

fisheries. The great wealth of British Columbia, however, in this respect—the source from which she produces approximately two-fifths of the fish products of Canada, and has built up a trade which reaches to the ends of the earth—is the estuarian salmon fisheries of the Fraser, the Skeena, the Nass and other rivers of the Pacific slope. Every species of this king of food fishes (which, however, is not the true salmon) known to the waters of the Pacific is to be found in the British Columbia coast waters—the sockeye, the spring, the coho, the pink and the chum salmon. Of these the sockeye is by far the most important, owing to its abundance and to its prevailing deep red colour and excellent texture, which have created so keen a demand for it in the British market. On the Fraser river, which used to be the chief source of supply, but has now yielded place to the Skeena and other northern waters, the yield varies to a considerable extent from year to year. The run begins late in July and is at its height in the opening weeks of August, though the northern rivers have a somewhat earlier season. The spring or quinnat salmon is a much larger fish; it was the species first used in the United States for canning. The run begins early in the spring and continues until July. The cohoes are smaller, running like the sockeye in compact schools during September and October on the Fraser and earlier on the northern streams. The chum salmon is salted for export to the Orient. The pink salmon, again, follows the sockeye. Many of the employees in this fishery are Chinese, Japanese and Indians, the Chinese preponderating in the canneries and the Indians and Japanese in fishing operations.

Until recent years the other coastal fisheries of British Columbia were only slightly developed. Halibut abounds off Vancouver island and between the Queen Charlotte islands and the mainland, and though the first endeavour to establish an industry was unsuccessful, by 1903 British Columbia supplied 10,000,000 pounds of the 25,000,000 taken on the whole Pacific coast north of California. The former figure has since trebled. Similarly, the herring industry remained undeveloped until recently. There is also the whale fishery which has been organized in recent years with four stations, two on Vancouver island and two on the Queen Charlotte islands. In 1924 only one on Vancouver island and two on the Queen Charlotte islands were operated. The yearly catch of about 500 (455 in 1923) 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 more important products. Black cod, oulachon, smelts, pilchards, sturgeon, shad and bass are also abundant in British Columbia waters.

A word might be added with regard to the fur-seal fisheries of the Pacific, whose historic headquarters were the city of Victoria. The industry has disappeared, in part through the scarcity of the animals and in part through the workings of the pelagic sealing treaty of 1911. The hair-seal fleets of the north Atlantic make St. John's, Newfoundland, their headquarters; a few Canadian vessels, however, clearing from Halifax, N.S., take fur-seals off the Falkland islands.

Game Fish.—The above is a purely industrial and commercial survey. Fishing for sport, however, has its economic side in a country of such famous game fish as the salmon of the Restigouche, the black bass of the Quebec and Ontario highlands and the trout of the Nipigon. A considerable public revenue is derived from the leasing of waters in sparsely settled districts to clubs and individuals for sporting purposes. Several hundred guides find employment here during the summer months.