fishery commences in October and lasts to about Christmas; the fish caught are white fish 1 and pike.2 Whatever is not required for the day is frozen and laid by in a hoard; and with all care is seldom more than enough for the winter and a fish once frozen loses it's good taste unless kept in that state until it is thrown into the kettle of boiling water. Fish thawed and then boiled are never good; We who pass the winter on fish, and sometimes also the summer, are the best judges, for we have nothing with them, neither butter nor sauces; and too often not a grain of salt. The best Lakes are those that have a steady fishery; and according to the number and length of the Nets give a certain number of White Fish; throughout the winter. The deep Lakes that have sandy, pebbly beaches, with bottoms of the same may be depended on for a steady fishery The Fish on which the Traders place dependance are the White Fish, in such Lakes as I have last described. It is a rich well tasted, nourishing food; but in shoal muddy Lakes it is poor and not well tasted; and when a new trading House is built which is almost every year, every one is anxious to know the quality of the fish it contains for whatever it is they have no other for the winter. These fish vary very much in size and weight, from two to thirteen pounds and each great Lake appears to have a sort peculiar to itself, it is preyed upon by the Pike and Trout; and also the white headed, or bald, Eagle. The seine is seldom used, it is too heavy and expensive, and useless in winter. The set Net is that which is in constant use; those best made are of holland twine, with a five and a half inch mesh but this mesh must be adapted to the size of the fish and ranges from three to seven inches; the best length is fifty fathoms, the back lines, on which the net is extended and fastened are of small cord; every thing must be neat and fine: Instead of Corks and Leads, small stones are tied to the bottom line with twine at every two fathoms, opposite

¹ Coregonus. [E. A. P.] ² Esox lucius Linn. [E. A. P.]