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shipped and the transaction is completed on the strength of the Crown Brand alone. The buyer knows that every barrel in that lot of 1,000 will be up to the standard, guaranteed by the brand.

Q. Is it not possible for our fishermen, if they adopt methods such as are recommended now by the Fisheries Department, to cure their herrings so that every barrel or half barrel put on the market will be up to the required standard?—A. Undoubtedly. Not only so, but, as I explained to fishermen at different meetings held on outlying parts of the coast, it would enable them to ship direct to Boston and New York and deal directly with the dealers there.

Q. My judgment is, one of the reasons there is not a greater consumption of herring is the difficulty of getting a barrel out of a job lot which a man can be sure is in good condition.—A. Yes, sir, that is so.

Q. The Pickled Fish Inspection Act has been in operation now for nearly a year, has it not?—A. It was in operation last season, but of course the season only lasts a few months.

Q. Have you any record as to the number of barrels that were inspected last season?—A. I have a memorandum here. Shall I read it?

*By Mr. Sinclair:*

Q. What was the total number inspected?—A. The total number was 1,328 inspected.

Q. Give us the number by provinces?—A. The particulars are as follows: In the Caraquet district 261 barrels were presented and 259 branded. Two were rejected. Those were all alewives. There were 58 barrels of herring presented, of which 43 were branded and 15 rejected. In the St. John District 899 barrels of alewives were presented. These were all branded. In the Prince Edward Island District 100-barrels of mackerel were presented but were all rejected as not being up to standard. In the County of Halifax 10 barrels of mackerel were presented and branded. There were none presented or branded in Cape Breton Island District.

*By Mr. Kyte:*

Q. How many of these herring were cured by the Scotch method?—A. There were none Scotch cured.

Q. What was the reason the people who were putting up Scotch cured herring did not submit any for inspection?—A. One reason was the dealers were so anxious to get them last year that they took the herring away before they were in salt the full length of time. For instance, when I was in Halifax in September last year I arranged to go down later and inspect and brand the fish that were being cured in that way, and Mr. Boak, of Chicago, was to take them on condition that they were inspected and branded. Well, Messrs Boak wrote us saying they were so anxious to get the fish in Chicago that they had them made up and shipped before they were ready for branding. We cannot inspect and brand fish unless they have been at least ten days in salt.

Q. How many officers have you got?—A. We had five last year altogether.

Q. Is there a Resident Officer in Nova Scotia?—A. There is one residing at Mahone Bay and one residing at Sydney.

Q. And the fisherman or trader who wishes to brand his herring in any part of Nova Scotia has to apply to one of these officers?—A. Yes.

Q. Do you think it is possible that two officers could do the work if the system were taken advantage of?—A. No, I do not think so if the system were taken advantage of to any great extent.

Q. So you have only two officers in Nova Scotia?—A. Yes. You see the whole thing is voluntary. If the Act were compulsory we would require a large staff of officers. There would then be an altogether different condition of affairs to deal with.

Mr. J. J. COWIE.