



Lobster boat Lady Cottreau sets out from Wedgeport, N.S.

of refrigerated distribution facilities, which now bring sea fish to all of the important interior markets. The long distances involved in this distribution process make the question of weight important and there has been a steady trend towards filleting at the coast and shipping only the edible portion of the fish to market. This not only reduces transportation costs but also makes cooking easier in the home.

Canning continues to be an important method of preserving and distributing other species, especially immature herring (sardines) and lobsters. Oily fish, mackerel, herring and mature herring—are still preserved in the pickled state for certain export markets, as well as in the frozen and canned forms.

The by-products from the filleting operations (livers and viscera) are the raw products for fertilizer, fish-meal, vitamins and industrial oils. To some extent whole fish are used for one or other of these purposes, as is the case with herring used by fishermen for bait.

#### PACIFIC FISHERIES

The fisheries of British Columbia, Canada's Pacific Coast province, are

dominated by salmon, which account for over one half of the total value. Halibut with other flatfish (soles and flounders) contribute about one-third of the marketed value of the British Columbia catch. Ling and black cod (not related to the true cod), albacore tuna and clams, crabs and oysters also provide a source of income to fishermen.

Almost all fishing in British Columbia waters is carried on within sight of land and there are no very large vessels. But even small boats, usually highly powered and equipped with modern mechanical gear, navigational aids and radio, travel long distances up and down the coast following the seasonal movements of the fish and taking advantage of open seasons in widely scattered areas.

Among the typical craft and gear used are the purse-seine boats which are important in the salmon fishery. Mobility, modern equipment and efficiency characterize the Pacific fisheries which show a high degree of organization both among the fishermen and among the processing companies.

The greater part of the Pacific salmon catch is canned. The product

enjoys a world-wide reputation for quality and is exported to many countries.

Fresh and frozen salmon, halibut and many other species, including shellfish, are supplied to Canadian and United States markets. Until recent years, large quantities of herring were caught off the B.C. coast and processed into fish meal and oil. However, due to a drastic decline in stocks, only herring fishing for human consumption is permitted at the present time as a conservation measure. There are now encouraging signs that the B.C. herring stocks are building up to former levels.

#### INLAND FISHERIES

Apart from being a great sport-fishing area, the inland waters of Canada, which comprise over one-half the world's fresh water, also support important commercial fisheries, particularly in Ontario, the Prairie Provinces and as far north as Great Slave Lake in the Northwest Territories. Quebec, New Brunswick and Yukon have commercial inland fisheries on a smaller scale.

A great variety of fish is taken in these inland waters; whitefish, which occur in all the provinces, head the list, followed by pickerel (or dore) and lake trout. Other species are sometimes of considerable local importance, e.g., saugers in Manitoba and eels in Quebec.

The Great Lakes, and the larger bodies of water in the Prairie Provinces and Great Slave Lake in the Northwest Territories are fished extensively in the summer, the fishermen using boats up to 46 feet in length (e.g., the whitefish boats on Lake Winnipeg) as well as skiffs and canoes. Gill-nets and pound-nets are the chief gear. Production is channelled through permanent shore stations with docking, icing, cooling, grading and warehousing facilities.

Winter fishing on large and small lakes with gill-nets set through holes in the ice is carried on by teams of men, many of whom are only part-time fishermen whose chief occupations are farming, lumbering or in the fur industries. Accommodation for the fishermen as well as handling facilities are available at hut camps or in the form of mobile cabooses. Dog teams, cars and snowmobiles are used to haul fish and equipment.

Most of the catch is marketed fresh or frozen, with a large proportion going to U.S. markets.