

cooked would be as nearly perfect as possible. This result, however, can be attained only where all conditions are most favourable beginning at the capture and landing ashore, and followed during the transportation of minimum distance, to the marketing and preparation for the table. In all other instances, however, it must be apparent, that days must elapse before it is possible to place the lobsters upon the markets at their destination, the number of days being gauged by the distances and facilities of transportation, and live lobsters have been shipped to Chicago and to Denver, Colorado. The main object to be achieved is to have them reach the objective point showing some signs of life. This being accomplished the venture is supposed to have been successful. When comparatively long distances have to be covered it is physically impossible that the lobsters can reach their destination in anything like a condition to ensure a good article of food when cooked, and indeed it is doubtful if many of them would not be rejected for boiling at some of the canneries. Obviously these lobsters must be in a half starved, sick and dying condition and their flesh shrunken.

On the other hand the 'boiled-in-the-shell lobster' is cooked immediately upon landing when in the prime condition, with no chance to deteriorate. Supposing it then be carefully washed to remove the scum and any other impurities incidental to boiling, thoroughly dried, neatly wrapped in tissue or oiled paper, packed in compartment boxes, placed in cold storage and maintained chilled in a uniform temperature, it seems to go without saying that this would be the preferable article to introduce into the markets, as it must ultimately prove itself to the consumer.

In 1903-4 the writer was associated with some other gentlemen in making some inquiries in fishery matters on certain portions of the Bay of Fundy and Magdalen Islands and where distances made it impossible to engage in the live lobster trade, he advocated and suggested to the fishermen the method above explained, which he has since continued to do when discussing the lobster business with those interested.

Therefore with the development and growth of the application of cold storage, he is convinced that the establishment of a large and lucrative business in the direction above explained is within measurable distance, and it would be impossible at this juncture to predict the effect such an event may have upon the canning industry in view of the price which such an article would demand upon the markets, and as it would undoubtedly open to the Canadian producers the almost unsuppliable markets of Europe.