

6-7 GEORGE V, A. 1916

*By the Chairman:*

Q. I suppose most of your orders are received by telephone?—A. Yes.

Q. You do a fish business all the year round?—A. All the year round.

Q. On what days of the week is the demand the greatest, or is it perceptibly larger on some days than others?—A. On Thursdays and Fridays is the greatest demand.

Q. Do you find the fish business is increasing?—A. Yes, it is increasing.

Q. Is there much demand here for cured fish such as salt cod?—A. Yes, there is quite a little demand for boneless cod, shredded cod fish and salt cod.

*By Mr. Hughes (King's P.E.I.):*

Q. Do you know whether there is any demand for salt or cured fish?—A. Yes, it has been increasing.

Q. I have enquired and cannot get salt cured herring in Ottawa.—A. Which kind do you mean?

Q. Salt cured herring?—A. Herrings—well they are very scarce just now, they have been and are even yet because of the price. I can remember years ago in Ottawa when one or two carloads of salt herrings were the most you would get in, but take it now between the wholesale grocers and everything we sell five or six carloads.

Q. In barrels?—A. Yes, in barrels and half barrels. Of course a lot of that is shipped to little towns around here such as Arnprior and Almonte.

Q. Where do you get them?—A. The majority of them come from Halifax.

Q. They appear to be of very poor quality when you get them here as compared with what we get down in the Maritime Provinces.—A. I think you will find this year the herring were pretty good.

Q. No, they were poor.—A. Well they were what we think were good, unless you keep the best ones at home.

*By the Chairman:*

Q. From whom, or do you know, does the Chateau Laurier purchase fish?—A. From us, and they import a little from the States also.

Q. Have they a proper refrigerator on their own premises?—A. Yes, they are very well equipped.

Q. Then any fish which is stale when they serve it must have been stale when they purchased it?—A. I do not think they purchase very much stale fish because any that we send there we are very careful, and I do not think they get stale fish. They do not find fault with the price, but they want the best stuff that can be got.

Q. There was a member of the House of Commons told me the other day that we should summon the manager of the Chateau Laurier and ask him why he did not purchase good fish, because he had got some Atlantic fish there that was very stale?—A. Just now they are buying cod fish, haddock and halibut and paying the best prices.

Q. Do you import much fish from the United States?—A. Not very much, but we import a little.

Q. What lines of fish?—A. We import shad, haddock, cod and a few halibut.

Q. Is that at certain seasons of the year only?—A. At certain seasons, but pretty nearly all the year round we are getting a little quantity from there at times.

Q. That is done at times, I suppose, when Canadian fish is not available?—A. Yes, it is, and on the other hand, you take the Portland fish: it is shipped from there at night and you get it here next day at noon, and their fish—I don't know how it is—is firmer and fatter, and we have a class of trade that calls for that.

*By Mr. Kyte:*

Q. It arrives in better condition, I suppose, than the fish from the Maritime Provinces?—A. Yes, and the fish seems to be better too, it seems to be more plump, I don't know why it is. We had some haddock two weeks ago from Portland that weighed 12 and 13 pounds with the insides and everything taken out.

MR. MOISE LAPOINTE.