

with other flat-fish (soles and flounders) about one-tenth of the marketed value of the British Columbia catch. Grayfish, soup-fin and other sharks are rich sources of vitamin oil and, as such, are commercially important. Ling and black cod (not related to the true cod) are worth mentioning, and clams, crabs and oysters also provide a small source of income to fishermen. Tuna fishing, a more recent venture, holds fair promise of becoming one of the Coast's more important pursuits. A variety of other aquatic species, ranging from shrimps to whales, are among the catches of the British Columbia fishermen.

Almost all fishing in British Columbia waters is carried on within sight of land, and there are no very large fishing vessels; but even small boats, usually highly powered and equipped with modern mechanical gear, navigational aids and radio, travel long distances up and down the coast following the seasonal movements of the fish and taking advantage of open seasons in widely scattered areas.

Among the typical craft and gear used are the purse-seine boats, owned or chartered by processing companies and operated by crews of seven or eight who receive a share of the proceeds of the catch. These boats are important in the salmon fishery and account for the bulk of the herring and the once large pilchard catch. The purse-seine net is from 800 to 1,200 ft. in length, and is run off the boat in a circle around the fish and then drawn together under water, purse fashion.

Another important method of salmon fishing is that of using drift gill-nets which are set floating vertically in the water. Small quantities of herring and pilchard are also taken by this method and similar gear is used in the shark fishery.

Hook and line methods of fishing are found in many branches of the Pacific Coast fisheries. Trollers catch salmon and tuna. Lines set along the sea bottom are the chief halibut fishing gear and are also used to catch other groundfish and, to some extent, sharks. Handlines are used by men fishing from small boats for ling-cod, rockfish, shark, etc. Small trawl nets, pulled along the sea bottom by power boats or draggers, bring in most of the soles and gray cod and a variety of other fish.

Mobility, modern equipment and efficient marketing facilities characterize the Pacific fisheries which show a high degree of organization both among the fishermen and among the processing companies.

The greater part of the Pacific salmon catch is canned. This product enjoys a world-wide reputation for quality and is exported to many countries. Fresh and frozen salmon, halibut and many other species, including shellfish, are supplied to Canadian and United States markets. Herring is turned largely into fish meal and oil, as are the waste materials produced in the canning and filleting of other types of fish. The extraction of vitamin oils from livers and viscera is another important and growing branch of the industry.

Inland Fisheries.—Apart from being a great sport-fishing area, the inland waters of Canada, which comprise more than one-half the fresh water of the globe, also support important commercial fisheries, particularly in Ontario, the Prairie Provinces and as far north as Great Slave Lake in the Northwest Territories. Quebec, New Brunswick and Yukon have commercial inland fisheries on a smaller scale.

A great variety of fish is taken in these inland waters; whitefish, which occur in all the provinces, head the list, followed by lake-trout and pickerel or doré. Other species are sometimes of considerable local importance, such as saugers in Manitoba and eels in Quebec.