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THE DECREASE, RESTORATION, AND PRESERVATION OF SALMON IN CANADA.

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Brillat Savarin, in his "Physiologie du Gout," asserts that the man who discovers a new dish does more for the happiness of the human race than he who discovered the Georgium Sidus. If this be true, then he who could devise means for the preservation and increase of an old, wholesome and highly coveted article of food would not labor in vain, nor would, I imagine, his endeavors be despised by the members of the Canadian Institute, however humble his abilities, and however unskilled he might be in scientific lore. Actuated by this belief, as well as desirous to respond to the demand for co-operation among the members of the Canadian Institute, I would venture to lay before you some notes upon the decrease, restoration, and preservation of the Salmon (*Salmo Salar*) in Canada.

It is unnecessary to magnify the importance of this fish as an economic production, or as an article of commerce. As food it is beyond comparison the most valuable of fresh water fish, both on account of the delicacy of its flavor, and the numbers in which it can be supplied. By prudence, a little exertion, and a very small expense now, it may not only be rendered cheap and accessible to almost every family in Canada, but also an article of no small commercial importance as an export to the United States, in which country, by