



Codfish Standardization Commission

TO THE FISHERMEN OF NEWFOUNDLAND:

PROPOSAL REGARDING THE METHODS TO BE ADOPTED TO IMPROVE THE CURE OF NEWFOUNDLAND CODFISH.

1. That the position of the Newfoundland Fisheries in relation to those of Norway, Iceland and Britain be placed before the fishermen and the public through the Press, and in any other manner that will illustrate the necessity for improving our cure of fish if we are to successfully market our fish in competition without that from other countries.

2. That a full and complete statement of the essential features of curing that must be adopted by all fishermen if the cure is to be improved shall be published and circulated throughout Newfoundland and Labrador.

3. That Inspectors shall be appointed whose duty it shall be to examine and inspect all fishery and curing stages, boats, etc., throughout Newfoundland and the Labrador with a view to-

(a) Explaining the methods to be adopted to improve the cure;

(b) Bringing about an improvement in the construction of sanitary conditions of Fishing Stages;

To collect and distribute information as to catch of fish or other matters (c) affecting the interests of the fishermen and the country generally.

NOTE :- The Inspectors should eventually be given authority to condemn stages that are unfit for the sanitary curing of fish.

4. That fish purchased from the fishermen by exporters, whether in St. John's or in outports, shall be bought subject to a cull.

5. That all exports of fish from Newfoundland and the Labrador shall be inspected by duly qualified inspectors and certificates issued specifying the nature, style, cure and quality of the fish, and that specific standards shall, if possible, be laid down for the guidance of the Inspectors.

SUMMARISED, THE REQUIREMENTS MOST ESSENTIAL FOR IMPROVED **CURING ARE:**

(1) Clean boats, stages and splitting tables.

(2) Well split fish.

Fish to be well washed from knife-all blood, liver and gut to be removed. (3) Clean stage for curing fish. (4)

Regularity in salting. Fish to be washed thoroughly on back and face when taken from salt bulk. (5) (6)

(7) Fish to be bled as soon as taken from the water when possible.

LABRADOR. Same qualities for all markets.

No. 1 FISH.

Fish to be split to the crux of the tail, washed from the knife, free from blood stains, clots, liver and gut. To be firm, thoroughly salted and well pressed. To be washed out of salt bulk by hand. All slub and slime removed from back. To be to stand shipment without loss in weight. Fish not complying with these requirements to be classed as No. 2 quality and to be stowed in such a manner in the vessel as to form a distinct part of the cargo.

The annual garden party at Kilbride takes place to-morrow after-noon, and judging from the program of sports and the preparations made, promises to be one of the most enjoyable events of the season. A special train will leave St. John's at 2.30 p.m. running to the field, leaving again at 9.30 p.m. for town. Those taking in the event can also take advantage of the regular excursion train at 2.30 p.m. stopping at Water ford Bridge, which is five minutes' walk to LeMessurier's field where the garden party is being held. The buses and buckboards will also run at regular intervals from the railway station to Kilbride all the afternoon City friends and all who attended last year were loud in their praises of the hospitality and kindness extended to them by the people and the ommittee in charge of the fete. This garden party is now looked forward to as an annual affair and this year promises to eclipse all former events of the kind. The ladies' committee have made ample provision for catering to a large number. During the afternoon delicious teas, ices and refreshments will be served, and for the convenience of those who may come on the 6 o'clock train or later, teas will be served up to a late hour. A most interesting programme of sports has been arranged, many new items being introduced and prominent among which will be the \$800 Derby. With this event excitement runs high, as many ponies have entered from the Parish, Topsail Road, Goulds and St. John's Rumor has it that a "dark horse" from St. John's East, backed by some city sports, will prove a surprise, and its backers have every confidence that the ribbons and prize will go to an eastern settlement. West enders are betting heavily on a little horse entered and owned by a prominent lady of the Western suburbs and each exhibition convinces them that the animal is the sure winner. This part of the programme will be run off in true Derby fashion. Foothall fives. tug-of-war, "Rolling Basin Copper Mine" (a paying investment to the prospector who properly stakes his claim), "Old Dan Tucker" and other minor events will fill in to make a most enjoyable afterncon to all who patronize the affair. The T. A. band will be present and discourse some special music, among which will be many popular marches, two-steps and waltzes. Visitors to Bowring Park on tomorrow afternoon can easily take in and participate in the many attractions of both places, as the garden

