

Q. What do you sell them for, wholesale?—A. At present we sell them in barrel lots at \$6.50.

Q. Then the price of the Scotch herring is double?—A. The Scotch is double, yes.

By Mr. Turgeon:

Q. Do you make any difference between Nova Scotia and New Brunswick herring?—A. The Nova Scotia herring is the biggest and best; the New Brunswick herring would not fetch as much as the Nova Scotian, it is smaller, drier and not as fat.

By Mr. Copp:

Q. Do you handle shad?—A. No, we do not handle any shad at all except that we probably bring in a few around Easter time from New York, the Delaware shad. There is no demand for that fish at all.

Witness discharged.

Mr. D. J. BYRNE, President of the Canadian Fisheries' Association (Wholesale), Montreal, called, sworn and examined.

By the Chairman:

Q. You are the manager of Leonard Bros., Montreal?—A. Wholesale fish dealers, yes.

Q. Mr. Byrne, I have some questions which I have asked the previous witnesses and I would like to ask your opinion with reference to them. I would like you to give us your idea as to the shrinkage in the weight of fish between the time of purchase from the fishermen and the time of delivery to the retailer in say, Montreal or Toronto?—A. I think you will get an answer to that question better by taking it at the different stages. The time that elapses between the catch and the delivery has an important bearing on the amount of the shrinkage. We claim that during the first twenty-four hours out of the water any ground fish will show a shrinkage of from 10 to 15 per cent according to the time of the year. The fish in the spring is soft and probably holds more water, the flesh is permeated with water and a lot of it is given off in the first twenty-four hours; I should think about 10 per cent in the first twenty-four hours. There would be a further shrinkage while in transit. If you estimate that it takes in refrigerator fast freight service four days to reach Montreal from the producing point (the shipping point), there would be another shrinkage of from 5 to 7 per cent according to the season of the year. The shrinkage will be greater in the summer on account of the heat, which causes the ice to melt more rapidly, carrying off with it some of the slime, and some of the substance; I should think that this shrinkage would be from about 5 to 7 per cent. This is a pretty wide question—that is to Montreal—

Q. Is there any further shrinkage?—A. Oh, yes, there would be, varying according to the length of time the retailer has this fresh fish in his possession. Indeed to my mind this fresh fish continues to shrink and to lose weight, unless it is frozen right up to the time it reaches the consumer.

An hon. MEMBER: And if it waited long enough it would go altogether?—A. That does happen sometimes, it would walk away.

By the Chairman:

Q. What percentage goes to the bad through deterioration in the retail market?—A. That is not deterioration, it is shrinkage. The moisture in the fish evaporates and I should think it would be sufficient to figure on nearly eight or ten per cent that the retail dealer would lose in the shrinkage in weight; that would vary according to the length of time he carried it. I am not including in that the losses the dealer would be put to through surplus of stock, in not accurately anticipating his wants, but only in shrinkage.

D. J. BYRNE.