

reckless early depletion and subsequent slow recovery through re-stocking. Single hauls of 90,000 whitefish were once common; in the Detroit river the fish used to be driven into pens where they were captured or dried by the hundreds of thousands, to be used later as fertilizer. All this reaped its due reward in barren waters and a demoralized market. The season on the Great Lakes lasts from six to eight months, and though fishing through the ice is followed by many, a large number depend on miscellaneous employment between the seasons. Moving westward, lake Winnipeg, lake Winnipegosis, lake Manitoba and the smaller lakes to the north and east furnish most of the fish products of Manitoba. Whitefish and pickerel are the chief products, but pike, tullibee, goldeye and many other varieties abound. In Saskatchewan and Alberta, commercial fishing is confined to the regions north of the Saskatchewan river, where whitefish in large quantities are taken. The problem of transportation is keenly felt; some of the greatest lakes of the continent—Reindeer, Athabaska, Great Slave, Great Bear—and hundreds of smaller bodies of water are still beyond reach from a marketing point of view. The lakes of the west, however, repeating the part which the St. Lawrence played in the days of the French *régime*, and the cod banks in the history of New England, have assisted greatly in the settlement of the country by providing a much needed food supply for the pioneers.

**Pacific Fisheries.**—In British Columbia there is an interior fishing region which corresponds in the main to the prairie section; in the early history of the province it is doubtful if the fur trade (which opened the door by way of the Rocky mountains to later enterprise) could have established its footing but for these fisheries. The great piscatorial wealth of British Columbia, however—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 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