

## APPENDIX No. 3

Q. Have you any idea how many barrels of herring were put up by Messrs. Giffen last year?—A. I think 600.

Q. They had no difficulty in disposing of them?—A. Yes, there was some difficulty in selling some, the larger sized ones; but the best ones sold quite readily at \$15 a barrel.

Q. Even if the herring were of the larger size, would they bring a better market according to the Scotch curing, than if put up in the ordinary way?—A. Well, I could not just say that they would.

Q. How many barrels were put up at Wood's Harbour last year according to the Scotch method?—A. That Jewish firm from Philadelphia put up altogether about 600 barrels at Wood's Harbour. Then the fish fell off there, and they moved to Clark's Harbour and Cape Negro Island, and they put up between the three places about 2,500 barrels.

Q. Were they all sold readily?—A. No, some were rather lightly cured, and a New York fish merchant told me he found some of them were rather sour; but the bulk of the curing was all right.

Q. What is the condition essential to successfully cure herring according to the Scotch method? What do you say as to the barrel they are to be salted in?—A. This particular trade, as I said before, is entirely with the Jewish people; and they call for a barrel just exactly similar to the barrel they are accustomed to get from Scotland. Instructions have been printed and sent out to people on the coast, in the course of the past winter, telling them exactly what kind of barrel to make for this trade.

Q. Is the barrel recommended by the regulations of the Department suitable for that purpose?—A. Yes. Of course, we have two kinds of barrel we recommend, that is, one is of 22 gallons, and the other of 26 $\frac{2}{3}$  gallons. The 26 $\frac{2}{3}$  gallon barrel as mentioned in the regulations is the one necessary for the Scotch trade.

Q. Have you a description of the barrel there?—A. Yes, sir (produces copy of regulation).

Q. Would you mind reading it so we will get it on the record? That is, a description of the barrel?—A. The capacity of the Scotch barrel and half barrel must be that of the larger size mentioned in Clause 2, Appendix 1, of the Fish Inspection Act, 26 $\frac{2}{3}$  gallons and 13 $\frac{1}{3}$  gallons Imperial measure respectively. Spruce is generally used for this barrel; in fact, it is used entirely in Scotland; and is imported from Sweden. The staves must be 31 inches long, that is of the whole barrel, and they must be  $\frac{1}{2}$  inches thick. The half barrel stave must be 24 inches long and  $\frac{1}{4}$  inches thick; and the heading of the whole barrel must be  $\frac{3}{4}$  of an inch thick, and of the half barrel  $\frac{1}{2}$  inches thick.

*By Mr. Loggie:*

Q. Is it necessary that these staves shall be shaped?—A. You mean, sawed by cylinder?

Q. Shaped?—A. Personally, I would rather have them straight, and have the coopers—

Q. It is not necessary to have them hallowed?—A. I would prefer to have them straight, not hallowed at all, and have them well heated trussed, and hammered together. With regard to hooping, it is necessary to have a 2-inch iron hoop on the ends of the whole barrel, and a 1 $\frac{1}{2}$ -inch iron hoop on each end of the half barrel. They should be hooped, both the whole and the half barrels, with three strong wooden hoops on each quarter. That is the size and style of hooping for a Scotch barrel.

*By Mr. Kyte:*

Q. That is the barrel in common use?—A. Yes. And it is necessary that this barrel should be clean on the outside. When I say it is necessary, I mean this particular trade demands all these things.