

The fishing grounds extend down to the entrance of the Bay and around the islands of Grand Manan, Campobello and the West Isles and into the estuaries of the principal rivers. The Cod of the Bay of Fundy are a large fish, quite equal to any taken in American waters. The Pollock, the Hake and the Haddock are also very abundant. The Haddock is eaten fresh but is generally preferred when slightly salted and smoked; it is then known in commerce as "Finnan Haddy." The Bay Herrings are of medium size but of good flavor. The Bay of Fundy Mackerel are small, but very much esteemed. The Halibut is a large fish of the Flounder species. Its flesh is white and firm, and though somewhat dry is highly thought of when fresh. When slightly salted and smoked it is very palatable. The Bay Shad is perhaps the most delicious fish produced in New Brunswick waters. The average weight is about three pounds. The Gaspereau or Alewife is a small species of Shad, caught in large quantities. The Bay of Fundy fisheries are prosecuted at all seasons of the year.

The fisheries in the Gulf of St. Lawrence can only be prosecuted from April until November, both inclusive, owing to the presence of ice. The principal catch is of the Cod. The Gulf Cod is somewhat smaller than the other varieties taken on the North American coast, but is of excellent quality. Hake and Haddock abound in the Gulf. Herrings are found in countless shoals, and in the fall they are very fat and of excellent flavor. This branch of fishing is capable of indefinite expansion, and as the quality of the "fall herrings" is very high, its extensive prosecution would probably be found profitable. Mackerel, Gaspereaux and Stripped Bass are abundant, and the quantities of smelts taken are prodigious. There is, apparently, no limit to the supply.

Of shell-fish there are found on the Gulf Coast, Oysters and Lobsters of excellent quality. Other fish are taken on the North Shore, but those above named are the principal, except the Salmon.