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Q. Did you get any quantity of herring suitable for Scotch curing at those places? —A. Yes. We caught a lot of herring that were unsuitable as well. We were catching during the spring season, and during the season the herring were spawning. However, in addition to some bad herring we caught quite a number of good herring.

Q. How many barrels did you put up in each of those years?—A. I could not tell you just now from memory.

Q. Was it a considerable number of barrels?—A. Yes. For instance, one season we put up several hundreds at Caraquet.

By Mr. Turgeon:

Q. You put up quite a number at Caraquet?—A. Yes, and several hundred at Grand River on the North side of Baie Chaleur.

By Mr. Kyte:

Q. What about Nova Scotia, did you put up any at Canso?—A. Yes, but we did not get many herring of a suitable class at Canso. We did get some of what I consider to be the very best class of herring that are cured, what are known as Maties, near Canso, off Isaac's Harbour. The few of these that we caught, sold when cured, at \$15 a barrel. That was in ordinary times in New York where these fish were sent. Had they been sent there last year, they would no doubt have brought \$30 a barrel, because \$15 was equivalent in those days to the best price paid for Scotch herrings.

Q. Did you have any difficulty in placing all the herring you put up in the United States market?—A. A lot of herring we put up then would not sell there.

Q. Why not?—A. There was the old prejudice against herring from Newfoundland and Canada Scotch-cured. Then, I said before, we cured a lot of fish in the spring; we cured spawned fish and all kinds of fish, large, coarse fish as well as any good fish that were caught. A lot of them were of course unsaleable, but the idea was to test the market with all kinds of fish taken by this steamer.

Q. And does all our herring caught on the Nova Scotia coast prove acceptable for Scotch herring?—A. Not any more than all the herring caught on the British coast. For instance, it is only a certain class of herring that is acceptable in the United States from Scotland, or Ireland, or the east coast of England. Fish taken, say, in January, on the west coast of Scotland, where there is a big fishing, cannot be sold at all in the United States.

Q. Is the proportion of the total catch of herring in our waters acceptable for Scotch herring in as large a proportion as that caught in Scotch waters?—A. I should say, yes, if we had a fleet of drifters like they have there to go out and catch them. You see we have herring from the sardine size right up to the very coarse size. But it is a matter largely of the size of the mesh of the nets used by the fishermen and the place and time at which they fish.

Q. Would it be necessary for the fishermen to equip themselves with another class of nets in order to get the greatest possible success out of this Scotch-cured herring?— A. Yes, I think so. And I think a great many of them during this coming year will have a smaller mesh net. Many of them in the western end of Nova Scotia are using traps in which they get fish down to the smallest sizes and bring them out alive, with a view of getting the proper size fish for the Scotch-cured market.

By Mr. Loggie:

Q. Do they pay a license fee for that trap?—A. Yes, there is a license.

Q. Do they pay for a license?—A. Yes.

By Mr. Kyte:

Q. The herring not suitable for Scotch curing are marketed in the ordinary way in the local market?—A. Yes, and the West Indies market. There is also a demand in the United States, but at a much lower rate.

Mr. J. J. COWIE.