

Hunting Tuna Off Nova Scotia Exciting Sport

(By L. W. INGALLS)

The giant mackerel of the Canadian Atlantic sea-board, known as albacore, tuna, tunny-fish, or horse-mackerel—which weigh anywhere from 300 pounds to half a ton—are fast becoming the lions of the piscatory world and the greatest object of the fisherman's sport.

Off the coasts of Nova Scotia, abundance, the "albacore" are caught by local fishermen in large sets or "traps" of netted twine. These nets are set for the ordinary or little mackerel (12 to 18 inches in length), and the big tuna either follow or chase the small fish into the traps for the purpose of eating them. The albacore in the nets are forced by the fishermen to swim into special splicer nets. The men then kill them by striking them with an axe or other sharp instrument. Even so, it is often not without a terrific struggle that the monster fish are taken. Men in the boats are frequently drenched by the splashing water, and the seas around are dyed red with the tuna's blood. Sometimes, too, the big fish break through the nets and get clean away.

Price Is Low

Until very recent years the demand for tuna has fluctuated, and the price per pound has remained low, so that a fisherman who had made an enormous catch might let most of his netted captives go free and alive rather than have them on his hands as a "dead" loss.

It is to New York and Boston that the albacore are chiefly shipped, and in those cities they are purchased and eaten principally by Italians and other emigrants from countries bordering on the Mediterranean, people who at home had been accustomed to eating the tunny-fish from the Mediterranean Sea.

Nova Scotia fishermen therefore usually endeavor to catch the fish early enough in the week to ensure their being delivered in the American cities for sale on the market on Thursday and Friday (fish-day). Before the pink-fleshed tuna are packed in ice for shipping they are beheaded and the entrails are taken out.

Such has been the history of this hunting, the season for which lasts from about the first week in July to the last day of August; but lately a new factor has arisen in regard to albacore-fishing. The Isaac Waltons of the rod and line feel that their skill in the piscatory art is challenged so long as these finny monsters of the deep remain uncaught in any quantities by the rod and reel.

Five some years ago J. K. L. Ross of Montreal captured with hook and line a tuna off Sydney, Cape Breton, which is said to have taken him six hours to "drown" (that is, to kill in the sea), and in 1924 Zane Grey, the American novelist, fishing with rod and reel, caught one tuna weighing 650 pounds and another weighing 758 pounds off Liverpool, Nova Scotia, yet at the present time the sport is but commencing. It is said that only four men are known to have caught the tuna with rod and reel, and three of these men are Zane Grey and his brother and J. K. L. Ross. But from Texas and from New Jersey, with the most up-to-date rods and other equipment, expert sportsmen fishermen have gone to Hubbards, N.S., the headquarters of the St. Margaret's Bay tuna-fishing, to employ their skill and wit against the albacore.

An Expert's View.

One of these men, Mr. George M. Craig, Port Arthur, Texas, who has caught tarpon and shark all around the Gulf of Mexico, and tuna at Catalina Island, California, said to a Star representative:

"It is only on the Nova Scotia coast that we know of that the tuna run so large. They run here from 500 to 1,000 pounds. They have been seen, I'm told, elsewhere in the North Atlantic, and as far as the mouth of the St. Lawrence. If there were some canning factories established in Nova Scotia, and particularly in St. Margaret's Bay, where most of the tuna are caught, a great industry could be created. Canneries, such as they have on the coast of California, would stabilize the market. The fishermen sometimes get only two cents a pound, and occasionally, when the tuna are shipped to Boston, they don't pay enough to buy the express charges."

Mr. Craig stated that the first fish of the season usually brings eighteen cents a pound, but when the market is glutted the price quickly drops. He declared that the Nova Scotia tuna, which has yellow fins, is the same as the blue-finned tuna, and that neither, properly speaking, is an "albacore," as the horse-mackerel is locally called. The tuna or horse-mackerel, he said, is "a species of albacore." He spoke of a record catch he had seen recently at Hubbards, when one net held over 7,000 pounds of tuna, twelve fish averaging 500 pounds each. Not long ago the writer saw twenty-three tuna together on a wharf at Hubbards, N.S., each body passing as big as the carcass of a cow or a horse. The bodies were blue-black above and a sort of silvery white beneath, and scaleless, with a series of hook-shaped bright yellow fins underneath, and

SEASON'S-INITIAL-SHOWING OF LADIES' FUR COATS

FOR THE WOMEN. SOMEWHAT ASTONISHED AT THE PRICES OTHERS ARE ASKING FOR THIS SEASON'S FUR COATS

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FINE CENTRAL MUSKRAT SKINS FORM THE BODY OF THESE COATS, HAVING BEEN SELECTED ON ACCOUNT OF THEIR DISTINCTIVE MARKING AND DEPTH OF FUR. SELF TRIMMED WITH PLAIN OR GATHERED SHAWL COLLARS OR BORDER EFFECT REACHING ALMOST TO WAIST LINE.

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FASHION'S FAVOURITE THIS SEASON AND MADE IN THE SPORTY MODELS NOW SO MUCH IN DEMAND. A VALUE EXTRAORDINARY. GENUINE NORTHERN SEAL FUR COATS, MADE FROM CHOICE SKINS, WITH FLARED OR BARREL SLEEVE AND PLAIN OR SHAWL COLLAR. 48 INCH LENGTH.

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above. It is known that, besides eating little mackerel, the tuna feed on squid and salmon.

