

own care, whether it is wise for them to allow their rulers to drift into war. Whether the notion be agreeable or not, it is absolutely certain that the voice of the governed is gaining daily more influence over those who govern; is it then a hopeful sign that simultaneously with the increase of popular power there should be also an increase of the warlike spirit among the nations? With all desire to respect the age in which we live for its learning and advancement, it is impossible to deny that however far its intellect may be ahead of its predecessors its morality is certainly not such as to make any one proud. The politics of the world to-day seem to be guided by motives as mean, as unprincipled, and as sordid as those which ever misdirected human affairs in the darkest days recorded in history. When will wisdom sit in the "high places?"

THE NORTH-WEST TERRITORY.

No. 16.—BRITISH COLUMBIA.—FISHERIES, &c.

By the Rev. En. McD. Dawson, Ottawa.

HERRING.

That most useful fish, the HERRING, is very abundant on both the east and west coasts of Vancouver's Island. There is no bay, harbour, inlet, estuary or lagoon, that is not actually alive with them, at certain seasons of the year. Eminent travellers and naturalists express the conviction, that if Herring fisheries were once established on these coasts, or along the mainland, in the straits of Juan de Fuca, or amidst the islands in the Gulf of Georgia, they would prove highly remunerative. This kind of business has, indeed, been tried, but on a very limited scale. In this, as in every other undertaking from which it is hoped to derive profit and wealth, capital must be applied, and skilful hands must be employed in conducting the important process of drying, curing and packing. There is no want of salt. The country provides it in abundance. Wood also is plentiful, and of the best description, for making casks, building houses, boats, and even ships. British Columbia itself, now so prosperous, and steadily advancing would afford a ready market for home consumption. The whole Pacific coast to California, and from San Francisco to Mexico, would afford willing purchasers of unlimited supplies of preserved fish, whilst trade in such desirable merchandize might be successfully established with China, Japan, and the Sandwich Islands.

However this may be in days to come, Herrings, in the meantime, constitute the best *sea crop* of the Aboriginal tribes. In the month of April, chiefly, this rich crop is harvested. Herrings arrive in February and March, but at this time of the year they are small and lean. The April fish are finer, full of spawn and in high condition. They are eagerly sought, accordingly, by the Indian fishermen. All through the summer small shoals are occasionally seen, but the Herring is never so good as in April. Towards the middle of this month, "the Coast Indians' lodges spring up like mushrooms, along the edges of the bays and harbours; large fleets of canoes dot the water in every direction, their swarthy crews continually loading them with glittering fish. Paddling ashore, they hand the cargo to the female part of the community, and then start again for another freight." They have various modes of fishing. Small hand-nets are in common use. With these they literally dip the Herrings out of the water into their canoes. The "rake" with which the Indians so successfully assail the Candle-fish, is also had recourse to. One Indian paddles, another holds the rake in both hands, by the rounded part or handle, and as soon as he arrives in the midst of a herring shoal, sweeps it through the water, and never fails to bring it up with a herring, and sometimes three or four impaled on each tooth.

A simple but effective system of Herring fishing is followed in Paget's Sound, Point Discovery and Port Townsend. The large mud flats which at these places run out into the sea, are left quite dry at ebb-tide. Across these flats the dusky fishermen construct long dams of lattice-work, with openings here and there, resembling salmon traps. Into these dams Herrings easily pass, but cannot return. Shoal upon shoal are thus entrapped, from two to three tons at one tide frequently becoming the prize of the lucky redskins.

There is a still more curious process. When the flat places just alluded to are clear of water, the Indians plant in the mud immense quantities of fir branches, lay others on the ground, and distribute them over the flats in various ways within the river dam. The herring spawn gets entangled on these branches, which are immediately taken to the lodges, in order that the fish eggs may be dried in the sun. As soon as dried they are brushed into baskets, in which they present the appearance of coarse brown sand. In this state the herring roe is stored up for future use, and a dainty morsel it is, in the estimation of Redskin Epicures, when well mixed with odorous fish oil. It is to them what *caviare* is to a more civilized people, the Russians. But, *caveas*, good reader, neither of these table dainties may appear to you a proof of superior civilization.

Of the immense numbers of herrings caught by the Indians, a few are consumed at once, but many more are cured and reserved for the wants of winter. From great numbers also the oil is extracted, and this appears to be the chief object of the Indian herring fishing. This part of the business is carried

on by the Squaws. The oil-making process is simple enough and tolerably nasty. But to those primitive people it is food and fortune; and so is cheerfully borne with. The oil is stored in bottles made of a kind of sea-weed peculiar to the British Columbian coasts.

THE CHIRUS.

