

back and sides are varied by purplish and gold gleams, which disappear very soon after the fish is dead. The body of the fish is stout forward, and tapering backward; the head large and arched; the eyes large; the lower jaw the shortest.

This is an exceedingly fine fish when eaten fresh, or when slightly salted and smoked, in the same manner as the Finnan haddocks of Scotland. It is too thin a fish for salting and drying like the cod, and has only half the commercial value.

The haddock spawns early in spring, and the young are said to be six inches long in September. Their food is small fish, crustacea, and almost any of the inferior animals of the deep, even the spiny aphrodita. They are in best condition for table in the latter part of the season.

Haddocks swim in immense shoals, and are prone to change their ground after having arrived. When their numbers are considered, the consumption of food, even in a short space of time, must be enormous; and this may be one powerful reason for their seeking new localities.

The haddock is a favorite object of pursuit, with those who follow deep-sea fishing as an amusement. Haddock fishing may be pursued with the greatest comfort and convenience, by the amateur fisherman, in Quoddy River, between Campo Bello and Eastport—in the Basin of Annapolis, near Digby—and in the Harbour of Halifax. In each of those localities, the fish are of excellent quality, and most abundant.

After describing the usual tackle for this fishing, Frank Forrester says—"With this, in any eastern water, you may rest assured of returning home with a boat-load of fish, a set of very weary limbs, a pair of very sore hands, and an enormous appetite, of which, *me judice*, the first and last alone are desirable."

Genus 2.—*Phycis*.

Species 1.—*Phycis Americanus*—The American Hake.

The geographical range of this fish appears to be from Cape Cod, northwardly. It is taken largely on muddy bottoms, both in the Bay of Fundy and in the Gulf of Saint Lawrence, chiefly by fishing during the night, at which time it feeds on the smaller crustacea, with which its stomach is generally found to be filled. In the Gulf of Saint Lawrence, and Bay of Chaleur, it is invariably called "ling," under which name, when salted and dried, it is exported by the Jersey merchants, who have fishing establishments there, and who probably introduced the name.

This fish is frequently taken of the length of three feet, especially in the Gulf; it is of a reddish brown colour, with slight metallic reflections on the cheeks, and a dark patch beneath the orbits; abdomen lighter, mixed with gray. It has one barbule under the chin; the ventral fins are simple rays, divided or forked, one of the divisions longer than the other.

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