

## The Evening Advocate

The Evening Advocate.

The Weekly Advocate.

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Our Motto: "SUUM CUIQUE"



("To Every Man His Own")

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ST. JOHN'S, NEWFOUNDLAND, SATURDAY, APRIL 3rd, 1920.

## The Cure of Codfish!

(Contributed)

In the appeal recently published, for country-wide cooperation in the attempt to improve the cure of codfish, the Hon. Minister of Marine and Fisheries, Mr. W. F. Coaker, has done a big thing, which must result in stabilizing our greatest branch of commerce, and in making it permanent and profitable to all engaged in its various branches. Only big minds can initiate big things, and when strength appeals to opposing strength to merge their powers in a crusade for the common good—a big thing is performed: worthy of the emulation of everyone who desires his country's good. To immerse our political creeds into the waters of our common welfare is an act that augurs well for strong concerted action. The thanks of the whole country are due to Hon. Mr. Coaker for having launched the proposition, and also to the Press Editors who have responded to his appeal and promised their assistance in the work of much needed reform.

The work that Hon. Mr. Coaker has set out to accomplish, is hedged with many difficulties, and to bring that work up to anything near a satisfactory degree of efficiency he will need the earnest cooperation of everyone engaged in the catching, curing, purchase and export of codfish.

We produce more codfish than any other kind of food fish. Is there a market for our average annual production at remunerative prices, provided we furnish an article as good as our competitors in the markets where we trade? If the answer is yes, coupled with the warning that the quantity we can sell will depend absolutely upon the quality we offer; are we going to be satisfied with reduced sales because only a portion of our fish is equal to that of our competitors, or are we going to lend all our energies to make every fish we have to offer of standard quality? We no longer hold a monopoly in the fish markets. The tide of strong competition already confronts us. Newfoundland will get no Trade preference in the markets other than on the merits of the goods offered. Can we in face of these facts afford to continue our sloppiness, with never a thought that it is food for humans we are handling? Does not the situation urgently call for united effort, to make quality our symbol, and so far as the elements will allow produce for the markets of the world a brand of fish that, like our country's soldiers, will be "Better Than the Best." But though all are agreed that the successful marketing of our greatest industrial product depends upon quality, we must each agree to do our part to furnish the class of goods our foreign customers demand. All who are acquainted with our system of

catch and cure, must know how near to impossible it is to make of the whole catch a uniform cure. This particularly applies where a small crew in hot weather have to do the trapping, and afterwards the whole operation of splitting, cleaning and salting. Human energy and endurance have their limits, but to witness the "hang to it boys" of our fishermen in their endeavour to save their fish from spoiling, would be strong evidence that in this class of man at least the law of limitations does not apply. There is no royal road to good fish cure. After fish begins to deteriorate—gets soft—no matter what cure is given, it never can be made into a No. 1 article; hence the necessity to have each catch placed under salt as quickly as possible. The good cure of Codfish up to the finish of the salting process depends largely upon the following conditions:—(1) That it is sound or firm; (2) That it is properly split; (3) That it is properly washed, and all blood removed; (4) That it is properly laid in bulk; for salting; and (5) That only salt of good quality be used. Properly split means, that it should be opened down to the tail—and the removal of the bone be begun at the joint next below that where the sound or air-bladder ends. If the bone is "raised" a joint further forward a cavity will be left filled with a substance that will discolour the flesh surrounding it, and be the cause of seventy per cent of the offensive odor arising when afterwards the fish is being cooked. Properly washed, simply means washed clean, this is best done by having each fish when split dropped from the "knife" in water, and all blood removed, especially the clots at the ends of the collar bones, or "knocked," before salting as the French call it. Properly laying up for salting means, that every layer of fish should be so placed that the best possible drainage will obtain; for whether the fish is being salted for hard cure Shore, or soft Labrador, it will be the better for it, and afterwards when dried will not be nearly so susceptible to becoming "dun." The matter of the quality of salt is one that unfortunately too many of our fishermen have no control over whatever. There are other features that may be enumerated, and that have some bearing, or influence in helping or hindering a perfect cure,—and I presume that is the standard aimed at—such as the kind of place the fish should be stored in during the salt-bulk period, etc., etc., but—did someone say, "Aw; what yer givin' us, what the Helligoland do you know 'bout catchin' an' curing fish; why there's not a fisherman from the youngest to the old salt-water-sodden veteran of seventy, but knows all about that dope you're handin' us out." "Thread-

aisy" my friend, or you will spoil my little attempt to help in a good cause.

At present I have no personal interest either in the catch, cure or sale of codfish; but I have been in the game—and glory in the fact—handling, seining and trapping, when, too, the kind of motor engine used was made out of good old Newfoundland spruce. I am ambitious that our fisheries products, will never have to go begging to a reluctant market, but that they should honestly carry the imprint of having been handled with care and skill, as all human food should be, and be sought after because of their high standard of excellence.

