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"On leaving Halifax the temperature of the water was 44°, and this was maintained for four days. On the banks of Newfoundland it varied from 45° to 48°, whilst, on arriving in the Gulf stream, it suddenly rose to 65°. Mr. McGray was naturally anxious to ascertain the effect produced on the crustaceans by this rapid rise in temperature. Four of them succumbed, as we have said; but the rest remained in good condition.

"Strange to say, the cold air and the warm water exercise an equally fatal effect on these delicate fish, accustomed to live in depths where the air never penetrates, and where the water never rises above a certain temperature. Another curious point was that they travelled the entire distance—2,800 miles—without requiring anything in the shape of food. When at the bottom of the ocean they eat fish, and when brought to the surface to be kept for a certain time they can be fed on oatmeal. They would, of course, eat fish, but it has been found that they fight for this food like hungry wolves, biting and seriously injuring one another. To avoid all possible risk, Mr. McGray decided to to give them nothing to eat, and found that they still remained in good condition.

"Up to the time of the arrival of the shipment in the Victoria docks, at noon on 26th December, everything had come up to the expectations of the exporters. Unfortunately, however, they reached London just at the time when, owing to the Christmas holidays, the markets were closed for three days. They had consequently to be kept on the ship for nearly two days—until the morning of Monday, 28th December—and the water in the dock had to be used in the endeavour to keep them alive. That dock water, helped by the fog, killed all but four. It will, however, be admitted that these quite exceptional circumstances do not detract from the value of the experiment, as showing that live lobsters can be brought to this country in a marketable state, and Mr. McGray is confident from the experience he has gained that the next shipment will establish beyond doubt the feasibility of a successful and profitable trade.

"The practicability of the transport of live lobsters having been thus far demonstrated, the promoters will later on arrange for the acquisition of a 15-knot boat specially fitted with the necessary apparatus for the conveyance of live lobsters in large quantities across the Atlantic. This will enable them to supply the markets of London and Paris with first-class lobsters delivered *alive* in those cities, at less than half the price now paid for English lobsters of equal quality. The first shipment will probably take place

about the middle of May next.

"The lobster fisheries in Canada last from January to July, the rest of the year forming a close season, rigorously enforced, during which no lobsters can be taken. In order to obtain the lobsters required for their experiments, the promoters were obliged to request permission to fish for them from the Hon. C. H. Tupper, the Canadian Minister of Marine and Fisheries. This exceptional favour was readily granted by the Dominion Government, in the hope that these experiments would ultimately lead to the establishment of another new and profitable industry between Canada and the mother country. The practically successful result just obtained warrants the hope that these expectations will be fully realized.

"Mr. McGray is now in London, and will return to Halifax in a few days to complete arrangements and secure patents."

OYSTERS.

Last year's report contained a very full article on the measures which it was proposed to adopt for the preservation and improvement of this valuable industry, and included a résumé of regulations for the formation and cultivation, under proper restrictions, of oyster beds. Since then, considerable progress has been made in this direction, and a system of reserving areas for the restoration of public beds, and licensing limited sections of ground to private applicants, for the purpose of encouraging natural and artificial cultivation, is now in full operation.