

The Weekly Monitor

AND

Western Annapolis Sentinel

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BRIDGETOWN, ANNAPOLIS COUNTY, NOVA SCOTIA, DECEMBER 10, 1913

NO 35

No Substitutes

RETURN to the grocer all substitutes sent you for Royal Baking Powder. There is no substitute for ROYAL. Royal is a pure, cream of tartar baking powder, and healthful. Powders offered as substitutes are made from alum.

THE LOBSTER INDUSTRY.

Along the coast of Nova Scotia, New Brunswick and Prince Edward Island is found this very interesting dweller of the seas. To most people the name is familiar, to some the mention will call up pleasant memories of taste, to others pictures of the hazardous life of those employed in catching this member of the crustaceans order. The fishing is done with small boats, many an accident occurs and sometimes a life is forfeited. There was a time when this fishing was carried on along other coasts, but has become exhausted because protective measures were not taken in time. At present it is confined to the North Atlantic from Southern Nova Scotia to Gaspé. There has been an attempt made to plant them in British Columbia waters, try to get across the continent for that purpose. It is too soon to speak of success or non-success in that project. Even where the lobster still is found the supply is not so great as in former years. Care is now being taken to conserve the supply by limiting the catching season to three months, by regulating the traps so that undersized fish cannot be taken, and by hatching along the coast.

On the south-west shore of Nova Scotia the season is in the winter and early spring; on the south-east and northwards around Cape Breton in the spring and early summer. Thus men by going from place to place find employment for a considerable part of the year. At the approach of warm weather, raising the temperature of the water, the lobster sheds its shell. During this period, because of softness, they are unfit for handling. Travelling over the bottom of the sea, in some cases quite extensively, they feed on sea weed or animal matter. Some are of the opinion that the search for cooler waters lures them north or to the deep sea, returning south and landwards in the winter.

The color when caught is a slimy, greenish black, anything but attractive. The protruding eyes, antennae, and fearful teeth set in ferocious claws do not incline anyone towards sympathetically stroking the captive.

Woe betide the one who carelessly handles his catch. They vary in size from a few inches to over a foot in length, with an occasional one of even larger size. The flesh is emerald, the shell hard and tough. Under the boiling process the flesh solidifies and the shell turns to a bright red. The taste is good to the majority, being one of the most highly priced foods in the market. Only the flesh on the tail and in the claws is used for food, the body or shell is thrown aside and used as fertilizer, on which the farmer sets high store.

On the south shore fishing begins as soon as the season opens, as there is no ice to prevent operations. In the north the work must wait until the kindly west winds clear away the ice. This is generally about the middle of latter part of April. But long before the first stage in the preparations have been begun. The canners have been at work, and the men repairing or replacing traps, ropes and boats so as to be on hand ready when the earliest opportunity comes. On the first day of the season, if the water is clear, each man is on hand to secure his berth, or piece of water he intends to set his traps in. The principle is first come first served, each for himself but not the devil for them all. Buoy are set out and lines run between them. To these lines are anchored the traps of which each man hauls from 200 to 300. They are like cages of different shapes and sizes, though mostly built on a base of about two by three feet. The walls are arched to form a roof. They are made of laths set one and a half inches apart to allow room for the small fish to escape. At the ends are set concave nets, the apex of which consists of an open hole through which the lobster crawls, being attracted by the bait inside. The traps are baited, weighted and let down to the bottom of the sea at regular intervals along the line stretched between the buoys. There they await the hungry crawler destined to become food for hungry walkers. Weather permitting the traps are hauled once a day, and the work proves very profitable for those whose time is so spent.

