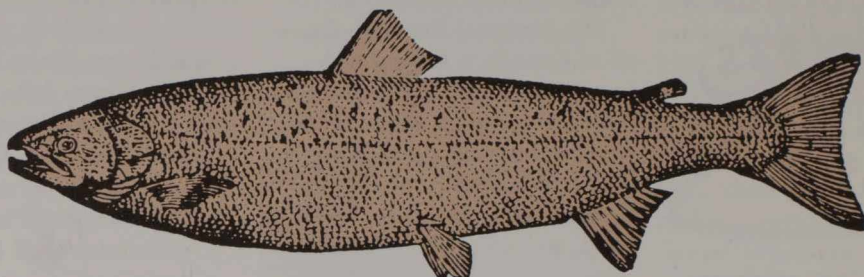


## From The Waters



Lobster, the most princely gift of the sea, can be shipped directly to you from the reasonably unpolluted waters of the Canadian Atlantic.

If you need less than a dozen, for economy you should buy them from your own fishmonger, but for a larger number, it will be worth your while to pay the minimum \$10 air freight charges, ordering directly from Conley's Lobster Co., National Sea Products Ltd., St. Andrews, New Brunswick.

These wholesalers will send your lobsters in a corrugated, styrofoam carton, packed in seaweed for your steamer. Prices fluctuate weekly, but the peak season when prices are lowest is April-June and November-December. The company trucks to the Boston area daily and Logan Airport is its first stop.

The man in charge advises the one and a quarter pound size rather than the more popular, less common—and more expensive—one pound chicken lobster.

Many fish counts are dropping fast in Canada, as elsewhere, perhaps because of pollution, perhaps because of some unknown ichthyological cycle. In the U.S.'s Chesapeake Bay, the crab population dwindled disastrously for years, then surprisingly sky-rocketed in 1971, despite an increasingly heavy pollution factor.

In Canada, however, where pollution is much less, the sardine count in the Bay of Fundy has gone down steadily for the last two years, and the salmon catch has dropped so much that Washington and Ottawa issued a joint statement in mid-December, asking for a temporary fishing ban in the high seas. At the end of April, Canada issued a unilateral ban on Atlantic salmon fishing in its territorial waters to help preserve the species. Pollution and high seas salmon fishing by Canada and foreign nations have seriously depleted the population. The ban, in effect for a minimum of six years, applies only to Canadian territorial waters, but Canada hopes that other countries will halt or reduce their offshore salmon fishing until the fish recover.

Pacific salmon is still being exported to the U.S. One luxurious offering is smoked salmon from Seafood Products, Ltd., of 2727 Commissioner Street, in Vancouver 6, B.C.—the biggest smoker in western Canada. They use special mixes of sawdust in their own smokehouses and like all smokers, their technique is a secret. The salmon can be salted to specifications and is very similar to lox, although without rabbinical approval.

A flat side of salmon runs between five and ten pounds—averaging six or seven—and

you can expect to pay around \$2.25 a pound, F.O.B. This does not include the minimum \$10 air freight and an estimated five per cent duty.

### For Fishermen



Big stuff in Canada and good equipment from (among others) F. A. Major and his Major Rod Manufacturing Co. Ltd. He makes nothing but fiberglass rods at his factories in Montreal and in Tupperlake, N. Y. The products look just alike, but in Canada, he says, "we have a different type of fishermen".

They want different action, and need rods that are stiffer than the flexible, fast-tipped rods he said Americans prefer, and heavy enough to catch the bigger fish of Canada.

If you're ready to try "the different action", write Mr. Major at 8701 Eighth Ave., Montreal, 455, Que., for a catalog of his Canadian rods, ranging in price from \$15.95 to \$35.