

*Anchovy*.—This fish is only second to the oolachan, or houlican, in its abundance. During the autumn it abounds in the harbours and inlets, and may be taken with great ease in any quantity. Eaten fresh they have rather a bitter flavour.

*Haddock*.—This fish, called in the country "mackerel," to which, however, it has no resemblance, is a great favourite both fresh and cured. It is caught in the winter months, and when smoked forms a luxurious addition to the breakfast-table. A very large trade will be done some day in exporting this fish to the southern ports of America, where fish is highly valued in a smoked or cured state.

*Dog-Fish*.—This species of fish can be taken with great facility with a line and hook in almost any of the numerous bays and inlets of this province. The oil extracted from them is obtained in abundance, and is commercially of much value. It is produced in moderately large quantities by the Indians, and exported. (See Mr. Langevin's Report, quoted above.)

*Oysters* are found in all parts of the province. Though small in their native beds, they are finely flavoured and of good quality. When, in course of time, regular beds are formed, and their proper culture is commenced, a large export will, no doubt, take place both in a fresh and canned state. There is a large consumption of oysters in cans on the Pacific coast.

### Beet Sugar.

A gentleman in New Westminster has started a beet sugar factory, and is pleased with his prospects.

It seems to me almost certain that British Columbia will produce beet sugar for herself, and perhaps also to export. The primary essentials for this manufacture are cheap land and fuel, and pure water—three things which British Columbia can offer more of than any region in North America. The sugar of a civilised country, it is said, costs nearly as much as its wheat, and certainly beet sugar is almost a necessity in British Columbia, where the cost of carriage to many parts of the country must always add so much to the price of imported cane sugar. The demand in the province at present is, of course, in proportion to the population; last year about 20,000*l.* worth of foreign sugar was imported. The refuse of the beet is good food for either beef-cattle, cows, or sheep—3 tons of refuse beet being equal to 2 tons of the best hay.

Sandwich Island sugar is at present largely used in the province, and is sold in Victoria for about 8 to 13 cents. (4*d.* to 6½*d.* English per lb.) The price in the interior is much higher. Foreign sugars, according to grade, are subject to a duty of 1 cent, to 1 cent. a lb., and 25 per cent. on the value.

About 15 tons per acre have been grown in British Columbia, with rough cultivation, but this could be largely increased. The average yield of beets per acre in Austria is 10 tons; in France 12 tons; in Prussia 14 tons; in Ireland 16 to 40 tons. France produced 300,000 tons in 1869 worth 25*l.* English (125 dollars) per ton.

I may add that for the beet, a mixed soil, not too easily dried, is best. The alkaline matter should not be in large proportion for sugar, but for spirit manufacture this circumstance is not so important. Deep ploughing is a