and other fruits grow in profusion—Strawberries bring \$300 to \$1,000 Per Acre, Blackberries \$800.

There are throughout the world certain spots seemingly designed to be the gardens of the various continents. For years California has been known as the garden of America; the profusion, beauty and variety of all semi-tropical and tropical fruits and flowers grown there giving good evidence that that state claims no more than her right. But within certain limitations, there are fruits which belong to the temperate zone which California can not grow to perfection of flavor at any rate. Oregon is long claimed to grow such fruits in their greatest perfection; but there is one drawback the Oregonians have never been willing to recognize, still less to admit: that state is a rock-bound state into which the warm and tempering waters of the Japan current never come, as they do into Western Washington, where, entering through the grand channels called the Straits of Juan de Fuca and the Gulf of Georgia, they penetrate by sounds, by canals, by reaches, natural harbors and vast bays, gulfs and channels far into the body of land lying west of the Cascade range and east of the Olympic range, so that hundreds and thousands of square miles of agricultural lands are helped to produce in ample abundance, by the warmer, less varying climate and the kindly influences of that beneficent current. Lying in that vast waterway where the waters of the Gulf of Georgia and the Straits of Juan de Fuca unite, in what is called the great channel, there is an island which, not only favored by climate, has also grand natural advantages for fruit and vegetable culture, surpassing any other part of Western Washington. Situated partly in the cretaceous and partly in the lower silurian epochs, it has a soil rich in lime and phosphates, made in great part by the gradual erosion or denudation of the mountain slopes. On this island, named by the Spaniards, is the most favored of all the islands in the archipelago, or even of those lying outside to the west, east and south. Mountains rise on all sides, sheltering and warming by reflected heat the valleys and rolling lands between them. The sides of these mountains will some day be terraced and the grape be cultivated; and on higher slopes the peach and apple will find a soil and exposure which will produce the richest results. In every part of the island streams and natural springs abound—plentiful for irrigation, and a wealth of the 25,000 acres of bottom and valley lands. The soil, which varies from rich, black clay loams to red and brown sand loams, is everywhere underlaid at a depth of from eighteen inches to four feet with a good clay subsoil. Some loams contain more lime than others, some more phosphates, some more gravel and some more sand. The prunes and the peaches find their natural homes in the clay and heavy black loams, and the gravel and boulder lands produce those superb apples and peaches for which the island is famous. A well drained clay subsoil, other things being equal, will always produce finer results than any other kind. The richness of the soil above is never leached and wasted, as in those lands where the subsoil is of sand or gravel. Draining is very easily accomplished, as the lands are all rolling, and while so many ditches are not required, those that are properly put in do more and better work than where the land is level. Most of the draining has been, so far, done with cedar, or carefully constructed rock work, but tile will probably, in the near future, take the place of this rougher method.

There has been a steady advancement in prices of lands for the past three years. Today undrained ten and twenty-acre tracts bring anywhere from \$30 to \$100 per acre, according to location and clearing, and cultivated lands from \$80 to \$400 per acre, the higher prices being obtained in the village, at the head of East Sound. Long time is given in most cases for balance of payments. Orcas has another natural advantage in addition to soil, climate and location. It is cut up into several peninsulas by long arms or sounds. East Sound, several miles long, nearly cuts the island into two parts. The western part is again nearly cut into two parts by West Sound, and the peninsula west of that sound is again almost divided by their harbor. The large amount of shore line formed by these inlets enables every settler to find a near shipping point, and so to save a long haul, with its mischievous effects on tender fruits. Wharves are dotted about the shores of the island, and as time goes on more will be erected. There are four steamers plying between the mainland and the island, the mail steamer Everglow, from Port Townsend, calling every day going or coming; the Fairhaven steamer Dispatch, calling every day; the Anacortes boat, the Union, calling every day, with the Mary Perley a weekly visitor. The Bellingham Bay & British Columbia railroad will soon place the Black Diamond on the route running to Victoria. From Sehome, in connection with Canadian Pacific trains.

