

March 14

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Margaret, Sable Island Bank, 5000 lbs. cod, 20,000 lbs. halibut, 4000 lbs. fitched halibut.

Sch. Dictator, Sable Island Bank, 20,000 lbs. halibut, 25,000 lbs. fresh fish.

Sch. Annie Greenlaw, Sable Island Bank, 26,000 lbs. halibut.

Sch. Margaret, Sable Island Bank, 20,000 lbs. halibut.

Sch. Rienzi, shore, 10,000 lbs. fresh fish.

Today's Market.

Board of Trade prices: Large handline Georges cod, \$4.25 per cwt.; medium do., \$3.25; large trawl Georges, \$3.75; medium do., \$3.25; handline cod from deck, caught east of Cape Sable, \$4.00; medium do., \$3.25; large trawl bank cod, \$3.25; medium do., \$3.00; large dory handline cod, \$3.50; medium do., \$3.25.

Board of Trade splitting prices on fresh fish —All cod caught on Le Have Bank and to the westward: Large, \$2; medium, \$1.40; all cod caught to the eastward of Le Have Bank, large, \$1.75; medium, \$1.25; snapper cod fish, 40 cts.; cusk, \$1.30; haddock, 85 cts.; hake, 90 cts; pollock, 50 cts.

Georges halibut, 10 3-4 cts. per lb. for white and 7 3-4 cts. for gray.

Bank halibut, 9 cts. per lb. for white and 7 cts. per lb. for gray.

Boston.

Sch. Actor, 3200 cod.

Sch. James Drinan, 5000 cod.

Sch. William A. Morse, 6000 haddock, 2000 cod, 1000 pollock.

Sch. Theresa and Alice, 8000 haddock, 4000 cod.

Sch. Helen G. Wells, 38,000 haddock, 20,000 cod.

Sch. Hattie F. Knowlton, 14,000 cod.

Sch. Ida S. Brooks, 2500 haddock, 500 cod.

Sch. Emily Cooney, 2000 haddock, 3000 cod.

Sch. Carrie F. Roberts, 6000 haddock, 1000 cod.

Haddock, 85 cts. to \$2.50; large cod, \$2.10 to \$2.50; market cod, \$1.50 to \$2; pollock, \$2.

Fishing Fleet Movements.

Sch. Aloha, Capt. John McInnis, is on Parkhurst railways getting ready for a dory handline trip.

CANADIAN LICENSES.

Eighty-nine American Vessels Took Them in 1902.

MOST WERE FROM GLOUCESTER.

Lists of Crafts and Port at Which They Entered.

From the 34th annual report of the Dominion of Canada, Department of Marine and Fisheries we quote the following list of American fishing vessels which took out fishing licenses under the *modus vivendi* during the year 1902:

Schooner.	Tons.	Port of Issue.	Fee.
Titania	77	Canso	\$115.50
Nereid	69	Liverpool	103.50
Argo	80	Barrington	120.00
J. J. Flaherty	124	Pubnico	186.00
Arkona	97	Yarmouth	145.50
John L. Nicholson	92	"	138.00
Blue Jacket	86	"	129.00
Fernwood	96	"	144.00
Helen F. Whitten	92	"	138.00
Parthia	77	Tusket Wedge	115.50

Hattie L. Trask	48	Pubnico	72.00
Valkyria	104	"	156.00
A. R. Lawson	85	"	127.50
Meteor	96	"	144.00
Virginia	81	Liverpool	121.50
Jubilee	87	Louisburg	130.50
Norma	77	Shelburne	115.50
Aloha	100	"	150.00
Dora A. Lawson	93	Tusket	139.50
Shenandoah	77	"	115.50
Henry M. Stanley	83	"	124.50
Wm. E. Morrissey	93	"	139.50
Elector	84	"	126.00
Acadia	90	"	135.00
Georgie Campbell	78	Yarmouth	117.00
Maxine Elliot	75	Lockport	112.50
Gossip	91	Halifax	136.50
Tattler	135	Shelburne	202.50
Slade Gordon	88	Liverpool	132.00
Masconomo	67	Shelburne	100.50
Columbia	89	Pubnico	133.50
Sceptre	91	Pubnico	136.50
Maggie and May	88	Yarmouth	132.00
Florence	63	Shelburne	94.50
Essex	84	Lockport	126.00
Harvester	76	Whitehaven	114.00
Joseph W. Lufkin	80	Barrington	120.00
Edward A. Perkins	58	Canso	87.00
Marguerite	81	Liverpool	121.50
Lizzie M. Stanwood	76	Liverpool	114.00

