

Our lumber is continually finding new markets, and its merits are becoming more and more appreciated. The local demand, of course, is large and increasing as the Country fills up, but enormous quantities are shipped to China, Australia, the Sandwich Islands, South America, the East Indies, and in fact to all countries where woods indeginous to our climate are not to be found.

### THE FISHERIES.

In addition to the existing Salmon Canning and Packing Companies and Establishments on the Fraser River, and to the North of Burrard Inlet, the deep sea Fishery has commenced to attract the attention of expert fishermen of various nations. The last year has called into existence quite a fleet of local fishing boats, which pursue their remunerative trade in the waters of the Gulf of Georgia, and North West Coast, but make Vancouver their port, headquarters and marketing place, where at the present time, and for all the year round, every imaginable species of the finny tribe can be observed, from the Smelt to the famous black Cod; from the Butter Flounders to the Halibut—ready for local consumption, enticing those who eat to live, and enrapturing the epicure who lives to dine.

A great business has also commenced through the exportation of fresh fish, packed in ice, and sent via the C. P. R. to eastern Canada, and the eastern United States, which allows of great expansion and expectations for the future.

Not much advance has so far been made in the Oyster culture. This peculiar branch of industry still remains somewhat undefined. Yet it is to be hoped that the right class of people will soon arrive amongst us, so that we need not send East for the refreshing mollusc.

Experts with imported Lobsters have also proved futile so far.

### SUGAR BEET CULTURE.

The ever increasing demand for sugar, and the great profits which are to be derived from the cultivation of the Sugar Beet Root, in comparison with sugar cane, have led to experiments with imported seed in our neighboring agricultural districts and Municipalities. The results have been surprising, as may be seen in the statistical notes on Analyses made by Dr. A. P. Atken, Chemist to the Highland and Agricultural Society of Scotland, Dr. Paul Herbing, Analytical Chemist, Vancouver, B. C., and Edward P. Dyer, Esq., Expert of Alvarado, Cal. According to these reliable sources our experimental beets have, in many instances even without proper attendance or treated by inexperienced hands, yielded a percentage of saccharine matter which is totally unknown in the old world. The explanation is to be found in the virginity of our soil and our favorable geographical position, as our mild climate permits to let the beet remain in the soil after completed growth for two months longer than in Europe, the very period for the accumulation of additional saccharine matter. To exemplify of