The boats engaged are from eight-

teen to twenty-five feet long, propelled by gasoline motor or sail. Sometimes two men work in one boat but mostly each for himself. They leave the shore at early daylight so as to take advantage of the calmer sea, returning as soon as the lines are run, which is about noon, if the sea has not been too unfavorable. The life itself appeals to some, though the large amount of money made in a short time is the greatest incentive. At an odd time as high as \$50 worth of fish is taken in one day by one man; the average, however, for the best season would not be more than from \$5 to \$10. When the cost of the boat, traps, lines and bait is considered the money earned is not excessive. Besides the time spent in repairs and upkeep generally, the risk of losing all in a single night's storm is at times the case, must be reckoned in order to properly estimate the income which ought to be secured.

All along the shore, in the bays and on the islands are found the factories where the canning process is carried on. In some cases the plants are quite extensive and the output varies from 200 to 1,000 cases of forty-eight pounds each. This plant is composed of several buildings, grouped conveniently, the bait house, factory proper, warehouse, cookhouse and men's quarters. The bait house is usually on the wharf convenient for landing and distributing the herring and other fish used to attract the lobster. The factory contains boiler, boiling, cracking and sealing rooms. In the warehouse the cans are labelled, packed and stored for shipment. The cookhouse provides sleeping rooms, dining room and kitchen. Besides these there are often smaller houses where the men live if the cookhouse is not large enough for all. There are generally employed from fifteen to sixty hands, men, women and boys, besides the fishermen. During the height of the season the hours are long, often from daylight till dark, and then the work is very tedious and exhausting.

The boats get in at all hours and then the outside and inside crew must work. The fish are weighed and sorted. On the south shore the large lobsters are crated and shipped alive to the Boston market. The smaller ones and all the north shore catch are canned. They are dumped into large vats of boiling water, and left for about an hour. The vats are then opened, the contents removed and taken to the cracking room, spread out on long tables for the process of devolution. The tail and claws are removed from the body, which is thrown out for the farmers' use. The tails are passed on to the operator who very deftly extracts the meat, the claws to men with cleavers, cracked and passed on. The meat is removed and sent to the packers. The cans are filled, weighed and turned over to the sealer, who, seated by his fiery furnace, solders on the cover. The filled cans are then subjected to the boiling process in a retort under a high pressure of steam, taken out, tapped and quickly sealed. Then they are ready for packing and the market after being duly labelled.

The annual catch is about twenty million pounds, valued at \$3,700,000. This being confined to the Atlantic shores of the Dominion, the benefit to the people engaged is seen. In the employment given and the pleasure found in the food so supplied the lobster cannot be looked down on. The market is Europe or America, so also the advertisement our shore receives therein is of no mean value.—The Westminster.

DECEMBER ROD AND UNN.

An interesting and well illustrated account of Hunting the Hair Seal in Newfoundland Waters is given as the opening article in the December issue of Rod and Gun which has recently come to this office from the publishers, W. J. Taylor, Limited, Woodstock, Ont. Other articles worthy of special mention are "A Lonely Fur Factor," descriptive of a day at Wakeham Bay on the Labrador coast; "Caught by a Halibut in Alaska; Mike's Claim; A story of East Mootenay, B. C.; A Plea for the Moose. An article on the Abuse of Moose Hunting by the Swampy Cree Indian; and a host of other articles in keeping with this representative magazine of outdoor life. A special article on The Trap Shooting Game in Canada appears under the heading of The Trap and the other departments are as usual well maintained.

Nova Scotian at Big Maine Show

(From the Berwick Register.)
Mr. W. H. Woodworth returned on Saturday from Lewiston, Maine, whither he went by invitation of the Maine Pomological Society to address a meeting of that body. Mr. Woodworth is enthusiastic over the experiences of the trip; the grand hospitality of the fruit growers of Maine the instructive addresses to which he was privileged to listen and the magnificent display of fruit which they had on show. Regarding this display the Lewiston Evening Journal says: "There is a large exhibit of fruit here from Nova Scotia, and we may add that it is a fine one. Our 'Blue Nose' friends are boasting that they can outdo us, but this remains to be seen."
Mr. Woodworth intimates, however, that the fruit growers of Maine can, this year at least, make a showing of fruit superior in some respects to that which was sent from Nova Scotia.

