



GATEWAY FISH COMPANY, LIMITED  
 Receivers and Exporters of Fresh, Boneless, Smoked and Pickled Fish.

The company also have a curing plant at Port Elgin and one at Northport, N. S., the former having a capacity to turn out 8,000 barrels, and the latter 5,000 barrels at one smoking. Besides the new three-story warehouse, 50 x 100 feet, now in course of construction, the upper floor of which is also to be used for drying fish by hot air, it has warehouses at Lunenburg, from where fish are forwarded to New York, via Yarmouth, for the southern export trade. A large business is also done with St. John, N. B., in alewives, curing during a year about 6,000 barrels. Altogether the company handle from 25,000 to 30,000 quintals of fish annually, the present selling price of which is close to \$300,000.

Henry A. Amiro, established in 1914, has five schooners engaged in the business. Connected with the plant is a wharf 100 x 450 feet, part of which is utilized by the Yarmouth Trading Company. About 100 men are engaged. Mr. Amiro also buys fish from fishermen and dealers at Lunenburg, Digby and other points

along the Nova Scotia coast, and sells them in New York, the British West Indies and other South American countries, doing altogether a business nearly \$200,000 yearly.

The Gateway Fish Company, Limited, occupying a wharf 50 x 450 feet, have a fishing fleet composed of three schooners and a number of small boats, the company being pioneers in small boat fishing and the development of this feature of the industry. It does deep-sea fishing, trawling in the spring for halibut, and in the fall for haddock, at the same time catching cod and other fish. The company deals in fresh and pickled fish only, shipping the product chiefly to Boston and Gloucester, employing in their operations about 60 persons.

The Consumers' Fish & Cold Storage Company, Limited, in addition to the plant at Yarmouth, has branches at Barrington Passage, Shelburne and Liverpool. Parker-Eakins Company, Limited, are extensive dealers in salt and pickled fish; while the New York and