

of the choristers of the church, the Holy Synod, bearing crosses, sacred vessels and holy water. The Emperor of Russia conducted the bride and bridegroom to the middle of the church, assuming a position with the Empress immediately behind them. Around the bridegroom stood Prince Arthur and the Grand Dukes. The wedding rings were borne on golden salvers and deposited on the altar temporarily by the Imperial confessor until they were placed on the fingers of the bride and bridegroom. The magnificent chapel was illuminated with wax candles and the floor covered with a carpet of velvet with a pattern of crimson and gold. The pillars of the altar were covered with gold. The Greek marriage ceremony was unique. There was an absence of music; the chants were intoned and there were prayers offered up. During the service crowns were held suspended over the bridal pair; Prince Arthur holding the Crown over the Duke of Edinburgh, and Prince Sergius of Russia the crown over the bride. The Imperial confessor then said: "Thou servant of God, Alfred Ernest Edward, art crowned for this handmaiden of God, Marie Alexandrovna; in the name of the Father, Son and Holy Ghost." Then was read the epistle of St. Paul to the Ephesian, 5th chapter, from the 20th to the 23rd verse inclusive. Then the crowns were removed, and the married couple walked thrice around a raised dais, holding the tip of the confessor's robe in one hand and a lighted candle in the other.

At the conclusion of the ceremonies the sacramental cup was brought forth, blessed, and its contents partaken of by the bridal pair, the confessor presenting the cross, which the bride and bridegroom kissed. The deacon delivered an eloquent admonition on the marriage duties, and immediately afterwards the choir chanted "Glory to Thee, O Lord," concluding with the pronouncement of the benediction by the clergyman. Thus ended the Greek service. Leaving the Russian chapel the procession slowly reform ed, and the party proceeded to the Hall of Alexander for the performance of the Anglican church service. The Very Reverend Dean Stanly, Westminster Abbey, officiated. Dean Stanly, who, during the solemnization of the Greek Church service, wore a protestant Episcopal Doctor of Divinity's hood and gown, and who now appeared at the altar wearing an Episcopal surplice with the jeweled collar of the order of the Bath around his neck, was assisted by two of the resident English clergy. The members of the English colony, including bankers and merchants, were gathered on the left of the altar. Conspicuous among them were Governor Jewel, the American Minister; Lord Loftus, the English Minister; and the officers of the diplomatic corps. Many Englishmen in Scarlet uniforms were also present. Especially noticeable was the venerable Prince Gortschakoff, surrounded by the leading members of the Russian nobility. They gathered on the right side of the altar. The Episcopal chants were given by Russian chorister lads clad in long crimson dress. When the marriage procession entered the bride walked between her father and the bridegroom; Prince Arthur walked behind. The beautiful Anglican wedding service was impressively performed by Dean Stanly, the Prince and Princess responding according to the form enjoined in the Book of Common Prayer. The delivery of the final benediction, "God the Father, God the Son, God the Holy Ghost bless, preserve and keep you," was especially touching. The service being con-

cluded, Dean Stanly congratulated warmly the newly married couple.

Several Roman Catholic dignitaries were present. The bride looked earnest, sweet and fascinating, the bridegroom was grave and self-possessed. The Princess of Wales was lovely, pale and delicate; the German Crown Princess looked hearty, the image of her mother Queen Victoria. The Princess of Wales was apparently on excellent terms with the German Prince, and both looked extremely well. During the ceremony in the English chapel, the Empress of Russia, being a confirmed invalid, and much fatigued, sat down. She seemed overcome with emotion, holding a handkerchief to her eyes when the newly-married couple came to salute her. The ceremony being concluded the crowd dispersed. There was a frightful rush on the stair-ways. The whole formed a wonderful mass of color.

Old General Kaufmann, the Khivan hero, got entangled in the mass, but being recognized by the Crown Prince was instantly rescued. On coming into the street the police were found driving the crowd, and Cossack horsemen charging to and fro clearing the way for the distinguished personages. The magnificent bell in St Petersburg church kept pealing during the day; salvos of artillery of 100 guns were fired on the conclusion of the Greek service, all forming an extraordinary combination of ceremony, wealth pomp and splendor.

THE FISHERIES OF NEWFOUNDLAND.

