

who got a special man who understood that branch of the business, and he prepared the fish, sliced it up, cleaned it off, so that the housewife had nothing to do but put it in ready to be cooked, and this increased their trade enormously in the town where it was adopted. Could not that be taught to the retail dealers in big cities? Do they do it?—A. That is the universally acknowledged plan of handling fish now in any district such as you speak of. I assume you do not speak of the workingmen's district since you mentioned the servant. In the city of Montreal in practically all the butcher shops and fish shops among the better class of the people, the fish is always cleaned; but that is one of the reasons I mentioned some time ago in giving my evidence here, that the cost of all that adds to the cost of handling. The fish, I might say, in 85 or 90 per cent of the stores in Montreal, with the exception of the frozen fish handled at some seasons of the year—they cannot clean the scales without pulling the hide off it—the fish is cleaned before delivery, that is a fresh haddock or cod will be scraped, the fins cut off, the head removed if necessary and the tail, and scraped to take the scales off. That would be done and it would be washed before it is wrapped up for delivery; so that method obtains in most of the stores of any class. Fish would be cheaper if all that expense had not to be put on it.

The CHAIRMAN: Does any member of the Committee desire to ask Mr. Byrne any further questions?

The WITNESS: I might say, in answer to your question about improving conditions for the fish trade, the policy of education should go right out towards the dealers handling fish, and that should be done through the wholesalers, educating them as far as they can to prominently advertise the fish in their stores and to set up the fish in a good, attractive manner so it will appeal to the customer coming in. That will help too. Then there should be proper methods for carrying the fish. Most of the retailers are not equipped at all. We wholesalers have to carry their stock, keep supplies for them, and send it to them four times as often as we should, because they have no facilities. Some have nothing at all in which to carry or display their fresh fish. Fresh fish should be displayed in the summer months so that dust or flies cannot get at it, in a glass covered case or receptacle of some kind.

*By Mr. Sinclair:*

Q. With ice?—A. Fish in summer should never be without ice.

Q. There is one question I am sure we have not on record. Can Mr. Byrne tell us the cost of bringing in fish from Nova Scotia to Montreal in carload lots and in less than carload lots. What is the cost per hundred pounds?—A. According to the points. The rate from Mulgrave to Montreal is 28 cents per hundred pounds gross weight; that is the carload rate, the gross weight. In less than carload lots the rate is 38 cents. That is exclusive of cartage at Montreal, and exclusive of the charge at either end.

Witness discharged.

Committee adjourned.