The fruits raised for market are apples, apricots, cherries, peaches, plums, prunes, plums, strawberries, blackberries, and other small fruits. The principal vegetables raised are cauliflower, celery, cabbage, tomatoes, squash, pumpkins, and cantelepe melons have also been successfully raised. Green corn is also a paying crop. It is a well-known fact amongst fruit-growers that the late varieties of apples pay much better than early ones, but many like to market the early and late varieties for market and they pay remarkably well at a net price of 70 cents per bushel. The Red Astrachan, which in some localities bears a striped apple, is a good annual and early variety. But Williams' Early Favorite, a very dark crimson and juicy apple, is probably the best variety grown. Later the world wide famous Gravenstein takes the first rank as an early fall variety. It is a fine golden apple with red stripes in the sun, very juicy, with a mild, subdued flavor, of a large, medium size. It brings 70 cents to \$1 a bushel, net. The 30-acre apple is the next variety of any great value. It is a large, boldly striped apple of second-rate quality, but as it yields enormous crops every year, it is much cultivated. About 3,000 boxes of this apple were shipped this year from East sound alone, and brought an average price of 80 cents. The next variety of any great value are Blue Pearmain, a large, purplish apple, with a fine bloom, aromatic,

but generally of a good second-class order; the King of Tompkins County, a large, brilliant scarlet apple of first quality, which yields an enormous crop this year, bringing from \$1 to \$1.25 net, and those held to Christmas this year will probably bring nearly double; the Canada Reineette; the Blenheim (erroneously called the Dutch Mignonne); the Fallawater; the Paradise Winter Sweet; the Ben Davis; the Jersey Black; the Rhode Island Greening; the Gipsa (erroneously called Vandever); the Monstrous or Gloria Mandi, a fine cooking apple; the Fall Pippin (erroneously called the Golden Ball); and the Yellow Belleflower, a fine and most profitable apple. After these come the longest keepers: The Lansingburg, a small green inferior apple, which yields prolifically, and as it keeps till April, a very profitable variety; Peck's Pleasant; Monmouth; English Russet; Golden Russet; Ortley, a small medium sweet-green apple similar to the Lansingburg and locally called the Imperial, which yields heavily every year and keeps till April; the Belmont, a good apple, but not as valuable as Monmouth or Peck's Pleasant. Several other varieties are grown in smaller quantities and are doing well. Cole's Quince, an early variety; American Golden, and Grimes' Golden, fall varieties and very valuable (these two varieties will probably be grown in great numbers); the Baldwin; the Espous Spitzenberg; Jonathan, Yellow Newtown, Fameuse (fall), Maiden's Blush and the Kibston. Other varieties are being tried, such as the McIntosh Red, Romanite, Autumn Strawberry and Northorn Spy.

The best apple orchards on the island will yield this year about \$500 to the acre. An average income can be obtained of about \$300 to ten-year-old orchards. But this amount could be doubled and trebled if fruit-growers would follow Barry's advice, which is practiced all through Europe, of growing dwarf and semi-dwarf trees among the standards for the first twelve years. Dwarf on Paradise and Donchin stock will begin to yield in the second and third years, and for the first few years will increase the yield of the orchard a hundredfold. It costs no more to properly cultivate and manure such an orchard; the only extra cost being the first cost of the trees and digging the extra holes.

Peaches are very profitable, but require a more thorough culture than has yet been given. Good soil, excellent location, and a natural paradise, while yielding wonders, need the addition of a constant and intelligent culture. And if this fruit were grown in pyramids, as well as standards, every acre would yield one hundred times as much as at present. The Bartlett, whilst not as large as the Bartlett of California, is much more luscious and more highly flavored. The Seckle, Onondaga, Gray Doynene, Vicar of Winkfield, Beurre d'Anjou, Beurre Giffard, Flemish Beauty, Louise Bonne de Jersey, and many other varieties are grown with great success, but perhaps the Bartlett and the winter pears are the best. They bring from \$2 to \$4 per bushel, and are sold in half bushel boxes.