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L'rence A. Munroe	84	Pubnico	126.00
Indiana	88	Shelburne	132.00
S. P. Willard	87	Canso	130.50
Helen G. Wells	67	Pt Hawks'b'y	100.50
Anglo Saxon	72	"	108.00
Ella M. Goodwin	86	"	129.00
New England	59	Pubnico	88.50
Arbitrator	72	Tusket	108.00
Bohemia	86	"	129.00
Edward Trevooy	66	Pubnico	99.00
Emma E. Witherell	81	N. Sydney	121.50
Flirt	82	Amhe-st	122.00
Edith M. Prior	78	"	117.16
Lizzie M. Stanley	92	"	138.17
Annie Greenlaw	69	"	103.66
Effie M. Morrissey	83	"	124.66
Gloriana	76	Canso	114.00
W. H. Moody	48	Pt H'w'k's'b'y	72.00
Ralph L. Hall	90	Canso	135.00
Eglantine	67	Yarmouth	100.50
Howard Holbrook	68	"	102.00
Vigilant	87	Canso	120.50

Beverly.

Mabel D. Hines	92	Tusket	138.00
Margaret	107	Tusket	160.50
Anna L. Sanborn	17	Yarmouth	25.50
Levanter	27	Yarmouth	40.50

Salem.

Samuel R. Crane	52	Yarmouth	78.00
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Boston.

Loring B. Haskell	67	Yarmouth	100.50
Juniata	49	Shelburne	73.50

Provincetown.

Isaac Collins	93	Canso	139.50
Fannie W. Freeman	64	St. Peters	96.00
William Matheson	72	"	108.00

Boothbay, Me.

Harry A. Nickerson	83	Pubnico	124.50
Bertha D. Nickerson	89	Liverpool	133.50
Edith McIntyre	96	St. Pierre	144.00
"	(1901) 96	"	144.00

Vinalhaven, Me.

Caroline Vought	48	Yarmouth	72.00
Lizzie Maud	48	Yarmouth	72.00
Bertha May	47	Barrington	70.50

Bucksport, Me.

M. B. Stetson	94	St. Peters	141.00
Ada S. Sabson	99	St. Peters	148.50
John Nye	38	Shelburne	57.00

Southwest Harbor, Me.

Cosmos	25	Liverpool	37.50
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Cranberry Island, Me.

S. L. Foster	30	Lockeport	45.00
Vanguard	25	Lockeport	37.50

Wiscasset, Me.

Carlton Bell	104	Liverpool	156.00
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Lubec, Me.

Satellite	18	North Head	27.00
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Eastport, Me.

Martha A. Bradley	53	Shelburne	79.50
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Cutler, Me.

Nellie T. Gaskill	14	North Head	21.00
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Number of vessels (including Edith McIntyre for 1901), 89.

Amount of tonnage, 6743.

Amount received for fees, \$10,115.15.

Halibut Sales.

The fare of Sch. Margaret sold to the New England Fish Co. at 9 cents per pound for white and 7 cents for gray.

March 16

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Ella M. Goodwin, Georges, 25,000 lbs. fresh cod, 3000 lbs. halibut, 100,000 lbs. haddock, 15,000 lbs. cusk.

Sch. Kentucky, Georges, 20,000 lbs. fresh cod, 100,000 lbs. haddock, 5000 lbs. hake.

Sch. Harvester, Georges, 20,000 lbs. fresh cod, 70,000 lbs. haddock.

Sch. Harvard, Grand Bank, 30,000 lbs. halibut.

