

Lastly, I must allude to the fisheries. At present the salmon fisheries are by far the most developed; the deep-sea fisheries are yet unexplored, and can hardly be said to have taken their place amongst the industries of the country.

All the larger streams of the coast and islands swarm with varieties of *salmonides* from spring till late autumn. There are about four kinds, but their habits are yet entirely unknown. We only know when to expect them in the rivers and estuaries, and to make preparation accordingly for their capture.

The Fraser and Skeena rivers in British territory, and the Columbia in American territory, are the scenes of the greatest activity; and on each one the amount of salmon canned each summer reaches to hundreds of thousands of cases, each containing four dozen tins, beside quantities salted and also cured by drying, the latter principally by the Indians for their own use—for dried salmon is the chief food of the coast tribes.

Most of the canneries on salt water net their salmon near the mouths of different rivers, using small steamers and whale-boats for the purpose. On the Fraser and Columbia the fish are netted in the river itself as well as at the estuary; and I might mention that this summer on the Fraser the salmon did not at first make their appearance as usual, and fears were entertained of serious losses to the fishermen and cannery owners; then suddenly the salmon appeared in countless myriads; more fish were netted than could possibly be used, and the great river boiled with fish-life. I remember three months ago, towards the end of the season, as high up the river as Lillooet, seeing the surface literally black with their dorsal fins, feeling them glide through my fingers, and even capturing some salmon with my umbrella.

From the manager of a cannery at Port Essington, near the Skeena river, I obtained the following particulars. I also visited other canneries at Pyramid Harbour, at Alert Bay, and on the Fraser river. The fish are cleaned and cut up to fit the cans, in which they are soldered down. These are then boiled in fresh water, pricked, soldered again, and finally steamed in a retort.

Having alluded to the salmon, I am bound to mention the halibut and cod, and the black cod, which is not known in Atlantic waters. The experimental efforts during the last three years have shown that these fisheries may turn out superior to the Newfoundland banks; besides which the storms are less severe, there are no icebergs, and the ports for shipping are near at hand.

There are many other kinds of fish. Dog-fish are boiled down to make a cheap kind of oil, by most of the settlers along the coast, as a lubricant, or for burning. The colachan, or candle-fish, furnishes oil to the natives for food purposes, the herrings come in shoals at certain times, and I have seen numbers of whales in these solitary inlets of the Pacific.