

Q. If it was frozen immediately upon being taken out of water and thus kept in a perfectly fresh condition until delivered here, would you use it all the year round?

—A. I do not think we could. As a matter of fact, we try to avoid frozen fish. If you use fresh Gaspé salmon and then have to come down to the frozen salmon, my experience is that it is not quite as good.

Q. I do not see any reason why it should not be as good.—A. If we can get fresh fish we always do so in preference to frozen fish.

Q. Do you use any frozen mackerel in the winter season?—A. No, none at all

*By Mr. Sinclair:*

Q. What kind of fish do you use?—A. The three common varieties; haddock, cod and halibut, and smelts and lobsters when we can get them. I might say we tried to get smelts from people in New Brunswick. We asked them to send us up some and they did so, but the smelts were so small we had to stop ordering them. The salmon coming from Gaspé is absolutely a success.

Q. Do you get your lobsters alive?—A. Yes.

Q. Not boiled?—A. No, we boil them alive.

Q. Do they arrive in good condition?—A. We have had excellent results this year. We used to get them from the Atlantic Fish Company and they were very satisfactory, but that company is now out of the business, I understand.

*By the Chairman:*

Q. The North Atlantic Fisheries, in Halifax, was it?—A. Halifax was where they came from.

*By Mr. Loggie:*

Q. You have no difficulty getting extra smelts here in the winter season?—A. Yes.

Q. I thought the Matthews people had them all the time.—A. They have smelts, I agree, but we have difficulty in getting them large enough.

*By Mr. Sinclair:*

Q. Do you use the flat fish from the Atlantic Coast?—A. Is that what is called the sole?

Q. Yes.—A. Yes, we do. We have used them several times when we could get them.

Q. They would be easily transported, would they not?—A. I think they would. We have only bought them locally. We have never attempted to bring those up ourselves.

Q. Have you many local dealers in the city?—A. There are two: Matthews-Blackwell and Lapointe. Matthews-Blackwell have several stores, and I think they supply some of the retail stores as well.

Q. A number of the meat stores handle fish as well?—A. Yes.

Q. If fish were prepared for cooking would it not overcome the difficulty as to bone poisoning, which you spoke of?—A. Yes, but you would be charged more then for the fish, and it is cheaper for us to prepare the fish ourselves. You see we have the labour to clean the fish, and if we had to pay one or two cents a pound more for the cleaned fish from outside it would be too expensive. My experience is that we have better results with our present system.

Q. What would you pay in Ottawa per pound for fresh haddock?—A. Haddock costs us 12½ cents.

Q. And cod the same?—A. Cod and halibut, 18 cents. Cod is particularly expensive just now.

Q. What do you pay for smelts?—A. The last we bought, I think, were 18 cents.

Q. By the pound?—A. Yes. We like to get them running about three to the pound.

Q. Then you like your smelts large?—A. Yes.

Mr. JOHNSON.