## CHAPTER XIII.—FISHERIES AND FURS

## CONSPECTUS

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

## PART I.—FISHERIES

## Section 1.—Commercial Fishery Resources\*

The waters of two mighty oceans—the Atlantic and the Pacific—and the most extensive inland system of rivers and lakes in the world provide Canada's fishermen with valuable harvests. The annual catch of some 2,000,000,000 lb. of fish and shellfish has a marketed value of more than \$200,000,000. Only about one-third of this catch is used in Canada, the remainder going abroad in fresh, frozen, canned, salted, dried or otherwise preserved form. Of the fish-exporting nations of the world, Canada is surpassed only by Norway and Japan. There are more than 79,000 commercial fishermen in Canada and, in addition, many thousands of persons are employed in the fish-processing industry.

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 that 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 comes 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 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.

<sup>\*</sup> Prepared by the Information and Educational Service, Department of Fisheries, Ottawa.