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## About the cover: *Grate's Cove Industry*

**F**or over 300 years the fishermen of Grate's Cove landed their catch of cod by "pronging" it from stage to stage all the way up the cliffs—backbreaking work, which required a lot of manpower, in the worst kinds of weather.

In the 1940s a system of cables, gas engines and buckets was introduced so that fish was loaded into buckets from the boats and powered up long cables to the stages at the very top of the cliffs. There it was split, salted and dried on massive flakes spread all around the cliffs. This involved every member of each family. It was later transported by truck to merchants in St. John's who shipped it overseas to Italy, Britain and Spain. In the 1960s, a fish plant was built at water level in the town so the fish could be unloaded directly at the plant wharf where it was fresh frozen and shipped around the world. This ended the "old" industry, and the stages, flakes and cables were simply left to rot. The old fishing lifestyle also died as children moved away, returning only to wonder at what their forefathers had gone through.