The prune industry gives promise of rivaling, if not of outstripping, the apple culture. The Fellenberg, commonly called Italian, gives promise of being the most profitable variety. The yield is simply enormous, averaging \$400 per acre in 7-year-old plantations. The German prune, which, on good black loam, also yields very largely and is a most valuable variety for drying, seems not to have grown into favor so far. The Prune d'Agen is left to fallow growers, being considered too small for the market. The Prune d'Agen is often confounded with Cole's Golden Drop, which it only resembles in color. The true Silver prune, the St. Catherine plum, is a very valuable variety and it is extensively grown in Belgium; it is smaller than Cole's Golden Drop, slightly larger than the Prune d'Agen, broad at the base, and upon turning the plum so that the stem is hidden, it is seen that the right lobe is longest. There are about 10,000 acres suitable for prune and pear culture on the island.

Cherries are an excellent and paying crop. But of the varieties grown, the Black Republican, the proper name of which is Lilwellan (an Oregon seedling), the Apollon, Bigarone (erroneously called the Joy Ann), the Marilla, the Sparhawk, Governor Wood, and the Bigarone are the most valuable varieties. The Moorpark is the only apricot in bearing, but other varieties are being grown. This fruit, if well cultivated and severely pruned, will be one of the best paying fruit crops. Peaches are a proved success, the early and late Crawford's taking the lead. The Fidalgo, Waterloo, Troth's early and the Alexander all yield abundant crops. Strawberries are extensively grown, and do exceedingly well, yielding from \$500 to \$1,000 per acre. The principal varieties are the Sharpless, Crescent, Succinea, Wilson and Manchester. Blackberries, of which fruit only the Lawton is grown, yield as high as \$800 per acre.

The apple orchard that would rank first for beauty of trees, for bright and clean trunks, for carefully selected varieties and for yield would undoubtedly be that of Mr. James Tulloch. This orchard is grown on the principle of standard dwarfing, the trees being only eighteen feet apart and kept in place by root and top pruning. Root pruning consists of digging a trench eighteen inches deep, about eight or nine feet from the tree, cutting off all the roots in sight with a sharp pruning knife, and then retilling the trenches with well-rotted manure and new soil. This orchard also ranks the highest for value of yield. Mr. Tulloch has also a young prune orchard. The B and P orchard ranks high also, but has more early varieties of apples and was not cultivated and cared for until it came into the hands of the present owners, who are spending large sums in renovating and improving it. The Orcas Island Fruit Company has a small orchard in planting new orchards of prunes, apricots, apples and pears. On this farm also the first irrigation system has been arranged by which liquid manure will be conveyed to the young orchards according to the necessities of the season, and by which the strawberries and blackberry patches can be held in longer bearing, when the season is dry than usual. Mr. Tulloch is arranging a system of irrigation by gravitation with his neighbor, Mr. King, by which both farms can be thoroughly watered. Irrigation here is a luxury rather than a necessity. It must be carried out on the principle of using the best intelligence of the orchardist. It is rarely needed often than once in two or three weeks, but if used when needed will enable small fruit growers to increase the output and orchardists to obtain in one year a growth that others wait three years for. Two things are absolutely necessary to remember: first, only use water as infrequently as possible; second, never use it late in the summer. Let all trees stop growing in time to harden up. The Puget Sound Fruit and Canning Company have a small but fine orchard and are arranging to plant 100 acres of large and small fruits. The Orcas Island Fruit Company have a small orchard, and will plant this spring 5,000 prune trees and 1,200 apple trees. Mr. William Wright and Mr. Walter Sutherland have beautifully located and good paying orchards. Mr. Meyers has a prune orchard to which he has given considerable care, and Mr. Kepler a cherry orchard which, notwithstanding it is not the leading orchard of that fruit on the island. His trees, seven and eight feet in height, bear more cherries than most trees at three and four times the height and size. Mr. W. O. Clark has a small but very productive apple orchard, and is extending his operations into prunes and other fruit.

FISH OF THE DEEP SEA.

Abundant Halibut Banks Off Cape Flattery.

HEAVY CATCHES OF A SEASON.

