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NEARLY FIVE MILLION DOLLARS WORTH OF FISH TAKEN ANNUALLY FROM NEW BRUNSWICK WATERS

CURIOSITIES OF THE DEEP IN AN ENDLESS VARIETY ARE FOUND IN THE BAY OF FUNDY

Oddities Which Most People Have Never Known to Exist in These Waters are to be Seen in the Biological Station at St. Andrews, Where Scientists from All Over America Spend Their Holidays at Work.

Have you ever read of a little fish, covered with thick brown hair, that goes by the name of Sea Mouse, crawls along the bottom of the sea and is caught in a trap just as is used to catch the ordinary land mouse? The creature looks like a mouse and acts like one. It is something in the nature of a curiosity.

Well, we grow these things in the Bay of Fundy.

There is a species of sucker, much talked of in papers devoted to natural history, which fixes itself on whatever it happens to meet and holds on for as long as it likes, with a strength almost beyond belief. It can, by the creation of vacuum, take such a grip on a rock that half a dozen men, were they all able to get hold of it together, would not be able to drag it away. The description of this fish sounds like something that is told of far-away seas.

But we grow this fish in the Bay of Fundy.

Sponges are scarcely ornamental. They are however quite useful and as a rule are in strong demand among people who wash. In the old school readers we were told how folks on the other side of the world spent their days in diving for sponges—sometimes we mixed them up with the pearl fishers—and we have come to look upon sponges as a product of other lands, or seas.

Yet sponges are found in the Bay of Fundy.

Have you ever noticed a wedding cake with deep almond icing? It carries a thick layer of sweet looking white stuff on top of a conglomerate of fruit and other palatable ingredients. Stories are told, from eastern seas, of peculiar barnacles which on attaching themselves to various foreign substances take on the appearance of more familiar objects.

We have most of these wedding cake and other barnacles in the Bay of Fundy.

There is a pattern in fancy work much favored of the ladies. It is known as Venus Basket, and while in the nature of a conventional design lends itself readily to the creation of centre pieces, embroidery edgings, etc. It is really a beautiful pattern, but is much prettier in the original than in fancy work. The true formation is something resembling white coral, a delicate tracing, regular, and formed of beautiful curves. This form of life, when threatened with danger, folds itself up in the shape of a basket, and from this act comes the name. It sounds like a story from the Indies.

And the Venus Basket is found in the Bay of Fundy.

What a convenience it would be if when babies are born they could be turned loose to shift for themselves, with a bag of food tied around their necks, and never thereafter be any more bother to their parents. This would soon solve the great American problem. It has already been solved by an ignorant little fish which sends its young out into the cruel world as soon as they make their appearance, with a bag of very good food attached to the place where the neck ought to be. This food is gradually drawn in through the throat as it is required, and by the time the supply is exhausted the young fish is sufficiently developed to look out for itself.

Fish such as this make their home in the Bay of Fundy, and this is a true fish story.

Sailors who come here in ships tell tales of how sharks chased them while swimming in the over-world seas. They never mention being chased by marine sharks along this coast. The land sharks are more in evidence, as a rule, but the real kind can be found in the Bay of Fundy, and are found there by the people who want to look for them. There are various species of the shark family in these waters, of which the most familiar is the dog-fish. Down at the Biological station in St. Andrews, they have no specimens of the full sized shark. There is not space in the building to keep such things, but they have the heads and tails, sufficient to show what might be there, if, as the newspapers say, space permitted.

These sharks are caught in the Bay of Fundy.

And, without giving a lot more details similar to the above, it need only be said that in these home waters there are more things than are generally dreamed of. There are as Kipling says, starfish and darfish, the crab and the dab, the place and the dace, the skate and his mate, the mackereel and the pickereel, and the really truly twirly whirly eel, or some of them at any rate. And most of us know nothing about them.

