

A Doll's House

EVERY WOMAN, EVERY WIFE, EVERY GIRL SHOULD SEE NAZIMOVA'S PORTRAYAL OF EVERY WOMAN'S DUTY TO HERSELF: DARING PORTRAYAL OF A DOLL WIFE'S LIFE.

MAJESTIC

Thursday, Friday
and Saturday

NAZIMOVA in A Picture

FOR EVERY WOMAN, YOUNG OR OLD—FOR EVERY MAN
MARRIED OR SINGLE.

A Supreme story of a woman's right to her own individuality.

For a good laugh see "STUDIO RUBE". It's a Fox Sunshine Comedy.

THE MAINE HERRING FISHERY.

Nothing Wasted--Not Even the Scales--An
Object Lesson to Newfoundland.

(Boston Sunday Herald.)

While the eastern coast of Maine has long been noted for its important fishery and industries, sardine canning ranking first on the list, it is one of the leading centres for smoked and boneless herring, and with the coming of the Fordney tariff on fish a few weeks ago the coast towns took a new lease of life. This month many of the closed smoked herring buildings and boneless herring shops have been started up at a profit and will be operated until early in the spring. When the pioneer Yankee fishermen first hung up rows of newly caught herring on sticks as far back as 1808, in low wooden buildings and started up slow-burning wood fires to cure their catches of herring for home consumption and to supply the markets, they did not realize the great importance of the industry and how greatly it would develop; but, after all these years, there has been very little change in the methods of smoking fish.

More than 114 years ago in Eastport (then known as Moose Island, and a part of Massachusetts) the industry was opened and soon branched along the Maine coast, until to-day it is one of the chief fishery industries in many towns; but it was only in recent years that the boneless herring product was introduced. The smoked herring curing is carried on during most of the year, but it is not until December that the new-cured fish are handled in boneless shops. To-day it is an important money-making business, employing several thousand men, women and children at fair wages, and just at a time when there is very little other work to be had, with all the Maine coast sardine factories closed for several months past their former employers eager for other work.

The thousands of hogheads of big herring have to be caught early in the season, so that Down East coast smoke-houses can be filled in the fall and the curing process carried on many weeks in advance of preparing them for shipment, either whole or as boneless products packed in neat wooden boxes, bottles, jars and pasteboard cartons, to be shipped to all parts of the world. When it is stated that fully 60 per cent. of the supplies of large herring used in Maine smoke-houses—as also in sardine factories when running—are gathered up in Dominion bays and in countless fish weirs along the frontier river St. Croix, it can be understood that the Maine fishermen must keep in close touch with their Canadian neighbours during the entire year.

GREAT CATCHES DURING 1922.

Only a small part of sardine-herring are large enough to be used in the smoke-houses, although during this year great catches of big herring have frequently been made close to the

being shipped. Fishermen wearing long rubber boots, their oilskin trousers tied at the bottom leg, and with oil-jackets, jumped into the mass of newly-caught herring, helping to break away the great collection of scales, which were for years worthless and were washed away before the herring were ready to be strung and smoked. Within the past three years fish scales have been worth 75 cents per quart, being used in making pearl essence at Grand Manan Island, New Brunswick, in the Bay of Fundy, and previously had been tried with success at Lubec; so that all herring fishermen now try to gather up refuse scales from every cargo of fish boated to the wharves.

The big herring are strung on pointed sticks, 25 to 35 fish on each, which are dipped into tubs of salt water to remove scales and dirt. Each stick is then hung evenly on low wooden "hogheads" on the wharves to be dried. 45 sticks to each horse, or one barrel of fish, five barrels being in each hoghead. One hoghead of herring will weigh about 1,000 pounds, but when dried and smoked there is a loss of 50 per cent. weight by evaporation, and later when the head, belly, tail, skin and bones are removed, there is another loss of fifty per cent. although this latter refuse is turned into profit—they are completely filled.

After the herring on the hogheads have been somewhat dried in the sun and wind they are carried into buildings and several rows of sticks hung up for a few minutes in the heat and smoke from many wood-burning fires. They are suspended higher in the compartments, known as "bays," until they are completely filled.

In January, 1901, Mr. Potter came to Eastport to locate his industry and has since conducted it at that frontier port, where it is possible to obtain plenty of smoked herring and a crew of employees during the long winter months.

