

The Fisheries of Newfoundland:

Their Value and Conservation a National Issue.

(By M. E. CONDON.)
(Continued.)

Mr. Pearce also agreed that it would be a great idea to cut the throats of handline fish when taken alive out of the water, but that they could not tell me what price they would give for some. That fall I had three samples put up under my instructions by the fishermen at Cape Broyle, and sent in the early part of January of 1912, to Mr. George Perkins, of Boston, to show him the possibilities of what could be done, and he wired me immediately to quote him a price for three hundred to three hundred and fifty thousand pounds as per sample, and A. T. Ritchie, now of Thos. Boyd & Co., Rumford Street, Liverpool, G. B. can vouch for same; so let us be modern and get ahead of the other fellow. We have the goods in our fish, but it must be handled the right way and then we need not worry. Newfoundland methods of handling of fish for the consumer are antiquated. Yet Norwegians and French bleed their fish, when possible. The Government should get competent men and pay them well, and then send them all over the island to educate the fishermen to handle and put up fish as an article of food, not in slimy, slubby puncheons. Lack of cleanliness, in the way I have seen puncheons containing fish, is a great drawback to turning out a No. 1 article.

CALLING A SPADE A SPADE.

My townsmen of my native city, St. John's never get fish of any kind, codfish, herring, salmon as it ought to be as an article of food, bleed and cleaned properly; salmon and herring are sent into the market here with the entrails in for cold storage, and any common-sense man or woman must know that the entrails injure the meat of the fish for food, and make the fish decompose quickly, but apparently it's the old saying in this Newfoundland of ours, that our fish-jobs in many cases have been neglected, and all outside enterprisers and investors that came into Newfoundland to improve its fisheries generally get a black eye, and the reason why is that they did not get the best experienced and practical fishermen to superintend and manage their enterprise and add his ideas. It was usually the other way, viz., a farmer, blacksmith, or any artisan without practical experience, was considered good enough in the estimation of some, but not in my estimation, as experience counts in all walks of life and why not in the fisheries of Newfoundland.

Will Schwab, the great Steel magnate takes an experienced fisherman from Newfoundland and places him in charge of the Bethlehem Steel Works. Oh, no. Take the Reid Cold Storage Plant here at St. John's. When I told the manager and constructor of that plant, Robert Cowan, not to be washing the fish before freezing, with fresh water, which would open the meat of the fish and make it lose its flavor, but to wash the fish with brine water, which would make the fish retain its flavor, and bind the meat of the fish, he thought that he knew it all. And what could be expected? To-day we see the Newfoundland and American Packing Co. plant at Bay Bulls up for sale and what is the cause. It's not scarcity of fish at Bay Bulls, but the principal cause is lack of experienced management, as that should practically be its own producing plant to a great extent. I am about tired speaking of Standardizing all our fish, codfish, herring, salmon, etc., as have we not got Flour, Beef, Pork, Molasses, Teas, Sugar and all standardized, and in many cases under registered brands to the consumer.

er; and when we standardize all our fish of various kinds, Newfoundland need not worry. We have one of the four common necessities of life for the working and upper classes for the Continent of Europe and the Continent of America, namely fish, and the other three are flour (sugar, molasses) and (tea and coffee) as fish of different kinds have taken the place of meats, owing to high prices for meats and good fish is a better article of food being more brain establishing for the human being. One could use fish twenty-one times a week, and it will not be injurious. I know of a gentleman on New Gower Street, who purchased a case of tinned salmon (supposed to be) from a wholesale commission merchant, and several tins of the salmon when opened turned out to be tinned caplin. That's not good enough.

HERRING.

As to herring, a fish that we should be exporting annually millions of dollars worth, and holding first place on the markets in the United States, Canada, the West Indies, but the United States market we have lost, as Scotch cure or nearly so, on account of same not being standardized by the curer with his own brand, to stand or fall by the same. So far as tinned herring is concerned, my idea is that the herring so caught should be purchased from the fishermen by planters or business men in various localities where the herring is caught, and each planter or merchant should know their men, and if possible let the planter or merchant supervise the packing and curing of same, and place his own registered brands on every package, guaranteed as to grade, quality, etc., and have same in a number one container. Government so-called crown brand, and inspection, I cannot agree with. Look at the hundreds, I may say thousands, of barrels of herring that had to be dumped over the wharf or used as fertilizer at New York, Montreal and other places. Well packed and graded herring should be placed in a cool place or cold storage after being packed, until ready for exporting, and a number one package should be the first consideration. As to the packing of herring in the spring of the year, April and May for export, I would not allow same to be packed as the fish are nearing the spawning season, and Nature makes them a poor food fish then. From experience I consider the netted herring only a second grade or No. 2. Why? Because herring so caught have gone through a process of strangulation, and therefore are not equal to the herring caught in a seine or trap, as bank and shore fishermen will verify that herring caught by seine or trap are the best bait, and codfish will take herring so caught and reject the netted. I intend to catch herring with traps which will be better for bait and also for food purposes, and bleed or cut the throats of them when taken alive out of the water, as I am after quality, and then standardize same under my own registered brands, guaranteed to the consumer, and the number of fish in each package, graded with number one package. Can I supply the demand? No. Windsor Patent, and Five Roses brands of flour are holding their own to-day, because they are standardized and guaranteed to the consumer. Why not our fish?