There are fish that are attracted by light; there are fish that are repelled by light; there are fish that furnish light themselves, and there are fish that do not care a hang whether the lights are turned on or not. There are fish that seem to to be all stomach with not enough material left over to make decent looking heads; and there are fish with such small bodies that their stomachs run down into each of half a dozen long and lanky legs.

When we go down to the sea in ships, or down to the ships on the sea, in a search of something to eat, there are offered for consumption salmon, mackerel, shad, haddock, cod, lobsters, gaspereaux, smelts, trout, hake, halibut, crabs, eels, clams, oysters, mussels, periwinkles, and a few others. On the inland waters of Canada several different varieties of fish are found, but speaking generally the wonderful life of the sea is known only to those whose business it is to make a study of this life, and even these people tell of knowing so little that they are finding out something new every day.

The fish that we eat are few, in the total of those fit for consumption. They are insignificant in number in comparison with the aggregate forms of life found in these home waters. It is not only true that there are just as good fish in the seas as have ever been caught. There are just as good fish as have ever been eaten. And in the eating line the people of this country have never made very much use of their opportunities. Other races utilize fish that folks around here know nothing about. They make tasty dishes out of sea products we are inclined to look upon as worthless. Prof. Prince who knows more about fish than any man in Canada, could if he chose to do so, point out a whole lot of varieties that are never taken for the local markets, but which he has eaten and enjoyed. He could—if he would—mention some which other folks eat with great relish but which he, being acquainted with the denizens of the deep, (There now, that had to come some time) would tackle only on the verge of starvation. For all fish do not deserve the popular reputation which they enjoy, whether it be good repute or ill.

This little story however started out to be a short and simple recital of facts concerning the fisheries of New Brunswick about which some people know a whole lot, and many people know very little.

According to reports issued by the federal government, Canada possesses the most extensive fisheries in the world and the waters in and around Canada contain the principal commercial food fishes in greater abundance than the waters of any other part of the world. The coastline of the Atlantic Provinces from the Bay of Fundy to the Straits of Belleisle measures more than 5,000 miles, and the Pacific coastline has a sea-washed shore of 7,000 miles. Along these shores and within these waters there are fish and mammals in greater abundance probably than anywhere else in the world. And in addition to this immense salt water fishing area there are on the numerous lakes and rivers a quarter of a million square miles of fresh water abundantly stocked with many species of excellent food fishes. Coastwise the deep sea fishery is carried on in vessels of from 40 to 100 tons and with crews of from 12 to 20 men. The fish taken, from 20 to 90 miles off the coast, are secured by trawling, with herring, capelin and squid (not used for spraying fruit trees, Mr. Pugsley to the contrary) and consist chiefly of cod, haddock, hake, pollock and halibut. The inshore fishery is carried on in small boats with crews of two or three men and also in small vessels with crews of four to seven men, working with nets, lines and trawls, while from the shore trap-nets, seines and weirs are operated. The commercial food fishes taken inshore are cod, hake, haddock, pollock, halibut, herring, mackerel, alewife, shad, smelt, flounder, and sardine. The most extensive lobster fishery known is carried on along the whole of the eastern shore of Canada, while excellent oyster beds exist in many parts of the Gulf of St. Lawrence.

The total marketed value of all kinds of fish and products taken by Canadian fishermen from the sea and inland waters last year amounted to $33,200,000. Occasionally it runs a million or so higher. Of this total the sea fisheries contributed $29,500,000 and the inland fisheries the balance. British Columbia stands first on the list with a total valuation of nearly $14,000,000; Nova Scotia second with $8,000,000 and New Brunswick third with $4,500,000. In bulk of fish taken, herring stand at the head of the list, with cod second and salmon third, but in the matter of value salmon jumps to first place, being worth practically one-third of the total production, while herring although a million pounds heavier in the total production, were valued at only a trifle over $3,000,000 as opposed to $11,000,000 for salmon.

