

PRODUCTION.

FISHERIES.

Extent of Canadian Fisheries.—It is no exaggeration to state that Canada possesses the most extensive fisheries in the world. Abundant supplies of all the principal commercial food fishes, including salmon, lobsters, herring, mackerel, sardines, haddock, cod, hake and pollock, are caught in Canadian territorial waters. The coast line of the Atlantic provinces from the Bay of Fundy to the Straits of Belle Isle, without taking into account the lesser bays and indentations, measures over 5,000 miles; and along this great stretch are to be found innumerable natural harbours and coves, in many of which valuable fish are taken in considerable quantities with little effort. On the Pacific coast, the province of British Columbia, owing to its immense number of islands, bays, and fiords, which form safe and easily accessible harbours, has a sea-washed shore of 7,000 miles. Along this shore, and within the limits of the territorial waters, there are fish and mammals in greater abundance probably than anywhere else in the world. In addition to this immense salt-water fishing area there are in the numerous inland lakes not less than 220,000 square miles of fresh water abundantly stocked with many species of excellent food fishes. The Canadian waters of the Great Lakes, viz., Lakes Superior, Huron, Erie and Ontario, form only one-fifth of the total area of the larger fresh water lakes of Canada.

Methods of Capture.—On the Atlantic coast the fisheries may be divided into two distinct classes: the deep-sea and the inshore or coastal fisheries. The deep-sea fishery is pursued in vessels of from 40 to 100 tons, carrying crews of from 12 to 20 men. The fishing grounds worked are on the several banks, which lie from 20 to 90 miles off the Canadian coast. The style of fishing is that of "trawling" by hook-and-line. The bait used is chiefly herring, squid and capelin; and the fish taken are principally cod, haddock, hake, pollock and halibut. The inshore or coastal fishery is carried on in small boats with crews of from two to three men; also in a class of small vessels with crews of from four to seven men. The means of capture employed by boat fishermen are gill-nets, hooks and lines, both hand-line and trawl; and from the shore are operated trap-nets, haul-seines and weirs. The commercial food fishes taken inshore are the cod, hake, haddock, pollock, halibut, herring, mackerel, alewife, shad, smelt, flounder and sardine. The most extensive lobster fishery known is carried on along the whole of the eastern shore of Canada, whilst excellent oyster beds exist in many parts of the Gulf of St. Lawrence, notably on the north coast of Prince Edward Island and in the Northumberland strait. The salmon fishery is predominant on the Pacific coast; but a very extensive halibut fishery is carried on in the northern waters of British Columbia in large, well-equipped steamers and vessels. The method of capture is by trawling, dories being used for setting and hauling the lines, as in the Atlantic deep-sea fishery. Herring are in great abundance on the Pacific coast, and provide a plentiful supply of bait for the halibut fishery. In the inland lake fisheries the various means of capture in use comprise gill-nets, pound-nets, seines and hook-and-line. The principal commercial