The papers relating to Her Majesty's colonial possessions contain some interesting observations upon the fisheries which furnish the largest portion of the exports of Newfoundland, and the chief means of occupation for the population. The physical features of the country seem peculiarly adapted for the purpose. The bays which indent the whole of the line of coast are among the finest in the world. These bays are in turn indented by countless minor bays, inlets and harbours, which carry the great arms of the Atlantic, laden with the finny treasure, many miles into the interior, besides providing water communication of immense value. The cod fishery, which is the staple produce of Newfoundland, is prosecuted from June till October, and affords employment to the mass of the population, who carry on this fishery around the shores of the island and on the coast of Labrador, from whence one third of the annual catch is now, during a prosperous season, taken. The fishery on the banks is almost exclusively to the French and Americans. It is remarkable that the cod fishery shows no progress, the catch of fifty years ago being almost as great as that of the present time. Thus, while the population has more than doubled, there has been almost no increase in their chief means of support, which, as experience has proved, is somewhat variable and precarious. The manner in which the business is conducted between the merchant and the fisherman is for each of the former to supply food, clothing, boots, tackle, &c., to a number of the latter, to support them and their families, on the understanding that the fishermen, or, as they are called "dealers," sell to the merchant all the fish taken at the market price, the value of the goods supplied being, of course, deducted from the cost of the fish. It will thus be seen that a bad fishery brings no loss to the merchant, except for the quantity of goods given by him on credit to the fisherman; whereas a good voyage brings ample remuneration, as the prices charged for the supplies are exceedingly high, owing to the presumed risk of loss on the part of the merchant. In addition to the common cod oil exported, a quantity of cod liver oil is manufactured. The best kind is made without boiling by applying to the livers a slight degree of heat, and straining through thin flannel or similar texture. When carefully prepared it is quite pure, nearly inodorous and of a crystalline transparency.

The seal fishery, which ranks next in importance to that of the cod, commences about the 1st of March in each year, and terminates in May. Of late the seal fishery has greatly declined. Twenty years ago about 400 vessels were annually engaged in it; now not more than half that number. Within the last few years screw steamers have been employed with great success, and there can be little doubt that in this fishery steamers will ere long be almost exclusively employed. These steamers are very strongly built of wood, sheathed with iron at the bows, in order to contend with masses of floating field ice, through which they must frequently force a passage in order to reach the seals, which are generally found in the centre, and not on the edges of packs of ice. Thus the steamers have a considerable advantage over sailing vessels, the latter being obliged to grope through chance passages in the ice fields, or remain at the edges until a strong wind disperses the pack. Another advantage in respect to steamers consists in being able to come close to the spot where the men despatch the seals are frequently killed at some miles from the ship, thereby entailing great labor on the already hard-worked sealers, who are obliged to drag the carcasses along the ice to the respective ships. One-third of the value of the seals is divided among the crew of the steamers, and one-half of the value of the seals in respect to sailing vessels. The amount advanced to each man is deducted from each share. The merchants, as in the case of the cod fishery, supply each sealer with food, clothing, &c., in anticipation of being paid by a successful voyage. Some idea of the value of the fishery may be gathered from the fact that, in the spring of 1871, the steamship *Commodore* brought in seals to the number of 32,000 valued at about £24,000 sterling, one third of which, viz., £8,000, was divided among the sealers, viz., £200, giving to each man £40, a sum realized in six weeks. In addition to seal oil, a large quantity of seal skins are annually exported, the number in 1871 being nearly 500,000. There are four kinds of seal, viz., the harp seal, the most valuable of all; hooded seal, which has a hood it can draw over its head; the square flipper, and the bay seal.

In the month of June each year the shores of Newfoundland are visited by enormous shoals of caplin, for the purpose of spawning. The masses of them in the various bays and harbors are so great that two men with a small landing net will fill a boat in a couple of hours. So little account is made of this delicious fish that it largely employed in manuring the fields and gardens. Naturalists name the caplin *salmo arcticus*. The flavor of it, when fresh, is delicious, and its size is about that of a sardine. There is little doubt that, if properly cured, the caplin might compete with either sardines or anchovies which are so profitable to the fishermen of the Mediterranean. If merely pickled and dried, it would be worth more than a dollar a barrel; but no attention is paid to this little fish, the supply of which seems inexhaustible.