

British Columbia Fisheries.

The report of Thomas Mowat, Fisheries Inspector for British Columbia, shows that the increase in the value of the catch of fish during the year 1887, inclusive of that used by the Indians, to be \$397,589.00, notwithstanding that the amount of capital invested and men employed showed a falling off of \$104,900.00, which is attributed chiefly to the loss of two schooners, the destruction of an oil factory, and the ceasing of work in a number of canneries on the northern coast, to which is also due the employment of fifty-seven men less. The report states that the catch of salmon was much better than that of the previous year, which fact, together with the high prices which ruled during the year, made the season one of the most profitable which canners in this province have experienced since they have been engaged in the business. This has been caused by a great falling off in all the southern rivers of the North Pacific coast. The comparative yield of canned salmon in this province stands as 204,033 cases of four dozen one-pound cans for 1887, against 161,270 for 1886, giving an increase for the last year of 42,813 cases, and making the aggregate pack in one-pound tins as 9,795,984 pounds, which, as fully one-fourth of the weight is lost in preparing the fish for canning, will represent at least 13,061,312 pounds of fresh salmon for canning alone, to which, when is added the salt, smoked and fresh salmon, exclusive of that consumed by Indians, will make the total catch by the white population to have been 16,209,702 pounds. The Fraser, with its twelve canneries, supplied 128,806 cases, while the eight canneries along the coast supplied 75,277, making a total of 204,033 cases. The increase in the packing on the Fraser amounted to 1,422,192 one-pound cans. This is urged as a proof that the rule of periodical runs has again changed, and that a larger run of fish occurred in all the rivers except the inlets, and the reason given for this is that the latter have been over-fished. The shipments of fresh and frozen salmon has also increased over those of the previous year by 650,000 pounds. The fish were put up in prime condition and shipped to the United States and Eastern Canada. Shippers, however, complain that the freight and express charges are so high they cannot compete with Columbia river and the eastern provinces, and fear that they will be compelled to retire from the trade, for the reasons that Pacific salmon does not command so high a price as the Atlantic salmon, and that the Oregon and Washington Territory salmon have the advantage of lower rates. Sturgeon is said to be still plentiful in the Fraser, and it is believed that the industry would become an important one if opened up, as the fish are of excellent quality, and if smoked or dried, and exported, would command fair prices. Smelts are so plentiful that the Indians catch them in dip nets, but are only used for local consumption, as the cost of freight would not pay for their shipment. Oolachans are much sought after, but in consequence of the southern rivers being so short only a sufficient quantity is taken for immediate use. The rivers to the north, however, seem to be the home of this valuable fish, and the necessity is urged of having a sufficient staff of guardians to prevent their destruction by

