

Rupert or Vancouver. Because of bad weather and for other reasons, halibuting did not reach peak activity in 1959 but Canadian fishermen caught about 30,000,000 lb. with a landed value of between \$5,000,000 and \$6,000,000. Much of the fish is frozen for the fresh market in the United States.

Two other species of bottom-feeding fish—soles and grey cod—are taken by the trawler fleet, usually beyond the three-mile limit either in Hecate Strait or off Vancouver Island. These vessels drag a large-mouthed, tapering net across the ocean floor and scoop up the fish feeding there. They operate mainly in the spring and summer and on smooth bottom in depths between twenty and seventy fathoms. During the winter they pursue a limited fishery in the relatively protected waters of the Strait of Georgia. Ling cod and black cod also feed on the bottom. Small boats rigged with one or two lines and a few hooks take most of the ling cod catch in the Strait of Georgia but further supplies are captured together with other groundfish in course of the trawler fishery. The bulk of the black cod is taken off Alaska by the large longliners which also fish for halibut. These vessels lay their long lines on the ocean floor with hundreds of baited hooks attached to them.

All groundfish, including halibut, are marketed mainly in filleted or steak form, usually fresh or frozen but occasionally smoked.

Canada's Pacific groundfishery developed rapidly during and just after World War II when there was world-wide urgent need for greater protein food supplies. Expanding from almost negligible proportions in the prewar decade, landings now often exceed 20,000,000 lb. annually. One feature of this growth, especially recently, has been an increasing trade in coarse fish for mink feed.

British Columbia also has a considerable shellfish resource, including crabs, oysters, shrimps and clams. The crab fishery, centred in the northern Queen Charlotte Islands, has developed in response to steady market demand. Crabs are trapped from the low-tide mark to a depth of about 120 feet and are marketed either fresh or canned. The oyster industry is predicated on yearly import of spat from Japan, native supplies having been fished out many years ago and attempts to transplant Atlantic oysters having achieved very limited success. The present fishery is located in the Strait of Georgia. The oysters are larger than the Atlantic variety and are not eaten raw. They are shucked for market and sold fresh or frozen. Shrimp trawling in the Strait of Georgia is an off-season source of income for salmon troll or gillnet boats. Shrimps are cooked before the meat is taken from the shell to be sold fresh or frozen. Razor clams occur in the Queen Charlottes and butter clams in many small areas of suitable beach along the full length of the coast. Both kinds are dug by Indians and canned. Little neck clams, virtually limited to Vancouver Island, are mainly exported fresh to the United States market.

Earnings of British Columbia fishermen fluctuate widely with the ups and downs of the salmon and herring fisheries. Landings in 1958 included nearly \$40,000,000 worth of salmon, \$7,000,000 worth of herring and \$6,000,000 worth of halibut, together with groundfish and shellfish catches worth upwards of \$1,000,000 each. In 1959 the values were similar except for salmon; the exceptionally good salmon figure for 1958 was almost halved in 1959. Processing more than doubles all these values.

Atlantic Fisheries.—On the Atlantic Coast groundfish, especially cod, and lobsters are the mainstay of the fisheries, while herring, mackerel and alewives supply a pickling industry which is also of considerable importance. The Atlantic catch is ordinarily about twice as heavy as the Pacific and, generally, is more valuable.

The cod banks in the Atlantic off Newfoundland are known to fishermen all over the world. Besides cod, they yield other groundfish, mainly haddock, redfish, plaice and flounder. Although two-thirds of the cod catch is landed in Newfoundland, the lesser part of the Island's receipts now come from the banks. The traditional Newfoundland schooner fishery which formerly supplied the saltfish trade has died out but a very active inshore summer trap fishery, followed by a trawl fishery from small boats in the late summer