The Beardsley plant was first operated here the average pack of "boneless" was 100,000 pounds, increasing to 800,000 pounds a year, and now 800 tons of newly smoked herring are often handled from the fish curers. In 1913 the Beardsley plant commenced pressing oil from refuse smoked herring.

The first operation when the new-smoked herring reach boneless plants is to clip off the head, belly and tail with scissors, men being paid 30 cents per hundred pounds at present. In former years they received 15 to 20 cents, and as high as 40. They earn from \$1.50 to \$2 per day during the usually quiet winter.

After the cut herring are weighed and dumped on long tables they are handled by women and girls, who remove the skin and bones, receiving 35 cents for 25 pounds of boneless, many turning out 100 to 150 pounds daily.

The boned herring are packed in small wooden boxes holding 10, 25 or 50 pounds each, lined with oil paper, and when a wooden cover is nailed on they are ready for shipment in bulk. There are many coast producers of fancy boneless products who pack the appetizing and palatable seafood in bottles, jars, pasteboard cartons and tin cans with attractive labels, which are to be seen in city stores.

When a cargo of herring arrives in motorboats at the wharves it is soon hoisted out in baskets and carried on tramways to the pickling shed, to be dumped into wooden tanks of salt water or on long wooden tables, where a crew of men, boys and girls stand ready to string each fish. As the fish are wet and the scales easily fall off, the men wear oilskin coats and rubber boots; the women waterproof aprons and sleeve protectors, as well as boots. In the early days of this industry it was found profitable to "scale" the herring before they were hoisted out of the craft, as they were smoked quicker and presented a brighter look when ready to

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Lantern Pale Soap

English
Manufacture
Good Value

Wholesale Price
\$2.50 per case.

Buy a box to-day.

Each Bar
this size

Four Cents
for one Bar

Two Bars for Seven Cents

LANTERN LIGHTENS LABOUR

Jan 19, 1923

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DUMPED ON TABLES.

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Ham Butt Pork, etc.

Ex S.S. Belvernon from Boston
AT LOWEST PRICES

CHOICE LIGHT HAM BUTT PORK
70-80 pieces.

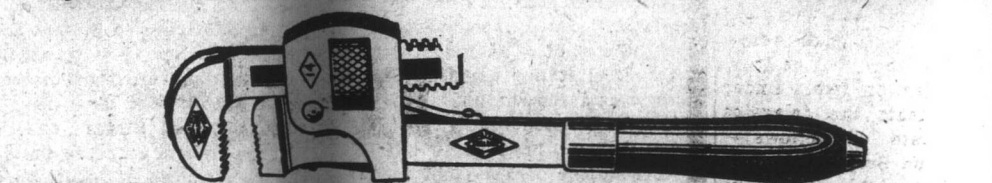
FANCY SPARE RIBS
(Barrels.)

—Also—
One Hundred Cases
"EDDY" WHITE TOP MATCHES
10 gross each.

F. McNamara,
Phone: 393 Queen Street.



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Pipe and Fittings,
including Valves,
Unions, Tees, El-
bows, Nipples, etc.



Stillson Wrenches up to 36 inches.

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Morey's Coal is Good Coal
In Stock, Best Grades of
North Sydney Screened, Scotch House-
hold and Anthracite
COAL.

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From	St. John's	Halifax	Boston	Halifax	St. John's
Liverpool	Jan. 10th	Jan. 19th	Jan. 23rd	Jan. 27th	Feb. 1st
DIGBY	Jan. 10th	Jan. 19th	Jan. 23rd	Jan. 27th	Feb. 1st
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These steamers are excellently fitted for Cabin Passengers. Passengers for Liverpool must be in possession of Passports. Through rates quoted on cargo from all United States and Canada. For rates of freight, passage and other particulars, apply to
Furness Withy & Co., Limited
WATER STREET EAST.

Odds and Ends

Large Fresh Cocoanuts—10c. each.
Large Full Size Cans Evaporated Milk—
13c. Can.
Libby's Condensed Milk—12c. Can.
Salted Peanuts—10-lb. Tins, 25c. lb. by
Tin.
Moirs' Cream Toffee Bars—95c. box of
2 Dozen.

C. P. EAGAN,
2 Stores:
Duckworth Street & Queen's Road

Disappearing

OF MISS LINDSAY
HOW AUTHENTIC

Collins, Manager of
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