My fisherman friend I am not so much trying to teach you to do it,—you know all about the how,—as I am trying to induce you to wake up on this vital matter of good fish cure.

To know how to do a thing right and refuse to do it, brings sure if delayed punishment. The knowledge and power both are in our own hands; are we going to exercise it and recapture and hold our fish markets, or are we going to refuse to do our duty to ourselves and posterity and our legacy be only a bequest of vanished markets? But to move on to the other stages of cure. Washing is the next in order. Anything short of the very cleanest washing is a menace to good cure. When the gluey matter pressed out of the cells of the fish, is allowed to remain in the seams of the back and underneath the fins, it is sure to produce slime, if a few days wet weather follows the washing.

Often between the first day fish is put out to dry, and the time it gets its final blast of sun and air to finish its cure, it has to meet up with a great many drawbacks that baffle all the efforts humanly possible to produce good cure. Often fish taken from the salt-bulk in splendid condition, just the kind of stock to make "picture" fish, would, because of bad weather, only rank as seconds when dried. But the forty days of St. Swin's showers are not the only impediments to good cure. Often the longer for sun, when the day is calm gets in its destructive work, and sunburned fish is the result, which must class as cullage. It is only fair, on behalf of the fishermen, that the climatic changes that oppose them in their work of fish curing should be fully recognized. Simple as the whole routine of work may appear, it calls for more thought, care, patience and hard work than is generally known or appreciated. Our fishermen, however, are big enough for the job and if given a fair deal will do their part in producing a grade of fish fit for the most exacting market on earth. The obligations of good cure by no means rest on the shoulders of the fishermen only. What of the buyers who will pay the same price for inferior, as for the very best cure? There is such a thing as a law of just compensation which if set aside will sound the death-knell of all earnest, and honest endeavour to bring up the cure of fish to a high standard. Make the rules of purchase imperative and so inflexibly just that the fisherman can see that he is being compensated for his extra energy and hard work, and it will be a safe bet, that badly cured fish will soon disappear from our market, or be reduced to a minimum. Now I do not mean that a more rigid grading or cull should be enforced, that is merely a work of selection for export purposes and can in no sense change the quality of fish being sold. Standardizing is but the "guinea stamp" and not the production of the gold that makes the coin.

The Hon. Mr. Coaker's notes outline other modes of preserving codfish, than that of salting and drying. Its only a question of markets being found for fresh

dried cod, when a large industry in this article would be built up in many harbours around our Island. I know of very successful experiments that have been made in preserving codfish by evaporation without the use of salt; these experiments have been by both cooked and raw process, the former was put up in granular form, having, when finished, somewhat the appearance of tapioca; the raw was put up both as granules and as evaporated codfish steak. That this desiccated fresh fish will continue in good condition for long period in climates such as of Italy and South America, has been proven satisfactorily. Artificial evaporation would be required in the cure of fresh fish, natural means would be too slow and uncertain. Indeed if artificial drying could be generally applied to our salted fish, the losses would be obviated that are now sustained through bad weather. Its mistaken idea that artificially dried salt fish is not as good as sun-dried. It has many points in its favour against sun and air dried, some of which are, uniform dryness, resistance to weather changes, less susceptibility to become "dun" and a much higher percentage of No. 1 quality. Proofs can be furnished for the statements, but I fear I have already exceeded the space limit and will close with the hope that I have contributed some help in forwarding the movement for a better cure of fish.

### OPORTO STOCKS

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### B. of R. T.

The Brotherhood of Railroad Trainmen, members of Lodge Terra Nova 923 will meet to-night at their rooms Harvey Road. We learn that matters of much importance to all in the Union will be discussed, and that a full meeting is expected.

### PERSONAL

Mr. Reg. Harvey left by the Kyle this morning for a visit to Canada.

Mr. Baxter Barry left here by the express to-day for Alexander Bay.

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### METHODIST NATIONAL CAMPAIGN

In Connection With the Inter-Church Forward Movement.

We submit to-day synopses of addresses delivered before the Empire Club in the city of Toronto by Mr. T. H. Gundy, a leading Methodist Minister and Canon Cady of the Anglican Church. Both of them occupy a prominent place in the life of the Dominion, and are held in the highest esteem by all classes. Their deliverances, therefore, carry conviction whenever they address an audience. The Toronto Globe says:

Strong addresses on the Inter-church Forward Movement, dealing with it from an angle of the clergyman and the business man, were made at the regular meeting of the Empire Club. The speakers were Hon. Dr. H. J. Cady and Mr. J. H. Gundy. Both were warmly applauded at many points in their speeches.

