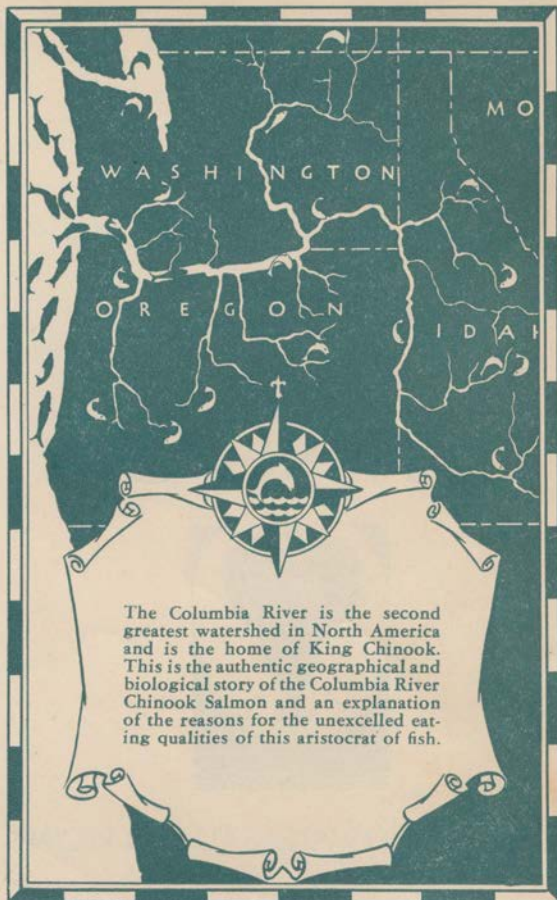


*The
Love Story
of King*

CHINOOK



10 BEST SWIFTWATER SALMON RECIPES



The Columbia River is the second greatest watershed in North America and is the home of King Chinook. This is the authentic geographical and biological story of the Columbia River Chinook Salmon and an explanation of the reasons for the unexcelled eating qualities of this aristocrat of fish.



HEN Leander swam the Hellespont to visit Hero, he established a classic record of courage and physical stamina, as well as an enduring example of a great love.

But in the waters of the North Pacific there lives a famous fish whose love drama is greater than Leander's. King Chinook swims a thousand miles against swift currents to meet his mate.

Of all the fish that swim the sea, one of the most beautiful, symmetrical, clean living fish is the salmon. The finest salmon are those in the Pacific Ocean off the coasts of Oregon, Washington, British Columbia and Alaska. Of these the greatest

is the King Chinook, and the King Chinook of the mighty Columbia River is acknowledged the highest development of this great species.

This is the true story of King Chinook and his epic love drama.

Look at your map of the Pacific Northwest and trace the Columbia River from its mouth at Astoria, Oregon, to its many sources. Fifteen hundred miles from Astoria the Columbia begins in a clear mountain lake in Canada, fed by eternal snows, from a vast mountain wilderness, much of it untrod by man. Another great tributary, the Snake, arises in the high summits of the Rocky Mountains in Yellowstone Park. Hundreds of lesser tributaries, many of them great roaring torrents of rivers which run bank full the year round, feed the Columbia. All of them are clear, wholesome streams. Together they comprise the second greatest watershed on the North American continent, exceeded in size only by the Mississippi.

* * * * *



In the spring, when the vine maples and alders and firs and pines begin to bud, and the icy waters warm a little, there is a movement in the shallow gravel bar of one of the myriad mountain streams of this great watershed. A pink colored egg which was lightly buried in the creek bed the previous autumn begins to move. The strong skin covering of this egg gives way and a tiny tail emerges. Then a nose pops out the other side and we see a little fish begin to move under his own power, as yet more egg than fish. In a few days the egg is absorbed and we see a clean-limbed little fellow, a perfect miniature fish, begin to wander around in the shallows. He is hungry and finds dainty food clinging to the pebbles.

This little fellow is the baby King Chinook—and how he grows! He *has* to grow and grow fast, for in four short years he is destined to reach the statehood of a full grown King Chinook salmon. He will measure from 2 to 4 feet in length, and will weigh from 20 to 75 pounds—perhaps as much as 80 or 90 pounds.