Kilbride Garden Party. **CLEANLINESS IS HEALTH** NINININININININ By the use of Gillett's Lye, house cleaning is made a pleasure instead of a drudgery. It softens the water and cleans thoroughly whether the dirt is visible or invisible. Destroys all bacteria A EIA EIA and infectious germs, removes obstructions from drain pipes, closets, sinks, etc. Refrigerators are made delightfully fresh and clean by using one teaspoonful of Gillett's Lye dissolved in two gallons of water. "GILLETT'S LYE EATS DIRT" Made in Canada ring, and 81 cases of lobsters for Hali- Last Night's Football. Shipping Notes. fax. Schooners Elizabeth Rodway and The B.I.S. team defeated the Stan Schooner Mollie Fearn has arrived Marne have arrived at Carbonear with in last nights game by a score of at Burin from Halifax with flour and coal for Rorke and Sons. goals to nil. The B.I.S. had the best general cargo for this port. Schooner Evelyn has arrived at of the play all through the game. The The Defender has cleared from Jacksonville, Florida, to load lumber Stars lacking vim could not withst Sandy Point with 1309 barrels her- for France. the onslaught of the Irish for We have just received a shipment of **Door Locks & Padlocks** STANLEY PLANES, SQUARES, Etc.; also SCYTHES, SNATHS, STONES, GRASS HOOKS, HAY RAKES, Etc. SILVERWARE in all designs. Place your orders early as the above are in great demand. AYRE & SONS, Ltd. 'Phone, 11. HARDWARE DEPARTMENT. 'Phone 11. "Jumbo" Stationary Engines. narty is in clean proximity to the Park and a few minutes' walk on the railway track will bring you to the 1¹/₂ TO 15 HORSEPOWER rear of the field where the party is being held. The laudable object for which the garden party has been organized, apart from the day's enjoyment, will bring along all old friends and many new ones, and the commite in charge are leaving nothing un

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SHORE FISH CURED LABRADOR STYLE

To be known as Imitation Labrador. All Shore Fish cured Labrador style will be graded as such and not as Labrador, and must be cured as above. The making of this quality of Imitation Labrador is not encouraged as the demand will be very limited.

The black should be removed from the fins of Shore and Bank Fish from 18 inches up. Such fish when well cured will be classed Extra No. 1 and will command the highest price.

CURING OF FISH.

Fish is an article of food, and this fact must be kept clearly before all those who have the handling of it from the time it is caught until it reaches the consumers' table. Unfortunately, this fact is lost sight of by nearly all those who are occupied in the Fisheries of Newfoundland, whether they be the catchers, curers or exporters. There is not sufficient care exercised by any one of the several classes of handlers. The fishermen in their anxiety to get their catch under salt forget the fact that the fish they are curing is to be eaten by some person many thousands of miles away possibly many months hence. The exporters in their desire to, first: secure a large stock, and second: to send it to market quickly, also lose sight of the same fact. This must change, and in future all interested in the fisheries must always remember that they are handling an article of food, and treat it accordingly.

The first essential feature of all processes for handling food products is cleanliness. The boats into which the live fish are thrown from trap or hook must be clean, sweet and free from gurry of past catches. The stage upon which the fish are thrown from the boat must be clean. The splitting tables must be clean and kept clean throughout the whole time that the fish is passing over it. The curing stages must be thoroughly cleansed before the season opens, and kept clean during the whole sea-son. Pound boards should be well washed frequently. Water is plentiful and cheap and should be used without stint. Stages should be limed at least once every year, inside and out.

With thoroughly clean boats, stage heads, splitting tables and stages, the first step towards good fish is secured. The next is cleanliness in handling the fish. All blood, livers and gut should be removed; all slime and gurry thoroughly washed off before the fish is put under salt. This can only be done by well washing the fish when split in plenty of clean water.

The fish should be split to the crux of the tail and laid open evenly without pock-ets. The sound bone should be removed to about half an inch beyond the end of the sound, to allow the blood in the bone to drain out. If this is done the fish, on going to salt, will have every chance of turning out of salt bulk or pickle a perfect fish. Salting should be done with care. Much fish is spoiled by irregular salting and

by careless packing in bulks. Salting should be completed without delay. Fish should not be laid away to be salted at convenience. Washing out from salt bulk should be done by hand—every fish being washed back and face separately. Eigh-teen hhds. Cadiz salt should be used in salting Labrador cure. Shore cure should not be bulked higher than three feet and from ten to twelve hhds. Cadiz salt to the hundred quintals

The length of time for remaining in salt bulk or pickle is a matter for the judg-ment of the person in charge of the curing, as also in the curing once the fish has been washed out of bulk.

In some cases it is thought advisable that hook and line men should throat their fish immediately they are removed from the hook. This permits the fish to bleed, and not only insure a whiter fish but retards decay of the fish.

The foregoing approved by the Standardization Commission.

W. F. COAKER Minister Marine and Fisheries.

farine and Fisheries Department, June 28th, 1920.

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done to make it enjoyable for all who attend. The day's proceedings will close with the usual dance in the "Wride Club Rooms, and a most enjoyable time is assured all who on to-morrow afternoon visit Kilbride.



DISCUSS ROAD IMPROVEMENTS.

At last night's meeting of the Newfoundland Motor Association held in the Board of Trade Rooms, the question of road improvement and the importation of machinery in connection with the work was fully discussed. It was decided that the road committee of the Association meet the four permanent members of the commission appointed by the Government to deal with roads and if they sanction it. to import the necessary machinery. A portable outfit with a staff of six men to repair roads pending the arrival of the machinery was also decided on. If this proves satisfactory and funds permit, others will be secured. The following officers, as recommended by the nominating com mittee, were elected:-

President .-- E. A. Bowring. 1st Vice-Pres.-E. Collishaw. 2nd Vice-Pres .- W. White. Secretary .-- P. E. Outerbridge. Committee .-- W. R. Warren, W. B. Comerford, J. A. MacKenzie, J. L. Slattery and A. Munn.

Roads Commission .- T. Soper, Reg Harvey and E. Collishaw. During the next two month's the Associating will hold fortnightly meetings.

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