

north. It is sufficiently spacious to receive three or four ships, which might lie there at anchor, and with an excellent bottom, it affords the best of shelter. The sea is perfectly smooth and it is so completely landlocked, that at no time can the water be agitated. The tide rises only seven or eight feet. The channel throughout all its length presents no dangers, and close to its shores, which are bold, is a considerable depth of water. At the time of taking the noon observation, the west point of Hippah Island, or Nesto, for which the boat was steering, bore south by west at the distance of two leagues; he continued his course, and at half past 1 o'clock, p. m., he doubled the west point of Hippah Island, which he sounded very closely, and proceeded to examine the channel which separates it from the main land of the large island; but the tide which was coming out of it and the wind that was blowing down it, drove the long boat violently back to the southward, and at half past 3 p. m., he discovered the *Solide* standing in for the land. He steered to join her, and at 5 o'clock p. m. he got on board, and Capt. Marchand stood for the entrance of Barclay Sound, on Vancouver Island, on his way to China.

There is no record of any other navigator passing through the channel which separates Nesto Island from Graham, nor has any mention been made in any of the published works on Queen Charlotte Islands, of this channel or of Skaloo Inlet; if any white man has ever explored them, it was probably some recent adventurer in search of coal or gold, who has not made his discoveries known to the public, and I think that I am the first one who has called public attention to this fine inlet which, I believe, upon a further examination, will be found of importance to the commercial interest, of the Province.

I will here leave Marchand, and return to my camp at Kioosta, where one of my objects had been to obtain reliable information regarding the fisheries, and of the fish which abound in this vicinity.

Fish.

While at Massett I saw a very fine variety of salmon, called by the natives Swagan, (*O. Keta*) which though small, are very fat and fine flavored. This variety, which are taken in the spring, and the hump back salmon during the summer, and the dog salmon in the fall, with a very fine flavored salmon trout, seem to be the only varieties taken in Massett Inlet, but I did not learn that they are taken in sufficient quantities to warrant the establishment of a cannery on the inlet or at Virago Sound.

I collected a number of specimens of young cod (*Gadus morhua*), from two to three inches long, showing that Massett Inlet is one of the breeding grounds of the true cod. Mr. McKenzie had a small quantity of the adult cod which he had salted "in kench," a fisherman's term for a mass or a pile. I ate some of those fish and found them quite equal to Eastern cod, and far superior to the Pacific cod cured in San Francisco, showing that codfish, when cured near where they are caught, are much better than when allowed to remain a long time in a vessel's hold.

The cod are very plentiful on the west side of Queen Charlotte Islands, but the Haidas do not care for them. Their principal food fish is the halibut which abound, and are taken by the Indians in enormous quantities; they do not, as far as I could ascertain, ever go fishing expressly for cod, and when they do catch them while fishing for halibut, they are quite willing

to dispose of them to the whites. I do not recollect an instance of seeing codfish sliced and dried like halibut or salmon, in fact the Haidas will seldom cook them when they have a plenty of other kinds.

Black Cod.

The fish which they formerly prized for their oil, and took great quantities of for that purpose, are the *skil*, or black cod. In former years, when the Haidas were at variance with the tribes of the mainland, they depended on the *skil* fishing for their supply of grease for food, for, although whales are plenty about Queen Charlotte Islands, and in all the inlets, the Haidas never attack them like the Makahs of Cape Flattery, or the tribes of the west coast of Vancouver Island. Of late years, however, the Haidas have obtained their principal supply of grease from Fort Simpson, or at Naas River, and consequently the *skil* fishing has been almost abandoned.

As this fish has latterly attracted much notice both in Victoria and in Washington, occasioned by some which I brought from Queen Charlotte Islands and introduced to eastern notice through the United States Fish Commission, I will now describe the *skil*, or black cod, as it is popularly termed, the scientific name of which is *Anoplopoma fimbria*.

My name has been mentioned in connection with the black cod as having discovered them; this is incorrect. They were known to the earliest navigators on the north-west coast, and by employees of the Hudson Bay Company, and other white persons for many years. I have known of them at Cape Flattery, Washington Territory, and eaten of them more than sixteen years ago; the only credit which belongs to me is having been the first to introduce them to the public in a marketable shape. I have had frequent correspondence and personal interviews with Alexander C. Anderson, Esq., Fisheries Inspector for British Columbia, previous to my visit to the Queen Charlotte Islands last summer, with regard to the black cod, and had sent specimens to Washington from Cape Flattery, with description of their rare excellence, six years ago. Mr. Anderson also, in his report to the Minister of Marine and Fisheries, Ottawa, 1880, makes mention of these fish from information given him by Mr. McKenzie, of Massett; and I had promised Mr. Anderson that I would obtain all the information I could respecting the black cod, and if possible to obtain some of the fish. I found on my arrival at Massett that the Indians formerly caught the *skil*, as the Haidas call them, in the deep water about North Island, in Parry Passage, but had not fished there for several years, as they had abandoned the villages of Yakh and Kioosta on Graham Island, and Tadense on North Island, and although I remained in camp at Kioosta from August 7th, till the 14th, my Indians did not attempt to fish for *skil*, as we had no lines or hooks suitable for that fishery, but only a couple of short halibut lines, and some lines of my own for catching salmon by trolling. We found halibut exceedingly plenty, and my Indians caught all we required, directly in front of my camp, about midway in Parry Passage. Old Edinso assured me that the *skil*, the halibut and the true cod are in abundance about North Island, and that true cod can be taken in Dixon's entrance as well as all along the west coast of Queen Charlotte Islands. The reason why the Indians do not fish for any of these three kinds except the halibut is, that they do not care for the codfish, and the obstacles to prevent them from