

Access to shore facilities in British North America for bait and other supplies and for curing the catch was a long contentious subject for the countries engaged in the west Atlantic fisheries, particularly between Britain on the one hand, and France and the United States on the other. The Treaty of Versailles (1783) granted St. Pierre and Miquelon to France and took away some but not all of the French fishing rights off the Newfoundland coast. French operations expanded on offshore grounds in the mid-1800s as a result of subsidization and the development of the trawl-line or bultow, but Newfoundland countered this competition by restricting, through legislation, the sale of bait to foreign fishermen. Thus, the fishing rights of the French on parts of the Newfoundland coast continued to present problems until they were purchased by Britain early in the present century.

The Versailles treaty also imposed restrictions on the United States fishing operations based in New England, and the Convention of 1818 restricted American rights in the territorial waters of the British colonies to those of "shelter and of repairing damages, of purchasing wood and obtaining water and to no other purpose whatsoever" Numerous clashes resulted from these restrictions, instigated by trading interests in Nova Scotia as a check on smuggling. However, conflict over American fishing rights was eased by the Reciprocity Treaty (1854-66) and the Treaty of Washington (1873-85). Under a *modus vivendi* negotiated in 1888, American fishermen, on payment of a licence fee, were permitted to use Canadian and Newfoundland harbours for the purchase of supplies, transshipment of catches and shipping of crews, an arrangement that continued until 1918; a treaty which was intended to replace that "temporary" arrangement was never concluded. Meanwhile, the principal source of conflict with the United States had disappeared with the decline of the New England salted fish industry. In Canada and Newfoundland, however, salted and dried fish—principally cod, with herring and mackerel of equal importance in certain districts—remained the staple product of the industry until the 1940s. Production of dried salted cod in the Atlantic Coast fisheries was at its peak in the 1880s, and began its decline with the disappearance of wooden shipping and the weakening of markets in the West Indies and other southern countries followed by increasing competition from other food products and the appearance of outlets for fresh fish.

Temporary revival was enjoyed by the dried salted codfish industry during the First World War, but in the immediately following years, producers in the Atlantic region, especially Newfoundland, were forced to seek new markets as European fleets had resumed production. Newfoundland fish was diverted to the West Indies, where competition with Nova Scotia, the traditional supplier, forced fish prices down by 50 p.c. between 1926 and 1939, with disastrous results for fishermen of both provinces. Another period of revival came during the Second World War but by 1945 the frozen fish industry began its upward climb and the dried cod trade declined just as steadily.

Development of commercial fisheries on the Pacific Coast was of much more recent origin than that of the Atlantic industry. Settlement had to come first and exploitation of fisheries resources on a commercial scale developed only in the mid-1800s. Growth of the industry was rapid and extensive as a result of the application of technological and transportation advances. Completion of the transcontinental railway to British Columbia in 1885 opened up populous Eastern Canada markets to fresh and frozen Pacific salmon and halibut. By the turn of the century, an active halibut fishery had developed and expanded to offshore grounds. The bait requirements of the halibut fishery in turn enabled the herring fishery to develop on a considerable scale.

The progress of the Canadian fishing industry through the past century may be said to have been characterized by a shift in the principal methods of preserving and storing fish and shellfish, emphasis changing from curing to canning, chilling and freezing. Canning of fish was first introduced in Canada about 1840, when factories were built in Maritime centres for the canning of salmon and lobster. Lobster canning took on increasing importance in the 1870s and expanded at a phenomenal rate, the number of canneries rising from 44 in 1873 to a peak of 917 in 1900. Later, competition and economic