Sch. Theodore Roosevelt, Grand Bank, 35,000 lbs. halibut.

Sch. Patriot, Sable Island Bank, 3000 lbs. cod, 1000 lbs. halibut.

Sch. Carrie C., returned.

Sch. Arthur D. Story, returned.

Sch. Ida S. Brooks, shore.

Sch. Emma and Helen, Quero Bank, 18,000 lbs. halibut.

Today's Market.

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Georges halibut, 10 3-4 cts. per lb. for white and 7 3-4 cts. for gray.

Bank halibut, 9 cts. per lb. for white and 7 cts. per lb. for gray.

Boston.

Sch. Rienzi.
Sch. Ella M. Doughty, 5000 haddock, 2000 cod.

Sch. Massasoit.
Sch. Sylvia M. Nunan, 7000 haddock, 1000 cod.

Sch. Nellie G. Adams, 20,000 haddock, 7500 cod, 2500 hake.

Sch. Nellie Dixon, 85,000 haddock, 25,000 cod.

Sch. Estelle S. Nunan, 1400 cod.
Sch. Sadie M. Nunan.

Sch. Helen B. Thomas, 6000 haddock, 6000 cod, 3000 hake.

Sch. George H. Lube, 4000 haddock, 300 cod.

Sch. Caviare, 7000 haddock, 2000 cod, 1500 pollock.

Sch. Navahoe, 10,000 haddock, 60,000 cod, 25,000 hake, 4000 cusk, 500 pollock.

Sch. Yankee, 1500 haddock, 22,500 cod.

Sch. Mertis H. Perry, 3500 haddock, 2100 cod.

Sch. James S. Steele, 3000 haddock, 800 cod, 1000 hake.

Sch. Dorothy, 4000 haddock, 2000 cod, 500 hake.

Sch. Dixie.
Sch. Fish Hawk, 14,000 haddock, 6000 cod, 500 hake, 500 pollock.

Sch. Manomet, 7000 haddock, 2500 cod, 500 pollock.

Sch. Monitor, 25,000 halibut.
Sch. Alice J. Guthrie, 75,000 haddock, 10,000 cod.

Sch. Oliver F. Kilham.
Sch. Emily Enos, 11,000 haddock, 2500 cod, 500 hake, 500 pollock.

Sch. Rose Cabral, 16,000 haddock, 3000 cod.

Sch. Olivia Domingos, 8000 haddock, 1500 cod.

Sch. Julia Costa, 15,000 haddock, 5000 cod.

Sch. Philip Manta, 16,000 haddock, 3000 cod, 3000 hake, 1000 pollock.

Sch. Sylph, 7000 haddock, 2000 cod, 500 hake, 1000 pollock.

Sch. Seacommet, 12,000 haddock, 4000 cod.
 Sch. Rose Cabral, 18,000 haddock, 3000 cod.
 Sch. Viking, 50,000 haddock, 10,000 cod.
 Sch. Nickerson, 3000 haddock, 1100 cod.
 Sch. Joseph P. Johnson, 5000 haddock, 3000 cod, 1500 pollock.
 Sch. Albert Geiger, 5000 haddock, 20,000 cod,
 Haddock, 85 cts. to \$2; large cod, \$1.50 to \$2; market cod, \$1.50, hake, \$2 to \$3; pollock, \$2.

Western Halibut.

There is considerable western halibut at Boston and New York today and large consignments are expected all the week.

in France has proved particularly severe from the fact that so many thousands depend upon the fishing for their daily bread, and its failure has to a great extent made them objects of charity.

It is supposed that the sudden disappearance of these fish which have heretofore been deemed inexhaustible, was caused by the French naval manoeuvres of last September when a large number of submarine mines and torpedoes were exploded in practice work.

The killing of fish in large numbers is the usual result of these submarine explosions, and the question is one of vital importance not only to the toilers of the sea who are thereby called upon to lose their means of livelihood, but also the people who depend upon fish for a cheap and nutritious food product.