The cooked flesh of the tuna is said to resemble, in taste and appearance, a very tender beefsteak.

Exhibited in Movies.

The Nova Scotia fishermen go out after the tuna when it is known that the fish are in the trap. They employ not only motor-boats, sailboats, or a boat combining both motor and sails, but small boats, and form a square or a rough circle around the netted

tuna.

A few years ago, it is said, the Department of Marine and Fisheries, Ottawa, sent two official photographers to Hubbards to take moving-pictures of the fishermen landing the albacore into their boats from the traps by means of a purse-like net called a splicer. These pictures were exhibited in different parts of the United States.

The following description of tuna-catching was given by a prominent citizen of Hubbards: "The fishermen sink the splicer net into the large 'trap' in which the albacore are swim-

ming round. Then they gather up the twine of the trap, and get the albacore into a small space. The albacore then swim into the splicer net, which is pulled together by purse-lines and pulled to the side of the boat. The fish

are killed with an axe, pick, or other sharp instrument. The men use a gaff to hold a fish while it is being killed. When dead the fish are hoisted into the boats by means of the gaff.

"The exciting part of all is when the fish are brought to the boat and the fishermen reach out to wound them in some vital spot. They flounder and splash and the water is reddened with blood. The fishermen are sometimes working in a Niagara of water when making a kill."

It takes a strong horse or several men pulling together to hoist one

large tuna from the boat to the wharf. An ordinary-sized tuna is said to weigh more than a small shark.

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Scotch the Snake

MANY LIVES HAVE BEEN WRECKED BY A SNEERING SMILE OR A SHRUG OF THE SHOULDERS.

There are those who poison the body, and those who poison the mind. The methods of each are subtle, but while body-poisoners rarely escape the meshes of the Law, mind-poisoners go free.

Their poison is administered by innuendo, subtle hint, insinuation, or half-spoken sentence, completed by a suggestive smile or a shrug of the shoulders, and a life is wrecked, ruined, and made unhappy.

It is a question which is the greater criminal—the body-poisoner or the mind-poisoner. The victims of the latter suffer cruelly, and their tortures may last a lifetime.

Now and again, but all too rarely, the poisonous innuendo holds a word too much, and the Law may take cognizance of it by an action for slander.

Make Them Speak.

Generally, however, the poison is far too subtly administered. But there is a way by which mind-poisoners may be brought to book and, in the end, exterminated. The strength of the mind-poisoner is that his or her suggestive hint is cloaked as a sort of confidential warning. They expect thanks—and secrecy. And, as a rule, they get both.

In future see to it that secrecy, which is their protection, is denied them. Artlessly lead them on until the insinuation becomes shaped and definite. Encourage them to use words instead of the suggestive shoulder shrug. Then the mind-poisoner is trapped. He or she has been guilty of defamation—the "uttering of words to a third party likely to hold a person up to contempt, ridicule, or hatred of his fellows." That's slander, and the penalty for it is heavy. You have only to communicate to the slandered person what the mind-poisoner said, and the Law can be set in motion forthwith. Better than that, sometimes, is the forced "public apology" in a score of papers, until the mind-poisoner is exhibited as a self-confessed reptile.

Borax Every-body's Helper

Those people who use "borax," a popular white trade substance, make up a strange medley, which includes doctors, ice-cream merchants, engineers, wholesale butchers, pottery makers, and linen starchers.

The engineer, for instance, likes borax, because, when he places it on metal and heats it with a soldering iron it will remove all tarnish and grease and thus make soldering or brazing two metals together an easy task.

Most doctors value borax for its mildly astringent qualities, which make it particularly suitable for the treatment of throat troubles.

Its Taste Will Please You.

A good prescription for cases of sore throat in children and adults is a gargle made with a solution of half a pint of water and one teaspoonful of borax, added to a teaspoonful of glycerine or honey. Borax has a peculiarly fresh taste, and for this reason it makes an agreeable mouth-wash when added to hot water.

A member of the borax family, boric acid, is also highly regarded by mothers and doctors as a mild antiseptic, suitable for dressing wounds and abrasions.

The ice-cream man, like others with food to keep, uses both borax and its sister boric acid.

Great masses of crystallized borax, fit for use without purification, compose the bed of Borax Lake, in California, where crystals as long as seven inches and weighing as much as a pound have been found. Primitive borax is also widely distributed in Tibet, Canada, and Peru.

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- Honey Dew Melons
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- Fresh Pineapple
- Dessert Apples
- California Oranges
- Palermo Lemons
- Ripe Bananas
- Grape Fruit

Just Folks.

By EDGAR GUEST.

YES, MY DEAR.

For honor I'll defy the strong.
I'll dare to fight against a wrong.
With all that I command
In argument I'll talk or write.
'Gainst notions false or queer,
But when the wife says black is white
I answer: "Yes, my dear!"

It matters not that I am sure
That black is black as ink,
Long would the argument endure
Dare I alond to think:
And having learned a woman's
Through many a wadded year
To all that Nellie's pleased in me
I answer: "Yes, my dear!"

I go where I am told to go.
I stay where told to stay.
Let fools employ the stormier
I choose the easier way:
I've learned protesting much is
A shorter course I steer.
When Nell makes her position
I answer: "Yes, my dear!"

Much danger for a man and wife
In disputation lies
"No" is a word that's fraught
With strife.
While "yes" is always wise,
With men I'll argue through the
"Till every doubt grows clear,
But when my wife says black is white
I answer: "Yes, my dear!"

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