

they first enter the mixed water of the tide-way in the smaller Rivers.

The common Trout (*salmo fontinalis*) are also eagerly sought after by the disciples of Izaak Walton; and although destroyed in the most wanton and reckless manner by unthinking persons, they are still abundant. The destruction of these beautiful fish takes place by wholesale, upon many Rivers in the northern part of the Province, and one of the modes practised is called "rolling for trout." When the streams are at their lowest stage in the summer season, a dam of logs, stones, and brush, is roughly built at the lower end of some pool, in which the fish have congregated. This "rolling-dam" being constructed, the stream for some distance above the pool, is beaten with poles, and the fish are driven down to the deepest water, out of which they are swept with a net. The writer was informed, that in this way 3,600 Trout had been taken out of one pool, at a single sweep of the net. In August 1848, 1,300 large Trout were thus taken out of one pool on the Scadouc River, while the writer was at Shediak. This practice is greatly to be deprecated, as by destroying fish of all sizes, it completely breaks up the Trout fishery on those Rivers where it takes place.

The Smelt (*osmerus eperlanus* of Cuvier, and *osmerus viridescens* of Agassiz,) is found in excessive abundance in all the Rivers and Streams flowing into the Gulf. In the latter part of winter, when in the best condition, they are taken through holes in the ice, and at that season are a very great delicacy; they are then frequently called "frost-fish." Immediately after the ice disappears, they rush in almost solid columns up the brooks and rivulets to spawn, and are then taken by cart-loads. This Fishery, under proper management, might be made one of considerable profit, as the Smelt is really delicious, and always highly esteemed. It is believed that there are two distinct species of this fish, and that the smaller of the two, is more highly scented, as well as more highly flavoured, than the other.

Eels of large size and of fine quality, are taken every where within the Gulf; besides those consumed fresh, they are pickled in considerable quantities, as well for home consumption, as for exportation. Mr. Yarrell, in describing the Eel, says:—"They are in reality a valuable description of Fish; they are very numerous, very prolific, and are found in almost every part of the world. They are in great esteem for the table, and the consumption in our large Cities is very considerable."

In the calm and dark nights during August and September, the largest Eels are taken in great numbers, by the Micmacs and