

The buyer for the American firm was not prepared to give an expert opinion upon the product till he would have an opportunity of examining many samples packed a long time. The communication of the Cunningham & De Fournier Company has already been alluded to.

## CONCLUSION

I have merely stated facts and given results, and have purposely refrained from giving "views" or "theories." The interests of a trade involving three and a half million dollars are not to be put in jeopardy for any theory no matter how closely reasoned. I have stated the causes of the deterioration, I formulate below the measures to be taken to prevent it, and have shown examples of what could be thus effected. I have added the opinions upon the product of men who have seen it and who are well qualified to judge. It now remains for each individual to judge for himself and decide whether he will put the matter to the test upon his own responsibility. In the course of a year's operation I have come in contact with so many men and received encouragement and assistance from them, that it is impossible even to mention them all by name. In Prince Edward Island the thanks of the whole industry, in so far as any good may be accomplished, are due to Messrs. Mathieson, Grant, Hazard, Tidmarsh, Farquharson, MacNutt and Longworth.

Last of all, it may not be out of place to say that while at times the perplexities of the inquiry were great, they would have been greater had it not been for the scientific enthusiasm of the Commissioner of Fisheries, Professor Prince, and for the liberality of spirit and generosity of hand experienced from the Honourable the Minister of Marine and Fisheries.

## ABSTRACT OF METHOD RECOMMENDED FOR THE CANNING OF LOBSTERS, ON THE BASIS OF THE FOREGOING INQUIRY.

1. Boil the live lobsters twelve to fifteen minutes in sea water which is renewed daily. Page 18.
2. Cool on lime washed tables and break off as soon as possible. Page 15.
3. Pull the tails, remove the meat from arms and claws. Place separately in pans which have been cleansed in boiling fresh water. Page 15.
4. Front split the tail, remove every trace of gut, wash off green gland in cold fresh water. Page 15.
5. Wash a second time in fresh water which has been boiled and cooled. (If the fresh water is taken from a fresh spring or deep pure well, this boiling is unnecessary.)
6. Place in earthenware dishes and cover with clean cotton which has just been boiled in fresh water. Allow to dry. Page 15.
7. Wash the claws in the same way, removing all coagulated blood and drain dry.
8. Cleanse all cans, removing rosin with turpentine, and all other stain with methylated spirits or other suitable fluid, wash in cold fresh water and wipe dry with clean cloth. Do not touch inside of cans afterwards with fingers. Pages 24 and 25.
9. Insert linings which must be kept free from dust in the original packages.
10. Place the salt in the can one to two teaspoonfuls to the pound, salt to be of the best quality.
11. Place the lobsters in the cans by hand, handling the meat as little as possible, with absolutely clean hands. Let the meat be quite dry.
12. Cover, wipe and seal at once.
13. Concave the cover as much as possible before the blow-hole is sealed, by pressing down the middle. Page 25.
14. Bathe at once, the pound cans, fifty minutes to one hour, the half-pound cans, forty-five to fifty minutes. The water to be fresh, renewed daily and must be boiling vigorously. Pages 17 and 24.
15. Remove and cool. Do not probe. Keep cool. Page 26.
16. After twelve to fifteen hours, bathe again, the pound cans fifty minutes, the half-pound forty minutes.