A fish scarcely less useful than the herring,—THE CHIRUS,—is often seen in the markets of Victoria and San Francisco. It is a finely-shaped, beautiful fish, about eighteen inches in length. Its sides are indeed rough, but rival in brilliancy many a tropical flower. It is covered with scales which are conspicuous by the variety and brightness of their colours. "They are grouped and blended," says Mr. Lord, "in a manner one sees only represented in the plumage of a bird, the wing of a butterfly, or the petals of an orchid." This showy denizen of the deep, which may well be styled 'an ocean swell,' is not only known as the Chirus, but is named also by the Indians *Terpuh* (a file); by the Aleutian Islanders *Dyajak*, and by the inhabitants of Vancouver's Island *Tah-le-gest*. This fish is not only pleasing to the eye; it is also delicious to the palate. It frequents places where long ledges of rock, which become dry at low water, shelter it from the waves of the sea in rough weather. In such places it disports its gay person amidst garden of sea-plants and rich beds of jelly fish, crustaceans of various kinds, chitons, shrimps and juicy annulides. Whilst feasting on such dainty fare, the pretty Chirus often lingers till the tide recedes, and leaves him in secluded pools to become the prey of gulls, herons, shags,—which prowl over the rocks, or of the no less vigilant red men of the coast. Naturalists have likened this fish to a floating nower bed, so rich and varied, on its shiny person, is the blending of so many colours,—red, blue, orange and green. Three species are common around the islands and along the mainland coasts. The one most in demand, and most frequently exposed for sale, is the *Chirus Hexagrammus*, or six lined Chirus.

STICKLEBACKS.

A fish belonging to the genus *Cottorox* (i. e. fish with mailed cheeks), is very common in the seas and rivers of British Columbia. It is called the Stickleback. It is of a very pugnacious temper, and, being provided with arms both offensive and defensive, it is a formidable combatant in the frequent wars which it wages. On the least provocation it joins battle with its neighbours of the finny tribes, and looks like a little fury, as it erects its sharp spines like so many spear points, and the colours of its scaly armour glisten and flash with something like phosphorescent brightness, its small, keen eyes at the same time all on fire with rage. This warlike disposition is manifested chiefly in defence of the little creature's nest, his wives and numerous family. He builds among the stems of aquatic plants, where the water flows sluggishly. Having nicely constructed his house, and glued it all firmly together by viscous secretions from his body, he invites the female fish in great numbers to deposit in it their ova, which are exposed only to the gentle current. The little polygamist keeps strict watch for six weeks, and sometimes a few days more, over his treasured hoard. And not without cause. Enemies of several kinds assail it. He is under the necessity of doing battle with fish of his own species, even with the females of the tribe. So devoted is he to his charge that he becomes strong and courageous against these hosts of foes, and defies them all. The horny armoured water-beetles, even, are warded off by the fatal spear wounds, which in his warlike fury, he inflicts upon them. He has also to perform the duty of turning over the eggs, so that they may be all in their turn exposed to the action of the stream. Nor do his duties end when the progeny comes to light. It is related that when a youthful Stickleback, in the time of its minority, ventures beyond the family circle, he goes in pursuit of it, and seizing it in his mouth, brings it back to the nest.

There are three species of this fish which seek the fresh waters of British Columbia in order to build their nests and hatch their young. 1st., The saw-finned Stickleback (*Gasterosteus serratus*.) In this species the body is entirely plated. 2nd., The Puget-sound Stickleback (*Gasterosteus Pugetii*). It differs from the former in several ways. The body is only in part plated, the peduncle of the tail is not keeled, and the three dorsal spines are without serrations. The colour is pretty much the same. It is more distinctly purple on the sides. In both species the eyes are bright red when fresh from the water. 3rd., The Tiny Stickleback (*Gasterosteus concinnus*). This pretty fish has nine dorsal spines, none of which are serrated. The seventh and eighth are smaller than the preceding ones, and the ninth is longer than any of the rest. It is bright sea-green on the back, something between purple and pink on the sides. The belly is silvery-white, and the whole body is speckled with minute black spots. It is more abundant than the other two species. It swarms in the Saskatchewan and other rivers of the North-West, as far north as the 65th parallel. The natives of British Columbia neglect the Stickleback, better and larger fish being so plentiful. But in the countries east of the Rocky Mountains, sledge-loads are often fished up with wooden bowls. The same mode of fishing might be practised, and with the like success, in the prairie pools and rivers of the Western slope. Travellers have often taken great numbers of the species *Concinnus*, in

Esquimalt harbour during the winter months. There is a kind of Stickleback (*Gasterosteus obolarius*) much used in Kamtschatka. The natives there make soup of it for themselves, and also use it in great quantities for feeding their sledge dogs.

The fifteen spine Stickleback, (*Gasterosteus spinachia*) well known in the waters of Great Britain, is very much akin to its compeers of the British Columbian mainland, Oregon, and Vancouver's Island.

THE BURNING OF BOULTON'S MILL, TORONTO.

