

## FISHERIES

Stafford, of McGill University, who has made a special study of oysters, and is regarded as the highest Canadian authority on oyster culture, states that the Canadian oyster is superior to any other. After referring to the high reputation of the flavour of the Canadian oysters as compared with the United States oysters, Dr. Stafford says:

Our Canadian oysters took first place at the International Exposition at Paris some years ago. They had to be collected from various places in the Maritime Provinces, and during that time they were standing in barrels on wharves, sometimes in the hot sun. After having been subjected to that treatment they had to be transported across the Atlantic and placed on wharves there until the exhibit could be arranged, and yet when placed in competition with European oysters, that had been taken from the water only the day before, they were awarded first place. So there must be something in their ability to withstand rough usage and change of climate. Oysters as well as fish that are taken out of cold waters can stand transshipment and retain their flavour better than those taken out of warm waters.

The British Columbia oyster is very small, never exceeding two inches in length, while the Prince Edward Island oysters often reach a length of seven or eight inches, and they have been known to reach a length of fifteen inches. The Atlantic and Pacific oysters are distinct species and cannot inter-breed. However, some Prince Edward Island oysters were transplanted on the coast of southern British Columbia several years ago. They appear to be breeding and doing well, but the results are not yet definitely known.

The whitefish is the finest of freshwater fish. It is found in the lakes and rivers of New Brunswick, Quebec, Ontario, Manitoba, Saskatchewan, Alberta, the Northwest Territories, British Columbia and the Yukon Territory. Sir John Richardson, the Arctic explorer, who lived in the Northwest Territories for a considerable time with no other food than the whitefish, which is abundant in all the northern lakes and rivers, wrote regarding this fish: "Though it is a rich, fat fish, instead of producing satiety it becomes daily more agreeable to the palate, and I know from experience that, deprived of bread and vegetables, one may live wholly upon this fish for months, or even years, without tiring."

In Ontario and Quebec there is a lake herring known as the cisco, which is particularly abundant in lake Erie. While Canada has both sea trout and freshwater trout, the greater part of the catch is in fresh water, all the provinces and territories except Nova Scotia and Prince Edward Island contributing to the total. The two most widely distributed varieties of freshwater trout are the salmon trout or lake trout and the speckled or brook trout. In certain lakes of Quebec there is a variety of trout known as the Red Canadian trout. Other freshwater fish widely distributed in the inland lakes and rivers of Canada are sturgeon, pickerel and pike, carp, tullibee, bass, catfish and gold-eyes.

In Manitoba, Saskatchewan and Alberta the fishing is usually done in the winter, after the lakes are frozen over. At that season of the year the farmers have time to spare, and much of the fishing is done by them. Holes are cut in the ice.

With the exception of the visits of whaling vessels, the fisheries of Hudson bay and James bay have never been exploited, but the con-