

of the trawlers, and the change in public sentiment is still going on in the same direction the more the damaging effects of trawl fishing becomes known. We think that under no circumstances should foreign trawlers be allowed to fish within the Territorial waters.

We are glad to see, since writing the foregoing, that many of the inspectors and overseers are of the same opinion. Overseer Rawlings, of Musquodoboit, Harbour in his report for 1887, says: "There is a large increase of herring and mackerel as compared with last year. The prevailing opinion is, that were the present protective system kept up and purse seine fishing prohibited, the herring and mackerel would always be abundant on our shores."

Mr. Bertram, Fishery Officer for Cape Breton Island, in his report for 1887 says: "In my previous reports reference is made to injurious methods and contrivances for taking fish, and I beg leave to refer again to the subject as the one primary condition on which the perpetuity of coast fishing depends, at least within the three-mile headland limit. The evils entailed by the wasteful destruction of fish and removal of such as escape from their usual grounds of resort, in consequence of seining near or within the bays, has already been referred to in previous reports. This is the greatest objection to allowing foreigners to share in our shore fisheries. But like practices by our own people are equally mischievous, the difference being that the evil is lessened by fewer being engaged in destructive methods when foreigners are excluded. The use of seines, traps and trawls should be prohibited anywhere inside of the three mile limit, from headland to headland, from which aliens are at present debarred, if our fisheries are to be preserved in perpetuity. Most fishermen acknowledge this, and would like to see an Act enforced for the exclusion of all such methods of catching fish within the limit specified, excepting hand lines and straight nets—even the latter with certain restrictions. The only parties who would raise any objection to such a regulation are a few capitalists who can afford the more destructive instruments, and who invest only for present and immediate profit, utterly regardless of consequences to follow. The staple and most valuable branches of fishing were regarded in the purely commercial aspect, or as food production, are those of cod, herring and mackerel. These are the three lines of fishing upon which the ordinary fisherman depends for his subsistence, and those upon which the trader essentially relies, whether for sale in the home market or for foreign export. Yet they are the branches which suffer first and most heavily by the methods of seining, trawling and trapping. On the principle of the greatest good to the greatest number and of the eventual greatest possible good to all, seines, trawls and traps should be rigidly excluded by law from the inside limits named, if not from the Gulf of St. Lawrence entirely."

WASHING OF HERRING.

17. As stated elsewhere, the washing of herring before curing is not practised in Scotland, and so far as we could learn, never has been. The Scotch curers with whom we conversed on the subject, were surprised to hear of herring in Canada being washed before curing. They could hardly believe such a practice possible. To show what has been the practice in the Maritime Provinces in time past, we quote from the answer of Mr. Gordon, Pictou, to question No. 4, in 1869; he says:—

"It is the universal practice of Nova Scotia fishermen to steep the fish for hours in water before salting down, and expose them to the action of the sun during the hottest period of the season, until the water becomes warm, under the erroneous impression that they are thus benefitted by the extraction of the blood. Under this treatment herring part with their scales and juice, and are deprived of that taste and flavor peculiar to herring properly cured. Besides, the body of the fish thus saturated with water is rendered tasteless, brittle and short, and not calculated to turn out satisfactorily at the end of a long sea voyage. The Scotch curers take every precaution to keep the herring from contact with water, before and after salting. Salt the fish in their blood, and the salt will extract the blood."