

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; 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 Scotian 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 Scotian 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; to-day the canneries number almost 400 and give work to nearly 6,000 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 the decline is now thought to have been arrested. Oysters, once plentiful everywhere, are now found in somewhat diminished quantities. In New Brunswick the canning of sardines, locally young herrings and not a distinct type of fish, is second only to lobstering.

The fishing population of the Maritime Provinces is a specialized and stable industrial class. The coast fisheries are operated from April to November, or to January in sheltered districts, and though the larger vessels work all winter, several thousand men are available for a time each year for other employment. This they find about the small plots of land which most of them own or occupy, in the lumber camps of New Brunswick or about the collieries of Nova Scotia. A few from Lunenburg and other centres engage in the West Indian trade. Apart from restrictions of weather and close seasons, the prevailing method of paying the men on shares has a further tendency in years of low catches or prices to drive them into subsidiary occupations.

Inland Fisheries.—The Great Lakes and tributary waters of the St. Lawrence form a second great division of the Canadian fisheries. Whitefish, trout, pickerel and lake herring are the most important commercial fishes of Ontario, though pike, sturgeon and coarse fish yield a fair return. The value of the inland fisheries of Quebec lies chiefly in the output of the eel and pickerel fisheries. The story of the Great Lakes fisheries is one of 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 west furnish most of the fish