The Lewiston Evening Sun quotes Mr. Woodworth as follows: "W. H. Woodworth of Annapolis Valley, Nova Scotia, a guest of the Association at its annual meeting, spoke of the friendly feeling between the two countries and the great change along agricultural lines that had taken place in them within a few years. He represented a fruit growing section in the land of Evangeline which in 1910 exported 1,700,124 barrels of apples. Thirty warehouses handle the fruit with Berwick as the central association. Steamers are chartered with Halifax as the shipping port. In London an agent looks after the selling. He also handles in home markets, and said the selling of what you produce is the most essential of all. This afternoon Mr. Woodworth will give an address on the fruit industry of his country."

His remarks at the evening meeting of November 20th are thus given by the Journal under the heading: A WORD FROM NOVA SCOTIA.

The address of Mr. W. H. Woodworth of Nova Scotia, then followed, and it was a fine one. This famous orchardist from the Annapolis Valley is an expert and his words were closely followed. His subject was "Our Successes and Our Failures," and it was ably handled. He said: "Mr. President and Gentlemen: I come to you today from Canada, by your invitation, to mingle with you in these meetings and to enjoy your hospitality. I fully appreciate your kindness, and I have listened with interest and profit to the many addresses delivered. I come to you a Canadian, living under another flag, but in language and blood the same. I come also as a fruit-grower from the far-famed Annapolis Valley, in Nova Scotia, noted for its elegant Gravensteins and pretty girls. Women no less beautiful than the lovely Evangeline, made famous by your honored and beloved Longfellow. I hope that my coming to you will strengthen the bond of friendship which already exists between us as individuals and as nations."

"The Annapolis Valley is situated between the North and South Mountains from Digby to the west of Windsor in the east, about eighty miles in length, and having an average width of five miles. "This Valley is well adapted to fruit growing, having a rich soil and favorable climate. The first apple trees were planted by the Acadian-French, who were the first settlers, and many of the old trees are growing today on the borders of the uplands near Grand Pre.

"The first reliable statistics I have of fruit exported was in 1881-82; the number of barrels exported from Halifax and St. John was 13,805; in 1911-12, the number was 1,271,126 barrels—quite an increase in twenty-one years.

"Progress in fruit growing, was at first slow, but as years pass by new methods are being introduced, and rapid progress has been the result.

"Beautiful orchards extend up and down the valley, planted in straight lines, from thirty to thirty-three feet apart, giving the country a beautiful appearance. Hundreds of orchards have been planted during the last decade and will soon be adding to the yearly output of fruit. "The leading varieties are Graven-

steins, Baldwins, King, Spy, Ribston and Blenheim.

"The land is kept under cultivation, plowed as a rule in autumn and kept in constant cultivation from early spring until July, when the land is sowed to a cover crop, either vetches or clover. Barnyard manure and commercial fertilizers are extensively used. Spraying has become universal, but the greatest enemy is the 'Black Spot' on the fruit, and without a thorough spraying at least four times a season the fruit would be so badly infected that it would not be fit to put on the market.

"Over all of the product of the valley is now handled by the United Fruit Companies, a co-operative organization of but recent growth.

"Our chief markets are found in Great Britain, Germany, Africa and Newfoundland.

"Sent well packed in boxes and barrels, this king of fruits brings a profitable price on the markets, which in turn helps the farmer to beautify his home and educate his children.

"Within the last twenty years, orchards have added greatly to the material wealth of the country, and land that was originally worth only \$5 per acre, now planted in orchard is worth \$1,000 per acre. The apple industry makes employment for hundreds of men, boys and girls. Co-operating has become a profitable business. Our railways are reaping a good income from the transportation to the waterfront. To sum up the matter, apple growing has been the mainspring of prosperity among us."

