

Announcing the Arrival of Our

# DUTCH FLOWERING BULBS.

A Bigger, Better and Grander assortment than ever ON SALE THIS MORNING.

HYACINTHS, TULIPS, JONQUILS, NARCISSUS, CROCUS and SNOW DROPS.

## HYACINTHS

Grand Monarque, Gertrude, L'Innocence, Argentine Arsdan, Lady Derby, Double Red, Double Rose and Pink, Double White, Double Pure White, Double Blue, Double Yellow. **48c. Dozen.**

## TULIPS

Rainbow Mixture Early, Artus, La Reine, Crimson Brilliant, Fred Moore, President Lincoln, Double-fine Mixed, L'Innocence, Darwin Superfine Mixture, Darwin Fine Mixture and the celebrated MURILLO. **48c. Dozen.**

## NARCISSUS

Horsfield, Major, Mrs. Thompson, Barri Conspicuis, Albo Pleno Odearato, Campernelle Double, Orange Phoenix, Double Incomparabilis, Sulphur-Phoenix, Telamonius Plenus II. **48c. Dozen.**

## CROCUS

Scipic, Appollo, Aspasia, Mikado, Pallas. **29c. Dozen.**

## SNOW DROPS

**29c. Dozen.**



### Will Malagash Solve Salt Problem?

EVIDENCE WOULD APPEAR TO INDICATE THAT SALT FISH TRADE HAS ECONOMIC MEANS OF ESCAPE FROM RUST TROUBLE.

(Canadian Fisherman.)

What promise to be one of the greatest boons to fishermen and which will enable them to put up a better product and save considerable loss, has been discovered by Dr. F. C. Harrison, of Macdonald College, of St. Anne's.

In the past years the fishing industry of the Atlantic coast has suffered considerably from the fact that codfish, mackerel and herring had become infested in such a way that the surface of the codfish acquired a distinctly pink or red color, and the herring turn rusty with impaired flavor. This, of course, detracts from the wholesome and palatable appearance of the fish and causes an unmarketable product, which obviously is a loss to the trade. In some cases dealers estimate their loss as running from 3 per cent. to 40 per cent.

Herring are particularly affected by this trouble. It occurs only in pickled fish and is characterized by the appearance of a reddish brown discoloration on the exterior surface of the herring. Not only is the appearance of the fish spoiled by this semblance of rustiness, but the flavor of such fish is not so good, and they seem to deteriorate more rapidly than normal pickled fish.

The packers consider the trouble a serious one, and Dr. Harrison who has been in communication with the various dealers, finds they are seriously alarmed. They give various reasons for the difficulty and state that it specially affects the best fat July herring.

Samples of rusty herrings were received from various parts of Nova Scotia, and the other Maritime Provinces. Cultures were made and experiments conducted. Various brands of salt were used and it was found in the case of codfish, that the coloring was caused by the same red organism in solar or sea salt. Fresh herring salted with Liverpool and Malagash Salt remained fresh and bright, and no rustiness developed.

The reason given as to why the organism produces red color on cod, hake, pollock and crusk, and rusty color on herring is that the herring organism is salt loving. The red organism in salt loving, requires free oxygen, refusing to grow beneath the surface of pickle, or in any condition which deprives it of free oxygen and its growth is favored by warm temperatures. Remedial measures have been discussed, and the report of Dr. Harrison suggests that Solar or Tropical Salts should be either sterilized before use, or its sale should be prohibited until it is shown that such salt is free from the red organism.

Salt, therefore, is the source of the trouble. The latest report on this subject supplied to the Advisory Council for Industrial and Scientific Research, made by F. C. Harrison, D.Sc., F.R.C.S., Principal of Macdonald College, recently issued on "Rusty Herring," and an earlier report of "The Red Discoloration of Salt Codfish," states that—"undoubtedly the source of the trouble is found in tropical salt, that is, salt obtained by the evaporation of sea water in tropical or semi-tropical regions." This difficulty can most easily be avoided by the use of mine salt.

The estimated quantity of salt used annually in Eastern Canada in fish curing is forty to sixty thousand tons, valued at about \$480,000. This salt is produced in many countries. It may be divided into two classes:

(1) Mined salt, coming either from deposits in crystalline form or from brines. Examples of this kind of salt from brines are known as Liverpool and Windsor. Mined mineral salts are found in Germany, Austria, several States of the U.S. and Malagash, N.S.

