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WATERFRONT WHIFFS

Abalone Fisheries of Queen Charlotte Islands—Fatality Last Week Regretted—Schooner Sumner Sold In Ketchikan

The only spot in Canada where diving suits form a necessary part of fishermen's equipment is at Jedway on the Queen Charlotte Islands where Canada's only abalone fisheries are located. Having started in a small way a few years ago, this commercial fishery has been quietly but gradually extending until last year 578 barrels of this shellfish were gathered and canned on the spot. The northern abalone, which is considerably smaller than the Californian, is used exclusively for food. The shell, which is so important in the button industry, does not grow sufficient mother-of-pearl lining in northern waters to be used for buttons. The abalone is a shellfish having only one shell and sometimes reaches a size of ten inches and a weight of upwards of two pounds. The edible part of the fish is the foot or muscle with which it holds itself to the rocks with much tenacity. While the British Columbia catch of abalone is canned for sale in the Orient, the fish may also be fried, or if flaked, it may be used in several dishes. It is used in these ways considerably in the United States. Fishing for abalone around Jedway is usually done from small gasboats which carry crews of four or five men. Each boat is equipped with an air pump which supplies air to the diver. The diver catches the abalone on the ocean bottom and places them in buckets which are pulled up by the men on the boat.

Perhaps few are aware of the fact but the octopus is among the fishes taken in the commercial fishery in the Pacific Coast waters of the Dominion. There is a wonderful variety indeed, in Canada's fisheries resources. In 1928, to cite some recent figures, British Columbia fishermen landed over 55,000 pounds of the strange looking, eight armed octopus and in 1929 more than 28,000 pounds. The fish are eaten chiefly by Orientals in the province and bring between five and ten cents a pound on the market. No fishing for octopus alone is carried on but the fish are the incidental product of other fishing operations. For the most part, they are taken in the nets of small dragners.

Regrettable Tragedy

The apparent fatality that befel Pete Laporte Jr. and Henry Rudland when they were blown out to sea from Lucy Island in a sudden gale last Friday afternoon is a matter for much regret along the local waterfront. Laporte was a well known and popular youth while Rudland, although residing in Metlakatla, was also very well known in town. The esteem in which the two were held was evidenced by the number of fishermen who volunteered to go out in the donated boat of the Canadian Fish & Cold Storage Co. this week to conduct a search. Laporte and Rudland were engaged in fishing codfish on a codfish bank which lies alongside Lucy Island. They were fishing for the Bacon Fisheries and had been doing quite well, it is said.

In the current issue of the Pacific Fisherman appears an article on "The Preservation of Fresh Fish at Sea," by Robert H. Bedford, bacteriologist of the staff of the Prince Rupert Fisheries Experimental Station. The article gives details of simple means to retard deterioration of fish prior to landing the catch by disinfecting boats and gear and partial sterilization of the fish in brine. Some time ago the processes were referred to in these columns with considerable detail.

Ask Canada's Pacific Coast Indians to name the foods obtainable from the waters of the Dominion and they will probably put seaweed in the list. In earlier years seaweed was "money" among British Columbia Indians in the sense that it was used, to a limited extent, as a medium of barter between northern interior tribes and other tribes living along the coast. This barter has now practically disappeared but if seaweed is no longer money it remains in use as an article of Indian food. For food purposes, especially among the Indians of the northern coast of the province, the seaweed is pressed and partially dried, and in this form it will apparently remain in a satisfactory condition for a considerable length of time. Part of its value from the dietary standpoint is doubtless due to its content of iodine, an element which research has shown to be valuable as a preventative of such diseases as goitre. Incidentally, it may be noted that sea fish also contain a considerable percentage of iodine and this is one of the reasons why

doctors and dietitians recommend frequent inclusion of fish foods in the household menu. As a matter of fact, of course, certain seaweeds are eaten by other people besides Indians. For instance, numbers of people in Canada and elsewhere like dried dulse, a variety of seaweed, in 1929 Canadian producers marketed over 100,000 pounds of this marine product and received for it a little more than \$10,000. On Canada's Atlantic Coast some use has been made of seaweed, in combination with fish offal, in producing fish meal, which is a valuable stock food. So far there has been no commercial utilization of seaweeds on the Pacific Coast of the Dominion.

Miles of Gillnets

Some statistician of the Canadian Department of Fisheries has in his spare time figured out that, if all the gillnets used in the fisheries of British Columbia were laid out end-to-end, they would extend for a distance of 540 miles or about as far as from Prince Rupert to Seattle.

The schooner Helgerland, Capt. Louis Holm, was the last vessel of the American halibut fleet to reach Seattle after the conclusion of the 1930 season, putting in there November 26. The vessel experienced very severe weather and head winds most of the way down from the Gulf of Alaska.

