

Crofter colonization scheme a memorable one.

A glance at the map reveals the fact that the land reserves from which the selections of the 500,000 acres are to be made, are located along the west and around the north and north-west coasts of Vancouver Island, on Queen Charlotte Islands, and at the mouth of Gardner Inlet on the mainland of British Columbia. The principal object of the company will be the development of the deep sea fisheries; but other industries will naturally enter into the project, owing to the nature and resources of the coast and the lands reserved. The Company announces the scope of its operations to include fresh fish, fish curing, extraction of oils, manufacture of fish products, seal and sea otter fishing, sawing and conversion of timber, clearing and opening up of lands for town sites and agricultural purposes, prospecting for coal and other minerals, and trading within the settlements.

First let me say that it is the intention of the Company when formed to bring out only a few families at first and reinforce them as the success of the operations would seem to justify, so that neither the company nor the Province will have a burden on their hands if failure should ensue. In other words, the risk is minimised to the lowest possible degree. If fifty families succeed then fifty more will be sent for, and so on until the whole 1,250 families have been landed. As explained previously, the colonist on landing finds his land cleared and prepared, his house built and furnished, and everything ready to put his hands to. The settlers will be located in villages, so as not to be isolated, and free schools, churches, etc., will be provided; conditions, only much improved, will be as nearly as possible like those at home. Truly, from a sociological point of view, a well devised plan of colonization.

Now, then, as to the commercial and industrial *modus operandi*, not less a marvel of internal mechanism.

Primarily, the business of the commercial company of British Columbia is to catch and sell fish. In the first place, the company buys from the fishermen at a fair market value. He does not have to hawk or peddle, or consign them. The local market is limited, and therefore the big market will be in the United States and Canada. The best fishing grounds are 600 miles north of Vancouver, the point of shipment. The principle of handling will be refrigeration throughout; cold storage at the fishing stations; cold storage on a line of fast steamers to Vancouver; cold storage at Victoria and Vancouver; cold storage on the fast express trains eastward; and cold storage at the principal points of distribution, east and south. This system of refrigeration can be utilized for general trade purposes, and thus be made remunerative independently of the fish business. The above refers to fresh fish, of which there are a number of varieties, the principal of these being the halibut, or giant sole, much prized in the eastern market. It exists in great numbers, is the best shipping fish known, averages from 100 to 200 pounds in weight, is firm in flesh and makes a delicious steak. The salmon, of which there are six varieties, is illimitable in quantity and runs in all the inlets, rivers and streams of the Coast. The best table salmon are the steelhead and tyhee or spring salmon. There are several varieties of cod, and herring, sole, flounders, shad, bass, "skil," oolochan, sturgeon, haddock, smelts, anchovies, capelin, skates, crabs, clams, oysters, etc., in great abundance. Special reference may be made to one or two others of these. The "skil," sometimes called "black cod," is a new fish to commerce, but one of the most delicate and finely flavored known. It resembles a mackerel somewhat, is found in 150 and 200 fathoms of water and is very plentiful. It is of too delicate a fibre, perhaps, to ship long distances, but cured properly will eventually be one of the most highly