(2) Solar or Solar Salt. Salt obtained by the evaporation of sea water, coming as a rule from countries having a sea board where the climate is dry and the summer of long duration. Spain and the West Indies are the largest producers, although it is manufactured by this means in Salt Lake City, and a number of places in California.

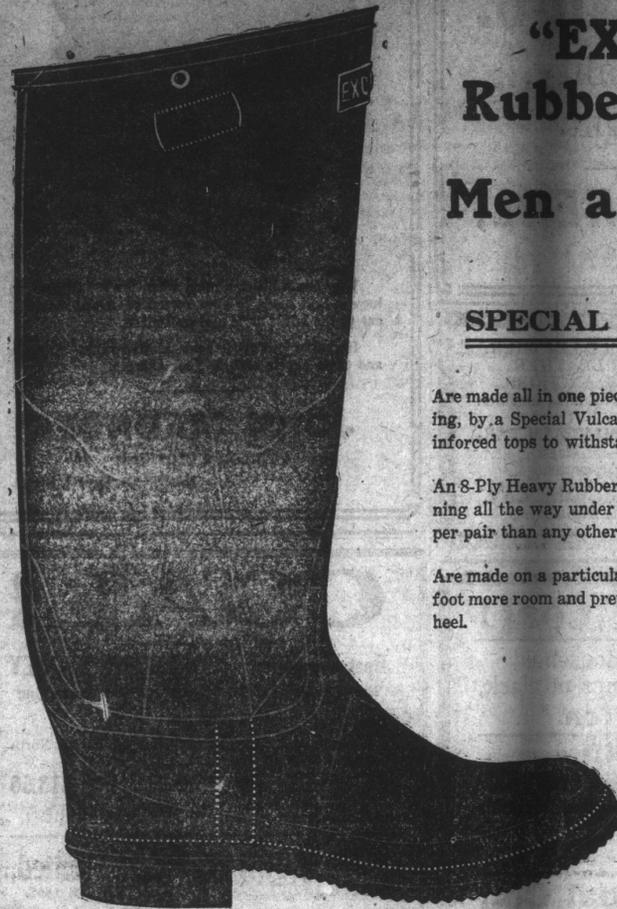
The Solar Salt is much cheaper than the mined salt, or at least it was until the deposit at Malagash was located and work vigorously prosecuted.

Packers who paid particular attention to putting up mackerel carefully and in suitable packages, usually got from \$10 to \$15 a barrel more than the ordinary packers for their product. One of the greatest obstacles militating against the packing of this high grade article was the fact that solar salt was used and the fish turned a "rusty red" color.

The standard of quality is Liverpool salt, but this is expensive, selling for from \$15 to \$18 per ton at the point of consumption, making it prohibitive for use, for instance, with a cheap fish like herring. For codfish the crystal of Liverpool salt is too fine to cure it properly. It is fortunate, therefore, that there is in Nova Scotia a deposit at Malagash which can be used by packers, with the knowledge that it

# "EXCEL" RUBBER BOOTS!

"THE FISHERMEN'S FRIEND"



## "EXCEL" Rubber Boots for Men and Boys

### SPECIAL FEATURES:

Are made all in one piece to prevent ripping or cracking, by a Special Vulcanizing process. Specially reinforced tops to withstand chafing or cracking.

An 8-Ply Heavy Rubber Sole with extension edge, running all the way under the heel. Insures more wear per pair than any other make of Boot on the market.

Are made on a particular shape of last, which give the foot more room and prevents slipping at the instep and heel.

A heavy Cloth Insole made under a new process which absorbs all moisture, is nicely fitted in to add extra comfort for the wearer.

A 4-Ply Duck lining is also used, treated specially to keep the foot and leg cool during hot weather.

Ask your Dealer for

## "EXCEL" BOOTS

"THE FISHERMEN'S FRIEND"

Sold by all Reliable Dealers from Coast to Coast.

