

An examination of the above statistics will reveal that though there have been material fluctuations in the quantity of gear operated and the lobsters packed from year to year in specific localities, and that there has been considerable reduction in the shipments of live lobsters, looking broadly over the whole lobster fishing areas, the fishery has been and continues to be a comparatively steady one.

The total value of the catch during 1908, it will be observed, aggregated \$4,200,279, as follows:—

	Cans.	In Shell.	Total.
Nova Scotia.. . . . .	\$1,319,882	\$834,612	\$2,154,496
New Brunswick.. . . . .	815,090	87,485	902,575
Prince Edward Island.. . . . .	929,533	3,710	933,243
Quebec.. . . . .	208,942	1,025	209,967

This places the lobster industry as that of second in importance in Canada, the first being salmon, the value of which, in 1908, was \$4,814,250, and the third cod, which, in 1908, was valued at \$3,361,409.

It will also be noticed that the bulk of the live lobster trade is conducted on the southwestern portion of Nova Scotia and in the Bay of Fundy, where, owing to the climatic conditions and the proximity and readiness of access to the large markets for this product in the United States, the conditions for the industry are peculiarly favourable.

#### PROBABLE CHANGE IN THE LOBSTER TRADE.

The writer confidently looks for a coming revolution in the live or lobster-in-the-shell trade. Hitherto it would appear that the epicurean demand has been, as it at present is, for a live lobster to be cooked for immediate consumption; the fact that it is alive immediately before being served apparently fills every requisite, and the article is prized beyond any other lobster diet that it is possible to produce.

Everywhere and in every connection has a marvellous development of cold storage taken place, which has done so much for the commercial world as well as the producer and the consumer in all branches of transportation and conservation of perishable articles of food, and it is not too much to say that it has created a new era in this respect, and is yet capable of enormous development and ramifications. This great aid is as capable of application to all branches of the fish traffic as it has been and is fast becoming to the agriculture, dairy and other products, in which it is so great a factor.

To this aid, then, it is looked to evolve a lobster trade which has hitherto been but fluctuating and unsatisfactory, due principally to the absence of proper cold storage transportation, as well as to the carelessness of those who have engaged in the business in a desultory manner, the net result being that the article reached the consumer at a high price, but in very poor and unattractive condition; hence the business has not developed.

The probable innovation to which the above remarks have reference is the practical replacing of the 'live' lobster by the 'boiled-in-the-shell' lobster, the development of which under the conditions above explained seems to be merely a question of time and effort on the part of the producer to educate the popular taste with a prime and wholesome article of food.

If the growing necessities and conditions are correctly assumed the time is fast approaching, if it has not already arrived, when the long established prejudice against cold storage in fish foods especially, will disappear with the many similar ones that have preceded it.

It does not appear to require any great argument to induce a choice between the two articles. It may be, and doubtless is, that in some short carriages live lobsters could reach their destination in prime and excellent condition, and being immediately