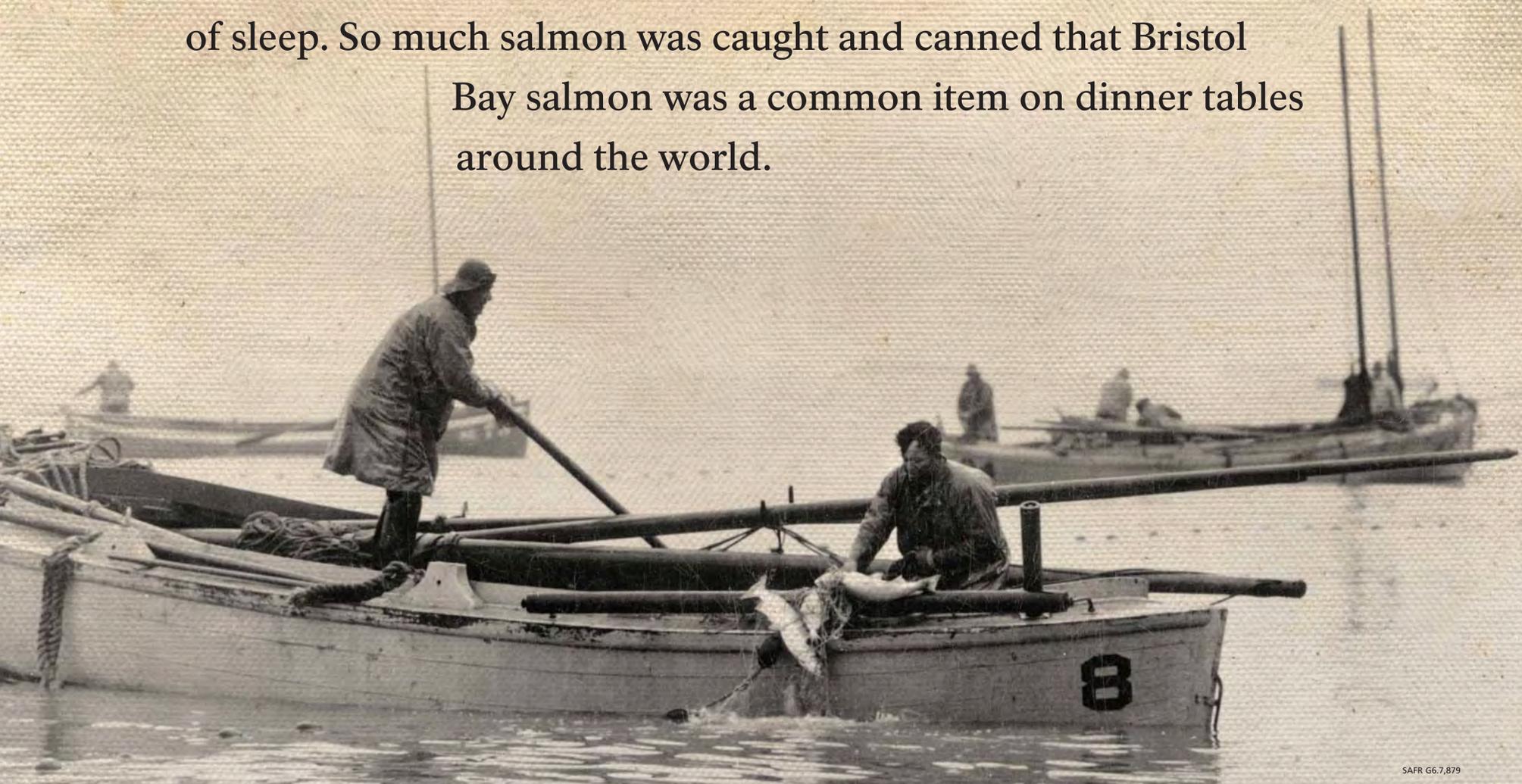


# C.A. THAYER & SALMON PACKET

1912-1924

Fishermen were paid by the fish and often caught so many salmon on a single tide that their boats were in danger of sinking. The men literally lived in their boats, setting long lengths of gill net—like floating tennis nets—across the incoming tide to trap salmon swimming upriver. When not fishing, they spread the sail over the boat to make a tent, heated a can of beans over a kerosene burner, and sprawled on the floorboards for a few hours of sleep. So much salmon was caught and canned that Bristol Bay salmon was a common item on dinner tables around the world.



SAFR G6.7,879



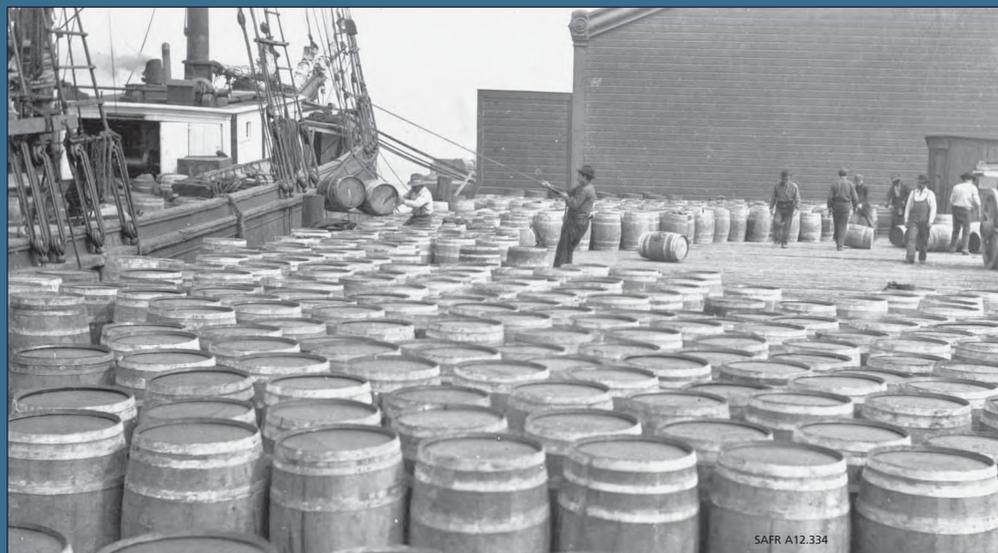
SAFR G12.5,133

## Koggiung Saltery on the Igushik River

Established in 1912, this salting station at Squaw Creek became the mainstay of Pete Nelson's operation. Salting salmon involved splitting and cleaning the fish, then opening them flat and curing in large vats. Pete himself sprinkled the coarse salt over each layer of fish. After about a week, the fish were repacked in smaller barrels for shipping.

*"Five days I didn't sleep at all. Just fish, that's all. I never see so many fish. You can walk on them."*

—Fisherman, Carl Johnson



SAFR A12.334

## Salmon Packet at San Francisco

These 200-pound barrels of salted salmon have just been unloaded at China Basin where they await shipment to local and East Coast markets.