Ere we have any more of this practice work by our navy, the subject should be carefully investigated, and if we are in danger of losing the fish supply from the ocean on account of this naval practice, some other waters where the supply is not of much account should be substituted for the practice work. Those engaged in the fisheries should give their attention to this important matter and have it thoroughly investigated ere it threatens to deplete the seas of their finny treasures.

Against French Modus Vivendi.

A despatch from St. John's, N. F., yesterday says that the legislative council or upper house of the Newfoundland legislature is revoting against the renewal for the current year of the Anglo-French modus vivendi covering the lobster fishery on the treaty shore of Newfoundland. The members opposing the passage of the bill declare that the colony has sacrificed itself long enough, and that the grievances of every other colony have been redeemed, while Newfoundland has been neglected.

Good Prospect of Maine Herring.

The herring industry in Hancock county, Me., is now receiving attention, as owners of weirs are busy getting in readiness for the catch. Not a few weirs were destroyed in the severe storm of December and these are about being rebuilt, and gotten in readiness for the small fish. There was little revenue in this industry last year, owing to the loss of fish in the large weirs, during the early winter. This year indications are favorable and those interested in the industry in and about towns of Sullivan, Sorrento, Gouldsboro and Lamoine, principally, are preparing to make good their loss of last year. There is a growing demand for herring, besides the number used by fishermen for bait, the sardine canneries make use of a quantity, sending out boats and buying extensively for canning purposes.

GLUT OF HALIBUT.

More Fish Than Market Can Take Care Of.

PACIFIC RECEIPTS ALSO LIBERAL

Local Market Affected and Price Drops Considerably.

The fresh halibut market at the present time is in a demoralized condition. There is a regular glut of this fine food fish, in fact there are more halibut on hand at present than the market can take care of.

Western halibut have been and are now in very liberal receipt, and both the Boston and New York markets are full of them. In addition to this, the receipts at this port from Atlantic waters, while not over large, still have been liberal for over a week.

This American Halibut Company has four cars of Pacific fish on the way and the New England Fish Company also has some coming.

Besides these two big concerns, outside parties have made shipments recently to New York and Boston, and it is reported that some of them arrived in not the best order.

Naturally the good price of 12 and 8 cents per pound which has been paid for fish here for some time had to fall before this big amount of fish on the market. Last week 9 and 7 cents were paid for some fares and yesterday two trips were taken out at 8 and 6 cents. This morning the fares of schs. Emma and Helen and Theodore Roosevelt sold at 6 cents per pound for white and 4 cents for gray. This leaves the fares of schs. Harvard and Anglo Saxon still unsold.

Herring Notes.

Sch. Priscilla Smith, from Philadelphia to the port, arrived at Vineyard Haven, yesterday.

Sch. George F. Edmunds, hence, arrived at Philadelphia, yesterday.

CAVIAR.

A Most Savory Preliminary of a Feast.

Americans are rapidly cultivating a fondness for this delicacy which is certainly very tasty when spread on top of fresh buttered toast or thin buttered bread.

In this form it is spread at the beginning of a feast to provoke appetite and thirst, for enjoyment of the foods to follow.

The word caviar has a luxurious if not suggestive sound to the ordinary people, who consider it but one of the many novelties invented to gratify the fancy and desire of the wealthy for change.

The name is of Turkish origin. The delicacy which masquerades under so fine an appellation is produced from the roe of the sturgeon. Taken from the freshly caught fish there are prepared in three forms. The first are packed as they leave the fish without any addition; the second method is known as the half salted or mild and the third form is the highly salted.

The best product is known as the caviar of Astrachan. The fresh Russian caviar of best grade is described as of a grayish color—succulent and delicate. Another distinguishing feature being the well defined shape of each separate egg.

Caviar should not be kept long exposed to the air after the bottle has been opened. The best way to purchase it is in little vessels made of lime wood, as the caviar is very apt to take up foreign flavors and the lime wood is devoid of flavor. The caviar may be packed in very small jars or bottles, in such quantities as will be sufficient for one making of fish dressing or sauce or a dozen sandwiches, and these jars well covered with paraffin or well-corked and tied up with parchment paper.

