been developed. The deposit-gauge measurements relate only to the limited areas covered by the instruments, so that generalizations therefrom for all the surrounding areas would not be justified. The results of analyses of deposits collected at different centres show considerable variations. A study of the averages for the past few years would show that the sulphur content of London fog has greatly increased while at other centres it has shown perceptible decrease. Ashington High Market gave the highest

figure for total solids, ash and tar. Burnley Town Hall was richest in carbonaceous matter and chlorine. Others, like those from some of the country parks, gave low figures under all the heads.

Although India is not so much subject to dense fogs as Great Britain is, yet her dust problem is very much more serious. In view of the fact that dust is the chief carrier of a number of diseases, it is hoped that the Government would soon take up the problem seriously and appoint a competent staff to conduct the investigation.

Calcutta Fish Depôt.

CALCUTTA Fish Supply Co. (Managing) Agents, Agencies Co., India, 7-1, Lindsay Street, Calcutta) have opened a fish stall No. 109-110, Municipal Market, Calcutta, for the sale, under European supervision, of foreign sea fish in fresh condition and country sea fish. The stall is daily open for business from 5 to 10 A.M. The supply for the daily requirements is drawn direct from the cold storage at Kidderpore. The following foreign fish are sold: Sockeye Salmon, Red Salmon, Haddock, Herrings, Kippers, Flounders, Halibut. Trout, Bloaters, Snappers, Soles, Smelts, Cod, White Fish, Shrimps and Lobsters. The country sea fish are Bhetki ("India Halibut"), Indian Haddock, Indian Salmon, Indian Mackerel, Hilsa and Pomfret. The prices in September ranged from annas 7 per pound for Hilsa to Rs. 1-4-0 per pound for Lobsters and Halibut.

The entire stock of the foreign fresh fish is imported from British Columbia (Canada). Before shipment, the fish is gutted, cleaned and subjected to rapid freezing by Ottisen Process. There are only two boats that have arrangements to carry fresh fish, so the supply is received every two months. In 1932, the quantity of fresh fish imported was about one ton, but during the current year it is expected that import will be about 6 to 7 tons. The business is confined to Calcutta and the customers are mostly Europeans. At present it is a losing concern, but is said to be full of great possibilities. especially in the town of Calcutta, where practically the entire population consists of

fish-eating people and where, due to a ring of middlemen, the fish is sold at a very high price and is almost beyond the reach of poor people. If this new venture can help to break the ring and lower the prices, it will be hailed as a great boon in Calcutta.

The establishment of this new company for the supply of fish in Calcutta brings home, very vividly, the immense possibilities of developing the fishery resources of India. Our seas and inland waters are full of fish. A Central Organisation is needed that will pay attention to the conservation of the resources, and will undertake vigorous application of fish culture methods. It will then be possible to maintain and build up in India the population of the finny tribes and to make the profession and business a profitable one. It is within living memory how Japan and British Columbia have developed their fishery resources by the wellconceived application of scientific methods. "Where no regulations exist as to the method in which fisheries should be worked, and should other circumstances be equal, that country or District which is most populated by man will be the denuded of Individuals would sooner live by fishing than by agriculture, as the trouble of capturing the finny tribes is less than tilling the soil, being simply catching without any idea of preservation." Those, who have studied the methods of fishing in the various parts of India, know how true all this is with regard to the fisheries in India and how imperative it is to devise some means of conservation and propagation.