## 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, lobster and groundfish, especially cod, 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. In 1961 the lobster catch was close to 48,000,000 lb. with a landed value of \$18,000,000, and cod landings of 518,000,000 lb. had a value to the fishermen of \$15,400,000.

Because of their relatively high unit price, lobsters are the main source of income for fishermen in New Brunswick and Prince Edward Island, and provide 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 and 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.

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

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