One of the most extensive fires with which Toronto has been visited since the destruction of the Northern Elevator, occurred on the night of Friday, the 18th ult., the scene of the disaster being the Grist Mill owned by Mr. J. H. Boulton, situated on the corner of Bay Street and the Esplanade. About a quarter past 7 o'clock the bell of the Bay street fire-hall rang out the alarm, and so soon as it was known that "Boulton's Mill" was on fire, the approaches were thronged by dense crowds of persons, and the services of a strong body of police, under the command of Sergt.-Major Cummins, Sergeants Stuart and Archibald, were required to keep them from interfering with the operations of the firemen.

The fire broke out in the third story of the southern part of the building, and before the engine arrived, the devastating element had obtained a strong hold, flames bursting out of two of the windows to such an extent as to give convincing proof of the fact that a most destructive conflagration was raging inside the mill. The engines were promptly on the spot, and a plentiful supply of water being easily obtainable from the lake, no time was lost in bringing the branches to play upon the burning mass, though the only way of getting the water to reach the place where the fire appeared to be confined, was through the two windows before mentioned, and a continuous stream was kept pouring into them. About 8 o'clock an entrance was effected into the office, which is situated on the first storey, and the books, papers and safe, which latter contained money and important documents, were rescued. An hour after the fire was discovered it was obvious that all chance of arresting its progress would prove futile, notwithstanding that Mr. Ashfield, the Chief Engineer, had called into requisition the aid of the auxiliary engine from the Court street Fire Hall, and there were no less than five streams playing on the building. Efforts were made to save as much of the stock as possible; bags of flour and empty barrels with which the lower storey was stored, were handed out, all more or less damaged by fire, water and smoke. The ground in the vicinity of the mill was strewn with flour which had issued from rents in the flour sacks, forming a sort of paste, which was sticky and disagreeable in the extreme. The flames soon spread from the third storey to the Elevator, which fortunately contained but little or no grain; and the beams of the gable, once on fire, burnt with an intensity, heightened by the fresh northerly wind blowing at the time, which soon brought them to the ground, to which they fell with a tremendous crash. The rafters of the slate roof next caught, and it was then seen that the destruction of the whole of the upper stories was inevitable. The flames ran along with lightning-like rapidity and burst forth from every window with a fury which baffled the exertions of the firemen. By midnight all that remained of the fine mill, which yesterday was in full work, were the four blackened walls; the interior, with the exception of the basement and first storey, being completely gutted.

The origin of the fire is a mystery. Mr. J. H. Boulton states he left the mill at half-past six o'clock that evening, and that everything appeared to be perfectly safe. The mill stopped working at 6 p. m. as usual, and the hands had gone. On the floor where the fire appears to have broken out, nothing was stored, and no fire heat was allowed to be used there. Most of the stock was on the lower floors and in the parker were about 400 barrels of flour, which was completely destroyed. A large portion of the machinery is ruined, but the engine and stones are untouched. Fortunately the stock of grain and flour was extremely light; the majority of it was rescued, though, of course, damaged more or less, and the loss upon it is fully covered by insurance in the Hartford and Etna Fire offices.

The mill was a handsome and substantially built limestone structure, which cost Mr. Boulton \$40,000 to erect and place in working order. It was four stories high in the south front and three in the rear, roofed with slate. The elevator was of considerable capacity, and considered almost fire-proof from the thickness of the masonry. So far as could be ascertained that night, the walls of the building were uninjured, but it is not likely that any operations for repairing the damage done will be commenced this winter. Mr. Boulton estimates the total loss upon the building, stock and machinery at about \$30,000, of which \$11,000 is covered by policies in the Western and Royal Insurance Companies.

THE OFFICERS OF THE GRAND LODGE OF ODD FELLOWS.

In our last we gave an illustration of the formal opening of the Odd Fellows' New Hall at Toronto. In this issue we give a group of the Grand Lodge and other officers present at the ceremony. The portraits of these gentlemen will no doubt be readily recognized by their friends.

VON MOLTKE RECONNOITERING BEFORE PARIS.

The great General Von Moltke, the mainspring of the Prussian war department, although a man past the usual limit of threescore-and-ten years that is assigned to human life, is notwithstanding hale, hearty and vigorous, and has already given proofs enough that his mental faculties are not only in perfect good keeping, but much beyond the par among men younger than himself. Throughout the whole of the campaign he has distinguished himself by his unwearied energy and activity, and now that the Prussian armies are in great part concentrated around Paris, and the world is waiting for the last act in the great drama which has been going on during the last four months, the General has necessarily redoubled his activity, for on him would fall all the consequences of defeat, and to him would be due all the glory of a great victory. Day after day the indefatigable old warrior is to be seen visiting the outposts, studying the defences of the capital, superintending the erection of batteries and the mounting of guns, and reconnoitering the positions of the enemy.

In our illustration is shown a position held by a Prussian