

of the fresh water on the planet, Canada's share of the Great Lakes alone amounting to over 34,000 square miles, a total which of course does not include lake Winnipeg (9,457 square miles), lake Manitoba and others of even greater area.

Still more important than the extent of the Canadian fishing grounds is the quality of their product. It is an axiom among authorities that food fishes improve in proportion to the purity and coldness of the waters from which they are taken. Judged by this standard, the Canadian cod, halibut, herring, mackerel, whitefish and salmon are the peers of any in the world. It is possible, therefore, to state that by far the most valuable fisheries of the western hemisphere, if not of the globe, belong to Canada.

It will be seen from the above that it is impossible to deal with the Canadian fisheries in the aggregate; they are those of a continent rather than of a country, and are of corresponding diversity. Omitting the tremendous Hudson bay and peri-Arctic region, which extends from Ungava to Alaska and is known to contain a number of valuable food fisheries in addition to its whaling grounds, the Canadian fisheries may be divided into Atlantic, inland and Pacific fisheries.

Atlantic Fisheries—These were the first Canadian fisheries in point of time, and until 1918 they remained the most important in aggregate value of product. Cod, halibut, haddock, hake, herring, mackerel, lobster, oyster, hair seal and white whale fisheries are included. The estuarian and inland waters of the Maritime Provinces and of Quebec are sometimes considered as distinct; if they are added, the list of products would embrace the salmon, the shad, the gaspereau (alewife), the smelt, the striped bass, the tom cod, the trout and the maskinonge. Conditions are fairly uniform throughout these fisheries, which are commonly divided into the inshore and deep-sea fisheries. The inshore or coastal fishery is carried on in small boats, usually motor-driven, with crews of two or three men, and in small vessels with crews of from four to seven men. The means of capture employed by boat fishermen are gill nets and hooks and lines, both hand lines and trawls; whilst trap nets, haul seines and weirs are operated from the shore. Haddock as well as cod is a staple product; during the spring and summer it is split and salted, but the important season is the autumn, when the fish are shipped fresh or else smoked and sold as finnan haddie. The deep-sea fisheries are worked by vessels of from 40 to 100 tons, carrying from 12 to 20 men, operating with trawl lines from dories. The fleets operate on the various banks, such as Grand Bank, Middle Ground and Banquereau. The vessels, built by native hands, remain at sea sometimes for months at a time, and in the hands of sailors who have no superior, seldom come to grief. When they return, the fish, which have been split and salted on board, are taken ashore, washed and dried. The West Indies are the chief market for this product. No cod fish in the world stands the tropical climate like that cured by Nova Scotia fishermen. Steam trawling, as it is carried on in the North Sea, was introduced on the Atlantic coast of Canada several years ago. There are now several steam trawlers operating from Nova Scotia ports. They operate practically the whole year and their catches are utilized entirely for the fresh fish trade.

Lobstering is another distinctive industry. In 1870, there were three lobster canneries on the Atlantic coast of Canada; today the canneries number almost 500 and give work to nearly 7,000 people; 30,000,000 lobsters is a normal catch. The difficulty of enforcing regulations as to the capture of undersized and spawning lobsters offers a constant problem in connection with the output, but a decline is now thought to have been arrested. Oysters, once plentiful everywhere, are now