Lord Morris, who is doing all in his power to demonstrate the qualities of those palatable little fish, is justified in saying that he has never eaten a fish to equal our little caplin, that we

NEW ARRIVALS!



Glove fitted
Tweedie Boot Tops



INSIST ON TWEEDIES
The label is sewed
in every pair.

THE ORIGINAL
You will wear TWEEDIES for their comfort,
fit and good style. Wonderfully effective
different and distinctive.
Unconsciously women who wear them accept
the word TWEEDIES. EVERY PAIR GUARANTEED
in the newest shades and style conceptions.

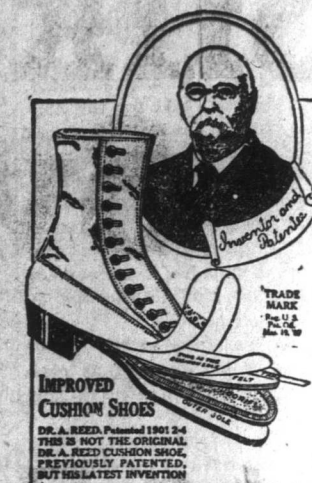
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Sole Agents for Nfld.



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The perfect Shoe for women.

We are now showing the very latest
Styles in the above lines of renowned
footwear.



Dr. Reed.

Have you foot
trouble, mad-
am? If so, bring
them all here.

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Improved
Cushion Soles.

We are now showing the very latest Styles in Footwear.

LADIES! Our Showroom is now stocked with the very choicest of Footwear. While we offer our patrons the Best Shoes at reasonable prices, we offer, also, Splendid Shoe Service. We're experts at fitting and all our ability in this direction, together with our Shoe Advice, is always at the command of our trade.

F. Smallwood, The Home of Good Shoes.



Just
Folks
by
Lester A. Guest

DREAMERS.

Oh, man must dream of gladness
wherever his pathways lead.
And a hint of something better is
writ in every creed:
And nobody wakes at morning but
hopes ere the day is o'er
To have come to a richer pleasure
than ever he's known before.

For man is a dreamer ever. He
glimpses the hills afar
And plans for the joys of yonder
where all his to-morrow's are;
When trials and cares beset him, in
the distance he still can see
A hint of a future splendid and the
glory that is to be.

There's never a man among us but
cherishes dreams of rest,
We toil for that something better than
that which is now our best;
Oh, what if the cup be bitter and
what if we're racked with pain?
There are wonderful days to follow
when never we'll grieve again.

Back of the sound of the hammer, and

back of the hissing steam,
And back of the hand at the throttle,
is ever a lofty dream;
All of us, great or humble, look over
the present need
To the dawn of the glad to-morrow
which is promised in every creed.

She Won't Look
Old and Shabby

"Diamond Dyes" Makes Faded Ap-
parel Bright, Colorful and New.

Don't worry about perfect results.
Use "Diamond Dyes," guaranteed to
give a new, rich, fadeless color to any
fabric, whether it be wool, silk, linen,
cotton or mixed goods—dresses,
blouses, stockings, skirts, children's
coats, feathers, draperies, coverings.

The Direction Book with each pack-
age tells so plainly how to diamond
dye over any color that you can not
make a mistake.
To match any material, have drug-
gist show you "Diamond Dye" Color
Card.

Pink, linen and white braiding not
only sound well but look well to-
gether.
A gown of Egyptian blue features
a long train lined with brown chiffon.

Labor's Memorial.

A huge Labor memorial hall is to
be erected in London to commem-
orate the part played by trade unionists
in the Great War. An important free-
hold site in Bloomsbury is being
negotiated for, and it is proposed to
spend 1,500,000 pounds on the
scheme.

Huge Wedding Cake.

A 500-pound wedding cake was eat-
en at the wedding of Cornelius Van-
derbilt at New York. It cost \$2,500.
The cake was sliced into a thousand
pieces. It was made of special recipe
pound cake. Twenty pounds of it was
sealed in a monogrammed tin box, to
be opened at the couple's 25th wed-
ding anniversary. It measured 5 1/2
feet high and 3 feet in diameter.

Hurrah!

Gartons
CUSTARD

The Children love it.
It's so tasty, even by itself, but
with Fruit, Pies and Puddings
it is delightful.
In Tins and Packets from all Stores.

MUTT AND JEFF.

JEFF SPRINGS SOME HIGH-BROW FRENCH ON THE ICE MAN.

By Bud Fisher.

MUTT, I JUST HAD
THE GREAT PLEASURE
OF MIXING
CARPENTIER! A
NICE CHAP, I
CALLS HIM.

"CARPENTIER"?
I NEVER HEARD
OF HIM! WHO
IS HE?

WHY, CARPENTIER
THE GREAT FRENCH
BOYER! DON'T
YOU READ THE
SPORTING
PAGES ANY
MORE, OLD
DEAR?

OH, YOU MEAN
CAR-PONG-TEE-AY!
YOUR IGNORANCE
OF FRENCH
PRONUNCIATION
IS REFRESHING!

MIKE, HOW HAVE
THE NEWSPAPER
COMMENTS ABOUT
CAR-PONG-TEE-AY
IMPRESSED YOU?

ABOUT
WHO?

THE FRENCH BOYER!
CAR-PONG-TEE-AY!

YOU POOR
FISH! IT'S
PRONOUNCED
CARPENTIER!