

and early autumn, continues to supply the industry. The bulk of the trap and trawl catches is salted. The family business which combines fishing with processing has disappeared from the Atlantic Coast except in Newfoundland, and even there it is diminishing. Nova Scotia's drying plants depend more and more on raw supplies from Newfoundland, which they receive in salt bulk form. Heavy exports of saltfish go from the Atlantic Provinces to the Caribbean area, with smaller amounts to Italy, Spain and Brazil.

Although schooner fleets are a thing of the past, except for a few vessels sailing from Nova Scotia, modern trawlers and druggers out of ports along the southern coast of Newfoundland and the Atlantic Coast of Nova Scotia fish the banks in all seasons, weather permitting, to supply mixed groundfish to the processing plants in their home ports. These produce fresh and frozen fish and fillets as well as frozen fish blocks to meet a North American demand which increases steadily with the population. The frozen blocks are the raw material of the now important fish-stick industry.

In 1959 the lobster catch amounted to 46,000,000 lb. and the cod catch to 642,000,000 lb., each estimated to have a landed value of about \$17,000,000. With their relatively high unit prices, lobsters are the main source of income for fishermen in New Brunswick and Prince Edward Island, besides providing about one-third of the value of the Nova Scotia catch. They are taken in baited traps as they crawl about in shallow water looking for food. Most of the catch is marketed alive, fresh boiled or as fresh or frozen lobster meat. The remainder is canned. The United States provides an excellent market with peaks of demand in the summer vacation season and at Christmas. Hitherto unexploited scallop beds, recently discovered on George's Bank off the mouth of the Gulf of Maine, are becoming an increasingly valuable resource. In 1959 nearly 5,000,000 lb. of scallop meat were produced, with a landed value of \$1,900,000.

The annual Atlantic herring catch is around 225,000,000 lb., about one-third of which is comprised of the small-sized herring used by New Brunswick's sardine canneries. Smoke houses and pickling plants produce a variety of herring products and the fish are also in steady demand for lobster bait. The bulk of the catch is taken in purse-seines or weirs. Mackerel and alewives are also utilized by pickling plants but both have provided dwindling catches over the past decade. Mackerel are netted in open water and alewives are trapped as they enter estuaries on their way to freshwater spawning beds.

The Atlantic salmon catch, after a long and fairly steady decline, increased in 1958 and again in 1959. This fish goes exclusively to fresh markets. Before the War, frozen Canadian Atlantic salmon was in demand in the United Kingdom. Since the War it has been barred from that market by import restrictions and there has been scant surplus for export in any case. In 1959, however, the import restrictions were lifted and, with improved catches, hopes rose for resumption of this trade.

Inland Fisheries.—In 1958 Canadian fish exports to the United States were valued at \$103,000,000. Fresh fish, round or filleted and usually frozen, accounted for \$87,000,000 of this amount. Included in the latter was \$21,000,000 worth of fish from inland lakes and streams. The bulk of the catch comes from the Great Lakes, Lake Winnipeg in Manitoba and Great Slave Lake in the Northwest Territories but six hundred smaller lakes also are fished commercially. Ontario is the heaviest producer, with Manitoba in second place and Saskatchewan in third but output of all western areas is increasing as improved transportation facilities enable fishermen in remote areas to get their catch to market. Great Slave Lake yields almost all the commercial catch of the Northwest Territories. It supports a gillnet fishery for whitefish and lake trout, with catch limits set by the Federal Government.

Whitefish and pickerel, in approximately equal proportions, together comprise about half the Canadian freshwater catch. Perch is next in both quantity and value. Sturgeon and lake trout are valuable additions and tullibee and pike are taken in considerable quantities. A wide variety make up the remaining 10 p.c. of the landings, ranging from the aristocratic goldeye to the lowly chub.