This country is not far behind the older markets of Europe in supplying this edible. The New Jersey sturgeon is a large producer. North Carolina and other coast states send forth the salted and dried roe. We are told that the caviar found in this country is but a shadow of the substance, compared to the Russian caviar, which is usually eaten fresh. This would indicate that the reason American caviar is not equal to that eaten abroad is because of its age. Therefore, the double-sea voyages deemed necessary for the American product—the finishing up abroad and foreign label which seems necessary for the transposition of the American sturgeon roe into caviar cannot improve the quality except in the minds of those who run after strange gods.

VALUE OF CAVIAR AS FOOD.

The composition of caviar is approximately the same as that of all fish roe, the proteids contain a good deal of nuclein and it has been recently ascertained that this substance is an important source of uric acid, which fact makes it apparent that persons subject to gout should indulge sparingly in such foods as produce this peoperty.

Raw salted caviar is wholesome so far as its digestibility is concerned; three ounces being digested in about two hours.

CAVIAR TARTINES.

Butter some fresh toasted slices of bread cut into small rounds or diamonds and spread with the caviar; decorate with minced pickles, pickled red peppers and parsley.

CAVIAR SALAD.

Take one-third caviar, one-third almonds, blanched and chopped very fine, and two-thirds bread crumbs; mince the whole together with a little olive oil until you have a smooth, gne paste. Serve this in small red ripe tomatoes peeled and hollowed out, in individual moulds of tomato jelly, using crisp lettuce and olives for garnish.

PANCAKES WITH CAVIAR.

Bake some very thin French pancakes and spread them with a thin layer of caviar; roll them and cut them in slices; heat before serving and sprinkle with little sweet, red pepper.

CAVIAR CANAPE.

Scald two or three sweet red peppers, skin them and mash to a pulp. Cut pieces of toast into cubes, spread them with the pepper pulp, then cover this with a layer of the caviar. Place in a dish and garnish with chopped egg, chives and parsley and serve. It makes a very good luncheon or supper dish.

CAVIAR STICKS.

Take small-sized bread sticks, split them lengthwise and spread with caviar. Very appropriate to serve at luncheon with plain lettuce salad.

CAVIAR ON TOAST.

Cut six rounds from slices of white bread and toast nicely. Put two large tablespoonfuls of caviar in a saucepan with a tablespoon of cream and stir carefully until hot, but do not allow it to cook. Pour the mixture over the toast and serve on a lace paper doily with garnish of cress and little red radishes, olives or pickles.

CAVIAR WITH EGG.

Cut slices about one-third of an inch thick from a stale English loaf; trim off the crust, spread them with anchovy butter and saute them very lightly in a little plain butter. Spread each slice with a thin layer of caviar then squeeze a little lemon juice over them and dust lightly with paprika and salt.

Lightly poach some eggs, one for each slice of toast, trim neatly and place on top of toast and serve.

CAVIAR BUTTER.

Beat two ounces of fresh butter to a cream and then work in three tablespoonfuls of caviar paste, juice of quarter of lemon and paprika to taste.

PASTE FOR CAVIAR SANDWICHES.

Take a quarter of a pound of caviar. Take the juice of half a lemon and the same quantity of salad oil and mix together as for French salad dressing. Then when thick and smooth, add this to the caviar, a little at a time, until all is in. Beat to a firm light-colored paste. Spread this on the slices of bread using no other butter.

ROLLED CAVIAR SANDWICHES.

Spread the above mixture thickly over slices of bread cut very thin and trimmed free from crust. Then roll the slices tightly and place one roll against another, on a damp towel or napkin and fold up and fasten securely so that the sandwiches will retain their shape until served.

CLUB CAVIAR SANDWICH.

These are made by cutting white bread in very thin slices, spreading one-third of them quickly with caviar butter, another third with cream mayonnaise thickly covered with minced ham and olives and covered with shredded crisp lettuce.

The remaining slices of bread are buttered and placed on top of the lettuce. Serve the sandwiches neatly folded in paraffin paper with garnish of lettuce, gherkins and little radishes or lettuce, olives and hard-boiled eggs.