Soon our baby Chinook is wandering farther afield, feeding. In repose he always heads up-

stream, swimming gently in the face of the swift current. As he grows larger he lets himself drift backward downstream into deeper water, turning his back to the current only to swim downward through the still pools. He yearns for larger fields and deeper pools and broader waters. By fall he has gone downstream hundreds of miles. The last two hundred miles of the big river is quite smooth, but swift and clear. It gets wider, deeper, more still. An ominous calm is on its waters. A hundred miles from the ocean our baby Chinook begins to feel the swell of tides—lightly at first, then more pronounced as he nears the ocean. Not until he comes almost to the bar at the mouth of the Columbia does he feel the thrill of cold salt water through his gills. He plunges on and is in the great Pacific Ocean itself.

Swimming along with him are thousands of his fellows—many born on the same gravel bar of the same mountain stream; many thousands of others from other streams. Together they enter the ocean where for almost four years

they will seek the submarine feeding banks where luscious vegetable marine life flourishes. He will learn to feed on shrimps, smelt and other tasty morsels of ocean life, rich in vitamins, iodine, salts and mineral food value. Terrors of the deep beset him, too. He sees a less alert companion snapped in two by a seal. A sea lion almost gets him. He preys and is preyed upon. But he was born with a quick brain, a strong, lithe body, and an instinct for self-preservation which has brought him safely down the great river, through innumerable enemies which were as real to him in babyhood as are these monsters of the deep now that he is in his young manhood.

Not knowing why or for what, our young King Chinook is preparing himself for the great drama of his life. He is a big, strong, full bodied fish. Nearly four years old, and spring is in the air again. Other springs have come and gone unheeded. But this time something calls and he listens. He remembers the gravel bar in the little mountain stream many hundreds of miles—perhaps more than a thousand miles away. He decides to go back—*and to the very stream and spot where he was born.*

Science has established the facts of the strange tale we will now relate. It is not guesswork. It is romance, but true romance. We do not know *why* but we know that it *is*. Our King Chinook plans his trip. Deliberately, with an intelligence of his own, or inspired by an urge or instinct bigger than himself, we can only guess, but we do know that he plans it because he, in common with his kind, always starts in time to arrive at the "old home stream" in late August or early September. He will travel through hundreds of miles of ocean water and find the mouth of the Columbia—not the mouth of any one of scores of other rivers. After he enters the Columbia and fresh water he will not eat again. Therefore, he must plan not only as to time, to allow himself to arrive on schedule, but he must also plan as to food, because every bit of strength he uses will be carried with him in the form of food he has eaten in the ocean and assimilated into his mighty muscles and tissues. Some of his companions who were born nearer the ocean can start their journey later because they have not so far to go. All plan to arrive at the same season. Those who have

lesser distances to go not only can start later, but they need not carry such rich cargoes of assimilated foods—they do not need to be in such perfect condition. This is the scientific reason for the superior quality of the Columbia River spring Chinook. He is the richest meated, finest flavored fish because he is the strongest fish. He is the strongest fish because he has the hardest journey before him, and knows enough to be fit for it. Salmon taken at the mouth of the Columbia in early spring are those which are setting out on the longest journeys.

Thus, because it is by far the longest river, with the swiftest waters of all the salmon streams, the Columbia River King Chinook is, of necessity, a stronger, different type of fish. His flesh ripples in layers of clearly defined strong-fibred muscles. Instead of the bright red crumbly flesh of his Alaska brothers, his flesh is in layers an eighth of an inch or more in thickness, like the growth-rings of a giant fir tree, and is a true salmon color. No other stream produces such salmon because no other stream demands such a powerful fellow for its navigation.

By the last of March our King Chinook is "laying to" off the mouth of the Columbia, preening himself and putting the finishing touches on his conditioning for his long river voyage. A few weeks later he plunges into the river. Others join him. Hundreds of thousands of other Chinook have the same urge as he to return to the place of birth. The vast calvacade moves into the river. The migration is on. Last year a similar migration went upstream. They never came back. Instead, a much larger number of baby Chinooks came down and went into the ocean. Next year another vast army will move upstream as surely as spring comes. It was so more than a hundred years ago when John Jacob Astor founded Astoria. It will probably be so a hundred years hence. What tragedy is this that repeats itself each year when millions of great fish journey to their birthplace, never to return, and the next year tens of millions of baby Chinooks come down the river to the ocean to take their place? Let us see.



