

August 30

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

- Sch. Livonia, shore.
- Sch. Gracie, shore.
- Sch. Grace E. Freeman, shore.
- Sch. Lucy B. Winsor, shore.
- Sleep Marion, shore.
- Sch. Arthur Binney, Maine Coast, 25 bbls. salt mackerel.
- Sch. Ida S. Brooks, via Boston.
- Sch. Norman Fisher, Rips.
- Sch. Niagara, Georges.
- Sch. Louisa Polleys, Georges, 6000 lbs. cod.
- Sch. Flora J. Sears, via Boston.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.50 per cwt. for large, \$3.50 for medium; trawl Georges cod, \$4.00 for large, \$3.25 for medium; trawl Bank cod, \$3.37 1-2 for large, \$3.00 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.00; medium cod, \$1.62 1-2; all cod caught to the eastward of La-Have bank, \$1.75, medium \$1.37 1-2; cusk, \$1.50 haddock, \$1; hake, 85 cts.; pollock, 70c Bank halibut, 10 cts. per lb. for white and 8 cts. for gray.

Rips cod, \$4 for large and \$3.30 for medium.

Georges salt mackerel, \$16.25 per bbl.
Bay of Fundy, salt mackerel, \$15.75 per bbl.

Rips salt mackerel, \$15 per bbl.
Shore haddock (to split), \$1.10 per cwt.
Fresh mackerel, 11 cts. each.

Boston.

Sch. Annie and Jennie, 600 cod, 2000 pollock, 1 swordfish.

Sch. Quartette, 8 swordfish.

Sch. Rose Cabral, 11,000 haddock, 26,000 cod, 40,000 hake.

Sch. Corsair, 16,000 fresh mackerel.

Sch. Harmony, 30,000 haddock.

Sch. Flavilla, 30,000 haddock, 9000 cod, 100 pollock.

Sch. Mildred V. Robinson, 95,000 haddock, 5000 cod, 7000 hake.

Sch. Ellen F. Gleason, 20,000 haddock, 20,000 cod, 1000 pollock.

Sch. Francis M. Whalen, 40,000 haddock, 3000 cod, 8000 hake.

Sch. Bertha M. Miller, 3100 cod, 1000 pollock.

Sch. James and Esther, 8000 fresh mackerel.

Sch. Marguerite Haskins, 8000 fresh mackerel.

Sch. Dorothy, 1500 haddock, 3200 cod, 2000 pollock.

Sch. Alice M. Guthrie, 30,000 haddock, 2000 cod, 12,000 hake.

Sch. Sea Fox, 15,000 haddock, 40,000 cod, 8000 hake, 2500 pollock.

Haddock, \$1.50; large cod, \$2 to \$2.25;
market cod, \$1.75 to \$2; pollock, \$1; swordfish, \$7 to \$8; mackerel, 12 and 14 cents.

Had Fine Trip.

The auxiliary yacht Xavier, Capt. William J. Crawley, vice commodore of the East Gloucester Yacht Club, owner, has returned from a delightful cruise to the eastward. The party comprised Capt. Crawley, Joseph Brophy, Harold Burnham and Edward Gibbs.

August 30

SHORT LOBSTERS.

Judge York in Disposing of Case Speaks on Matter.

Believed That 10 "Shorts" Are Sold to One of Legal Length.

In the district court this morning, the party charged with having 24 short lobsters in his possession, the case being continued from yesterday, was fined \$24, which he paid.

In disposing of this case, Judge York made some comment on the affair in which he stated that such cases were the most difficult that a justice has to deal with.

The shore around Cape Ann consists of many miles and it was a safe prediction to say that 10 short lobsters were sold to every mile of legal length. Not only do the poor people take and sell them, but those in higher life, who do not look upon the offense seriously, yet they would not want to be caught. The traffic in short lobsters is extensive and while the officers are doing their duty to enforce the law, there would have to be a small army of them to make people comply with the provision as required.

If the fishermen did not have a sale for this kind of fish they would not bring them in, and when some poor party is caught it would be a hardship on them to impose an extreme penalty. To dispose of such cases and do justice to all is a most difficult affair where so many violate the law and go unpunished, yet the court should not be influenced by that fact in passing judgment. The only way left to dispose of such violations of the law is to take the nature and circumstances attending the offence and then impose a just penalty.

Two drunks were before Judge York, Joseph Lufkin being fined \$5 and the other offender was placed on probation.

Jennie Olsen was found guilty of assault on Sarah Blinn and the case was placed on file. The evidence went to show that the Blinn woman called Mrs. Olsen out of her name and Mrs. Olsen retaliated by striking her.

The husband of the Mrs. Olsen, Peter E. Olsen was before the court charged with non-support.

Good Stock.

Sch. Waldo L. Stream, Capt. Frank Stream, stocked \$2100 on her maiden trip, Georges halibut, the crew sharing \$48.

Aug. 30

THREE MORE FARES.

Seiners Are Still Finding Mackerel to the Southward.

Sch. Grayling Is Now High Line of the Fleet.

