

duplex pump and twenty horse-power steam engine, draw salt water from the bay, and a wharf running out to 20 ft. depth of water, enables tugs to come alongside with supplies of lobster eggs obtained by the hatchery officers at the canneries. The eggs, it may be mentioned, are carried attached to the swimmerets in bunches, under the body of the female lobster. Ripe and well-developed eggs are selected, and are known by their paler colour as compared with the deep green or black of the newly extruded eggs. With a spoon, the hatchery operator scrapes off most of the eggs, leaving some still adhering, including some that are unavoidably crushed or burst. Having visited several of the lobster canneries, and picked out egg-bearing lobsters sufficient to give him an adequate supply—the lobsters, of course, being alive and newly brought in from the trapping grounds—the operator at once conveys the eggs in buckets on board a tug to the hatchery, places them in upright jars or vases, slightly wider than whitefish jars, where they are kept rolling about by rapidly circulating sea water until they hatch. At a temperature of 56° or 58°F, they may hatch out in 24 hours; but they frequently take fourteen or fifteen days, if the temperature is lower and the eggs are not advanced in development. At a temperature of 40° or 50° F. lobster eggs take many months for the incubation process, but so favourable are the conditions at the Bay View Hatchery, Caribou Harbour; that the annual operations are frequently over in five or six weeks in May or June. The young fry are like little active shrimps, swimming head foremost in contrast to the adult lobster, and they are so cannibalistic that they must be planted at once. They are conveyed in barrels on board a tug, each barrel having a square lid cut out, at the side which is uppermost, for aeration, and the young lobsters are lifted by scoops or dippers, and scattered in the surface waters 3 to 10 miles from land. The method of scattering them by means of a hose pipe at the stern of the tug was not successful, the delicate fry being injured. Lobster fry are never found close inshore but are pelagic in habit, and frequent the surface of the sea many miles from land. The methods in vogue at the Canadian Lobster Hatchery appear admirable, and should ensure in due time, beneficial results for the lobster fisheries along the Atlantic coast. For the sake of clearness a brief summary of some of the features of Fish-culture in