

6-7 GEORGE V, A. 1916

Q. What varieties of fish from the Atlantic coast do you make use of?—A. Any varieties of fish obtainable.

Q. Do you use any flat fish?—A. We do not.

Q. Why, because there is no demand for them?—A. There is no demand for them. The average public do not know the wide range of varieties of fish that exist. The only fish they are familiar with are the common fish such as cod, haddock and halibut, and those are the kinds they will ask for when they go into the dining room. When you suggest a fancy fish or some other nice fresh fish, they will say: "I do not know it, I would rather have some codfish, haddock, or halibut."

Q. You do not do any missionary work?—A. We do, but people do not always care to follow our advice, they have their own opinion.

Q. Have you ever tried tile fish?—A. Yes, we have tried some.

Q. How did they suit?—A. They suited us very well the time we had them. Those tile fish, although coming from the East were bought in Toronto. They went all the way up to Toronto and then came back here to Ottawa.

Q. Originally shipped from the Atlantic coast?—A. The Atlantic coast.

Q. You do not usually get your fish by way of Toronto?—A. We do not, but that was a time when nobody in town had any tile fish and so we bought in Toronto.

Q. Is the tile fish a new fish here?—A. Well, very few people seemed to have heard of it before.

Q. But you think it would be an acceptable fish to the people if they knew about it?—A. Yes, it would be.

Q. Do you use salt fish at all?—A. We do.

Q. Herring?—A. Some herring.

Q. In what kind of way are they put up?—A. They are put up in small kegs.

Q. Where do they come from?—A. They come from the coast.

Q. How much would the kegs weigh?—A. About ten or fifteen pounds.

Q. What do you pay for one of these kegs?—A. It depends upon the kinds of fish. For herrings, as low as four or five cents per pound. The price sometimes goes to 25 or 30 cents in the case of salt mackerel, which we get from New York.

Q. You do not buy your herrings by the barrel?—A. We do not. That would be too large a quantity for us.

Q. You say that sometimes the fish does not reach you in a satisfactory condition. What do you mean by that?—A. Sometimes in transporting the fish from the coast to here, that is in cold weather like this, the fish is frozen when it gets here. It is put in storage by the local fish dealers, but it thaws and goes bad. But the dealer, in order to try and sell it, freezes that fish again and tries to dispose of it in that way.

Q. And it deteriorates in that way?—A. It deteriorates, undoubtedly.

Q. When it is thawed out and frozen again?—A. Yes.

Q. Your opinion is if you could get it frozen and keep it in that condition its quality would be maintained unimpaired?—A. Yes, if you could get it frozen from the point of shipment up to the time it is ready for consumption that fish would keep its natural flavour just as if you had the fresh fish right from the coast.

Q. You think that placing it in a refrigerator would be a good method?—A. It would be, but not as good as the freezing of fish in water.

Q. I suppose you get your fish by express?—A. Most of our fish we get locally from the local dealers.

Q. What do you pay for haddock?—A. At the present time we are paying 12 and 13 cents a pound. That is, for the real fresh fish we have to pay as high as 12 and 13 cents. It depends also on the fluctuation of the market. Sometimes we get haddock for as low as 6 and 7 cents.

Q. Do you order from Montreal?—A. We do not get it from Montreal.

Q. Where do you get it from?—A. From Ottawa, from the local dealers

Q. You do not know where they get it?—A. We do. We know that they get it direct from the coast mostly.

Mr. BAKER.