The Department maintains a full staff of fisheries officers, inspectors, cullers and technicians for administrative, educational and inspection purposes. A central depot is maintained at Gaspe, where spare parts for the cold-storage plants are in stock at all times, thus enabling speedy repairs to be made to the refrigerating machinery at any of the plants. A field office of the Department is also located at Gaspe, where fishermen and producers may obtain information throughout the year. During the fishing season, statistics of production and marketings are collected from the Gaspe office.

Inspection of fish products under the Dominion Fish Inspection and Meat and Canned Foods Acts is carried out by the Provincial inspectors, who are vested with supplementary powers by the Dominion Government for this purpose.

Educational work among the fishermen and producers is also carried on by the Department, in order to teach the latest methods of fish preparation and so make the Quebec product equal to the best on the market. Another phase of educational work is the encouragement given to the co-operative associations of fishermen, through the Social-Economic Service of the Superior School of Fisheries at Ste-Anne-de-la-Pocatière.

Conventions for fish producers are held every two or three years and these have resulted in notable improvements throughout the industry.

Another, form of assistance is the Maritime Credit system whereby fishermen are enabled to obtain loans from the credit unions for the purchase of boats and gear, the Department paying part of the interest and also the premium upon the required life-insurance policy. The establishment of a marine insurance for the protection of the fishermen's boats and equipment is now under consideration and will be put into operation as soon as conditions permit.

An effective control of fishing nets and weirs, more particularly those used for the taking of salmon, is maintained through a system of licences. The locations of all licensed nets, weirs and traps are plotted on large-scale maps, and no more licences are issued than will permit operations of commercial fishing without detriment to the entrance of salmon to the famous salmon rivers of the Province.

Assistance to the fisheries is also extended through publicity campaigns in newspapers and by the efforts of expert demonstrators in fish cookery. The Department bears in mind that the present rate of exports may pass with the cessation of hostilities and is endeavouring to build up Canadian markets for Quebec fish.

Research is carried on within the Department itself, with particular reference to the utilization of the beluga, or white porpoise, and also through the Biological Station of the St. Lawrence of Laval University, the Superior School of Fisheries, the Quebec Salmon Commission and the Fisheries Experimental Station of the Gaspe Peninsula.

The Biological Station carries out research work in connection with lobster, herring, cod and smelts. The Superior School gives a four-year course leading to the degree of Bachelor of Science in Fisheries, and six-week courses to young fishermen on the subjects of navigation, fishing, the preparation of fish for the market and the organization and management of co-operative societies.