

6-7 GEORGE V, A. 1916

By Mr. Kyte:

Q. Has any market developed in Canada for these expensive herring, so far as you know?—A. In the course of the last month one firm in Montreal intimated to the Department that they had booked orders for several thousands of barrels to be cured in Canada.

Q. That is they had received orders from retail dealers for them?—A. Yes, they had been supplying customers with Scotch herring previously, and they got some Newfoundland herring last year. This year they have decided to supply Canadian herring entirely, which means several thousands of barrels.

Q. Has there been any considerable consumption of Scotch-cured herring in Canada heretofore?—A. Just amongst the Jewish people. This trade is confined to the Jewish people both in Canada and the United States.

Q. How do you account for that?—A. I don't know. They seem to have been made to eat herring cured in that way.

Q. Do they pay high prices for them?—A. They pay enormous prices. Another peculiarity about the trade is that the Jewish people eat these herring uncooked. They don't boil them at all, but eat them raw out of the barrel. That is one of the reasons why such care has to be exercised in the curing of them.

Q. Is the price likely to be maintained, judging by the prevailing market price at the present time?—A. No, not after the war conditions are removed.

Q. As regards the local market at all events, the price will depend upon the supply?—A. Yes, but I was referring, of course to the United States market.

Q. What do Scotch-cured herring sell for in Canada at the present time, and what has the price been for some years past?—A. Well the imported Scotch herring has sold for from \$10 to \$12 a barrel in ordinary years.

Q. And they are sold in the United States for \$20 a barrel?—A. That was only last year under war conditions. In ordinary years they would not bring more than about \$12 or \$14 a barrel.

Q. Would not that be a prohibitive price for general consumption?—A. Not amongst the Jewish people.

Q. I am speaking of herring for general consumption.—A. No, I do not think so. Any one who is fond of salt herring would not grudge paying say \$5 or \$6 for half a barrel of really good fish, if the quality would be such that they could be consumed from top to bottom of the barrel.

By Mr. Loggie:

Q. You are giving the maximum rather than the minimum price?—A. To which do you refer?

Q. You said that in New York market the price was \$15 a barrel. That is for the best class of herring, is it not?—A. The best Canadian cured and the best Scotch cured.

Q. There was a large quantity of herring went on to the New York market as Scotch-cured herring and only brought \$7 a barrel.—A. Yes, a good many were not sold at all.

By Mr. Kyte:

Q. Are herring cured in Nova Scotia by the Scotch method, in your judgment, able to hold their own against the real Scotch-cured herring?—A. Well, they should if they are the right quality. Of course, the quality of the fish must be there to begin with. For instance, last year a great many large and coarse fish were cured in Nova Scotia and were found to be unsaleable altogether.

Q. Cured by the Scotch method?—A. Cured by the Scotch method.

Q. What, in your judgment, are the essentials required to make a really good herring according to the Scotch method of treatment?—A. In the summer time the

Mr. J. J. COWIE.