

to their greater safety, gives them a following eight times as great as the deep-sea fisheries.

Atlantic Fisheries.—On the Atlantic coast a great proportion of the cod is taken inshore because the fish taken out at sea has to be so heavily salted. During the spring and summer cod fishermen take haddock, splitting and salting it with the rest of their catch. But the important haddock season comes in the autumn when the fish are shipped fresh or else smoked and sold as finnan haddie. Halibut, herring, sardines (young herring) and mackerel are of less importance. Then there are oysters which used to be plentiful anywhere on the coast from Halifax to the Bay of Chaleur, but the production has fallen off from 64,646 barrels in 1884 to 14,526 in 1920. Lobsters, which formerly were little valued, are now, next to cod, the most valuable product of the Atlantic fisheries. This change came in the late 60's with the introduction of lobster canning into Canada. In 1869, 61,000 one pound cans were put up, increasing to 17,000,000 in 1881, following which the production fell to 7,838,352 cans in 1920. The reason for the decrease is found chiefly in the difficulty of enforcing restrictions regarding the capture of undersized or spawning lobsters.

Inland Fisheries.—Of the inland fishes the salmon of Quebec is very important, principally as a game fish. Its habitat formerly extended to the rivers flowing into lake Ontario, but before 1870 it practically ceased to frequent them. Salmon is now found in the rivers from Labrador to the Bay of Fundy. Any financial profit from the fishery comes chiefly from the fees of sportsmen. The most important inland commercial fish is whitefish, which is found in the Great Lakes and lake Winnipeg and its tributaries. When the fisheries were first developed in the Great Lakes, whitefish were so plentiful and so easily captured that large quantities were used as fertilizer. Overfishing showed its effect, for from 7,595,690 in 1890 the Canadian Great Lakes' catch fell to 2,895,170 pounds in 1905. The catch has risen to 6,978,600 pounds for 1920, the principal increases being shown for lake Erie and lake Ontario, which were stocked from the Sandwich hatchery. To the west and north of lake Winnipeg are great inland fisheries abounding in whitefish, dore and lake trout, which as yet are very slightly developed.

Pacific Fisheries.—The conformation of the British Columbia coast is especially suitable for fisheries. The shore line is made irregular by many deep fjords and estuaries, and from the coast a feeding ground for fish in the shape of a sea ledge runs out from 50 to 100 miles before dropping away to ocean depths. Before there was any regular settlement in British Columbia, the Hudson Bay Company relied upon dried salmon to support its employees during the winter.

The salmon of the British Columbia coast is not the true salmon, although not unlike it in appearance. The real difference between the two is shown in their spawning habits—the British Columbia salmon never returns to the sea after spawning once, but weakens and dies at the headwaters of the rivers. There are five varieties