

APPENDIX No. 3

Q. How many days does that represent?—A. Four days.

Q. You find the fish all right on the fourth day?—A. Yes, if it is good to start with and is kept frozen. It is impossible to tell when a frozen fish comes in—no system will tell you that—if it is absolutely fresh. A fish may have been exposed in a dealer's window and thawed and then been frozen again, and thawed again and finally thrown back into cold storage, and then it will work its way out into somebody's hands. We may get one of these occasionally.

Q. I am as much interested in having fish sold in good condition as in getting a good price for it for the fishermen. It is a good advertisement. Can you buy supplies of fresh fish in Halifax?—A. Not in the winter season.

Q. Are not codfish and haddock available in the winter season there?—A. Not fresh and unfrozen.

Q. You can buy them fresh in Mulgrave during the months of December, January and February?—A. There is a difficulty there that does not perhaps occur to you. We have no place at Halifax in which to store any reserve quantity of fish, and our orders for fish that go out on our dining cars are given within an hour or two of the departure of the cars. If we were getting supplies of fresh fish from Mulgrave we would have to give the order en bloc, a wholesale order, because we could not give Loggie an order say for 25 pounds to-day and 50 pounds to-morrow. He would require a regular standing order.

Mr. LOGGIE: I may say that is not this Loggie, it is another person of the same name.

By Mr. Sinclair:

Q. Is there not a great difference between frozen and fresh fish?—A. If fish is frozen and has not thawed after it is frozen it will keep a long time, and when it comes to be cooked it takes an expert to detect that it has been frozen. But after it is frozen and thawed once or twice it is a different proposition altogether.

Q. And supposing the fish is a little stale before it is frozen?—A. Then it is in even a worse condition. Our people have the most positive instructions that if there is any doubt about the quality of an article they are not to serve it. We do not want to serve any fish simply for the purpose of working it off or disposing of it.

By the Chairman:

Q. How many pounds of fish do you take on at Halifax?—A. It depends upon the conductor's requisitions. We use about 1,000 pounds of fish a week on our cars.

By Mr. Loggie:

Q. Could you not get a supply of fresh salmon every day at Newcastle?—A. When we started this dining car service I thought we were going to be on velvet so far as the fish supply was concerned, as we were running through the northern portion of the Province of New Brunswick where all the salmon rivers are. I tried my best to get a regular supply and failed. We would be disappointed so often. Perhaps we would send a telegram to have so many pounds of fish delivered to a dining car on such a train at such a point. In place of getting the fish we would receive a telegram saying: "Very sorry, have no fish to-day." Our dining car would be out on the road without any fish at all; and experience has taught me that if we are going to be sure of a supply we have got to have our car outfitted to the greatest possible extent before we start the journey.

By Mr. Chisholm (Inverness):

Q. Supplied mainly from Cape Breton?—A. We have had considerable fish from Cape Breton at different times. There was a firm in Truro we used to purchase from. It is rather odd, but we had difficulty in getting fish in Halifax and I used to purchase

Mr. L. B. ARCHIBALD.