

## APPENDIX No. 3

frozen fish and has been kept in storage for several months. When we can avoid it we don't get that but sometimes it happens there is no fresh fish on the market. Then we have to get storage fish. If that fish has been stored and never taken out of the ice it is all right. But sometimes the fish has been thawed and has been put back into the refrigerator. That is the time fish goes bad.

Q. Then in order to keep frozen fish in good condition, and make it more attractive to the consumer they should be kept under refrigeration and in some place where they can be exposed at the same time to the gaze of the purchaser?—A. Exactly.

*By Mr. Sinclair:*

Q. How long can you keep fish before it begins to deteriorate?—A. As long as it is kept frozen, for several years.

Q. Do you find the flavour of a frozen fish is satisfactory?—A. It is if the fish is kept frozen in ice without any variation in temperature, but when the temperature varies or when it thaws out, the fish falls right off in quality.

Q. But the flavour of frozen fish is never as good as that of fish freshly caught?—A. Well, it is not exactly as good as that of fish freshly caught, but fish, if it is kept that way, is just as good as fresh fish.

Q. Have you had any experience in regard to the flavour of fish caught and served for food the same morning?—A. No, I have not, except in—

Q. You have never seen a mackerel taken out of the water and cooked immediately afterwards?—A. I have not, except in my younger days, when I have caught them myself.

Q. You know the difference between the taste of such a mackerel and the taste of a mackerel two or three days old?—A. Yes, I do, but when a mackerel has been caught fresh and is frozen right away, it will keep its flavour just the same. That has been proven many times in New York city. There are plants in that city where they are able to preserve fish in such a condition. There is nothing so hard to preserve in excellent condition as blue fish, but they are frozen as soon as they are caught almost, in winter especially, and they are put on the market sometimes when they have been on the ice for a year or more.

Q. What do you mean by the expression "frozen in ice"?—A. There is a certain process of leaving the fish in cold water and freezing the ice right around it, keeping it in that way.

Mr. FOUND: What is known as glacing.

The WITNESS: Yes, glacing.

*By Mr. Sinclair:*

Q. Is that a better plan than freezing fish in an ordinary refrigerator?—A. It is certainly very much better.

Q. Do you get any fresh fish at all that is not frozen?—A. We do sometimes.

Q. I mean fish from the Atlantic coast.—A. We do, especially in the summer. Most of the fish we get in the summer is fresh; it has been only three or four days caught.

Q. You mean fish packed in broken ice but not frozen?—A. Yes, packed in broken ice but not frozen.

Q. Is fish of that kind more satisfactory?—A. It is more satisfactory than frozen fish, but you cannot always get that kind. In winter you cannot get it. In transit the fish will freeze because the railroads have not got proper facilities to keep it from freezing.

Q. Do the dealers prepare fish for cooking?—A. When you request them to do so, but not for us.

Q. Why don't you get the fish prepared in that way?—A. Because our facilities for handling fish are better. Then we have a cook who is experienced in that line of business.

Mr. BAKER.