A few miles inside the bar at the mouth of the river, the army moves onward. King Chinook is a little to one side of the main column of march. He sees the column hesitate—the leaders fall back. What is the confusion—he turns to see. Something is wrong. Hundreds of his comrades are threshing the water. They try to go forward but something stops them. They try to back up but become more confused. What is this innocent looking mesh into which they have swum and which has fastened itself onto their gills? King Chinook doesn't know, but he knows that many of his fellows are held fast and cannot move far forward or back. He swims around it and onward upstream. Here is another confused and threshing throng of Chinooks—as good fish as he. Never before has he met an enemy like this. He gives each succeeding net as wide a berth as he can. Dodging, swimming, for five miles—ten miles—he eludes a dozen nets. Then he sees them less frequently. He finds himself with still a large number of his fellows.

As King Chinook swims steadily onward, his companions become fewer and farther apart. But

still he is not lonely. There are yet thousands of salmon on the big trek. A few hundred miles up river he comes to the first Cascades. He plunges up this cataract and plows through it easily, glorying in his abundant strength. Fifty miles more he comes to Celilo Falls. Here is a real jump and a tough climb. Power boats can get past this point as well as the first Cascades only through a series of locks which cost millions of dollars to build. But King Chinook takes the swift water as it serves and plows ahead. At Celilo Falls, however, he has another narrow escape. Indians! Here are a dozen of them with long, sharp poles, waiting in ambush for him. He sees a comrade speared right at his very side and tossed out on the rocky shore. These Indians know how to spear fish. Their fathers and their fathers' fathers for many generations have lived in a village at this spot. The government allows them to continue the spearing of salmon. It is their principal food, and from May until September they lay in their winter's supply of Chinook salmon.

Above Celilo, King Chinook travels hundreds of weary miles, unmolested. Passing him and

passed by him are other Chinooks. He begins to look them over. He is looking for his mate. By what instinct he finally selects her, we do not know. Whether she, too, is a girl from his old home stream or merely from a neighboring stream we do not know. But the King is getting tired of traveling alone, and he is getting thin. Just try swimming five hundred miles without eating and see what it does to *your* waistline. His cheeks are sunken. His jaws have taken on a vicious, haggard look. He looks less like a sleek lover, but he has a determined, dogged, not-to-be-denied air about him. In such a frame of mind, he swims alongside a shapely queen. He follows her. He draws closer to her side. They nudge each other and travel on together.

How King Chinook swims with his mate unerringly to the very tributary from which he drifted down three years ago last spring, we do not know. It is now the middle of August, and he has been in the river since the first of May. Three and a half months—more than a hundred days not merely of fasting, but days of strenuous

travel. The journey end is near. Wearily they swim up the swift and ever smaller mountain stream. Other branches are constantly emptying into it. They select one of these branch streams—the *right one*. Just before daybreak two hungry bears dip into the water with their paws and shovel out a pair of salmon just behind our King Chinook and his queen. Another narrow escape! And now, just around the next bend, beyond that little pool, is a familiar gravel bar. King Chinook gently steers his mate to this bar. He selects a spot and with a few vigorous strokes of his tail excavates a shallow trench in the gravel—a trench perhaps 14 inches long, 4 inches wide, and 2 or 3 inches deep. His mate moves over this shallow trench and hovers there while he stands guard. She deposits a nest full of bright pink eggs, each about the size of a pea. He pushes her gently aside, hovers over the eggs and fertilizes them. Then with his tail he flips loose gravel over the nest of eggs, covering them carefully from the hungry trout and crawfish.

* * * * *

Their work is finished. The high purpose which

buoyed them up is now achieved. Again the thoughts of King Chinook and his queen can turn to themselves, their own interests, their personal needs, and they find the situation desperate indeed. Two large, gaunt fish in a little brook so much too small for them that their backs are out of water most of the time. Never since babyhood has King Chinook been a fresh water feeder. Now perhaps he would be but there is no feed and if there were he has no strength to get it. They remember the ocean, with its succulent food and re-vitalizing waters. To journey back is the only thing to do, but it is such a long trip, and they are so very, very tired. The great sleep is stealing over them and, with no purpose in life to inspire them to fight it off, they linger on in the little brook.

