

crabs are marketed on a smaller scale. Of the fish species occurring in schools ("pelagic" fish) and those entering the river estuaries, the herring are the most important. Immature herring landed in southwestern New Brunswick and marketed under the name of 'sardines' are of particular value. Other pelagic fish are the ubiquitous mackerel, smelts which are caught in large numbers off New Brunswick and elsewhere, Atlantic salmon, swordfish and many others. Altogether, more than 30 different kinds of fish, shellfish and marine mammals such as seals and whales, are commercially taken by Canada's Atlantic fishermen. In addition, other marine products such as Irish moss and other sea-grasses are harvested.

There is a fairly clear distinction to be made between two branches of the Atlantic fisheries. The shore fishery, which is the more important, is carried on in waters within 12 or 15 miles of land, while the deep-sea fishery is worked on the 'banks' farther away. Individual fishermen fishing near their homes from small row-boats, sailboats, or motor-boats, produce the bulk of the landings of the shore fisheries. The Labrador Coast fishing is of a special type, being conducted mainly by Newfoundland fishermen who voyage there for the summer. Handlines, and trawl lines with individually baited hooks, are the gear chiefly used in the shore fisheries to catch such fish as cod, haddock and halibut, but in Newfoundland the greater portion of the inshore cod catch is accounted for by cod-traps. Mackerel and herring are captured with seines, trap-nets and gill-nets; lobsters are trapped in "pots"; while smelts are mostly caught in winter in box-nets and bag-nets through holes in the ice. Oysters are gathered from their beds by special rakes or tongs, scallops are landed by drags or dredges.

The traditional deep-sea fishing vessel is the schooner from 70 to 125 tons and beyond in size, nowadays propelled by an engine as well as by sails. It carries 12 to 24 fishermen who, once the fishing grounds are reached, fish in pairs from small boats called "dories", using trawl lines. A comparatively small number of steam trawlers of 250 to 300 tons and many smaller vessels called "draggers" working out of Newfoundland and Nova Scotia ports catch fish in a large bag-like net or "trawl" dragged along the bottom of the sea.

The Atlantic fisherman working, as he does, on his own or as a sharesman, living often in a small community remote from the larger markets and using not very elaborate equipment and traditional methods, has depended on the greatly fluctuating fortunes of weather, fish runs and market conditions for his livelihood. There is now a trend, encouraged by Federal and Provincial Governments and by the co-operative movement, towards improving equipment, fishing methods, and the marketing facilities of the fisheries.

A considerable proportion of the production of the Atlantic fisheries—mainly cod and related species—is traditionally salted and dried, in some places by modern methods, largely for export to the West Indies, South America and the Mediterranean countries. However, modern developments in refrigeration and transport have enabled the fisheries to dispose of an even larger part of the catch of almost all kinds of fish in the fresh or frozen state, mostly on the Canadian and United States markets. Much of this fish is sold as fresh or smoked fillets, ready for cooking. A substantial proportion of some species such as lobster, sardines, mackerel, haddock and other ground fish ('chicken haddie'), and tuna are canned and a smaller quantity of Atlantic fish is pickled. Liver and other vitamin oils are extracted from some species. Fertilizer and other non-food products are also manufactured as by-products. Herring provides the bulk of the bait for hand and trawl lines.