28 Wednesday, March 13" Thursday, March 14" Friday, Mar 15"

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Nereid, Peak, 60,000 lbs. fresh cod, 6000 lbs. haddock.

Sch. A. S. Caswell, Georges, 20,000 lbs. fresh cod, 25,000 lbs. haddock.

Sch. Edward A. Perkins, Grand Bank, 12,000 lbs. halibut.

Sch. Harry G. French, Placentia Bay, N. F.

Sch. Oceanus, shore, 2000 fresh fish.

Sch. Lucy E., shore, 2000 lbs. fresh fish.

Sch. Hiram Lowell, via Boston.

Sch. Navahoe, via Boston.

Vessels Sailed.

Sch. Virginia, haddocking.

Sch. Madonna, halibuting.

Sch. Essex, salt banking.

Sch. Samoset, shore.

Sch. Louise Polleys, Georges.

Sch. J. M. Lufkin, haddocking.

Sch. Indiana, haddocking.

Sch. Olga, haddocking.

To-day's Market.

Board of Trade prices: large handline Georges cod, $3 3-4 per cwt., medium do., $2 1-2; large trawl Georges, $3 1-2, medium do., $2 3-8; handline cod from deck caught east of Cape Sable, $3 1-2; medium do, $2 3-8; large trawl bank cod, $2.75; medium do., $ 2.25 large dory handline cod, $2 7-8, medium do., $2 3-8.

Splitting prices, large cod, $2 00; medium do., $1.25; snapper do., 40 cts.; cusk, $1.25; snapper do., 40 cts.; haddock, 75 cts.; hake, 95 cts.; pollock, 60 cts.

On Bank halibut 8 cents per lb. for white and 6 cents for gray.

Frozen herring, 5 cts. per lb.

Boston.

March 13—Ar. sch. Edna Perry, 6000 haddock, 500 cod.

Sch. Empress, 500 haddock, 1000 cod.

Sch. Joseph P. Johnson.

Sch. Mary A. Whalen, 35,000 haddock, 2100 cod, 2000 hake.

Sch. Belle J. Neal, 25,000 haddock, 11,000 cod.

Sch. Maud S., 5000 haddock.

Sch. A. C. Newhall, 2000 cod.

Sch. Gloriana, 25,000 haddock, 17,000 cod.

Sch. Bertha M. Bailey, 5000 haddock, 800 cod, 2000 hake.

Haddock, $2.87 to $3.75; large cod, $3 85 to $4.50; market cod, $4.

About 70 boxes of haddock arrived at Boston from Provincetown, also a few boxes of cod from Portsmouth.

Herring Notes.

Sch. Helen F. Whitten on the way home from Philadelphia, arrived at Vineyard Haven on Tuesday.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Latona, La Have Bank, 5000 lbs. fresh cod, 2000 lbs. halibut, 35,000 lbs. haddock.

Sch. Alice R. Lawson, Placentia Bay, N. F.

Sch. Caviare, shore.

To-day's Market.

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Splitting prices, large cod, $2 00; medium do., $1.25; snapper do., 40 cts.; cusk, $1.25; snapper do., 40 cts.; haddock, 75 cts.; hake, 95 cts.; pollock, 60 cts.

On Bank halibut 8 cents per lb. for white and 6 cents for gray.

Frozen herring, 5 cts. per lb.

Boston.

March 14—Ar., sch. Bertha M. Miller, 200 haddock, 6000 cod.

Sch. Acacia, 2000 cod.

Sch. Gov. Russell, 3000 cod, 12,000 halibut.

Sch. Tecumseh.

Large cod, $2 to $5; market cod, $1.50 to $4.

PREPARING CAVIARE.

Process by Which the Toothsome Edible Is Made Marketable.

By far the most valuable byproduct obtained from the sturgeon is the roe, from which the valuable commercial product called caviare is prepared. For this only the hard roe of the "cow" fish is supposed to be used. The manner of preparation is as follows:

After the eggs have been removed from the fish they are placed in large chunks upon a stand, the top of which is formed of a small meshed screen. On the underside is arranged a zinc lined trough, about 18 inches deep, 2 feet wide and 4 feet long. The operator gently rubs the mass of eggs back and forth over the screen. The mesh is just large enough to let the eggs drop through, and as they are separated from the membrane by the rubbing they fall through into the trough and are thence drawn off into tubs by means of a sliding door at the end of the trough.

After all the roe has been separated the tub is removed and a certain proportion of the best Luneberg (Germany) salt added to the roe, after which the operator carefully stirs and mixes the mass with his hands. The most delicate part of the whole operation is in the manner of mixing. No direct rule can be given for doing this portion of the work, as the condition of the roe regulates the time consumed and the manner of handling. It requires practical experience to become proficient.

After adding the salt the mass of eggs first dries up, but in 10 or 15 minutes the strength of the salt draws from the eggs their watery constituents and a copious brine is formed, which can be poured off when the tub becomes too full. The salted eggs are poured into very finely meshed sieves, which hold about ten pounds each. In the caviare house are usually arranged long, sloping boards, with narrow strips nailed on each side. On these the sieves are placed and are left there from 8 to 20 hours in order to thoroughly drain.

The eggs have now become caviare of commerce and are transferred to small casks of either oak or pine, which have been steamed in order to prevent any possible leakage; the casks are covered and allowed to stand until the gas escapes and the eggs settle. The vacant space caused by the settling is then filled, and the cask headed up and put in a cool place until ready for shipment. The casks cost about $1 each and hold about 135 pounds net. It requires about 11 quarts of salt to prepare a keg of caviare. —Philadelphia Press.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

No arrivals.

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Splitting prices, large cod, $2 00; medium do., $1.25; snapper do., 40 cts.; cusk, $1.25; snapper do., 40 cts.; haddock, 75 cts.; hake, 95 cts.; pollock, 60 cts.

On Bank halibut 8 cents per lb. for white and 6 cents for gray.

Frozen herring, 5 cts. per lb.

Boston.

March 15—Ar. sch. Livonia, 10,500 cod.

Sch. Thomas Brundage, 5000 haddock, 400 cod.

Sch. Sylvia M. Nunan, 9000 haddock, 12,000 cod, 1000 hake, 2000 cusk.

Sch. Agnes E. Downes, 2500 haddock, 2500 cod, 1000 hake, 2000 cusk, 1000 pollock.

Sch. Blanche, 15,000 haddock, 3000 cod, 1000 hake.

Cod, $4 50 to $6; haddock, $3.25 to $4; hake, $4; cusk, $3 to $4.

Fishing Facts and Fancies.

Sch. Talisman is fitting for a dory handline codfishing trip, under command of Capt. John McInnis.

MACKEREL SEEN EARLY.

Schools Already Sighted Near Cape Hatteras.

Report Brought Here by Well-Known Fishermen.

Mackerel have been seen and reported to the southward.

One of the crew of the new sch. Mary E. Harty, a man who has been with Capt. Charles H. Harty for years and is an experienced mackerel fisherman, brings the report.

He has been south engaged in the snapper fishery all winter and arrived here Thursday, via steamer to New York. He reports that the first of the week, while the steamer was coming along, he sighted four or five schools of mackerel off Body island.

As the man is an experienced mackerel fisherman, his report is generally credited by Capt. Hardy and other seining skippers who have heard the news.

Body island is about 20 miles this side of Cape Hatteras, and where mackerel are generally first seen.