Alaskan Coasts Have Fine Cod Fishing Banks.

Fleets of Vessels Fish For the Wealth of the Pacific Seas—Fishes Equal to Those of Atlantic Coast—Needed Protective Legislation—Cruise of the Albatross.

The bulletin of the United States fish commission, 1889, gives much valuable information concerning the fisheries of the North Pacific, obtained by the investigations of the United States steamer Albatross, Lieutenant-Commander Z. L. Tanner, U. S. navy, commanding. Although it had been known for many years that the Pacific coasts of North America were abundantly provided with choice varieties of edible fishes, it was not until 1880 that even the economic species inhabiting that region were thoroughly studied and classified. The Albatross determined to be the same as the cod of the North Atlantic in every respect of form and markings, differing only as regards the tongues and sounds, which in the Eastern cod are considered delicacies of considerable commercial value, but are inferior in the Pacific cod. The first cod brought to San Francisco from the North Pacific region were taken in 1837 off the island of Saghalien, one of the Japanese group in the Ochotsk sea, by a vessel which discovered them by accident. Two years later seven vessels were engaged in this fishery, and in 1866 they began to fish in the neighborhood of the Shumagin islands, on the Alaskan coast. The largest vessel that took part in this industry prior to 1880 was in 1870, when twenty-one vessels were employed. Until the summer of 1888, however, no systematic investigations had been made to determine the character of any of the fishing grounds located in the North Pacific ocean. Professor George Davidson, in the Alaska Coast Pilot of 1889, mentions several shallow off shore soundings, indicating the existence of banks, on some of which he found cod abundant.

In 1880 Dr. Tarleton H. Bean further elaborated this subject in two important papers, which have been published by the United States fish commissioner in the Fishing Resources and Fishery Grounds of Alaska in 1887. Dr. Bean states that "extended areas of soundings on which cod assemble in great masses are present in the Gulf of Alaska, but they have been but little investigated, and their limits and characteristics are imperfectly known." From this account we find the following soundings: Potlatch bank, extending in a north-easterly direction from the eastern end of Kodiak island about 115 miles, with more numerous soundings near land. This is the largest bank yet discovered on the Alaskan coast. Shumagin bank, from ten to forty miles south and southeast of the Shumagin islands, has an area of about 4,600 square miles. Albattross bank, off the southeastern side of Kodiak island, has an estimated area of 3,700 square miles. Davidson's bank lies south of Unimak island, and extends to the southern edge of the Sannahk islands to about longitude 154 degrees, 40 minutes west, near the southern entrance to Unimak pass. Its area was estimated by Professor Davidson at about 1,500 square miles, from forty to fifty fathoms deep. Sannahk bank begins immediately to the northeastward of the southern edge of the Sannahk islands and covers an estimated area of about 1,300 square miles.

These five banks were more thoroughly examined by the Albatross in 1888. Good fishing was obtained at nearly all localities where trials were made with handlines, and it is natural to infer that the entire seaboard of the Alaskan coast from Fairweather Ground is one immense fishing bank, limited on the outer side only by the abrupt slope which may be said to begin about the 100-fathom curve. This important tract of fishing ground can best be compared with the succession of well known banks which skirt the southern coast of the British province of the eastern coast of North America, from the Gulf of Maine to beyond Newfoundland, but its total area is much less. In addition to the fisheries of the Great Bank the cod are reported to run in great numbers in and around the entrance of Hamilton bay, near the western part of Fredrick sound. Being so near the bank lying about twenty miles to the northward of the Unimak pass has yielded some of the largest cod taken in Alaska. During the present season (1890) the Albatross discovered and located extensive banks of codfish all the way from Unimak pass to Bristol bay. Cod and halibut abound in all the deep waters and harbors of Southwestern Alaska.

