

Q. Are you sending out instructions now to the fishermen as to the method of curing herring according to the Scotch method?—A. Yes, sir. Of course, the instructions are fully printed at the end of the regulations of the Fish Inspection Act, which has been in their hands since the Act was passed. And meantime there is in the printer's hands a pamphlet containing details and hints as to curing.

Q. Has the Department, in recent years, made any special effort to get the fishermen to go into the Scotch method of curing herring?—A. Not before the passing of this Act.

Q. Was the action of the Giffens in going into this business last year, a suggestion of their own, or was it made to them by the Department?—A. Well, the Giffens people had been communciating with me about going into this business before the war conditions arose, and, of course, they had not gone the length of deciding to employ an expert cooper at that time. But when the war conditions came along, and after discussing the thing with them in the fall of 1914, and they realized the possibilities, they then decided to have this expert cooper which I sent to them.

Q. I think I understood you to say that the consumption of Scotch-cured herring on this side of the water is limited to the Jewish people?—A. Yes, sir.

Q. Is there any prospect of getting a large market for the consumption of Scotch-cured herring in Canada among the other classes of our population?—A. I do not think there is any prospect of a large consumption, because even in the old country, in Scotland and Ireland for instance, where people used to consume quite a lot of salt herring, the consumption has largely fallen away.

Q. Why is that?—A. I do not know.

Q. Is that due to the extra cost as compared to that of the ordinary cured herring?—A. No, it is simply some change in the style of living, I imagine.

Q. Well, in your judgment, is the Scotch-cured herring a very desirable article of food as compared with the herring cured in the ordinary way for people generally?—A. Yes, sir. For one thing, the herring cured in the old way, split, and the body stuffed with salt, is too hard—

Q. And becomes rancid?—A. Yes. It is not so desirable at all in my opinion as the Scotch-cured herring.

Q. Do you see any reason why the consumption of herring, so far as we have a consumption of herring in Canada, should not be of the Scotch-cured class rather than the ordinary cured herring, if the former are better?—A. Well, I do not see any reason why those who eat herring should not have them in the Scotch-cured way.

Q. They should prefer them?—A. I think they should. But, of course, they have never been supplied with them, have never acquired any taste for them.

Q. It costs less to put them up in that way than by the ordinary method?—A. Yes.

Q. Then, for local consumption, among the people who use herring, they would be preferred over the ordinary cure?—A. They should be.

*By Mr. Loggie:*

Q. How would you prepare them for the table for ordinary English speaking people?—A. The ordinary Anglo-Saxon boils them, of course.

Q. They take the salt out of them by putting them in cold water?—A. Yes, soaking probably about twelve or fourteen hours beforehand, and then boiling them in, perhaps, a couple of waters, and then they are very nice.

Q. How do they compare then with the ordinary cured fish?—A. I should say they would be better. I got a quarter of a barrel this fall from a man in Halifax who had cured some in the Scotch style, and I must say they are as fine a salt herring as I have ever eaten.

*By Mr. Kyte:*

Q. Has there been any effort to put these Scotch-cured herring upon the local markets in Nova Scotia, Quebec and Ontario?—A. No I don't think so, not outside of the Jewish people.