THIS BEAUTIFUL NEW YORK GIRL



Possesses abundance of beautiful hair and says: "My hair was thin and ragged and I could never dress it to look nice in any style until I began treating it with Saginee. Saginee grew my hair and made it soft and thick. Saginee is the only dressing I ever use." Mr. W. A. Warren, Bridgetown is agent for Saginee and he says "If Saginee will not make the coarsest hair clean, soft, fluffy and beautiful and add inches to its length bring it back and I will refund your money." Remember to go to W. A. Warren's drug stores as other stores cannot supply you with Saginee. A large shaker-top bottle costs only 50c.

POST OFFICE WILL REQUIRE LARGER STAFF.

Parcels Post Will Give Work to Men Taken on for Christmas.

Montreal, Dec. 3.—The inauguration of the inland parcels post system on January 1st, will prove a boon to many men, for whom the winter may have held the non-employment terror, for, according to one of the officials at the General Post Office, a large number of the extra staff taken on for the Christmas rush will be required permanently to deal with the new system.

"Have you felt any of the Christmas rush yet?" an official was asked this morning.

"Not yet," he replied. "People on this side like to wait so that their mail will reach the other side just before Christmas Day, and the people on the other side do the same thing with regard to Canada. We shall begin to feel the pressure in about twelve or thirteen days' time, and it will continue right up to about January 6. We have not yet made our arrangements for taking on the extra men for Christmas, but that will be done this week. We shall require a heavier staff than usual for some of the parcels post handling, that will come on January 1st. Some of these men come from Ottawa, while others make application here, and are taken on." The figures for November have not yet been released, but it is said that they show no indication of pressure.

REPORT ON TELEPHONE MATTERS

The Decision of the Commissioners of Public Utilities Regarding Telephone Matters of Difference and in Dispute. The Appeal Case of the Board of Trade of Bridgetown Receives a Decision

After several months' delay the Public Utilities Commissioners filed a decision in telephone matters on Friday last that occupies some six columns in the daily papers and is too long to be published in full in the Monitor columns.

The decision while settling for the present the cases that were referred to the Commission, has been made to cover the whole field and make regulations for the whole province more uniform.

The Board preface their regulations by admitting that their work may require further revision later, or when the new rules have been tried, so the patrons of the 'phone must not be discouraged if they do not find every concession they desired this time. We have attempted to take from the long and full report the features that will be of greatest interest to our subscribers.

To the question—What should be the extent of territory served by a central office? The Board have answered that an area of seventy-nine square miles would be their conclusion. They are of the opinion the shape of this area should be circular rather than rectangular and decide that the circle making up an exchange, ten miles in diameter will best meet the needs in this province, except in few cases where geographical conditions require a departure from this shape.

The next question considered is the question of rates in local exchanges. We give below the table furnished. The classification of exchanges as arranged by the company with the filed rates payable by the subscribers in each class of exchange is as follows:

Rates for one party line:
Class A. 2000 subscribers and over—Business, \$45; residence, \$30.
Class B. 750 subscribers to 2000—Business, \$40; residence, \$30.
Class C. 500 subscribers to 750—Business, \$34; residence, \$27.
Class D. 300 subscribers to 500—Business, \$32; residence, \$24.
Class E. 150 subscribers to 300 or exchanges having battery call—Business, \$30; residence, \$22.
Class F. 50 subscribers to 150—Business, \$27; residence, \$20.
Class G. Under 50 subscribers—Business, \$24; residence, \$20.

Bridgetown Exchange, it will be seen, will come in "Class E," in the above list, and our price for telephones will therefore be increased to the above figures. For this increase of price we are to be given better hours of service, viz., continuous service except on Sundays and holidays and on these the hours of opening shall be, 9 to 10 a.m., 1.30 to 2.30 p.m., 8.30 at night to 8 a.m. the following morning.

We are also to have the length of conversation extended two minutes, so that it will be five minutes instead of three.