YELLOW FISH OR ALASKA MACKEREL. Fishermen from the Alaskan waters have regarded the fine mackerel caught in Behring sea. So positive have been some of these inventors of fish stories in the course of their long lives that many present have believed their fables. There are no mackerel in Behring sea or in Alaskan waters; but there is a delicious fish as fat as mackerel, and when salted and cooked, could be easily mistaken for mackerel, so far as taste and fitness are concerned, but that is all. They are the yellow fish, mis-called Atka mackerel (Pleuragrammus tenuis). They are regarded by those who have eaten them as superior to any other on the coast of Alaska as an article of food. The yellow fish usually approach the Shumagin islands, says Captain Tanager, and remain in that region in immense schools until the beginning of cold weather, when they retire to the deep water south of Shumagin bank. They can probably be caught by the same methods employed in the mackerel fishing on the Atlantic coast. They are distributed along the coast for many hundred miles, and occur in incredible numbers. Some years they appear earlier than others. Vessels fitted with boats and purse seines of the fashion of eastern mackerel men, could readily obtain large fares. The few shipments sent to market have brought good prices. Some lots have sold in San Francisco markets as high as \$28 per barrel.

HAIBUT BANKS OFF CAPE FLATTERY.

A well-known halibut bank, resorted to by the Indians, begins close to the shore in the vicinity of Cape Flattery, in seventy-five fathoms, and extends thence north-westward some fifteen miles, with varying depths of thirty-five to seventy-five fathoms. The Indian name for this bank is Koshuar, meaning "fishing bank," or "halibut ground," from the word shooon, halibut. Halibut are abundant here from early in the spring till the middle of July, when the bank becomes infested with dog fish and shark. The Indians do the most

THEIR FISHING FOR THEM AT THE CLOSE OF THE FUR SEAL FISHING IN JUNE.

They make a business of getting their winter supply, and in a few weeks take great quantities. By an accurate record kept for the government at Neah Bay during the year 1880, it was ascertained that the tribe took 1,586,200 pounds during their season's fishing, all or nearly all of which was dried for their winter use. It was in this locality that the schooner Mollie Adams obtained its fares of fresh halibut, which were shipped to Eastern markets during 1888. On July 24th of that year the Mollie Adams left Seattle on a detached halibut cruise, and after trying several places found the fish abundant off the southern extremity of Queen Charlotte island in depth varying from thirty to forty-five fathoms, continued on these grounds till September 8, fishing in all but nineteen days, and securing a haul of 150,000 pounds. Two such trips could be made in one season, while the detached trips to Greenland or Iceland from New England ports consume an entire season.

Two great obstacles prevented the development of this industry on this coast. One was the high price fishermen have to pay for ice, and the other and worst obstacle was the exorbitant price of freight charged on all the railroads for transporting these fish to Eastern markets. But it is expected that better arrangements will be possible in the future. So far as ice is concerned it has been ascertained that supplies can be obtained along the lines of the Northern Pacific and Union Pacific in the lakes and streams of the Cascade range, where ice houses can be constructed and ice collected, as is done in the East. The reason why it has not been done here before this is because there has not been a demand sufficient to warrant the outlay. Ice houses can be erected along the line of the Port Townsend Southern railroad, on Hood's canal, at the base of the mountains, where ice can be got in the mountain lakes, where the temperature is far colder than on the salt water Puget sound. Ice houses for storing ice could be erected at these lakes and streams, and then slid down to the storage houses on the line of the railroad, as is done in New England. So also on the Seattle & Lake Shore road, as well as on the Northern Pacific and Union Pacific. When the transcontinental roads will reduce their fares so that fish can be taken East as an article of economical food for the poor man and not as an article of luxury for the rich, and when the railroads will aid in bringing in ice so that it can be furnished to the fishermen at Eastern price, then, and not till then, will we see the fishing industry increase and its development become an important factor in the wealth of the state, whilst at the same time it will be an important factor in the earnings of the railroad which will encourage and aid its growth.