"It is always easier to destroy than to build," said Mr. H. J. Gundy, the first speaker. Although the Prussian machine had been destroyed the world was not safe for democracy. For the spirit of selfishness remained and was a curse wherever it existed. "Only one man has found the recipe for making the world safe for democracy," said Mr. Gundy. "He is the man of Nazareth."

"If the world is to be a safe place for making the world safe for democracy," said Mr. Gundy. "The standards that have made Canada a safe place to do business must be set up throughout the world."

In putting their money into the work which would do this Canadians were making a good investment, he declared. Canadians were piling up wealth, and in doing so were facing the danger faced by any country experiencing a sudden influx of wealth which give comforts and ease injurious to the boys and girls.

The Best Investment. "There is only one place to invest this surplus capital—that is in the unselfish establishment of Christianity in Canada and throughout the world," said Mr. Gundy. The money you give to that will not harm your children, although what you give them may."

So far as the business men were concerned their task in the campaign was two-fold, he concluded, after reference to the financial aims of the movement. Firstly, to give their money on a greater scale than ever before; and secondly, to put their organizing ability at disposal of this campaign. If they did the latter there would be no doubt of the result, he declared.

"We have learned a new scale of giving and a new sense of the stewardship of property," said Dr. Cady, after reference to the lessons learned during the war, which, he said, we would do well to remember. We had learned something of the relative values of things, putting comforts behind us and choosing discomforts to accomplish an aim; we had put the immaterial higher than the material, the spiritual higher than the physical. We had learned the lessons of discipline, which must not be forgotten, and of co-operation and comradeship. We had learned that there was no place for the unadulterated idler, and we had learned the lesson of thrift.

"We saved that we might give and make it possible for our country to work through to victory," he declared. In future we could not regard our possessions as held in fee-simple; they bore the hall-mark of the blood of the

## Agricultural Helps!

In to-day's issue on page 2 we begin a series of special articles dealing with agricultural pursuits, which we hope will prove of great assistance to those of our readers who have gardens or keep live stock. We have made special arrangements for this service, and the next of the series will appear on Wednesday, thereafter appearing probably every Saturday.

men who went in jeopardy of their lives. The keynote of life in the war was service.

"What the whole world has learned as a result of the war is simply this: the indispensableness of Christ and Christian principles," said Dr. Cady. "Everything else proved weak. The only thing that did not prove so on which shall be reared the beautiful fabric of a fairer Canada."

After-war Fever.

To-day the world was suffering from the fever that followed nervous strain. He continued. There was criticism of everything, turmoil and chaos, as in Russia, imperilling the welfare and safety of the world. Many methods of amelioration were offered, but no ultimate solution could be found short of the evangel of Jesus Christ.

"I believe with all my heart that he who can spiritualize democracy can save the world, and no one else," declared the speaker. Many needs existed, and every need spelled an opportunity, he pointed out. Many necessary and beneficial schemes held over during the war were pressing on us now. The world had become a neighborhood, and the moral conditions of other countries affected all, just as a plague of disease. For this there were needed religious leaders, who must be adequately paid, for no one could work under low spirits.

The branches of the Church must have adequate equipment if they were to represent worthily the institutions behind them. He recognized no incompatibility between the spiritual and the financial, but regarded the latter as an exercise of the former.

"All those who are wasting what they have made, who are flaunting it in the face of the poor, are the true anarchists," he declared, after describing the Church as the nation's conscience, and asserting that it was making the greatest contribution to

human brotherhood and world peace. "It is for us to use our money wisely and unselfishly."

"There are many people who are going to reconstruct everything in this world, except themselves," he concluded. "I want to put in a plea for the reconstruction of individuals on which shall be reared the beautiful fabric of a fairer Canada."

### Resolutions of Sympathy

At their regular monthly meeting the following resolutions of sympathy upon the death of the late Bishop Power were unanimously adopted by the Bell Island Star of the Sea Association:

WHEREAS we have learned with the deepest regret of the sudden and unexpected demise of the Rt. Rev. Michael P. Power, Bishop of St. George's;

AND WHEREAS we realize that by his death not only has Newfoundland suffered the loss of one of her most wise and learned ones, but the Catholic Church one of her most distinguished prelates;

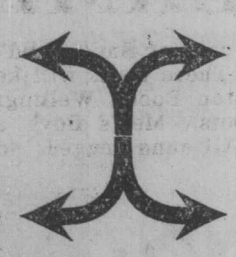
BE IT THEREFORE resolved that we place ourselves on record as deeply deploring the sudden passing of the late Bishop, and while bowing to the inevitable dictates of the Will of God, realize that in his death we have lost a friend, counsellor and adviser;

BE IT FURTHER RESOLVED that a copy of these resolutions be recorded on our official records, and that copies be forwarded to the Hierarchy of the Church in Newfoundland; to the administrator of St. George's, to the relatives of the late Bishop, and to the press.

J. M. GREENE,  
President.  
RONALD J. JACKMAN,  
Secretary.

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