* * * * *

The chill of autumn is in the air. Winter rains have begun. The stream is swelled to larger size, but no King Chinook salmon takes advantage of the stronger current to drift back to the ocean. The higher waters came too late, for there beside the pool of his birth, sunk against the bottom, lies the whitening remains of King Chinook and

nearby those of his mate. But even in death they are carrying on their creative work. They are still at the service of the little fellows who will come forth from the pink eggs for which so great a sacrifice was made. For their flesh is slowly disintegrating in the clear mountain water and particles of it cling to the pebbles. It will become the tender tid-bits from which the newly hatched baby Chinooks will first find nourishment.

Royal King Chinook salmon, taken at the mouth of the Columbia River in the spring, fresh from the ocean, are the finest salmon in the world. No other salmon compares with them in flavor, in texture of their firm, tender flesh, in the richness of their oil, in nutritious food value, or in natural salmon color. By far the largest and best equipped of the packers of this wonderful fish is the Columbia River Packers Association, packers of Thompson's Swiftwater Columbia River salmon. For fifty-four years this company has served the select markets with this delectable fish. Unlike most fishing operations, there is no

diminution in the supply, except a relative one because the demand increases faster than the supply. Scientific regulation of the catch each year allows enough fish to make their way upstream for spawning to insure the continuance of the pack. Modern fish hatcheries, too, bring forth and plant millions of baby fish each year. By selecting the largest males for fertilization, the Columbia River Chinooks are being constantly "graded up." The average fish taken is now 24 pounds where it was formerly only 19 pounds. Just as dairy herds are improved by scientific breeding, the Columbia River Chinook is being perpetuated and improved so that this tasty food fish will not vanish from the earth, but instead may be available at least to the discriminating ones of the generations to come.

Now a personal invitation and a final word. This is your invitation to come to Oregon and to visit the plant where Thompson's Swiftwater Columbia River Salmon is packed for you. Step to the dock where a power boat has just made fast with a load of freshly caught Chinooks,

many of them still alive. See them handled by gloved operators, brought into the cannery and cleaned more thoroughly than you would do it yourself, in a running trough of pure cold mountain water, cut scientifically by experts wearing gloves, placed in cans by wholesome American girls, salted, sealed under vacuum, and pressure cooked. No human hand touches them at any time. The plant is sweet and pure and clean. To visit it will give you an appetite for Thompson's Swiftwater Columbia River Salmon.

10

Appetizing Ways to Serve *Swiftwater* Columbia River Salmon

If you have read "The Love Story of King Chinook," you understand the biological reason why no other salmon is like Columbia River Salmon. To be sure of getting genuine Columbia River Chinook insist on Thompson's *Swiftwater* Brand.



"King Chinook selects a spot and with a few vigorous strokes of his tail excavates a shallow trench in the gravel. His mate moves over this shallow trench and hovers there"

(Page 14)

Swiftwater

. . . the Aristocrat of All Salmon

● Do you know that Swiftwater is the choice 5 per cent of all salmon—that only 1 in 20 or less can possibly have Swiftwater Salmon? Here is why:

Of all the salmon packed, Columbia River Chinook, admittedly the choicest salmon in the world, is less than 10 per cent of the pack. Less than half the salmon packed on the Columbia River can ever qualify as Swiftwater Brand. No other fish is so fine to start with, none other receives such meticulous care from the moment it is caught in the swift, cold waters of the Columbia until it comes to you, a delicious, flavorful morsel of sea food—rich, tasty, wholesome, and abounding in food value.

Most canned fish, such as sardines, tuna, etc., must be prepared with olive or cottonseed oil,

either because the natural oil is not of a good flavor and must be removed, or because there is too little natural oil. Columbia River Chinook Salmon, on the other hand, contains natural oil of a delicate, delicious flavor, rich in food value. Swiftwater Salmon is pressure cooked to a queen's taste, in its own natural oil. It is therefore a natural food product. Nothing is taken away from the natural flesh of the salmon, and nothing added but a pinch of pure rock salt. No human hand ever touches Swiftwater Salmon.