There are three good fresh mackerel fares at Boston this morning as follows:

Sch. Corsair, Capt. George G. Hamor, 16,000 fresh mackerel.

Sch. Marguerite Haskins, Capt. Ralph Webber, 8000 fresh mackerel.

Sch. James and Esther, Capt. Samuel Hatch, 8000 fresh mackerel.

The fish are selling for 14 cents apiece.

According to report, two of the fares were taken off Sankaty Head and the other off Chatham.

The Rips fishermen at Boston yesterday claim that the seiners are outside the big mackerel schools which are plentiful from 10 to 15 miles from Sankaty Head, while the seiners are cruising from 20 to 25 miles off. One Rips skipper said yesterday that on Saturday he counted 10 schools from his deck. He blew his horn as did other Rippers to try and attract the attention of the seiners but without avail.

The sword fishermen still report mackerel schooling on the southeast part of Georges.

Sch. Nourmahal, Capt. Wallace Parsons, stocked \$4731 on her recent seining trip, the crew making the fine share of \$110.07. The Nourmahal has a stock of over \$18,000 thus far this season, which puts Capt. Parsons next to Capt. Reuben Cameron of the sch. Grayling in the race for high line honors, the latter now leading the fleet with a stock of over \$20,000. Capt. Ralph Webber of sch. Marguerite Haskins has been doing great work and is not far behind the head boat.

Sch. Margie Smith, Capt. Owen Whitten, stocked \$3600 on his recent seining trip, the crew sharing \$87.

The fare of sch. Avalon sold to William H. Jordan & Co.

The fishing steamer Princess took 24 mackerel in Ipswich bay yesterday.

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SMALL LOBSTERS IN CODFISH.

Discovery That Throws Some Light on Question Much Discussed by Fishermen.

As throwing some light on the disputed question whether lobster fry are eaten by fish, the finding yesterday of two fairly large specimens of the crustacea in the interior of a codfish, is of considerable interest to the fishermen around the water front who discuss such matters. The lobsters are about four inches in length and one of them had apparently been occupying his quarters for some time, as his shell was quite soft from the cod's digestive operations. The other lobster had been a recent acquisition, evidently, as his shell was as strong as most of his kind. The lobsters were accompanied by a crab when found. The discovery was made in a restaurant on the water front.

Salt Mackerel Go Up.

The fare of salt mackerel of sch. Diana sold to Fred. Bradley at \$17.25 per barre, an advance of \$2.25 per barrel over last sales.

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September 1

GREATEST FISH NATION.

Japan Is Claimed To Lead the World in This Respect.

Her Catch of Some Fishes Compared with Ours.

One of the most interesting explorations recently made by a government agent was that of Dr. Hugh M. Smith, deputy fish commissioner, to Japan to see what the Japanese knew about fish. He found that we could learn little from them in fish propagation, but much in the utilization of fish and other products of the sea.

"Japan is today the leading fishing nation in the world," began Dr. Smith, in describing his observations. "Probably in no other country has the sea played a greater part in the material and sentimental development of a people. With only a limited area available for agriculture, fish early become a great food staple. Every day in the year every Japanese family has some form of fish food. As conducted by the Japanese, fishing is more than an industry—it is a fine art. Centuries ago Japanese fisheries had attained great importance. Some of their fishing literature goes back a thousand years."

"For some reason we do not knowingly eat sharks, and in this we miss a good deal. As some people are doubtless aware, the dogfish, which appear in such immense droves on our east coast and are so destructive of other fish life, are excellent when fresh or canned; and I predict that the day will come when these and other sharks will be regularly seen in our markets.

"In asserting that Japan is the leading fish nation, I am, of course, aware that its fisheries are exceeded in value of those of two or three other countries, but Japan is pre-eminent:

"1. In the actual number of people making a livelihood in this way.

"2. In the proportion of persons engaged in fishing of the total population.

"3. In the relative importance of fishing products in the domestic economy.

"4. In the ingenuity and skill shown by the people in devising fishing appliances and in preparing fishing products.

"5. In the extent to which all kinds of water products are utilized.

"6. In the zeal displayed by the government in promoting the interests of the fishing population."

"Of the most valuable products, many are identical with ours. The principal difference in the fisheries of the two countries is the relative extent to which particular species are utilized. Herring is the king of fishes in Japan, just as it is in some European countries and in the world, considered as a whole. This fish is worth \$4,000,000 yearly to the Japanese, and is particularly abundant in the northern provinces. Next in importance comes the sardine, valued at \$3,700,000; it is extensively canned, and is also eaten fresh and sun dried. Their bonito, very similar to ours, ranks third in value, the annual sales being \$2,000,000. It is prepared in a peculiar way, and is always kept on hand as an emergency ration in Japanese houses. A fish similar to our scup or red snapper, and known as 'tai,' is the favorite for fresh consumption, and is worth about \$2,000,000 yearly. Other prominent products are mackerel valued at \$1,000,000, tunny or horse mackerel \$900,000, amber fish or yellow tail \$1,000,000, squid and cuttle fish \$1,500,000, anchovies \$800,000, prawn \$700,000 and salmon \$600,000.

