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and Boston of recent years?—A. Oh, yes. I have seen a lot Mr. Loggie. Before my time they used to get all their fish from Portland.

Q. But since ten years ago?—A. There is less haddock coming in from Portland now than there was then.

Q. And less cod too?—A. Yes. That car coming to Montreal regularly, reducing the price, and the reduction in the cost of express charges, account for the new conditions.

Q. The reduction of the express charges by one-third has operated to some extent to bring this about?—A. Yes.

*By the Chairman:*

Q. Has your fish business increased during the past five years?—A. I think it has, not very much, but I think it has. There are more people handling fish than there were at first.

Q. There has been an increase in the use of Canadian caught fish?—A. Yes.

Witness discharged.

The CHAIRMAN: Mr. Found, Mr. Copp addressed a question to you, or to the witness, regarding the booklet: "Fish and How to Cook It," issued by your department. He seemed to think there had been some criticism of it. Would you state what you know about that?

Mr. FOUND: We have not had a criticism from any hotel or from any source, so far as I am aware, with the exception of the assistant chef who was employed by us at the restaurant at the Toronto exhibition last year, who wrote us some months after the restaurant was over; and the letter was addressed from a private address in Montreal. It was accompanied by an offer to submit a new set of recipes. In order to draw him out, I asked the chef how much he would be prepared to submit such recipes for, and he asked, I think, a thousand dollars. In other words, it was quite obvious that it was not the book itself that was the difficulty, but that the man wanted something to do. We have not had any criticism: on the other hand, we have had a great many commendations from many sources.

Mr. COPP: I understood there had been some criticism. I had heard a great many women down in our country, who had the book, criticising the suggestions. I had heard that the book was really withdrawn from circulation.

Mr. FOUND: On the contrary, we have been requested from a number of sources to issue more. I might also say that many to whom books were sent for distribution have sent for additional quantities. The difficulty is to keep up with the demand.

Mr. HUGHES (Kings, P.E.I.): The difficulty I find in the ordinary restaurants and hotels with regard to salt fish is that they are not properly soaked; the salt is not taken out. People do not know how to remove it. Is that subject referred to in the booklet? As a rule, the fish are brought to the table so salt they cannot be used.

Mr. FOUND: I do not know that that criticism has been made of it. But there are recipes for preparing salt fish.

Mr. HUGHES (Kings, P.E.I.): I have occasionally taken my meals at the Rideau club, and the fish there was delicious, because it was properly prepared.

The CHAIRMAN: The person who wrote you was engaged by your Department in connection with the Toronto fair?

Mr. FOUND: Yes.

MR. MOISE LAPOINTE.