

CHAPTER XIII.—THE FISHERIES

CONSPECTUS

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NOTE.—*The interpretation of the symbols used in the tables throughout the Year Book will be found facing p. 1 of this volume.*

The immense fishery resources of Canada are derived from the waters of the North Pacific and North Atlantic, and from numerous lakes and rivers of the inland provinces. Canada ranks high in fishery production and leads the world in monetary returns from the export of fishery products. (See Chapter XXII for fisheries exports.)

CANADA'S COMMERCIAL FISHERIES RESOURCES*

Canada has a coastline of nearly 18,000 miles. Counting the larger islands, some of which are centres for important fishing operations, the sea front totals something like 50,000 miles. The surface of Canada is drained by vast river systems which contain one-half the fresh water of the globe. The Great Lakes, Great Slave Lake and Great Bear Lake, virtually fresh-water oceans, are among the largest lakes in the world.

These Canadian coastal waters and the sprawling network of inland lakes and rivers teem with fish of many kinds. Best known perhaps are the cod and lobster of the Atlantic Coast, the whitefish and lake trout of the inland lakes and rivers, and the Pacific Coast salmon runs. However, there are also many other kinds.

On the Atlantic Coast fishermen take other groundfish such as haddock, pollock, hake, cusk, redfish, † halibut, plaice, yellowtail, witch, flounder and skate. Types of shellfish, in addition to lobster, are clams and quahaugs, oysters and scallops, mussels, winkles and crabs. Of the fish species of the Atlantic occurring in schools (pelagic fish) and those entering the river estuaries, herring is the most important. Immature herring are landed in southern New Brunswick from the Bay of Fundy and are marketed under the name of "sardines". Other pelagic fish are the roving mackerel, the smelt, Atlantic salmon, alewives, swordfish and tuna. In fact 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, marine products such as Irish moss and other sea-grasses are harvested.

In the fresh-water areas, the whitefish and lake trout commercial fisheries are supplemented by catches of pickerel, lake herring, pike, perch, sturgeon, tullibee and goldeye.

* Prepared by the Director, Information and Educational Service, Department of Fisheries, Ottawa.

† Also known as rosefish and ocean perch.