

Mr. FOUND: Here?

The WITNESS: Or in transit.

Mr. FOUND: Fish that are shipped fresh are packed in ice and shipped in an ordinary express car, or else in a car where the temperature is maintained where it would be impossible for it to freeze. The ice may melt, but it certainly would not freeze.

The WITNESS: Is it always done that way?

Mr. FOUND: It is always done that way in the shipping of fresh fish. Frozen fish is shipped under conditions where it will stay frozen. It is shipped in ordinary freight cars.

Mr. LOGGIE: Except when it comes by express.

*By Mr. Loggie:*

Q. I have heard the witness speak about frozen fish arriving in bad condition. That is very unusual in the winter season.—A. Not in the winter season.

Q. It would not apply in summer at all. You do not know really whether these goods came by express or freight?—A. I do, because we specify how they have to come.

Q. But before you received them at any rate, you found them thawed out. When a dealer receives them he puts them back in cold storage, freezes them again, and they are not right?—A. Yes.

Q. That experience is exactly what happens. As a matter of fact, I know from personal experience that the frozen fish shipped by express do deteriorate en route, because they are put into heated cars, and the frost in the fish starts to give, and when they are delivered to you they are more or less deteriorated?—A. That is, as a rule, due to lack of proper ice.

Q. There is no ice at all in the fish I am speaking of. It is the heat in the car that draws the frost. What kind of salmon do you use?—A. When it is in season, the Gaspé salmon.

Q. Would you tell the Committee your reason for not using Gaspé salmon all the year round?—A. When the salmon is in season there is a greater call for it than when it is not in season. When the people think the salmon is frozen, when it is out of season, they do not want it. They always want fresh fish when they can get it. No matter what variety of fish it is, they always want the fresh fish.

Q. What you mean to say is that the salmon from Gaspé would be out of season when the Western salmon would not be?—A. Yes.

Q. But if you could get Gaspé salmon all the year round—that is salmon caught in the months of May and June, when they really are in season and placed on ice immediately after being taken out of the water—wouldn't you use it in preference to Western salmon?—A. Not when you could get fresh Western fish.

Q. The fact of their not being fresh fish would make it less acceptable?—A. Yes.

*By Mr. Sinclair:*

Q. Are the Pacific salmon practically as good as the Gaspé?—A. I think the Gaspé salmon is about the best salmon in the market.

Q. That is, it has a better flavour?—A. A better flavour.

Witness discharged.