

Captain Olsen reached the fishing grounds he found that his gear was totally useless for fishing in such enormous depths, and had to employ natives to do the fishing with their aboriginal appliances. The latter took advantage of their isolated position and charged him 25 cents per fish. The schooner returned on the 17th of September after being out about six weeks with a cargo of 2,500 fish aggregating 30,000 pounds, which found a ready sale at \$12 per barrel. Shortly after the arrival of the "Theresa" she was refitted with suitable gear, manned with practical Newfoundland fishermen and returned to the fishing grounds in company with the schooner "Mary Ellen," Alex. McLean master. Upon their arrival, the weather was found to be so very boisterous that, out of a month's stay, they only succeeded in getting eight day's fishing, during which time they caught 314 barrels; these fish were salted in tanks in the schooner's hold and brought to Victoria, where they were repacked. These fish were caught in depths varying from 200 to 230 fathoms, with hand lines and trawls. A trawl of 300 hooks after being set two or three hours would be taken up with 100 or 150 fish, averaging about 10½ lbs. each.

Now that this industry has begun to a certain extent, we must look to a big trade in it so soon as the fish become known in the English, United States and Australian markets, because they are, without exception, considered by all authorities to be the best fish taken out of the ocean. It is a mistake to call them Black-cod; and I would recommend that the practice be discontinued by fishermen and dealers, as they neither look like a cod nor are they in any way related to the *Gadus* family. The scientific name "*Anoplopoma Fimbria*" being so long and awkward to pronounce, I would recommend that hereafter they be simply known under the native name of *Skil*, or that of *Pacific Mackerel* might be adopted as they are related to the Atka mackerel of Alaska. These fish are very rich and oily; one weighing 25 pounds will yield a quart of oil. It is often extracted by the natives and used as butter for their bread; notwithstanding the fatness of this fish, it has the most delicate flavor and can be relished by the weakest stomach. The liver yields but little oil, which is I believe, considered equal to cod liver oil for medicinal purposes.

The spawning time of these fish is not definitely known; but from the size of the ova and the quantity contained in a fish, I should think they are equally prolific as the *gadus*. The eggs, I think, are hatched at the surface of the water and the young seek shelter and food close in shore.

The fishing around Queen Charlotte Islands is principally within the three-mile limit, owing to the water being deep close in shore, while on the Vancouver Island coast the fish lay further off shore.

A number of firms are now choosing fishing stations at several points on the coast and intend prosecuting this fishery in suitable boats from shore. This, in my opinion, would be the correct thing for the Scotch crofters to engage in and a more suitable place for engaging in this fishery than the west coast of Queen Charlotte and Vancouver Islands could not be found. But unless some measures are taken to protect our coasts, this fishery, like the halibut fishery, will be monopolized by American fishermen.

OOLACHANS.

These fish appear to be decreasing in the Fraser River, whether from overfishing or other causes, I am unable to say; but I think the large amount of traffic on the river by stern wheel steamers has had a tendency to keep them away.

SHAD.

In my last report I mentioned that these fish were working northward. I am happy to state that the salmon fishermen caught several in their nets on the Fraser River during the present season, but I am satisfied that if they are left to the natural course of reproduction it will be a long time before our rivers are stocked.