

I had started to buy fresh herring from the fishermen of Yarmouth and Clark's harbour, the members of one crew were so eager to get herring that they went to sea one blowy night, and so loaded their boat, that she went under in the choppy sea, the crew escaping in their dories.

The boats used at present, of course, are small, but if curers on shore established curing places, where fishermen could dispose of their catches fresh, larger boats with more nets would be used and the supply of herring be more of a certainty than it now is.

Now that we have had an opportunity of curing and placing on the market all the various classes of herring, detailed instructions similar to those given to the trade in British Columbia, printed in both languages, could be distributed in the Maritime Provinces, by the department. This with flying visits of the staff to all places where it is intended to carry on this style of curing, will cause its adoption to become general and nearly simultaneous. Such instructions must differ somewhat, however, from those issued on the Pacific coast, owing to the greater number of grades of fish to be dealt with. The question of an improved barrel would also be dealt with and details given for its construction.

In curing 'matjes' to obtain the higher price, a very great amount of skill and experience is necessary. Many even of our Scotch coopers, are quite unacquainted with the curing of 'matjes.' The fish have to be mildly cured in such a way that they will retain their soft condition and at the same time be cured enough to keep good for months, and although regulations may be published for the guidance of the trade, I would strongly advise any firm which contemplates engaging in the curing of this class of fish, to obtain the services of a Scotch cooper who has had a thorough experience in 'matje' curing.

OTTAWA, December 23, 1905.