

African coast
fisheries.

When the boats arrive in port they transfer the live fish into big floating tanks, of which we saw many. We were able to examine the kinds they caught, and learned from the people the names in current use. This was a piece of good fortune for us, because the local guide-books give misleading information. The fish caught are spiny-finned and silvery, or of brilliant colours. The following are the commonest species :—

Chiacarone	= <i>Dentex vulgaris</i> .
Besugo	= <i>Pagrus vulgaris</i> .
Burr oor Chierne	= <i>Diagramma mediterraneum</i> .
Chopa	= <i>Cantharus lineatus</i> .
Saifia	= <i>Sargus rondelettii</i> .
Dorado	= <i>Chrysophrys aurata</i> .

Most of them are at present sold alive and eaten fresh, but some are salted, being first split down the back and sliced.

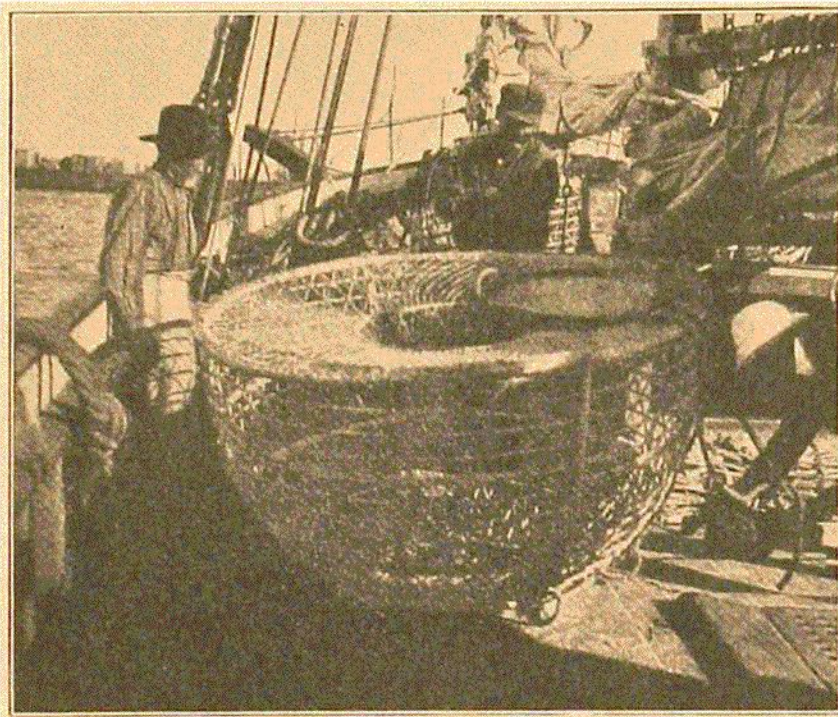


FIG. 52.—A BASKET-TRAP ON BOARD A FISHING SCHOONER.

They are also occasionally dried, though this kind of stock-fish does not keep long.

The harbour pilot was thoroughly acquainted with the industry. He himself owned one or two schooners, and had taken part in the fishing round the islands and off the African coast. According to him the best

places were on the stretch from Cape Juby and beyond Cape Bojador to the River Ouro, and down near Cape Blanco. The trawlers found it too expensive to go so far. Only hand lines and traps are used at present, and most of the fishing is done on a hard bottom in about 16–30 fathoms of water. He advised us to go as far as Cape Bojador, where there was a little bay sheltered from the trade-winds. We decided to follow his advice, partly because we hoped to see a little of the mode of fishing practised in the Canary Islands, and thus learn more about the animal life than we ourselves could expect to learn in the short