

FISHERIES

make feeding and breeding grounds for countless millions of fish, but afford convenient havens for fishing vessels, so that catches of fish can be quickly prepared for market, and, whether fish are to be sold fresh or preserved by drying, smoking, pickling or canning, it must be evident that they are in better condition for human food when prepared and packed soon after being caught than if they must be transported long distances by the fishing vessels. Canada employs eight men in the in-shore fisheries for one employed in the deep-sea fisheries, but even the Canadian deep-sea fishermen have an advantage over Americans fishing in the same waters, because the Canadian home harbours are much nearer to the deep-sea fisheries. Nothing is more essential to successful fishing than convenient supplies of bait, and in securing bait the great number of bays along the coast is of immense advantage to Canadian fishermen.

There are a number of varieties of salmon in Canadian waters. The Atlantic salmon, bearing the scientific name of *Salmo salar*, is found along the Atlantic and Gulf coasts and the rivers emptying into the sea in the Maritime Provinces and Quebec. It is famous for its delicious flavour. In some of the lakes of New Brunswick there is a land-locked salmon differing little from the Atlantic salmon, and certain lakes of Quebec have a salmon of remarkably fine flavour known as the Ouananiche. While large quantities of salmon are caught in Quebec and the Maritime Provinces the most extensive salmon fisheries are in British Columbia, where a great canning industry has been established. Salmon swarm along the coast of British Columbia and ascend the rivers in myriads, climbing over rapids and waterfalls and swimming through the torrents of the canyons, to be caught sometimes 600 miles in the interior. British Columbia has a number of varieties of salmon. The one which is most important commercially is the Sockeye or Blueback, which is known to scientists as the *Oncorhynchus nerka*. This is the salmon used most extensively in the British Columbia canneries, as its flesh is not only of fine flavour, but contains a large amount of oil. Other varieties canned are the Coho or Silver salmon, the Quinnot or Spring salmon and the Humpback or Pink salmon. The Quinnot or Spring salmon, which is the first to ascend the rivers, is the largest of the Pacific coast salmon. It is in great demand as a fresh fish. The Spring salmon are most plentiful in the waters around Queen Charlotte islands and the vicinity of the Skeena river. The Dog or Chum salmon is not regarded as very suitable for canning, but is excellent when fresh or salted, and large quantities of salted Dog salmon are consumed in Japan. A salmon of particularly fine quality of the same variety as the Sockeye is known as the Alaskan Red. It swarms in the northern waters of British Columbia and Alaska and in the deep sea of the far north. Large quantities of salmon are caught in the Yukon territory for local use.

The Canadian lobster fisheries are confined to the coastal waters of the Atlantic and the gulf of St. Lawrence. They are the most productive lobster fisheries in the world. There are a large number of lobster canneries along the coasts of Nova Scotia, Prince Edward Island, New Brunswick and Quebec.