# A Doll's House

SEE NAZIMOVA'S PORTRAYAL OF EVERY WOMAN'S DUTY TO HERSELF. DARING PORTRAYAL OF A DOLL

# MAJEST

Thursday, Friday and Saturday

## NAZIMOVA in A Pictur

FOR EVERY WOMAN, YOUNG OR OLD-FOR EVERY MA 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 Sunshin

### THE MAINE HERRING FISHERY

Nothing Wasted -- Not Even the Scales -- An away the great collection of scales, Object Lesson to Newfoundland.

(Boston Sunday Herald.)

coming of the Fordney tariff on fish loss when packing very large herring. a few weeks ago the coast towns took During the past year every hogsof the closed smoked herring build- weirs, and occasionally it was pos- are dipped into tubs of salt water to now recovering from the lack of deings and boneless herring shops have sible to buy large fish at lower prices, remove scales and dirt. Each stick is mand. been started up at a profit and will so that many smoked herring dealers then hung evenly on low wooden be operated until early in the spring. filled up their buildings early in the "horses," on the wharves to be dried. men first hung up rows of newly- neglected to stock up while the mark- of fish, five barrels being in each hogscaught herring on sticks as far back ets for smoked fish were uncertain, head. One hogshead of herring will as 1808, in low wooden buildings and last spring. Yet conditions suddenly weigh about 1,000 pounds, but when started up slow-burning wood fires changed and smoked herring advanced dried and smoked there is a loss of to cure their catches of herring for double over that of 1921 in this coast 50 per cent. weight by evaporation, home consumption and to supply the section, and are in daily demand since and later when the head, belly, tail, markets, they did not realize the the season opened at prices far more skin and bones are removed, there is great importance of the industry and satisfactory than anticipated. how greatly it would develop; but, For many years it had been necesafter all these years, there has been very little change in the methods of curers to send schooners and large

smoking fish. More than 114 years ago in East and a part of Massachusetts) the inalong the Maine coast, until to-day it is one of the chief fishery indus- to the Magdalenes, since plenty of compartments, known as "bays," until and took up the new process in Capt. tries in many towns; but it was only in recent years that the boneless her- hours' sail at lower prices. ring product was introduced. The smoked herring curing is carried on Fundy are not far from Washington

fish are handled in boneless shops. To-day it is an important moneymaking business, employing several prof thousand men, women and children T- Nought in their products to cured. factories closed for several months United States Government in recent ings to accommodate 100 tons. past their former employers eager for | years.

other work. The thousands of hogsheads of big herring have to be caught early in smoke-houses can be filled in the fall long log wharves, strongly construct. for the busy season to follow. and the curing process carried on ed, are necessary to carry on the her- Newly smoked herring were sold or as boneless products packed in are built on these wharves, extending ter to four cents, which is the highest herring are often handled from the 50 pounds each, lined with oil paper, or as boneless products packed in are built on these whatves, extending the boxes, bottles, jars and far out into the bay so as to be reached in recent years, many dealers neglect-fish curers. In 1913 the Beardsley and when a wooden cover is nailed or

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 runningare gathered up in Dominion bays and in countless fish weirs along the derstood that the Maine fish rmen ready to string each fish. must keep in close touch with their Canadian neighbours during the en-

are large enough to be used in the smokehouses, although during this year great catches of big herring have frequently been made close to the sented a brighter look when ready to

be shipped. Fishermen wearing long boots, their oilskin trouser the bottom leg, and with oiljackets, jumped into the mass of newly-caught herring, helping to break 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 Fordney tariff last October. Eastern While the eastern coast of Maine | Washington county coast, but across at Grand Manan island, New Brunshas long been noted for its impor- the border, and many sardine canners wick, in the Bay of Fundy, and prev- ter protection, and the boneless hertant fishery and industries, sardine found it profitable to pick out her- lously had been tried with success at canning ranking first on the list, it is ring daily in place of cutting them up Lubec; so that all herring fishermen one of the leading centres for smoked to be packed in cans as the mustard row try to gather up refuse scales and boneless herring, and with the sardine, for there is always a great from every cargo of fish boated to the

wharves The big herring are strung on point a new lease of life. This month many head of herring was worth \$5 at the ed sticks, 25 to 35 fish on each, which When the pioneer Yankee fisher- season. Some fish curers, however, 45 sticks to each horse, or one barrel another loss of fifty per cent, although this latter refuse is turned into profit-

sary for Washington county coast fish they are completely filled. After the herring on the horses have motor boats to the far-off Magdalene been somewhat dried in the sun and islands, near St. Lawrence river, and wind they are carried into buildings. Potter, to Eastport in the fall of 1900. port (then known as Moose Island, prices ranged from \$20 to \$35 per and several rows of sticks hung up He went across the two miles to the hogshead, delivered to the wharves. low for a few minutes in the heat and 11-mile-long Canadian island of dustry was opened and soon branched During the past two years it has not smoke from many wood-burning fires. Campobello, N.B., where many fish been necessary to make the voyages | They are suspended higher in the dealers prepared smoked herring,

> big herring were caught within a few they completely filled. IN DENSE SMOKE.

