# Issued By Authority.

## Codfish Standardization Commission

TO THE FISHERMEN OF NEWFOUNDLAND:

PROPOSAL REGARDING THE METHODS TO BE ADOPTED TO IMPROVE THE CURE OF NEWFOUNDLAND CODFISH.

1. That the position of the Newfoundland Fisheries in relation to those of Norway, Iceland and Britain be placed before the fishermen and the public through the Press, and in any other manner that will illustrate the necessity for improving our cure of fish if we are to successfully market our fish in competition without that from other countries.

2. That a full and complete statement of the essential features of curing that must be adopted by all fishermen if the cure is to be improved shall be published and circulated throughout Newfoundland and Labrador.

3. That Inspectors shall be appointed whose duty it shall be to examine and inspect all fishery and curing stages, boats, etc., throughout Newfoundland and the Labrador with a view to—

(a) Explaining the methods to be adopted to improve the cure;

(b) Bringing about an improvement in the construction of sanitary conditions of Fishing Stages;

(c) To collect and distribute information as to catch of fish or other matters affecting the interests of the fishermen and the country generally.

NOTE:—The Inspectors should eventually be given authority to condemn stages that are unfit for the sanitary curing of fish.

4. That fish purchased from the fishermen by exporters, whether in St. John's or in outports, shall be bought subject to a cull.

5. That all exports of fish from Newfoundland and the Labrador shall be inspected by duly qualified inspectors and certificates issued specifying the nature, style, cure and quality of the fish, and that specific standards shall, if possible, be laid down for the guidance of the Inspectors.

SUMMARISED, THE REQUIREMENTS MOST ESSENTIAL FOR IMPROVED CURING ARE:

(1) Clean boats, stages and splitting tables.
(2) Well split fish.
(3) Fish to be well washed from knife—all blood, liver and gut to be removed.
(4) Clean stage for curing fish.
(5) Regularity in salting.
(6) Fish to be washed thoroughly on back and face when taken from salt bulk.
(7) Fish to be bled as soon as taken from the water when possible.

LABRADOR.

Same qualities for all markets.

No. 1 FISH.

Fish to be split to the crux of the tail, washed from the knife, free from blood stains, clots, liver and gut. To be firm, thoroughly salted and well pressed. To be washed out of salt bulk by hand. All slub and slime removed from back. To be dried sufficiently to stand shipment without loss in weight. Fish not complying with these requirements to be classed as No. 2 quality and to be stowed in such a manner in the vessel as to form a distinct part of the cargo.

SHORE FISH CURED LABRADOR STYLE

To be known as Imitation Labrador. All Shore Fish cured Labrador style will be graded as such and not as Labrador, and must be cured as above. The making of this quality of Imitation Labrador is not encouraged as the demand will be very limited.

The black should be removed from the fins of Shore and Bank Fish from 18 inches up. Such fish when well cured will be classed Extra No. 1 and will command the highest price.

CURING OF FISH.

Fish is an article of food, and this fact must be kept clearly before all those who have the handling of it from the time it is caught until it reaches the consumers' table. Unfortunately, this fact is lost sight of by nearly all those who are occupied in the Fisheries of Newfoundland, whether they be the catchers, curers or exporters. There is not sufficient care exercised by any one of the several classes of handlers. The fishermen in their anxiety to get their catch under salt forget the fact that the fish they are curing is to be eaten by some person many thousands of miles away possibly many months hence. The exporters in their desire to, first: secure a large stock, and second: to send it to market quickly, also lose sight of the same fact. This must change, and in future all interested in the fisheries must always remember that they are handling an article of food, and treat it accordingly.

The first essential feature of all processes for handling food products is cleanliness. The boats into which the live fish are thrown from trap or hook must be clean, sweet and free from gurry of past catches. The stage upon which the fish are thrown from the boat must be clean. The splitting tables must be clean and kept clean throughout the whole time that the fish is passing over it. The curing stages must be thoroughly cleansed before the season opens, and kept clean during the whole season. Pound boards should be well washed frequently. Water is plentiful and cheap and should be used without stint. Stages should be limed at least once every year, inside and out.

With thoroughly clean boats, stage heads, splitting tables and stages, the first step towards good fish is secured. The next is cleanliness in handling the fish. All blood, livers and gut should be removed; all slime and gurry thoroughly washed off before the fish is put under salt. This can only be done by well washing the fish when split in plenty of clean water.

The fish should be split to the crux of the tail and laid open evenly without pockets. The sound bone should be removed to about half an inch beyond the end of the sound, to allow the blood in the bone to drain out. If this is done the fish, on going to salt, will have every chance of turning out of salt bulk or pickle a perfect fish.

Salting should be done with care. Much fish is spoiled by irregular salting and by careless packing in bulks. Salting should be completed without delay. Fish should not be laid away to be salted at convenience. Washing out from salt bulk should be done by hand—every fish being washed back and face separately. Eighteen hhds. Cadiz salt should be used in salting Labrador cure. Shore cure should not be bulked higher than three feet and from ten to twelve hhds. Cadiz salt to the hundred quintals.

The length of time for remaining in salt bulk or pickle is a matter for the judgment of the person in charge of the curing, as also in the curing once the fish has been washed out of bulk.