"Complete statistics of the Japanese fisheries have not been published, and many details are inaccessible. Statistics of the catch, however, are fairly complete and are alone sufficient to place Japan in the front rank of the fishing nations. The annual value of the water products is now about \$30,000,000. The fishing vessels and boats number nearly 500,000, of which about 18,000 are more than thirty feet long and 85,000 more exceed eighteen feet. One twentieth of the entire population are fishermen. The latest figures available give 910,000 professionals and 1,400,000 who devote a part of their time to fishing and the rest to agriculture or other pursuits, a total of 2,340,000 as against 150,000 in the United States."

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Flavilla, via Boston, 33,000 lbs. fresh fish.

Sch. Maud F. Silva, via Boston, 30,000 lbs. fresh fish.

Sch. Ellen F. Gleason, via Boston, 25,000 lbs. fresh fish.

Sch. Elsie F. Rowe, via Boston.

Sch. Saladin, seining, 1200 fresh mackerel.

Sch. Mary Cabral, via Boston.

Sch. Gardner W. Tarr, Georges, 15,000 lbs. cod.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, headline Georges cod, \$4.50 per cwt. for large, \$3.50 for medium; trawl Georges cod, \$4.00 for large, \$3.25 for medium; trawl Bank cod, \$3.37 1-2 for large, \$3.00 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.00; medium cod, \$1.62 1-2; all cod caught to the eastward of La-Have bank, \$1.75, medium \$1.37 1-2; cusk, \$1.50 haddock, \$1; hake, 85 cts.; pollock, 70c Bank halibut, 10 cts. per lb. for white and 8 cts. for gray.

Rips cod, \$4 for large and \$3.30 for medium.

Georges salt mackerel, \$16.25 per bbl.

Bay of Fundy, salt mackerel, \$15.75 per bbl.

Rips salt mackerel, \$17.25 per bbl.

Shore haddock (to split), \$1.10 per cwt.

Fresh mackerel, 11 cts. each.

Boston.

Sch. Veda M. McKown, 5000 fresh mackerel

Portland.

There were but few fish arrivals at Portland on Monday, the most important being the sch. Bernie and Bessie with 53 swordfish taken on Georges. Capt. Thomas Holbrook reports that when he left there were about a dozen fishermen still there, among them being schs. Frank Monroe, Hattie F. Knowlton, Angie B. Watson and the Robert and Carr. A number of schools of mackerel were seen on the Georges within the last week or two, but no mackerel vessels were on hand to get them.

Several of the small boats brought in a number of mackerel during the day, but no very large catches were reported.

Among the other arrivals were the William, Island Gem, Laughing Waters, Woodan, Nautilus, Maud Murry, Helen D. Lane, Queen of the Sea, Freedom, Dorcas, Warford, William Keene, Storm King and Cherokee.

Mackerel Notes.

Sch. Veda M. McKown is at Boston today with 5000 fresh mackerel.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. George E. Lane, Jr., Georges, 30,000 lbs. cod.

Sch. Annie Greenlaw, Maine coast, seining, 30 bbls. salt mackerel.

Sch. Emerald, Maine coast, seining.

Sch. Richard Wainwright, seining, 20 bbls. salt mackerel.

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Rips salt mackerel, \$17.25 per bbl.

Shore haddock (to split), \$1.10 per cwt.

Fresh mackerel, 11 cts. each.

Boston.

Sch. Manahasset, 30,000 haddock, 2000 cod, 8000 hake.

Sch. Marshall L. Adams 5000 haddock, 25,000 hake.

Sch. Mary A. Whalen, 17,000 haddock

Sch. Angie B. Watson, 102 swordfish.

Sch. Robert and Carr, 19 swordfish.

Sch. Grace Darling, 6 swordfish.

Sch. Venus, 4 swordfish.

Sch. Margie Smith, 25 bbls. fresh mackerel.

Haddock \$2.25, large cod \$2.50, hake \$1.50.

Mackerel Notes.

A large fleet of seiners are now operating off Race Point.

Haddockers at Boston yesterday still report mackerel on the southeast part of Georges.

Three seiners are reported to have made small hauls off Race Point yesterday.

Sch. Margie Smith is at Boston this morn-

ing with 25 barrels fresh mackerel, taken off Race Point.

Fishing Fleet Movements.

The Gloucester banker Arkona, Gardner, arrived on Friday. She has been out some months and hauls for 1200 qtls. cod. Her last baiting was in Burin, but she used all the squid on Bacallieu bank, fish being very plentiful and 110 qtls. being taken in three hauls, so bore up Thursday and is seeking more. She has eight dories and carries 18 men. Capt. Gardner has been here quite often and was master of the sch. Valkyrie, when she put in here wrecked some years ago. She sails to-day if bait can be heard of at any nearby port.—St. Johns, N. F. Herald.

Portland.

Sch. Moses B. Linscott, Forest Maid, Nancy Hanks and Ocean Belle, the latter with a few mackerel, arrived at Portland on Tuesday.