

I.—THE SEA FISHERIES OF EASTERN NORTH AMERICA.

PREPARED FOR THE CONSIDERATION OF THE INTERNATIONAL COMMISSION HELD AT HALIFAX IN 1877.*

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ANALYSIS.†

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* This paper was mostly written in 1877 and 1878, but its publication was deferred by the author, in the hope of being able to prepare additional material, which seemed essential to its completeness. The opportunity for this, however, never occurred, and his subsequent illness, while the paper was going through the press, prevented him from ever examining the proofs. The accounts of the fishing-grounds and the fishery marine are additions to the original manuscript, the former being an abstract of a report by J. W. Collins and Richard Rathbun, published in Section III of the Fisheries and Fishery Industries of the United States, Washington, 1887; and the latter having been taken from unpublished manuscript prepared by J. W. Collins.

† This analysis is somewhat fuller than the paper itself, the additional items representing points upon which information was considered desirable, but which time did not permit the author to obtain.—EDITOR.

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