* Laboratory Facts Prove Chinook Superiority

Name	Total Solids	Food Value Per lb.	Fat	Protein (NX6.25)	Ash (In-Organic Matter)
Pacific Salmon					
	PerCent	Calories	Per Cent	Per Cent	Per Cent
CHINOOK.....	36.83	991	15.72	17.67	1.21
Sockeye.....	35.22	860	11.22	20.80	1.23
Coho.....	32.51	750	8.49	21.08	1.24
Pink.....	30.20	696	6.99	21.40	.76
Chum.....	29.96	524	6.69	20.67	1.02
Pacific Steelhead	33.16	792	8.95	21.32	1.21
Atlantic Salmon.	35.70	920	12.49	21.14	1.22

*U. S. Bureau of Fisheries Document No. 1000.



Swiftwater Salmon is approved by the Good House-keeping Bureau of Foods, Sanitation and Health.

Swiftwater SANDWICH

Remove *Swiftwater* Salmon and salmon liquor from can. Combine with minced sweet pickles, lemon juice or mayonnaise, to form a paste. Spread between thin slices of bread with shredded lettuce. Easy to make—and what a sandwich!

Swiftwater DRESSING

Blend liquor from one can of *Swiftwater* Salmon with 1 tbsp. ketchup, 2 tsp. vinegar or lemon juice, a few drops of Worcestershire sauce or other preferred table sauce. These are suggested proportions and can be varied to suit the taste. Use as dressing with *Swiftwater* Salmon.

Swiftwater COCKTAIL

Remove *Swiftwater* Salmon from can and separate into flakes. Serve with any standard cocktail sauce. The rich full flavor and natural flakiness make *Swiftwater* Salmon the basis of a wonderful sea food cocktail, quickly made.



INGREDIENTS

2 half pound cans
Swiftwater Sal-
mon (oval steak
or round
variety)

1 egg
Parsley

2 tbsp. butter
Salt and paprika
2 bananas
8 thin strips bacon
2 cups mashed po-
tato, seasoned

SPECIAL SAUCE

$\frac{1}{2}$ cup mayonnaise
 $\frac{1}{2}$ cup tomato cat-
sup
1 tbsp. lemon juice
1 tbsp. sugar

PLANKED [SWIFTWATER

Method: Remove Swiftwater Salmon from cans carefully, keeping contents whole. Arrange on a hot, well greased plank or shallow heat proof platter. Cut the bananas in four sections and wrap a thin strip of bacon around each, skewering with toothpicks. Arrange around salmon. Add well beaten egg to hot, well seasoned mashed potato and pipe border around edge of plank or baking dish. (The mashed potato may be arranged by spoonfuls and attractively scored with a fork if no pastry bag is available.)

Place under broiler with heat turned medium until salmon is heated and bananas are beginning to get soft. Then increase heat and broil until all is an appetizing brown. (The banana-bacon rolls should be turned frequently to brown the bacon on all sides.)

Garnish with parsley and serve with special sauce. This recipe serves four generously.

Menu Suggestion: Just add a crisp vegetable salad and reheated rolls to complete the main course. Any preferred cheese, served with oven-crisped crackers, jelly and coffee would complete this jiffy meal.

INGREDIENTS

- | | |
|--------------------------------|--------------------|
| 1 pound can Swift-water Salmon | 1 cup milk |
| 4 tbsp. butter | 1 cup cream |
| 4 tbsp. flour | 1 can mushrooms |
| 1 tsp. salt | 3 hard cooked eggs |
| 1/2 tsp. paprika | 1 package noodles |



SWIFTWATER A LA KING

Method: Drain salmon, saving liquid, and separate into large flakes. Prepare sauce of butter, flour, seasonings, milk, cream, and salmon liquor. Allow to cook 15 minutes and add mushrooms, cut in large pieces, chopped hard cooked eggs and last, the flaked salmon.

Cook noodles in salted water 10 minutes. Drain and pack in buttered ring mold. Allow to stand where it will keep hot for 15 minutes so that it will hold its shape.

