

APPENDIX No. 3

Q. You think the local dealers are not very well equipped?—A. I could not say that because I never have visited their plants very thoroughly.

Q. It often does not reach you in very good condition?—A. It has to reach us in good condition, otherwise it is returned. The fish when it comes in the hotel is inspected there, and if it is found it is not right it is returned right away. It is only the good fish that we accept. But sometimes frozen fish when it gets here you cannot tell whether it is really good or not until it is thawed out, and then sometimes it is too late to send it back.

Q. Do you find that lake fish comes in better condition than the coast fish?—A. It does, it has not so far to travel.

Q. What kind of fish do you get from the lakes?—A. When it is in season, we get lake trout, whitefish, and the small kind of trout that is not in season yet.

Q. What salmon do you use?—A. Whatever salmon is on the market. Sometimes the Gaspé salmon, or the salmon from farther west, from British Columbia. We got last fall salmon from British Columbia.

Q. Do you always make the purchases you wish in the local market?—A. All the time, except sometimes we want to put a specialty on the menu, then we go to New York. You can get fish fresher from New York than here.

Q. What is the express rate from New York to Ottawa?—A. \$1.80 a hundred pounds. It is quite expensive.

Q. Does that include box and ice?—A. It does. We do not pay for any ice or box.

Q. They come free? You pay for the fish alone?—A. The fish alone. We pay only for the fish, but of course, we pay for the weight of ice and box. There is another thing; the duty amounts to quite a little, almost a third of the value of the fish.

Q. I thought that you did not pay for the box and ice?—A. We pay the freight charges.

Q. That is what I was trying to get at.—A. Sometimes we only get 50 pounds of fish, but the box will weigh 100 or 120 pounds.

Q. And you pay for the 100 pounds?—A. We pay for the 100 pounds.

The CHAIRMAN: Mr. Found has a question that he wishes to ask.

Mr. FOUND: I am not quite clear about what you said concerning fish freezing in water. Is it some special method outside of a cold storage plant?

The WITNESS: I will give you an instance. In New York there are several places where the fish come in; they are washed and then they are put in a small tub, which is filled up with fish, and which they put in a freezer and freeze.

Mr. FOUND: It has nearly the same effect as what is generally known as glacing, where, in something like an ordinary refrigerator, the fish is brought to a certain temperature, and dipped in a tub of running water, and immediately put again in the refrigerator and covered with ice to prevent evaporation. Then I think there was a misunderstanding in regard to the delivery of frozen fish and fresh fish. Was the Committee to understand that you might order fish to be shipped to you fresh, and that before it was delivered to you, owing to being frozen in transit, it was frozen fish?

The WITNESS: It would be sometimes in very cold weather, such as we have here.

Mr. FOUND: How would there be a possibility of that when fresh fish is always shipped packed in ice?

The WITNESS: I have seen fish come to the hotel from New York in one instance, but in transit the fish was left here overnight.

Mr. FOUND: It was frozen in Ottawa.

The WITNESS: Yes, when the fish got to the hotel, it was one solid block of ice.

Mr. FOUND: It was frozen between the time it reached the station and got to the hotel. That was bad management. Fish shipped from the coast packed in ice is essentially fresh fish. Fish that is frozen is fish shipped in ordinary freight cars.

The WITNESS: I mean it was due to lack of proper facilities.

Mr. BAKER.