

the interior tribes. These fish begin running in the Nass about the last of March, and enter the stream by the million for several weeks. The various Indian tribes of that region assemble on its banks, and catch them in immense numbers. The fish are taken in purse nets, frequently a canoe load at a single haul, and are piled in bins on the shore. They are then placed in bins made of plank, and having sheet iron bottoms, holding from three to five barrels, and are boiled in water about four hours. The concoction is then strained through baskets, made from willow roots, and the oil is then run into red cedar boxes of about fifteen gallons capacity each. When the run of fish is good, each tribe will put up about twenty boxes of oil. Before the introduction of sheet iron bottoms for their tanks, the Indians boiled the fish by throwing heated stones into the tank. There is no doubt that this undeniably valuable article will soon become one of the regular products of the province, for exportation in quantity, as it is even now, to a limited extent.

Herring swarm in the waters of the bays and inlets during the spawning season in the spring. They are not, at that time, of as good quality as when taken in nets from their permanent banks and feeding grounds. They are somewhat smaller than the herring of Europe, although fully equal in quality when taken in their prime. There is a factory on Burrard inlet, where herring oil is extracted, and fertilizers made of the dried scraps. Halibut are found in great numbers, especially off the west coast of the Queen Charlotte islands, where they are frequently taken upwards of one hundred pounds in weight, and often twice that size. Though a great many are caught, and sent to market fresh or dried, halibut fishing has not yet become one of the regular industries. The Indians of that region catch and dry them for

food. The same may be said of cod fish, which abounds in the waters of the coast of British Columbia. There are a number of banks on the Alaska coast where cod fishing is carried on by fishermen from San Francisco, who salt two thousand tons annually. Similar banks have been located, in the waters of the province, farther south. Deep sea fishing has not yet been inaugurated on a large scale, though its practicability has been demonstrated. The black cod, formerly called "cod fish," abounds in the waters off Graham island, where the Indians catch them in great numbers, by the use of an ingeniously contrived spring hook. The fish is also known to frequent the waters off the west coast of Vancouver island, and as far south as Cape Flattery. The fish is highly spoken of, and is considered far superior to the cod of New Foundland, the flesh being richer and of finer fiber.

The Skidgate Oil Co. is engaged in extracting oil from the livers of dog fish. The works are located at Skidgate, at the southern end of Graham island, and give employment to about ten white men and a large number of Indians. About four hundred thousand fish are caught annually, which yield a total of forty thousand gallons, or an average of one gallon of refined oil from the livers of ten fish. This oil is admitted to be superior to any other kind, as a lubricant, and is chiefly shipped to the United States, though small quantities are consumed in the province, or sent to Honolulu and China. Whale oil is another product, though whale fishing is not carried on extensively. Whales of the largest description are found on the outer coast; and in the waters of the archipelago, humpback whales are quite numerous, and yield from thirty to fifty barrels of oil each. Porpoise, also, yield a large amount of oil.

Sturgeon are caught in great numbers