

to shipbuilders of a later era. There are now 234,717 forested hectares on the island, half of which is white spruce, used mainly as firewood. Careful forest management is improving the quality of forest stands across the province.

Approximately 50 saw mills produce about 12 million board feet annually, resulting in an industry valued at \$1.3 million. There are no pulp mills in the province: 30,000 cords of pulpwood are exported to mills in other provinces and abroad. The value of these exports is estimated at \$800,000.

Fisheries

Island fisheries became prominent in the eighteenth century. Processing concerns, such as drying and fish-oil plants and canning factories, were responsible for the marketing of the province's most renowned resource, the lobster. By 1900 lobsters accounted for half the value of the annual catch. More than 200 small canneries were in operation.

Today lobster fishing is organized in districts, each with different rules affecting open seasons, minimum length, and size of trap permissible for licensed fishermen. Lobsters remain the mainstay of the fishing industry, although out of lobster season fishermen may catch groundfish (cod, redfish, hake and flounder), pelagic fish (mackerel and herring) or scallops

dragged from the bottom. A number of fishermen prefer fishing for the giant bluefin tuna. Most of the latter are processed for export to Japan where red tuna meat is prized as a delicacy.

Aquaculture

Oyster cultivation is one aspect of scientific "aquaculture" which may bring significant economic benefits to the island. Oyster "spat" (baby oysters) are provided by a shellfish hatchery operated by the provincial government. The stock is cultivated and then transferred to oyster beds. Some of these public beds are controlled by the federal government while others are run co-operatively by the fishery and provincial government. Underwater farming of scallops, mussels, oysters, hard and soft-shelled clams, Atlantic salmon, and trout and even sea plants, like Irish moss, is possible. Salmon and trout respond well to hatchery techniques and are generally a federal responsibility. Since shellfish production is a provincial matter, the island has introduced new species of mussels and scallops. Hard-shell clams are being reared at the province's shellfish hatchery for cultivation in suitable beds. Irish moss can be dried and refined to produce the substance carrageenin used as a stabilizer in food processing and other industries.