Capt. Paul Armour, local manager of the Pacific Salvage Co., returned to port this week with the power tug Red Boy from Ketchikan whence the well known halibut schooner Sumner was towed and sold. Capt. Armour spent about a week at Ketchikan and finally disposed of the big vessel to Frank Lloyd who will use her as a tender for his fish traps. Seventy-five feet long and equipped with a 30 h.p. Atlas-Imperial gas engine, the Sumner was built nearly twenty years ago by the Canadian Fish & Cold Storage Co. who used the vessel for many years in halibut fishing on the company lay. The last owner of the Sumner was a Chicago man with whom Capt. Mingo Soriano, who operated the vessel in halibut fishing, was identified. For the past year, the vessel had been tied up at the wharf of the Canadian Fish & Cold Storage Co.

The power tug Red Boy left Thursday for Grenville Channel to pick up and bring here the big tender Kapreano of the B. C. Packers which had broken down four miles north of Camp Point.

As this will be the final appearance of the Waterfront Whiffs before the festive season, the editor of this section wishes to take the opportunity of extending to all patient readers the best wishes for a very Merry Christmas. It is our hope that every one may celebrate wisely and well on Thursday of next week.

School Concert At Oona River

Miss Florence Emil, Teacher Has Left For Saskatchewan to Be Married

Miss Florence Emil, school teacher at Oona River, put on a very successful children's Christmas concert there Thursday evening. The house was packed and the performances were enjoyed by everyone present. The parents of Oona River all appreciated deeply the splendid work that Miss Emil had done. Following the concert a Christmas Tree and dance was held. Miss Emil left on this morning's train for her home in Saskatchewan where she will be married. Her place will be filled by Mrs. Smith of Victoria after the Christmas vacation.

CHRISTMAS IN SCHOOL

Delightful Program Given at Borden Street Thursday Afternoon

The following Christmas program was rendered by Borden Street pupils Thursday afternoon under direction of Misses Halliwell, Vickers and Rivett, the accompaniments of several class songs being ably played by Jean MacLean:
Chorus, "Hark, the Herald Angels Sing," School.
Solo, Dorothy Fraser.
Piano Solo, Joe Naylor.
Dance, "A-Hunting We Will Go," Grade I.
Chorus, "Holy Night!" Grades VII and VIII.
Solo with chorus, Grades IV, V and VI.
Duet, violin and piano, "Adeste Fideles," Joe Naylor and Jack Lindsay.
Duet, "May I Go Too?" Lois and Roi Judge.
Chorus, "The Animals Went in Two by Two," Grade I.
Chorus, "Negro Christmas Song," Grade IV and VI boys.
Dance, "Swinging in the Swing," Grade II.
Duet, "See Amid the Winter's Snow," Dorothy Fraser and Kana Yamanaka.
Solo and chorus, "I Saw Three Ships," V. Dybhavn and Grade III.
Chorus, "The First Nowell," Grade VII.
Piano solo, Lea Basso-Bert.
Solo, "The Slumber Boat," James Waugh.
Chorus, "Twelve Days of Christmas," Grades II and III.
Chorus, "Carol," Grade VI.
Piano solo, Jean MacLean.
Solo, "Nazareth," Betty Cameron.
Chorus, "Hark! Hark! The Christmas Bells," Grade II and III.
Duet, "Good King Wenceslas," Joe and Tom Landrey.
Chorus, "Here We Come A-Wassailing," Grade III.
Chorus, "Shepherds! Shake Off Your Drowsy Sleep!" Grade VII.
School Song, "If We Would Be Strong."
God Save the King.

William Coop of Prince George will spend Christmas in Edmonton with Mr. and Mrs. Joseph Madill. Mrs. Coop has been the guest of her sister, Mrs. Madill, since last week.

Christmas Specials

- Xmas Holly— 70c per lb.
- Xmas Mince Meat—Libby's 30c per jar
- Xmas Candles— 35c per lb.
- 3 lbs. \$1.00
- Xmas Puddings— 65c up from
- Xmas Cakes— 65c up from
- Xmas Cluster Raisins— 20c up from
- Xmas Table Figs—Extra Fancy, 2 lbs. for 35c
- Xmas Table Figs—In boxes each 20c
- 3 for 50c
- Xmas Crackers— 25c up from
- Xmas Cream Chocolates— 95c Ganongs, per box
- Xmas Ginger Wine— 45c per bottle
- Felix Ginger Ale—Pts. \$1.40 per doz.
- Canada Dry Ginger— \$2.45 per doz.
- White Grape Juice— 25c per bottle
- Swift's Sliced Bacon— \$1.75 In 5-lb. box
- For Baking Robin Hood Cake Flour 2 pkgs. cake flour 4-lbs. 75c each and glass bowl, for
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