Unmold noodle ring on hot platter and fill center with hot salmon mixture. Garnish with parsley and paprika. This recipe serves six.

Menu Suggestion: Swiftwater Salmon a la king in noodle ring, molded pear salad (canned pears in mint flavored gelatine), hot finger rolls, chocolate cake, coffee.



INGREDIENTS

1 pound can Swiftwater Salmon	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ cups diced celery or cucumber	$\frac{1}{2}$ tsp. paprika
1 tbsp. minced parsley	$1\frac{1}{4}$ cups mayonnaise
2 tbsp. lemon juice	4 sweet pickles, chopped
	Crisp lettuce cups

SWIFTWATER CLUB SALAD

Method: Separate Swiftwater Salmon into flakes. Add 1 cup of the diced celery or cucumber, the parsley, lemon juice, salt, paprika and $\frac{3}{4}$ cup of the mayonnaise. Mix carefully and pack in a mold to chill. For serving, unmold on a large serving plate, garnish with slender strips of sweet pickle and surround with lettuce cups filled with the remaining $\frac{1}{2}$ cup of quick cooked mayonnaise to which has been added the chopped sweet pickles and the remaining $\frac{1}{2}$ cup chopped celery or cucumber. This recipe serves six.

QUICK COOKED MAYONNAISE

3 tbsp. cornstarch	1 egg	2 tbsp. sugar
$\frac{1}{3}$ cup vinegar	1 tsp. mustard	$\frac{3}{4}$ tsp. paprika
1 cup water	1 tsp. salt	1 cup salad oil

Method: Mix cornstarch, vinegar and water. Cook together until clear. Place whole egg and seasonings in mixing bowl with the oil. Add hot mixture all at once and beat vigorously with rotary beater until thick.

Supper or Luncheon Menu Suggestion: Swiftwater Salmon club salad, hot rolls, jelly, coffee. And for dessert—pineapple Bavarian with ice box cookies.

Canape or hors d'oeuvre ideas to help pep up the appetite. Choose one to serve in the living room with any desired beverage before dinner. Each of the appetizers will serve six people generously.



SWIFTWATER APPETIZER SUGGESTIONS

1. Mix a $\frac{1}{4}$ -lb. can of Swiftwater Salmon with 1 tbsp. horseradish and mayonnaise to moisten to form a paste. Spread mixture on thick slices of dill pickle.
2. Mix a $\frac{1}{4}$ -lb. can of Swiftwater Salmon with $\frac{1}{2}$ tsp. salt, 2 tbsp. chopped pickle, 2 tbsp. chopped olives, 1 tbsp. chopped capers (if desired) and mayonnaise to moisten to form a paste. Stuff 1-inch sections of crisp celery with the paste and garnish with strips of pimento.
3. Any highly seasoned salmon paste mixture, such as used in 1 or 2 above, is good served on thick slices of cucumber.
4. Hard cook 6 eggs and cut in halves when cold. Remove yolks and mix with $\frac{1}{4}$ -lb. can Swiftwater Salmon, minced, $\frac{1}{2}$ tsp. salt, a dash of cayenne, 1 tbsp. vinegar and $\frac{1}{4}$ tsp. dry mustard. Stuff whites with this mixture and garnish with green pepper and pimento.



INGREDIENTS

- | | |
|--------------------------------|------------------------------|
| 1 pound can Swift-water Salmon | 1 bay leaf |
| 1 large can tomatoes | 1 teaspoon salt |
| 6 cloves | 1 tsp. peppercorns |
| 1 onion, sliced | Grated rind 1 lemon |
| 2 stalks celery, chopped | 2 tbsp. gelatine |
| 2 slices carrot | $\frac{1}{2}$ cup cold water |
| | 2 tbsp. vinegar |
| | Juice 1 lemon |
| | 2 tbsp. sugar |

SWIFTWATER FLAKES in Tomato Aspic

Method: Separate Swiftwater Salmon into large flakes with a fork and place in refrigerator to chill.

Cook together tomatoes and next eight ingredients for 30 minutes. Strain, and while hot, add the gelatine which has been soaked in the cold water for five minutes. Then add vinegar, lemon juice and sugar.

When cool, cover bottom of a wet mold with about one-half inch of the aspic. Keep the remainder of the mixture liquid by placing bowl in pan of warm water if necessary.