The fishing grounds of the Bay of county coast and great catches of her-tightly closed, the fires are kept burn- has since conducted it at that fronuntil December that the new-cured ring were also gathered up and smok- ing from four to six weeks, the heavy tier port, where it is possible to obod by fish dealers at many Dominion logs, the wrecked ship timbers, send- tain plenty of smoked herring and a is and estilements which carry on this ing up dense smoke to all parts of the crew of employees during the long e industry the year round, interior until the fish are thoroughly winter months.

at fair wages, and just at a time when New Er land ports at lower prices From 20 to 25 tens of herring are the former William Martin sardine had, with all the Maine coast sardine they had ! 'le or no duty to pay the yet some Maine fish dealers have build-

Tides rise and fall from 22 to smoke houses contain 25 to 35 bays, and several adjoining buildings and handled by women and girls, who re-24 feet twice daily, and often reaching there are often several hundred hogs- wharves. the season, so that Down East coast 26 and 28 feet in the spring; so that heads of fish on hand being smoked

many weeks in advance of paper- ring business. Structures of 150 to off the sticks in 1919 at one cent per creasing to 800,000 pounds a year, ing them for shipment, either whole 200 feet in length, with many annexes, pound, the price advancing last win- and now 800 tons of newly smoked pasteboard cartons, to be shipped to by fishing crafts at all tides without ing to gather up fresh herring last plant commenced pressing oil from season when they

When a cargo of herring arrives in low priced. motorboats at the wharves it is soon Often during the smoking process hoisted out in baskets and carried on all doors and windows are opened for plants is to clip off the head, belly tramways to the pickling shed, to be a few days to air out the dampness, following foggy and rainy weather, dumped into wooden tanks of salt water or on long wooden tables, where for it has been found that westerly frontier river St. Croix, it can be un- a crew of men, boys and girls stand winds hasten the smoking, and cccasionally fresh air is of value in As the fish are wet and the scales

### easily fall off, the men wear oilskin | ments. BIG LOT HANDLED.

coats and rubber boots: the women

waterproof aprons and sleeve protect

Odds and Ends

Large Fresh Cocoanuts-10c. each.

Libby's Condensed Milk-12c. Can.

Large Full Size Cans Evaporated Milk-

13c. Can.

Salted Peanuts-10-lb. Tins, 25c. lb. by

Moirs' Cream Toffee Bars-95c. box of

2 Dozen.

From 300,000 to 400,000 boxes of ors as well as boots. In the early smoked herring have been prepared days of this industry it was found pron a season of a few weeks at some fitable to "scale" the herring before of the largest smoke houses of eastern they were hoisted out of the craft, Maine, and from 800 to 1000 tons have as they were smoked quicker and pre been cured by veteral fish dealers of Washington county, where the principal supplies are yearly handled and

At a large smoke house at Lubec nore than 400,000 boxes of cured hering had been shipped out in recent easons, and the demand is large this

erring dealers. Some of the "bays" armers and left there many days fore being called for. Meantime he fish are turned into profitable

In recent winters the old fashio tons of smoked herring are handled on farms, and the re-

ped to \$35, and even \$45 per ton t since the present winter ope

While there had been no made from New Brunswick fishing villages, especially Grand Manan island with its several prosperous settlements, there is now a very satisfactory duty with the coming of the Maine fish dealers now have far hetring industry has taken on a new lease of life.

dropped on smoked and boneless herring, but with the coming in of national prohibition the industry received its greatest setback and is just

When liquers were sold in hotels. barrooms and restaurants throughcut the country plenty of herring was served on the free-lunch counters everywhere, but for many months it has been somewhat difficult to build up the lost trade caused by the 18th

HOW IT WAS INTRODUCED.

The credit for introducing the present important boneless herring industry into Maine is due to J. W James A. Calder's buildings for that

In January, 1901, Mr. Potter came When all doors and windows are to Eastport to locate his industry and

The Beardsley promoters rented there is very little other work to be than wer possible in Maine, since used to fill up many smoke houses, factory in Eastport, known as the orduring the usually quiet winter. iginal "home" of American packed sardines, as they were first canned As each "bay" will hold more than here in 1875. Ten years ago this New 15 hogsheads of herring and many York firm bought the Martin factory and dumped on long tables they are

> operated here the average pack of many turning out 100 to 150 pounds "boneless" was 100,000 pounds, in- daily.

The first operation when the new herring reach boneless and tail with scissors, men being

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.

M. J. O'BRIEN New Gower Street OFFERS

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

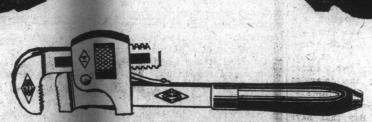
ed 15 to 20 cents, and as high as 40. They earn from \$1.50 to \$2 per day

move the skin and bones, receiving When the Beardsley plant was first 35 cents for 25 pounds of boneless,

> small wooden boxes holding 10, 25 or they are ready for ship There are many coast producers of fancy boneless products who pack the

PIPE





Stillson Wrenches up to 36 inches

JOB'S STORES, IM.

the late fall and early winter, th

prices have advanced torily than for several

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