

This system of trapping cod may be seen by the tourist in most of our bays and along the shore, and he may himself make a large catch with hook and line or even by the unsportsmanlike method of jigging already referred to. The immense numbers in which they congregate in certain places can only be realized by those who have gazed down from the side of a boat and seen them massed together in the clear water.

The local consumption of cod, is of course, large, and the methods of cooking it legion, and so well understood by the Islanders that the tourist will always find it palatable when eaten in Newfoundland, although the average British housewife elsewhere appears to be unable to bring out the points of the dried salt fish sufficiently for the English taste. Not only are the fresh and salt fish daintily cooked, but the tongues and sounds are particularly delicate.

The principal industry is in the salting and drying of the fish for export to Catholic countries. The fish is split open, salted in "stages" and dried on "flakes," the livers being set aside and "rendered" out for the production of the cod-liver oil for which Newfoundland is famous. View 112 shows a typical drying "flake" built out from the wharf and covered with the fish, which are merely air and sun dried and whose value varies much with the climatic conditions at the time of curing.

In 1903 about a million and a half hundredweight of dry fish was produced. This amount is equal to that of the year 1902 and the selling price of the fish was about forty per cent higher on account of the failure of the Norwegian fishery, and of the shortage on the catch of the Nova Scotian, French, and other foreign vessels on the Banks. In 1904, the total value of the exports from the cod-fishery was \$86,766,529.

A few words as to the preparation of the cod-liver oil, whose value amounted to \$482,792 in 1904, may be of interest to the reader.

The oil differs considerably in its chemical composition from other oils, and its medicinal value, which appears to be unimpeachable, may depend largely on the presence of certain glycerides which are present, some in comparatively large and others in extremely small proportions in this oil, and have not so far been proved to exist in others.

The selected livers are either "rendered" by heating and stirring in a vessel heated by a water or steam jacket, like a gigantic glue-pot, or by the more modern method of direct steaming. The rendered oil is filtered, sometimes through cloths and sometimes through animal and wood charcoal, the former of which decolourises it, while the latter more especially deodorises it.

Trade requirements render it necessary to produce an oil which does not congeal except at very low temperatures; and although there is no reason to think that such oil is better than, or even so good as the natural oil, it is essential for the production of what is known as the "finest" quality, to cool the oil in a refrigerating apparatus, and remove such solid constituents as are thus crystallized out. Bleaching is also sometimes resorted to: the only recognised method, though perhaps not the only one actually used, being exposure to the sun for a few hours.

The rivers of Newfoundland and Labrador teem with salmon and sea trout, and since netting has been forbidden and salmon "passes" and "ladders" have been erected to enable the spawning fish to pass to the upper waters, notwithstanding the big falls which would otherwise prevent their ascent, there has been a steady increase in the amount of the salmon catch and in the numbers which are known to remain. A further encouraging feature is the increase in the size of the fish, which are now frequently caught up to 30lbs. and have even scaled 50lbs., although the largest so far caught with the fly was not over 35lbs. in weight.

The sea-trout of the Labrador are the finest, and reach as high as 10lbs. in weight, but the Newfoundland rivers are full of excellent, though smaller fish. Both salmon and trout furnish the finest sport to the angler which can be found anywhere; and the "mud" trout of our lakes, though smaller, supply equally good sport and possess a flavour which is not excelled by the trout of any other part of the world.

The export of salmon, both tinned and fresh, is a remunerative and increasing industry. In 1903, the exports from Newfoundland