In some cases it is thought advisable that hook and line men should throat their fish immediately they are removed from the hook. This permits the fish to bleed, and not only insure a whiter fish but retards decay of the fish.

The foregoing approved by the Standardization Commission.

W. F. COAKER,
Minister Marine and Fisheries.

Marine and Fisheries Department,
June 28th, 1920.

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## Our Heroic Dead.

As a Dominion we join to celebrate the part our Newfoundlanders played in the Great World War. Having read your editorial "Better than the Best," and the poem, "Those who came not back," I thought you would find space for the following from "The Vision Splendid," by John Oxenham:

THE CALL OF THE DEAD.

"Do you hear a deep voice calling?—
Calling persistently?—
Like the sound of God's great waters
Calling insistently—
'Tis the voice of our dead, our myriad dead,
Calling to you and me—
'By the red death's we have suffered,
By the fiery paths we trod,
By the lives we gave All Life to save
We call you back to God.
'We call you from your trifling
With the petty things of life:
We cry aloud for a new world vowed
To a world redeeming strife.
'We call you to cut the cankers
That have grown around your growth:
We call you from byways to High Ways,
And the pledge of a new God troth.
'We call you to His high service,
You have followed other gods,
Their baneful ways brought the evil days
And loosed the grim red floods.
'On your knees, on your knees seek pardon
For the wrongs that have been done—
For the perverse wills, and the active ills,
And the high things left undone!
'One way there is—one only,
Whereby we may stand sure:
One way by which we may withstand
All foes, and Life's High Ways command,
And make your building sure,—
Take God once more as Counsellor,
Work with Him hand in hand,
Build surely in His Grace and Power,
The nobler things that shall endure,
And having done all—Stand."

Of each fallen hero it is true—"He being dead yet speaketh!"

—"N."

## Motor Drives for Soldiers.

(Week Ending July 10.)

**Waterford Hall**—Monday, Miss Mary Rendell; Tuesday, Lady Crosbie; Thursday, Lady Outerbridge; Friday, Mr. W. B. Grieve.

**General Hospital**—Monday, Mrs. John Leamon; Tuesday, Mrs. J. J. Mackay; Friday, Mrs. E. A. Bowring; Saturday, Miss Bearns.

**Seamen's Institute**—Tuesday, Miss Margaret Parker; Thursday, Miss Delgado; Friday, Mr. John Steer; Saturday, Mrs. R. A. Squires.

**Jensen Camp**—Tuesday, Capt. C. C. Duley; Wednesday, Miss Helen Reid; Thursday, Mrs. W. Biercey; Saturday, Miss Moore.

**Escasoni**—Monday, Mrs. Eric S. Ayre; Tuesday, Mrs. W. J. Herder; Thursday, Mrs. Gittleson; Friday, Miss M. Mitchell.

## C. L. B. CADETS.

Orders by Lieut.-Col. R. F. Goodridge, Commanding 1st Cadet Battalion Nfld. Battalion C. L. B.
June 29th, 1920.

Parades 157.—The Battalion and Band will parade as strong as possible on **Sunday, July 4th,** at Headquarters, for the purpose of attending Memorial Service with the other units stationed in the city.

9 a.m.—Battalion Parade.
9.10 a.m.—Colour Party takes post.
9.15 a.m.—Battalion marches to Rink parade grounds.
9.45 a.m.—Mass Parade.
10.15 a.m.—Proceed with other units to Church.
10.30 a.m.—Service in the Cathedral.
11.45 a.m.—Fall in in line facing North opposite Synod Hall.
12.00 a.m.—March to Bannerman Park and enter by main gate on Bannerman Road.
1 p.m.—Return to Headquarters.

Order of March. From Headquarters to Rink parade ground.

Band.
A. Company.
Drums.
Color Party.
F. Company.

Special Party under Lieut. R. G. Ash. From Rink parade ground to Cathedral.

R. N. R.
Battalion and Band.
C. of E. War Veterans.
1st Cadet Brigade Nfld. Regiment C. L. B., followed by Nurses, V. A. D.'s, etc.

**159—Other Ranks on Leave.**

All members of C. and K. Cos. on leave should make a point of attending this parade and should report to Lieut. House at Headquarters at 8.55 a.m.

**160—Wreath Bearer.**

The Wreath Bearer will march two paces in rear of the Colour Party.

**161—Special Party.**

The R. S. M. will detail a special squad to the Congregational Church to attend the unveiling of a War Memorial. This Party will consist of 2 N. C. O.'s and 18 men. Lieut. Ash will be in command. They will march as in order 158 until passing the Congregational Church on the way to the Cathedral when they will wheel out of the column and act independently. The hour of leaving Church being uncertain, Lieut. Ash will act on his own initiative and rejoin the Battalion with as little delay as possible.

(Signed) A. HALEY,
Major and Adjutant.

June 29th, 1920. jly2,2i

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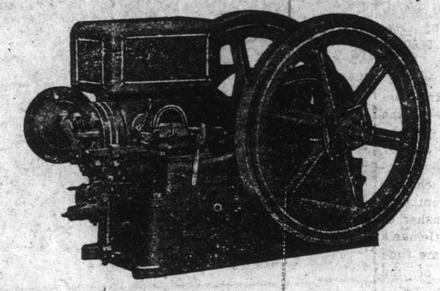

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