



Fort Vancouver in the Oregon Territory was never really much of a fort. It started life as a trading post for the Hudson Bay Company. So, when you said you were going to Fort Vancouver, you were really saying you were going to the store.

Such was the case with the Camus Indians.

During the long winter, they would hole up on the Columbia, catching and smoking salmon. And, before spending their summer in the mountains, it got to be a habit for them to unload their salmon at the fort.

Then, when the Hudson Bay Company moved north to Vancouver Island in Canada and the newly formed Oregon Regiment moved in, the fort became more like a real army post.



Fill out the order form we've included, and when you receive your salmon, create a hell of a scene until someone agrees to serve you some of our Private Reserve to go with it.

Simply send a letter and check to the folks at Josephson's Smoke House, Astoria, Oregon. 97103. Or call them at 503-325-2190.

Please send me \_\_\_\_\_ packages of your one-pound smoked salmon at \$17.49 each.  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_



## HENRY WEINHARD AND THE SALMON REBELLION OF 1884.

The Camus Indians didn't suffer. Profits were up! What was old hat for the seasoned trappers of the Hudson Bay Company was an incredible delicacy for the greenhorn soldiers from the east.

They were wild about the delicious hunks of fish!

In fact, it got to be a tradition with the soldiers of the garrison to welcome, with feasting and revelry, the first arrival of the Camus and their salmon. By 1894, a local paper was able to forecast a date and predict that "According to tradition, the men of the fort will consume enormous amounts of salmon, and equal quantities of beer."

The beer, of course, was Henry Weinhard's. And that's how he got involved in what became known throughout the territory as "The Great Salmon Uprising of 1884."

Henderson Luelling, because of his lofty position in

the community, had convinced commanders at the fort that the soldiers were required to protect his second precious shipment of fruit trees to Hood River.

What he actually needed was their cheap labor hauling the boxes of trees over the rough portages of the Columbia. Now, while the soldiers didn't mind Luelling's fib, what really got their goat was that they'd miss the big salmon feed.

The hard feelings reached a fever pitch when Luelling proposed a substitution: Smoked Salmon from the Snake River Indians.

"And what are we going to drink it with?"

"Apple cider?" cried the men.

Oh! There was a hell of a mess. Disorderly conduct was the rule of the day.

Henry Weinhard heard of the mess and sympathized with the soldiers. He made a counter-proposal: he

would donate several kegs of his special Private Reserve to accompany the trees.

The suggestion met with instant approval, and Henry was widely acclaimed a genius, a great statesman and was even decorated, unofficially, by the men of Fort Vancouver.

And to this day, Henry Weinhard's Private Reserve is the traditional accompaniment to any repast that includes smoked salmon.

*Re-create the rebellion of 1884, if needs be.*

Even though you might live nowhere near Hood River or the Camus Indians, or any forts for that matter, you can restage the events of the drama by ordering one, two or three pounds of smoked salmon, wrapped for shipping by our friends at the Josephson's Smoke House in Astoria, Oregon.

### HERE'S TO THE THINGS THAT MAKE IT FROM GENERATION TO GENERATION

In 1865 at his brewery in the Oregon Territory, Henry Weinhard made a beer he could only afford to give away.

In this beer, he used only the finest hops, the most expensive two-row barley, and a yeast that took longer to do its work and even longer to age.

The result was favorably compared to the finest beers of the world. But it was so costly to produce, he never could have sold it. So it remained an experimental beer he reserved for the enjoyment of his close friends.

Thankfully, today's brewing techniques make his Private Reserve affordable for all of us. While we still brew the beer only 400 barrels at a time using only the most costly ingredients, we save thousands of dollars in production costs.

The result is one of the finest beers of all times, at today's popular premium prices. It's a brew so close to Henry's original that we feel we can call it by the same name.

Henry Weinhard's Private Reserve.