The rate of tolls between adjoining exchanges has also been considered by the Board and their pronouncement on this is as follows:—

The rates for local toll service will be as follows:—
Not exceeding five miles—Two number method, Sub. Non-Subs, Particular party method, Subs 5c; non-sub. 10c.

Over five miles and not exceeding ten miles—Two number method, sub. 5c Non-Subs. 10c; Particular party method, Subs. 10c; Non-Subs. 15c.

Over ten miles—Two number method, Sub. 10c.; Non-Subs. 15c. Particular party method, Subs. 15c; Non-Subs. 20c.

In order to get the benefit of the particular subscriber's rates, subscribers must call to or from points in their own telephone exchange area and satisfy the central office in such exchange area of their standing as subscribers in order to have the call charged to them in such exchange. The company will put the above decision into effect on or before January 1st, 1914.

It would appear from this that hereafter the toll between Bridgetown and Lawrencetown will be five cents per message instead of 10c. as at present. Our Board of Trade and the people at Lawrencetown contended for a free exchange of messages between these places; they get half a loaf. A number of further regulations are made regarding farmers' lines that will be of more or less interest to our subscribers and will be given next week.

The decisions on the whole have not appealed to subscribers and patrons of the telephone in Bridgetown as a great victory for the people. However, as we come to know them better and try them they may be considered all we would reasonably hope for at the present time.

HAIR DOESN'T DIE IT HAS TO BE KILLED

Hair often continues to live and grow long after the death of the body. But it is often killed through neglect or misuse. Almost always the woman of man whose hair is falling out, or is stringy, lifeless and dull looking, is entirely to blame because of not giving it the proper care. It is easy to take care of the hair—easy to make it more beautiful. Use Harmony Hair Beautifier, to make it glossy, soft and silky, and Harmony Shampoo to keep hair and scalp thoroughly clean.

Harmony Hair Beautifier, delightfully perfumed with rose, is very easy to apply—simply sprinkle a little on your hair each time before brushing it. It contains no oil, and will not change the color of the hair, nor darken gray hair.

To keep your hair and scalp dandruff-free and clean, use Harmony Shampoo. This pure liquid shampoo is most convenient to use, giving an instantaneous rich, foaming lather that immediately penetrates to every part of the hair and scalp, insuring a quick and thorough cleansing. It is washed off just as quickly, the entire operation taking only a few moments. Contains nothing that can harm the hair, and leaves no harshness or stickiness—just a sweet cleanliness.

Both preparations come in odd-shaped, very ornamental bottles, with sprinkler tops. Harmony Hair Beautifier, \$1.00; Harmony Shampoo, 50c. Both guaranteed to satisfy you in every way, or your money back. Sold in this community only at our store, The Rexall Store—one of the more than 7,000 leading drug stores of the United States, Canada and Great Britain, which own the big Harmony laboratories, Toronto, where the celebrated Harmony Perfumes and Toilet Preparations are made. W. A. Warren, Bridgetown.

Royal Bank of Canada

INCORPORATED 1869.

CAPITAL - - - \$11,500,000
RESERVE FUNDS - - \$12,500,000
AGGREGATE ASSETS - \$175,000,000

70 BRANCHES IN THE MARITIME PROVINCES

SAVINGS DEPARTMENT

Deposits of \$1.00 and upwards received and interest allowed at highest current rates.

A. F. LITTLE MANAGER, Bridgetown
F. G. PALFREY MANAGER, Lawrencetown
E. B. McDANIEL MANAGER, Annapolis Royal.

Your Oven Gains by Our Oven Test

Your oven becomes a certain producer of more bread and better bread.

We can promise that.

PURITY For from each shipment of wheat delivered at our mills we take a ten pound sample. We grind it into flour. We bake the flour into bread.

If this bread is high in quality and large in quantity, we use the shipment. Otherwise we sell it.

There is no guess-work about our promise of more bread and better bread from flour bearing this name.

"More Bread and Better Bread" and "Better Pastry Too" 525