Much can be done by our legislature during its coming session to develop our fishing industry by enacting a comprehensive law in the place of the present abortion, which is but a mere regulation for the salmon fisheries of the Columbia river. We want the laws for a fish commission not only to include and care for the salmon and sturgeon of the Columbia, but for the cod, the halibut and other salt water fish of Puget sound, for the fur seals of our coast, the whale fishery at Cape Flattery and the encouragement and development of the fisheries of the North Pacific by our own citizens. The present law should have provided for the fish commission taking a full and complete account of all of our fish products by allowing him an assistant the entire year, and not confining them to the mere salmon run of fifty-six days. This is the year of the eleven months of the fish commission. But under our present law no provision was made for this record, which, to be done correctly, should be done by men who are employed during the entire year. The salmon have their season; so do cod, halibut, herring and other variety of fish, and so have the seals and whales. They do not all come in the five months of the salmon fishing of the Columbia. Then we have oysters and clams marketed every year to the amount of many thousands of dollars. The members of the legislature from the Sound counties are presumed to know more about the value and importance of our fisheries than the members of Eastern Washington, and it will be the members of Western Washington who will be looked to for the requisite information on which to enact intelligent laws. There is no reason why our fisheries may not reach in a few years the value of the fisheries of Massachusetts which now count up to millions of dollars. The city of Gloucester, one of the richest cities of its size in the Union, was built almost entirely from the profits made from the mackerel, cod and halibut of the Atlantic. We have all these elements of wealth in our waters, in our salmon, halibut, cod, and other fish, and in our fur seals and whales. We must encourage these fisheries and we must keep an account of them to show their great value and importance to this state. I believe if an accurate account could have been kept of the value of all our fisheries of every kind, not only of the salmon product, which is easy to get, but of the salt water product taken by white men and by Indians, an array of figures could have been shown to members of the legislature which would have surprised them; and yet this industry is but in its infancy. We must not expect that the salmon are to continue to be the only fishery industry of our state. We must have larger vessels than dories and jiggers, and extend our fishing to northern waters. We must make Puget sound the headquarters of the whalermen and ship the oil and bone of the Arctic oceans by railroads instead of sending it seven hundred miles to San Francisco; and so of cod and halibut. This industry, must, and will eventually, come to Puget sound and we must make good laws to encourage and foster it. JAMES G. SWAN.

NO BILLIARDS HERE.

Skagit News.

There is from a foot to two feet of snow throughout the Eastern States, while here in Washington no snow has fallen except in the mountain valleys, and flowers are in bloom in the open air. The people of this state sympathize with the people of the frozen East, and extend a cordial invitation to them to come west and settle in a country where winter does not last twelve months in the year, and the remaining months be considered "late in the fall."

A Great Advertisement.

After all the wheat blockade brings its advantages to the Palouse country. It is a source of advertisement for that prolific section. No country is being so much talked of or written about. Its magnificence of resources have become the theme of conversation at our West coast. The late rains have prepared the ground for next year's crop, and the acreage will far exceed that of the present year.

Take the Northern Pacific railroad, vestibule sleeper and dining-car route, for all points East. A. Chiberg, city ticket agent, 716 Second street, Seattle; W. McKinnon, depot ticket agent, Seattle.

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Our stock is the largest and best assorted in the Pacific Northwest, comprising all the regular lines of SHELF and HEAVY HARDWARE, TABLE and POCKET CUTLERY, TOOLS, MILL SUPPLIES, SCALES, HOUSEFURNISHING GOODS, TINWARE, GRANITEWARE, and REED & BARTON'S SILVERWARE.

We buy our goods direct from the best manufacturers, and therefore guarantee satisfaction to all purchasers, both in price and quality.

We are agents for the celebrated HOWE SCALES, TROEMNER'S FINE TEA and COUNTER SCALES, with agate bearings, COFFEE MILLS and GROCERS' SUPPLIES.

Also agents for SAFETY-NITRO CO'S POWDER, both BLASTING and GIANT, the BEST POWDER in the world.

Our line of BUILDERS' HARDWARE represents the choicest patterns from the best manufacturers. Many of the designs sold by us are made specially to our order for the purchaser, thus enabling those who desire handsome and unique patterns of Hardware in the finish of their dwellings or stores to secure them through us.

We have the handsomest retail hardware store on the Pacific Coast and cordially invite all to visit us and inspect the same.

Mail orders will have our best attention.

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