

APPENDIX No. 3

HOUSE OF COMMONS,

COMMITTEE ROOM No. 301,

TUESDAY, April 4, 1916.

The Committee met at 11 o'clock a.m., the Chairman, Mr. Jameson, presiding.

Mr. L. B. ARCHIBALD called, sworn, and examined.

By the Chairman:

Q. What is your official position with the Intercolonial Railway?—A. Superintendent of Sleeping and Dining Cars.

Q. In connection with your menu, do you have a regular service of fish?—A. We do.

Q. Is that printed on the menu, or on a slip attached to it?—A. Under the heading "Fish," "See Special to-day" is the way it is shown on each menu card, every time we have a special that is not on the regular à la carte bill.

Q. Where do you get your fish supply?—A. Principally at Halifax.

Q. What varieties of fish do you get?—A. Cod, haddock, halibut, mackerel, trout in season, salmon. We have all kinds that we can get.

Q. Do you have them carefully inspected before they are put on so that they reach your cars in prime condition?—A. We try to get them on the car in prime condition. You cannot tell much by inspecting a frozen fish, which is the case in winter time.

Q. Do you have refrigeration on your dining cars so you can keep the frozen fish in a frozen condition until ready to be used?—A. Yes, in our ice boxes the fish are packed in cracked or broken ice.

Q. What percentage of the fish you purchase and put on the cars, deteriorates to such an extent that you cannot use it, and it has to be discarded?—A. Very little.

Q. Five per cent?—A. I would say not more than ten per cent.

Q. Have you kept a record of that?—A. Not specially.

Q. What do you pay for the fish that you get, as a rule?—A. We pay 4 cents a pound for cod; 4 cents for haddock; for other fish we pay the ordinary market rates according to fluctuations.

Q. Have you had any practical experience in connection with the dining car service?—A. You mean as an employee on a dining car?

Q. Yes. Were you ever employed in that capacity?—A. No.

Q. You could not say how many servings, for instance, you would get from a 4-pound haddock?—A. You would get about two, because about 50 per cent of the fish is waste in the first place by the time it is trimmed and made ready for the oven.

Q. And then it takes about two pounds to make one, and one pound to a serving?—A. There is a depreciation of about 50 per cent in the trimming and preparing of the fish.

Q. And after that, do you serve an actual pound?—A. We do, that is the order. We do not always serve a pound of fish with every order; it would not be advisable to do so. For instance, take the case of a lady; we would not care to put down before a lady a large piece of fish. It would not be good service; it would not be dainty; the sight of it would probably pall her appetite.

By Mr. Copp:

Q. The price would pall her appetite more than anything else.—A. You know the Intercolonial is your own bantling, and we are trying to do our best. We do not want to waste anything, we want to have a nice service.