Distributed by

# Parker & Monroe, Ltd., The Shoe Men

June 25, m.w. 11

contains no red bacteria, and at the same time is coarse enough for all purposes. It is a high grade brilliant salt. It is much purer than the solar salts generally used for curing fish, and at the same time the mining facilities have been so developed at Malagash that it can be sold at a price

### St. JOHN'S Grocery Stores

- Pork, Ham Butt, lb. . . . . 16c.
- Pork, Fat Back, lb. . . . . 16c.
- Spare Ribs, lb. . . . . 14c.
- Beef, Choice Family, lb. . . . . 12c.
- Beef, Boneless, lb. . . . . 12c.
- Beef, Special Cut, lb. . . . . 15c.
- Bologna, lb. . . . . 22c.
- Fresh Eggs, doz. . . . . 50c.
- Armours Beans, tin . . . . . 18c.
- Large Green Peas, lb. . . . . 12c.
- No. 1 Salmon, tin . . . . . 25c.
- Tomatoes, Italian, 2 1/2 lb., tin . . . . . 40c.
- Vinegar, 1/2 pt., imported, bottle . . . . . 25c.
- Local Cabbage, Potatoes and Turnips.

J. J. ST. JOHN, Duckworth St. & LeMarchant Road.

to compete with the cheaper salts now on the market. Out of some 23 experiments conducted by the faculty of Macdonald College with about twelve different salts, only two showed absolutely no infection, and these were Liverpool and Malagash brands.

In fish curing the chemical constituents of the salt play a very important, even vital part. Many exhaustive inquiries have been made during the past winter with various kinds of salt, looking to the improving of the fish curing defects. It has been found that contrary to the general opinion pure salt will not moisten in the air—the salts that moisten do so because they contain a small percentage of magnesium chloride, and other hygroscopic salts. This means that fish cured with these salts do not keep so readily in hot, humid climates, and this is one of the reasons why Norwegian fish persistently brings a price of some two cents a pound better than Nova Scotia fish. That is, together with the fact that they persistently offer white "naped" fish which commands a better price for their product.

The situation then is that the bacteria which causes the discoloration of codfish, herring and mackerel is found in the Solar Salt so generally used by fishermen, but that is not found in Liverpool or Malagash salts. The big deposit of salt at Malagash, and the cheaper methods of mining, have brought this salt within the reach of the ordinary fish curer.

The United States Bureau of Fisheries recommends salt of the purity of Diamond Flake and Leslie, Detroit—and a comparison of these standards with Malagash salt makes interesting reading. Men closely in touch with the fish curing business have stated that Nor-

wegian fish has been shipped to the West Indies, and after a time transhipped to Halifax. On arrival in Nova Scotia it was found to be in better condition than the local product ready for the southern market. The statement has also been made by those



### The Maritime Dental Parlors

You duty to your teeth is essential to health and happiness. You cannot afford to neglect them any longer; but you can afford to join our great clientele to whom we tender courteous and invaluable services. Call for free examination. Painless Extraction . . . . . 50c. Full Upper or Lower Sets . . . \$12.00 and \$15.00. Crown and Bridge Work and Filling at most reasonable rates.

M. S. POWER, D.D.S. (Graduate of Philadelphia Dental College, Garretson Hospital of Oral Surgery, and Philadelphia General Hospital). P. O. Box 1225. Phone 63. 176 WATER STREET. (Opp. N. Chaplin's.) w.t.

competent to speak authoritatively that Norwegian fish will keep very much higher in the Tropics than Nova Scotia product, and this is a decided advantage.

When the fishing industry of Nova Scotia really awakens to the importance of a thorough knowledge of the advantage of all these factors and study the application of the knowledge it will be the means of establishing their industry on a stable and more remunerative basis.

### MARKET REPORTS

indicate that there is no surplus of Anthracite Coal in the U.S. The shortage caused by the strike of Anthracite Miners last year has not been made up, and American hard coal will, in all probability, be hard to get and high priced. Coke is an excellent substitute for hard coal, and we have on hand a stock of same that will soon be disposed of, because a shortage of hard coal invariably creates an increased demand for our product.

We advise our customers to book their requirements as soon as possible.

ST. JOHN'S GAS LIGHT COMPANY. PHONE 81.

### Leaders Hail Aviation

AS BIG AID TO MAIL SERVICE.

STOCKHOLM.—Aviation will soon bring about immense improvements in postal and passenger transportation, and will ultimately have revolutionary effects on social life generally, according to four of the world's foremost men—Sir Samuel Hoare, British Minister of Aviation; Postmaster General Harry S. New, of the United States; Director General Ronge, of the

### German Post Office, and Dan Brostrom, ex-cabinet minister and one of Sweden's greatest shipping men—gave their views to the Handels och Sjöfartstidning, a leading Swedish journal, in reply to a questionnaire.