When aspic in mold becomes fairly firm, arrange on it salmon flakes and strips of red pimento and green pepper in an attractive pattern. Cover with a second layer of liquid aspic and when firm arrange a second layer of salmon flakes and garnishes. Cover with remaining aspic and allow mold to stand several hours in refrigerator.

Unmold on large serving plate, garnish as desired and serve with mayonnaise. This recipe serves eight.

Menu Suggestion: Swiftwater Salmon flakes in tomato aspic, assorted cheese sandwiches, strawberry ice cream meringues, coffee.

INGREDIENTS

- | | |
|--|--|
| 2 half pound cans
Swiftwater
Salmon | 6 cucumber cups
filled with the
following sauce
—Mix together
$\frac{1}{2}$ cup mayon-
naise, $\frac{1}{2}$ cup
tomato catsup,
1 tbsp. lemon
juice, 1 tbsp.
sugar |
| 6 tomatoes stuffed
with either cole
slaw (shredded
cabbage, green
pepper, mayon-
naise) or celery,
walnuts and
mayonnaise | Crisp lettuce |



SWIFTWATER SUPPER PLATE

Method: Arrange unbroken contents of two cans of Swiftwater Salmon (either oval steaks or round cans) in center of large platter. Surround with the stuffed tomatoes set in lettuce leaves and alternated with the cucumber cups filled with the special sauce for the fish. The cucumber cups are easily made by scooping out the centers from two-inch sections of a large peeled cucumber. This recipe serves six.

Menu Suggestion: The Swiftwater Salmon platter may be accompanied with Swiss and Roquefort cheese sandwiches on white and rye bread, crisp potato chips and strawberry (or other fresh fruit) shortcake.



INGREDIENTS

2 half pound cans Swiftwater Sal- mon	2 tbsp. vinegar $\frac{1}{2}$ tsp. salt
1 cup vinegar $\frac{1}{2}$ tsp. each, whole cloves, all-spice, peppercorns	1 cup chopped cu- cumber 1 pkg. lemon gel- atine
$\frac{1}{4}$ tsp. salt	1 cup hot water

S P I C E D S W I F T W A T E R

with Cucumber Jelly Molds

Method: Separate Swiftwater Salmon into large sections. Combine and bring to a boil the cup of vinegar, cloves, all-spice, peppercorns and salt. Pour over the salmon and allow to stand two hours. Drain carefully and chill.

Add the 2 tbsp. vinegar and salt to the chopped and well drained cucumber. Dissolve the lemon gelatine in one cup of hot water and add a little green coloring. When the gelatine begins to thicken add the cucumber and vinegar and pour into small fancy molds.

Arrange the spiced salmon in a mound in the center of a serving platter with the molds of cucumber jelly around it. Garnish with lettuce cups filled with mayonnaise. This recipe serves eight.

Hot Weather Supper or Luncheon Menu: Spiced Swiftwater Salmon with cucumber jelly molds, lemon butter sandwiches, iced tea or coffee, fruit sherbet, sponge cake.

Thompson's **SWIFTWATER** **SALMON** COLUMBIA RIVER



—the world's
finest
food fish

Packed in the following sizes and grades:

1 lb. Extra Fancy Columbia River Chinook.....	@ \$.50
½ lb. Extra Fancy Columbia River Chinook.....	@ .30
¼ lb. Extra Fancy Columbia River Chinook.....	@ .15
½ lb. Extra Fancy Columbia River Chinook Steaks @	.45
1 lb. Fancy Columbia River Chinook.....	@ .45
½ lb. Fancy Columbia River Chinook.....	@ .25
¼ lb. Choice Columbia River Salmon.....	@ .10
½ lb. Fancy Steelhead Steaks.....	@ .30

Special assorted introductory case containing 1 can
of each of above (8 cans in case), prepaid for.....\$2.00

Order an introductory 8-can case, or a regular 48-can case of any one of the above varieties of Swiftwater for your personal use. Ask for prices in case lots. We deliver through your grocer or ship you prepaid direct if no dealer near you. There is nothing finer, nothing from which you will derive greater enjoyment.

Columbia River Packers Association

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