

APPENDIX No. 3

Mr. E. B. JOHNSON being called, and having made affirmation, was examined as follows:—

By the Chairman:

Q. You are secretary of the Rideau Club?—A. Yes, sir.

Q. How long have you acted in that capacity?—A. About three years and a half.

Q. Where do you buy the fresh fish which is served at your club?—A. Fresh fish? Do you mean ocean or lake fish?

Q. Both ocean and lake fish.—A. The lake fish we buy altogether locally. The ocean fish we buy locally when we can get it. Sometimes we get it from New York, sometimes from Boston.

Q. Do you purchase any from Montreal?—A. We have done so, but not as a rule.

Q. What quantities do you have to purchase from the United States in order to supply the club?—A. Well, it would be only a small quantity. I mean to say we do not try to buy very much from there, because it is very much more expensive. It is expensive to bring in, and when we do so it is more by way of giving a variety than it is as a steady quantity.

Q. In what quantities do you buy?—A. We buy anywhere from 20 to 60 pounds.

Q. Have you refrigeration at the club?—A. We have.

Q. Are you able to keep the club supplied with a good class of fish at all times of the year?—A. No. Sometimes we find it very difficult to get a good class of fish.

Q. Do you notice that some fish, when it is delivered to you, has deteriorated in quality?—A. Yes, we do. As a matter of fact, we try to avoid having very much of that. We prefer to go without rather than have fish that is at all doubtful in quality.

Q. Do you notice any preference on the part of any members of the club as between the lake fish and the ocean fish?—A. Well, yes and no. What I mean by that is this: If you have had a good deal of ocean fish, and fresh lake fish comes along, people take it in preference. I think myself that people would take fresh fish quicker than salt water fish under those circumstances.

Q. How much ocean fish do you use in proportion to the total quantity consumed; one-half or two-thirds?—A. When they are both in season we would use two-thirds to one-third. That is two-thirds of ocean fish.

Q. Do you find it is more difficult to cook and serve fish than to cook and serve meats in order to make them attractive?—A. Yes, it is.

Q. You need a better chef to serve fish attractively than to serve meat?—A. Fish is a thing cooks do not like very much. That is one of the objections.

Q. Why do they dislike it?—A. You frequently see them running around with their fingers rolled up from bone poisoning. You take more particularly the bone in the doré. That is a fatal thing.

Q. Is there any other objection besides the chance of injury from fish bones?—A. No, I think that is the only thing.

Q. Does the odour in the preparation of fish for the table count for anything with the chef?—A. No.

Q. Do you regard the system of marketing fish in Canada as being satisfactory?—A. Very unsatisfactory.

Q. From your experience what do you attribute that to, have you ever given the subject any consideration?—A. The greatest difficulty you have to-day is to obtain a supply of haddock or codfish of a certain size; you practically cannot get it. It is the same with smelts of certain sizes; you cannot get them.

By Mr. Loggie:

Q. Do you use Gaspé salmon all the year round?—A. No, sir, we do not. I might say we get salmon from a man at Gaspé. We get it sent up three times a week during the open season.

Mr. JOHNSON.