In all Canada there were employed last year 71,776 persons on 1992 vessels, tugs and smacks, and 37,686 boats; while 26,893 persons were engaged on shore in canneries, freezers, fish-houses, etc. Of this number 86,486 were engaged in the sea fisheries, and 12,183 in the inland fisheries. The number of gasoline boats used in the industry was 8,700, an increase of 2,789 over the preceding year.

In the matter of statistics New Brunswick is divided into three districts, the first including the counties of Charlotte and St. John, the second the counties of Albert, Westmoreland, Kent, Northumberland, Gloucester and Restigouche, and the third the inland fisheries of Kings, Queens, Sunbury, York, Carleton, Victoria and Madawaska. The total marketed value of the fisheries for the province during the past year was $4,308,707. or an increase of $44,653. over the previous year. Of this total value the sea fisheries contributed $4,266,759. and the inland fisheries $41,948. There was a total capital invested in the industry in this province of $3,600,541 as compared with $3,508,889. for the previous year. The value of vessels, gear, etc., in the sea fisheries is $3,491,334 while that for the inland section is $190,213. The number of persons employed in the fisheries was 21,876 an increase of 201 during the year, and of this number 1,488 were employed on vessels, 14,052 on boats, and 6,336 on shore.

In district No. 1 in the matter of quantity herring lead the list, with 19,729,700 pounds, sardines coming in second place while salmon made the poorest showing of all in the matter of weight, but appeared well up in the list of values. In these two counties the marketed value of the fisheries reached $1,572,119. on an investment of $65,030. There were in all 3,767 persons employed, a decrease from the previous year, because of dull times in the canneries.

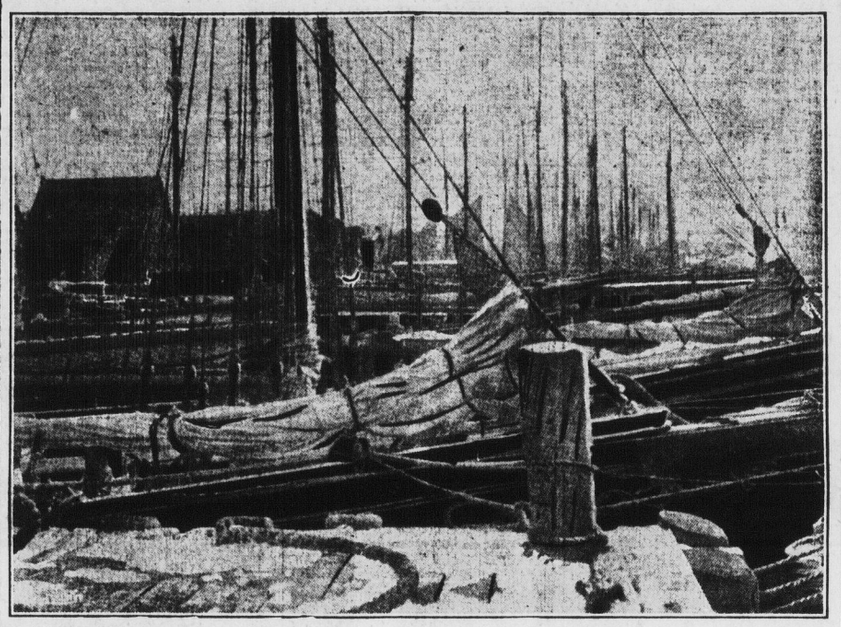
District No. 2 profited largely by an increase in the price of lobsters, and produced fish products to the value of $2,694,640, an increase of some $83,307 over the previous year. This district was also helped out by somewhat heavier catches than usual of herring and mackerel. Salmon also showed an improvement but there was a marked falling off in the quantity of lobsters and in smelts. The value of the fishing gear, boats and other material was $1,567,460. about the same as the year previous. There were 16,940 persons engaged in the industry, divided as follows: 1,050 men on vessels, 10,539 men on boats, 49 on carriers and 5,302 on shore.

