

of British Columbia salmon. Of these the sockeye is now the chief fish of the canneries, because of its fine quality and its even colour. In the Fraser river the great runs of sockeye distinguish every fourth year as a "big" year, a very striking feature in that river. The sockeye on their way to the Fraser river are caught by American fishermen in Puget Sound. Thus the catch in the Fraser is falling off, but in the northern rivers where there is no interference the runs are fairly uniform. The spring or quinnat salmon follows the sockeye in importance, having been for many years the only Pacific salmon used for canning. The coho, also, has been used for canning, and lately the dog salmon has been salted by the Japanese for shipment to the Orient. The humpback, one of the smaller varieties, is less valued. The great development of the salmon industry has brought about the use of cohoes and humpbacks to eke out the supply of sockeyes in the poor years, and coming, as they do at different seasons, has given more continuous employment to the fishermen. While the Hudson's Bay Company had for more than half a century packed salted salmon for shipment in barrels to Australia, the Sandwich islands, and elsewhere, the first canning on any large scale took place in 1873, when two canneries on the Fraser river packed 8,580 cases. The pack has risen to 1,188,381 cases in 1920, or taking a "big" year, 1917, 1,556,485 cases.

For many years the accessibility of the salmon fishery induced the neglect of all others. About 1890 the fishery for halibut was begun, but in its first years poor transportation facilities prevented it from competing with Atlantic halibut. But from 9,025,182 pounds in 1899 the Atlantic catch fell to 1,690,478 pounds in 1908 and in the same period the Pacific catch rose from 6,877,640 to 17,512,555 pounds. The same methods are used on both coasts, for many of the Pacific coast halibut men formerly operated out of Boston and Gloucester when halibut was more plentiful in those waters. The halibut is a migratory fish, so it is impossible to name any fishery in which it is most abundant.

Fish of less importance are herring, sturgeon, cod and anchovy. Then there is the whale fishery which has been organized in recent years with four stations, two on Vancouver island and two on the Queen Charlotte islands. The yearly catch of about 500 includes whales of many kinds—sulphur-bottom, finback, and humpback with an occasional sperm whale. Whale hunting is carried on in fast boats with Svend Foyn harpoon guns—a method which was introduced from Norway. Every scrap of the whale is used—oil, whalebone, and guano are its products and to an increasing extent, "salted beef".

During the period following 1896, which is generally accounted a period of great industrial expansion, the fisheries of Canada made very slight advances. From \$20,407,425 in 1896 their value increased to \$29,965,433 in 1910-11, but during the period the number of men in the industry actually fell off. Even before 1896 the salted fish industry had become non-progressive and new developments came only with encouragement to the fresh fish and frozen fish industry. Beginning in 1907 the Department of Marine and Fisheries arranged to