Sir Samuel Hoare, in his reply, emphasized the need of international co-operation. He favors official encouragement and support for private initiative for the establishment of air lines. Aviation, however, is still young, Sir Samuel believes, and only a great expenditure of thought, energy and capital will bring it to its due place in world development.

Perfection of night flying, according to Postmaster New, is one of the primary requisites to aerial progress. This is a fundamental development of the postal aviation service, he said. Mr. New declared he saw unlimited possibilities for airplanes in postal communications.

A similar message came from Director Ronge, of Berlin, who said the air right now be regarded as the most important road for progress in mail transportation.

Mr. Brostrom of Gothenburg said that it is only a question of a short time until aerial traffic across the continents and the oceans will offer the same commercial possibilities as the railroads and the shipping lines of today, and that several vehicles will then have at least as revolutionizing an effect in remodelling social life in general, as the locomotive and steamships during the past fifty years.

### A Mormon Temple.

FIVE HUNDRED ATTEND OPENING CEREMONY IN CANADA.

Five hundred members and officials of the sect were present at the dedication of a million-dollar Mormon temple at Cardston, in Southern Alberta. This is the first Mormon temple to be erected on Canadian soil. It is built of Kootenay granite with a marble and onyx interior. Mural decorations represent the Creation, the Garden of Eden, The Fall, and kindred subjects. The baptismal font is supported by twelve life-size oxen in white marble. The temple has now been closed to all except Mormons.

For Good results come to Dancing Classes in S.U.F. Hall, Monday and Thursday, 8.15 to 10.45 p.m.—MAX COLTON. sept 26, 31, eod.

### FOR SALE BY TENDER.

LOT 1. That piece of Land on the North Side of the Black Marsh Road known as "McDougal's." Bounded on the South by the Black Marsh Road, on the East by land occupied by Cross, on the West by land occupied by Murphy, and containing 16 Acres, more or less.

LOT 2. That piece of land on the North Side of MacKay Street bounded as follows:—South by MacKay Street and measuring 60 ft. more or less. West by Shaw's Lane and measuring 160 ft. more or less; East by Cameron Street, and measuring 130 ft. more or less. North by property owned by Emerson, Clouston and others, by which it measures 700 ft. more or less.

LOT 3. That piece of land situate at River Head, Petty Hr., on the North Side of Fridam's property and extending thereby 670 ft. more or less.

LOT 4. That piece of land situate at Little Pond and Long Pond, about 3 miles South West of Briggs and containing 26 Acres, more or less.

LOT 5. That piece of land situate at Salmon Cove, Southern Gut, Port de Grave, on the South Side of the Salmon Cove Road, to the West of the Church of England, and containing 15 Acres, more or less.

LOT 6. That piece of land at Spruce Hill, Topsail, on the South Side of Railway Track, by which it measures 540 ft.; more or less, bounded on the East by Allen's Path and on the West by road from Mannis to Nell's Pond.

LOT 7. That piece of land on one of the Burgeo Islands, known as Slade's Island, and containing 2 Acres, more or less, also Net and Vat Islands to the North of Slade's Island.

LOT 8. That piece of land on the North Side of Petty Harbor, formerly owned by Edward Doyle.

Tenders to be made in respect of each separate lot; the highest or any tender not necessarily accepted. Tenders to close November 30th, 1923, and to be addressed to ESTATE OF ALEX. McDOUGALL, Frank & H. J. McDougall, Executors, McDougal's Cove, St. John's, Nfld. sept 19, 24, w.s.

NO, BUT— "You don't make very sweet music with that instrument," said the bystander to the man with the bass drum as the band ceased to play. "No," admitted the pounder of the drum. "I know I don't; but I drown a heap of bad music."

Oh! Yes—Dancing Class, S.U.F. Hall, Monday's and Thursday's, 8.15 to 10.45 p.m.—MAX COLTON. sept 26, 31, eod.

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### FOR "THE BEST" TONIC

you can't beat

### STAFFORD'S QUININE and IRON TONIC

It is the proper thing to build up the system. Great appetite enlivening.

Price: 40c. Per Bottle.

Dr. Stafford and Son, Duckworth Street and Theatre Hill

MAHONY, City Clerk, 1923.