In district No. 3, the inland fisheries, the total valuation of the product amounted to $41,948. a slight increase over the preceding year, due to the good season for salmon and bass. The capital invested is $8,468.

In the Province of New Brunswick there are three fishery Inspectors, John F. Calder, of Campbello, in district No. 1, D. Morrison of Newcastle, in district No. 2, and H. E. Harrison of Fredericton in district No. 3. In looking over their various reports it is apparent that weather conditions have a very large share in the success or otherwise of the deep sea fishing in so far as the quantity of fish taken is concerned, but as in most other natural industries there are compensations. If the hay crop is poor the price is high, and it is the same with fish. When weather interferes with the quantity of the catch the market price advances so that the returns to the fishermen are as a rule quite satisfactory. And when one variety of fish fails or shows a marked decrease, other varieties make up the loss. For instance in District No. 1 despite the statement that the season was unsatisfactory, it is shown by official reports that while hake and sardines

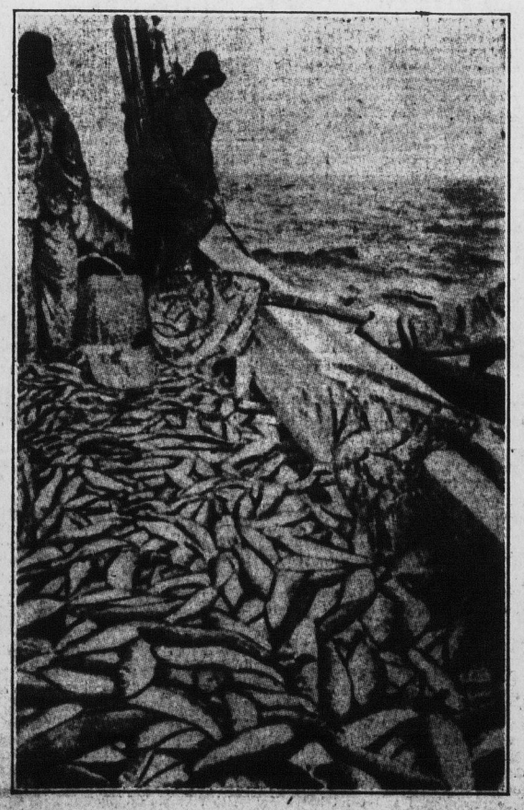
(Continued on page 10)

Nowhere in the World are the Principal Commercial Food Fishes Found in Greater Abundance and Wider Variety Than Along Canadian Shores, and the Maritime Provinces May Well Regard as One of Their Most Valuable Assets the Self-Perpetuating Harvest of the Sea.



A GROUP OF VESSELS OF THE DEEP SEA FLEET

PROF. E. E. PRINCE
Chairman of the Biological Board of Canada.

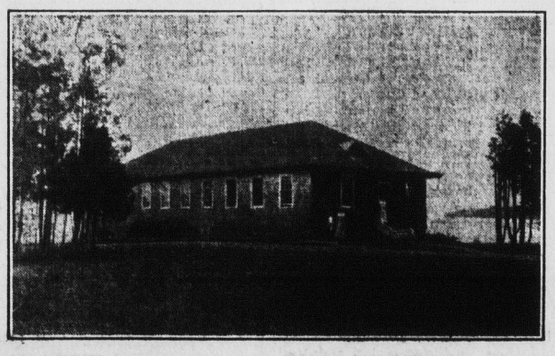


TRANSFERRING FISH FROM THE DORY TO THE SCHOONER.

NEW BRUNSWICK IS THIRD AMONG THE FISH-PRODUCING PROVINCES OF THE DOMINION

British Columbia Heads the List, With Nova Scotia Second—In This Province Gloucester County is in the Lead in Value of Products and Number of Men Employed—Splendid Work Being Done in Ponds and Hatcheries Maintained by the Federal Department.

HAULING IN A HALIBUT



BIOLOGICAL STATION AT ST. ANDREWS, N. B.