American Indians and others. The number of trout caught each season by anglers and others is said to be increasing. A change of the close season is urged for this fish, as the present time is not suited to this country. It is also urged that the use of salmon roe as bait for this fish be prevented. Whitefish are said to be not so large or fine flavored as those of the Atlantic, although those found on the Arctic slope, it is claimed on good authority, will compare favorably with any on the continent. Shad is spoken of as having increased during the past few years, and it is suggested that the industry should be developed by the planting of fry in the Fraser river. It is reported that only a few halibut have been shipped to San Francisco, owing to the cost of freight, and the jealousy of the American fishermen, who are afraid of the supply from this city. But there is a probability of a business being opened up of shipping this valuable fish in a "fletched" condition, as is done at present from Hudson's Bay. The Black Cod is said to be in high demand by those who are acquainted with it, but that until more vessels and enterprising men engage in it, it will not be properly developed. This, however, in consequence of the last exploration made by Mr. Helgesen and Mr. Saunders, is likely to be brought about in the near future; and this excellent fish be no longer rarity in our markets. The Cod family embraces a great number of varieties. The chief of which are the Cultus and the Rock Cod; and also the variety known as the Red Cod or Snapper, which form one of the principal supplies for our local market during the winter. Since the increase in the shipping traffic the Herring appears to have almost deserted Burrard Inlet, and only a few can now be caught with a seine, where the supply formerly seemed inexhaustible. They are, however, still found in abundance in all the bays and inlets north, but the demand is so small that there is no inducement to engage in the trade. Sardines are described as plentiful during the months of August and September in all the harbors near the straits, especially at Esquimalt. They are of good size and quality, and larger, if anything, than the French variety. Dogfish are found in unlimited number, but are caught only for their oil, the demand for which, however, is not great, as it is stated that the one company engaged in the business could put up double the quantity they do if necessary. The demand and the prices are, however, both increasing, and it is thought that a lucrative trade can be built up with Honolulu and China. The people of this Province have not yet engaged in the whale fishing, although they are said to be abundant along the west coast, and, considering that our fishermen are 750 miles nearer the Arctic fishing grounds than their San Francisco neighbors, it is extraordinary that an effort has not been made to have a share in this lucrative business. There was a decrease in the catch of Fur Seals as compared with the previous year of 5,117 skins which, together with 3,598 seized by the United States authorities, lessened the number marketed in Victoria by 8,715 skins. The number of Hair Seals, however, was about the same, while the catch of Sea Otter was increased by 50 skins. Of the Crustaceans the report speaks very favorably, and as it has been proved that the lobster with

proper management can be safely transported to this coast there is every reason to hope that ere long both it and oyster cultivation will have advanced to a state that will add materially to our coast industries.—*Victoria Standard*.

Evaporated Apples.

This has become within a short period a very important branch of business, and not only affords employment to thousands of persons, but gives an outlet for many thousand bushels of fruit, which would otherwise be unsalable and go wholly to decay. The western part of New York is the home of this industry, although it is constantly extending to other parts of our fruit growing country. The water eliminated from the green fruit in the course of its evaporation reduces it in bulk to about one-eighth of its original weight, and leaves it as fine in appearance and as palatable to the taste as though it was in its natural state. The principal consuming countries abroad are Germany, England, Belgium, Holland and France, in which the new product has entirely displaced the old-fashioned sun-dried fruit. There were shipped alone to France during 1887, 18,000 barrels of a quality known as chopped or sliced apple, which is dried without being pared or cored, and is used chiefly for the production of cider, cheap wines and distillation when the vineyards of France suffer from phylloxera. Some 4,000,000 pounds were exported during the season, of which more than one-half were from Rochester. New York State evaporated fruits have secured a very favorable reputation and a strong hold abroad, and can be had in almost any city or town of importance on the European continent. The goods are also taken in considerable and increasing quantities by the West Africa and Australian trade every season.—*Cincinnati Grocer*.

The Production of Vanilla.

The *Vicenza Chamber of Commerce Journal* says that the Mexican Vanilla grows in two localities, viz.: at Papantia (in the State of Vera Cruz) and at Misantia, the most important one being the former. The city, of about 10,000 inhabitants, lies in the Indian Territory of Toconaso. The vanilla is found in a wild state in the woods at Papantia, rooted close to trees and bushes, which serve it as a support. When in the month of November or December the pods have become ripe, the crop is gathered in. The pods are thrown anyhow into old sacks, and brought to market, where the buyers are Spaniards and Americans. The manner of doing business reminds one very much of the ways of brokers in large towns. Generally elderly females attend to the sale; but young children, in a pitifully ragged and dirty state, and also aged men, with long, filthy hair, come to the market. The pods are bought by the brokers, at prices varying from 42 shillings for fine to 50 shillings for the best. One thousand pods of large green vanilla weigh about 60 lbs., but only 10 lbs. when dried. During the past year selected pods sold at 58 shillings per hundred, in consequence of the good crop, however, the price receded gradually to 50 shillings, and for inferior quality to 30 shillings up to 42 shillings. The principal markets for vanilla are New York, St. Louis and Chicago. The exportation from Papantia reaches 60,000,000 pods.