

APPENDIX No. 3

By Mr. Loggie:

Q. Do your customers after receiving a piece of frozen fish from you, know how to handle it before they attempt to cook it?—A. The majority of them do not.

Q. It is a very simple process to put it in ice-cold water?—A. Yes, ice-cold water.

Q. Don't you think the fact that they allow the fish to get warm in the kitchen, instead of putting it into ice-cold water before cooking causes the fish to deteriorate very much in the process of cooking?—A. Yes, because the flavour runs out. If you put it in cold water it takes the frost out of it quick.

Q. Would it not be a good plan for the retail merchant to have his parchment paper printed with that suggestion on it? Of course, that would only apply to the winter season I know. It would not cost much?—A. Yes.

Q. My experience has been that frozen fish, properly handled, is very nearly as good as fresh. It is like a piece of frozen meat; if you take it into the kitchen and let it thaw out the flavour will be affected.—A. We have some people who want to get frozen haddock in preference to fresh, but I would not.

Q. Those people evidently know how to handle it in that case?—A. Yes. Very often people get a piece of frozen fish, and they put it in lukewarm water; they do not know any better. Some let hot water run on it.

Q. I heard you speak about herring a few minutes ago. I want to ask you if there are any Scotch cured herring retailed to any extent on this market?—A. I have not seen any. We used to get the regular Scotch herrings, Loch Fyne, but at the convention of the Fisheries' Association in Montreal there was a paper read on that subject, and the Government is taking up the question and is arranging to send inspectors to show the packers how to put up their fish, and show them how to handle them in order to produce a herring that will be almost equal to the Scotch herring. There is a growing demand for these herring in this country.

Q. Have you ever sold any at all?—A. A lot of them.

Q. Do you know how they are prepared for food?—A. Well, we sell the majority of them to the Jews, and they pickle them.

Q. They do not cook them?—A. No, they are pickled, that is all.

Q. Are they suitable to cook—I mean to say, would they be desirable?—A. Oh, yes, they are. They pickle the majority of their fish; they chop it up and pickle it.

Q. I learned that the other day. Some of them eat them raw, even without pickling.—A. I have never seen them eat them raw.

Q. One of the Russian merchants told me that the other day. They showed me half a barrel, and they certainly seemed nice.—A. I was speaking of fish in general. Some eat salt herring raw, yes; like the salt sardines that you get in barrels, they just wash them off a little and eat them with bread and butter.

Q. There is not very much demand for Scotch cured herring cooked as fresh herring are?—A. I think there would be if the people were educated, because they are a better herring. There is more flavour; lots of them have the roes, which are very nice.

By Mr. Hughes (Kings, P.E.I.):

Q. Do you really consider the Loch Fyne herring better than the Nova Scotia cured herring?—A. Yes, sir.

Q. I never had a Loch Fyne herring I could eat at all?—A. If one travels very much, the first thing you will strike on the bill of fare in any hotel is Loch Fyne herrings. As I said a little while ago, probably the Maritime Province people keep the good herrings down there.

The CHAIRMAN: There is enough herring for all.

By Mr. Loggie:

Q. Has the business from the Maritime Provinces been increasing during the last few years, that is to say, there have been less fresh fish coming in from Portland

MR. MOISE LAPOINTE.