

from distant parts, and, despite the torments of mosquitoes and black flies, secure both health and recreation in their efforts to entice a few salmon from their retreat in the deep pools of the rivers. There are rivers and fish enough to meet the wants of all those who desire this mode of taking a holiday. The trade in salmon, however, is, of course, carried on differently. An English firm has now at work, not far from Bathurst, an establishment where salmon are taken, cured, put into tins, and shipped to England, whose cash outlay at Bathurst, in carrying on their operations, is £500 sterling per week. The demand in England for this produce is large enough to support many such establishments, whose outlay would be equally great, divided, of course, between the fishermen, curers, packers, &c., &c. A beginning has been made, which the means of communication, when supplied, must rapidly increase.

But the most remarkable fishing enterprise at Bathurst, is an establishment for preserving the fish so as to supply the New York and other markets from the 1st of December to the middle of March. I went over this place. It is a large-sized wooden building, technically called a "freezer." In it, at the time I saw it, were 5,000 salmon, weighing from 10 to 44 lbs. each. The fish are caught in nets. Very shortly after being taken out of the water, and without being cleaned or touched in any way, they are first put into small shelves or boxes, where they are rapidly frozen as hard as stone. They are then put into chambers in the same building, where they remain frozen till winter. When I was in the building there were 5,000 in that state, and during the season this one place will have 12,000 fish in all. They are so hard that they would knock a man's brains out if used as a club. The average weight of these fish is considerably more than 15 lbs. At that rate the 12,000 salmon would weigh 180,000 lbs. Fish preserved in the same way were sold in New York last winter at 50c. a lb., and there is no doubt that price at least will be obtained this year. The one establishment, therefore, now engaged in this business, will have a gross receipt of \$90,000.

The demand for fresh salmon in winter in New York, and the great cities of the United States, and in Quebec, Halifax, Montreal, Toronto, and other places in the Dominion, renders it certain that this must become a great source of business as soon as speedy railway communication is provided. The same system can, of course, be applied to other fish as well as salmon, and the best proof of the perfect success of the "freezer" is to be found in the fact that Mr. Ferguson's hospitable board, included amongst other things, a goose killed last November, which has been preserved in a domestic "freezer," which forms part of this establishment. The flavor of the goose was as good and fresh as if it had been killed the same morning.

I hope this digression about fishing will not be considered out of place, as my visit has convinced me that this is a most important industry, all the way from