

APPENDIX No. 3

Q. Do you get any fish from Canso or Mulgrave?—A. We got some from Canso also.

Q. At this season of the year?—A. Yes.

Q. How does the quantity you import from Boston at this season of the year compare with what you get from Nova Scotia? Do you get very much from Boston?—A. No, the quantity is very small compared with what we get from Eastern Canadian sources. The only time we buy large quantities from Boston is when it is absolutely impossible to get any on the Canadian market. We have to import large quantities from Boston then.

Q. What season of the year?—A. About this time, February and the beginning of March.

Q. Cannot you get delivery from Nova Scotia?—A. We cannot get our supply from there.

By the Chairman:

Q. What is that due to?—A. Storms and bad weather.

Q. Taking a range of years, is the amount of fish which has to be imported from the United States increasing or decreasing?—A. I would say that it is decreasing.

Q. Does that mean there is less consumption of fish in your centre, or that there is a larger consumption of Canadian fish?—A. There is a larger consumption of Canadian fish. The consumption of fish certainly must be increasing.

Q. You say it is increasing?—A. Yes, it is increasing.

Q. And has anything been done to push the business?—A. Not very much.

Q. What do you think could be done to promote a larger consumption of Canadian fish?—A. If people were only educated into eating fish it would mean a much larger consumption. In Montreal the people eat fish, on Friday particularly, because it is almost a matter of compulsion; but if the question were taken up and the people shown what a nutritious food fish is and the palatable forms in which it can be prepared, there is no doubt that its use would become very much more common. People should be taught how to prepare fish for the table and to use it as they would meat

By Mr. Sinclair:

Q. Do you dress the fish yourselves?—A. Yes, we fillet it.

Q. So that the housewife has nothing to do but to cook it?—A. Absolutely, we go extensively into that.

Q. Is that a common thing among the retail dealers, to prepare the fish for cooking?—A. No, it is not. A competent man is needed for that work. It requires an expert; a qualified man especially is needed for that department.

By Mr. Kyte:

Q. Is the class of fish which you sell at 7 cents a pound prepared for cooking?—A. Yes. After it is prepared at our place by a competent man it shrinks just 50 per cent. That is if you take a haddock weighing at first 5 pounds, it will yield after being dressed, 2½ pounds of meat.

By Mr. McCurdy:

Q. Do you buy the fish with the heads on?—A. With the heads on and everything.

Q. Just as they come from the water?—A. No, opened.

By Mr. Kyte:

Q. Do you get any fish from the United States in the summer season?—A. Yes.

Q. In what condition is the Nova Scotia fish when you receive it as compared with the condition of the fish you receive from Boston?—A. Well, of course from Boston is a shorter run, it is just overnight, and they are very competent there as to the way they put the fish up; they put an awful lot of ice in their packages.

MR. J. S. STANFORD.