

6-7 GEORGE V, A. 1916

*(Telegram.)*

DIGBY, N.S., March 28.

THOS. A. HOWE,

H. of C.

Wire received. Average cost of the usual three hundred pound fresh fish case, as shipped Canadian markets, ninety cents; ice twenty cents; labour and cartage thirty cents; average weight of package sixty-five pounds; ice one hundred pounds; fish three hundred pounds. In shipping from here we use principally barrels, containing two hundred pounds fish; sixty-five pounds ice; weight of barrel twenty pounds. Barrel costs thirty-five cents; labour packing about twelve cents; ice costs thirteen cents.

H. B. SHORT.

Mr. F. R. BAKER being called, and having made affirmation, was examined as follows:—

*By the Chairman:*

Q. Are you the chef of the Chateau Laurier?—A. No, the purchasing agent.

Q. How long have you acted in that capacity?—A. Almost a year.

Q. Will you state to the committee where you buy the fresh fish which is served at your hotel?—A. We buy some of our fresh fish at the local dealers—Lapointe's and Matthews-Blackwell—and for some we go as far as New York.

Q. In what quantities do you purchase?—A. That depends on the number of guests we have in the house.

Q. And I suppose also on the season of the year?—A. And the season of the year.

Q. You have, of course, a refrigerator system for the keeping of fish?—A. Yes, we have.

Q. What varieties of fish do you get from New York?—A. Some of the southern varieties of fish which you cannot get here in Canada.

Q. Do you find that your guests express a preference for salt water fish over the lake fish?—A. I could not say. It depends on the kind of fresh fish we have in season.

Q. You use the Canadian lake fish?—A. We do.

Q. Always, when you can get it?—A. When we can get it.

Q. How is it, in the case of Atlantic fish from the East?—A. We always use it, year in and year out.

Q. Do you get it in pretty good condition?—A. We try to have it in as nice a condition as we can. We do not mind what we pay for it.

Q. Do you sometimes find that fish has deteriorated in quality?—A. Sometimes in transit.

Q. You do not know, I suppose, what that is owing to, whether it is owing to lack of proper refrigeration?—A. As a rule to lack of proper refrigeration and to delay in shipments, sometimes, also.

Q. Is it more difficult to cook and serve fish than to cook and serve meats, to the satisfaction of the public?—A. It is.

Q. What is the reason of that?—A. First, the fish has to be absolutely fresh before it can be served any way palatable. Poor fish which is not fresh will always leave a certain odour after being cooked, and the guest as a rule objects to that.

Q. Taking your experience as it has been in Ottawa, do you find that conditions in regard to the Atlantic fish trade are satisfactory?—A. Not all the time, no, sir.

Q. Is that due, do you think, to a lack of proper refrigeration, and a failure to promptly deliver the fish?—A. Sometimes due to too much refrigeration when it is

Mr. BAKER.