January 29.

Herring Notes.

Sch. Priscilla Smith arrived from New York this morning, having completed the discharge of her cargo of frozen herring at that port.

Sch. Bohemia is taking out her frozen herring cargo at Boston.

Sch. Blanche sailed for New York yesterday afternoon with her fare of frozen herring. The British sch. Speculator also sailed for New York yesterday afternoon with her cargo of frozen herring.

Sch. Aloha will go to New York with her frozen herring fare tomorrow.

January 30.

GIVEN ADDED POWER.

Newfoundland Commission is Expected Here Next Week.

Will Probably Be Given Every Facility by Vessel Owners.

A St. John's, N. F., dispatch of last evening says:

"The supreme court today enlarged the scope of a commission which has been appointed to take evidence in Massachusetts regarding certain matters in dispute between the Newfoundland government and the American fishing vessel owners. It is probable that the commission, which will visit Boston and Gloucester, will leave next week.

"The commission was empowered today to obtain expert testimony regarding the American laws governing contracts for the engagement of seamen and fishermen on board vessels flying the U. S. flag. The commission will also obtain testimony on other phases of the frozen herring situation.

"The principal question at issue has been the engagement of the Newfoundland fishermen by American vessels. Foreign captains are forbidden under the local laws to hire citizens of the colony within the three-mile limit. Last fall it was held that those who were hired outside the limit were liable to arrest.

"The commission will take up other matters over which some friction has arisen at various times, in the hope of clearing up the situation."

The case is a test one, and grows out of the arrest of two Newfoundland fishermen who were taken last November after shipping in sch. Ralph L. Hall of this port outside the three-mile limit and later returning to home waters to catch herring.

The colonial government held that the local fishermen were violating the old bait act and as many of them desire to secure employment on American vessels each winter, it was agreed that a test case should be made and the Bay of Islands fishermen retained law-Lawyer Howly of St. Johns to present their case.

It seems to be the general opinion here that the members of the commission will be well received and afforded every opportunity of securing the facts and testimony they desire and that their stay here will be made as pleasant as possible.

January 30

Herring Notes.

Sch. J. J. Flaherty of this port, which had such a hard time in the Gulf of St. Lawrence, having her sails torn, icing up badly and losing one of her crew, Jesse Harding, as previously reported in the Times, arrived this morning with her flag at half-mast. She has 1000 barrels of salt herring and is the last of the Gloucester herring fleet of the season of 1906-7.

January 30.

COLD STORAGE FOOD.

Some Interesting Opinions by Government Chemist Wiley.

DANGER IN DEAD OYSTERS.

Gelatine Comes In For Very Strong Denunciation.

Washington. Jan. 30.—Dr. Wiley, chief of the chemistry bureau of the department of agriculture and the pure food expert, gave much interesting testimony concerning the deterioration of foodstuffs in cold storage before the house committee on agriculture, whose hearings on the agricultural appropriation bill have just been made public.

Two cold storage warehouses are at Wiley's disposal in Washington and he gave the results he has attained by experiments with all sorts of foodstuffs. "Milk begins to deteriorate right away and so does cream," said Wiley. "Eggs also begin to deteriorate immediately. Fruit is improved and sometimes continues to improve for three months. Meat improves up to about six or eight weeks, but after three months for meat you can see that it has reached the maximum and then it begins to go down. I do not care how hard it is frozen."

Dr. Wiley stated he is a thorough believer in cold storage and believes that most foods improve when properly kept for a short time. He said that as yet he has not been able to determine whether drawn or undrawn poultry keeps better.

Dr. Wiley was asked many questions about oysters and said that the oysters opened and shipped in buckets should be prevented from entering into interstate commerce, as they are dead. "An oyster is dead an hour after it is opened," said Wiley, "and is not good. It loses its flavor."

In response to inquiries as to the advisability of freezing oysters to preserve them for shipment, Wiley said: "They ought not to be frozen. That ruins them and as soon as they thaw they are dangerous." He then urged that oysters should be shipped alive and in the shell and said that the greatest outrage of the oyster trade is to soak oysters with fresh water and sweh them up, making them look fat.

Dr. Wiley said the oysters sent out in tin cans are all right, but in further denunciation of bulk oysters shipped in tubs and buckets said: "They are either preserved with some preservative, or are dangerously near the ptomaine line, one of the two."

Gelatine was denounced by Wiley, who said of it: "It is made out of hides, of the scrapings from hides. These hides go into the tanners' vats and these hides that smell to heaven are treated and trimmed, and these trimmings are used to make gelatine."

Dr. Wiley said the gelatine factories are the dirtiest in the world; that the hides used are treated with alkali which is rubbed into them for shipment. The hides are scraped and trimmed and are then put into the tanners' vats and the residue used for gelatine. He said that gelatine is sometimes made in glue factories and that what is not fit for glue is made into gelatine.

In reply to a question as to the uses of this gelatine, Wiley said: "It is used for putting into ice cream and putting into candies and for making capsules that you take your medicine in." He added that there is no objection to gelatine if properly made, and that there is plenty of wholesome raw material to make it of.

As to the gelatine made from material containing live germs, Wiley said: "No one wants to run the risk of getting lockjaw by taking a powder or a pill or eating ice cream."

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PURSE SEINING FOR HERRING.

When the announcement was made last fall that in consequence of the stringent laws of Sir Robert Bond of Newfoundland against the fishermen of the United States, it was found necessary, in order to continue the winter herring fishery, to use purse seines to catch the herring, the word was spread around almost the civilized world as an innovation in this, the greatest fishery in the world, when all countries are considered. True the modus vivendi did away with the need of resorting to this expedient of purse seining for herring at Bay of Islands and the treaty coast, although the skippers tried the seines sufficiently to show Sir Robert Bond and his ministry that in event of any more such narrow legislation, the Americans were prepared to come there when they had the treaty right and catch their own fares with the purse seine. Now it seem that the use of purse seines for the catching of herring, although new to us and to Newfoundland, has been in practice in other places for the past seven years and has proven remarkably successful.

The Norwegians conduct a big herring fishery, and many of their crafts go way to Iceland for these fish. Seven years ago, so a good friend to the Times, who is authority on the subject, informs us, a Mr. Falck of Stefanger, Norway, sent two vessels to Iceland to catch herring, both craft being equipped with purse seines. The first attempt proved satisfactory, although an experiment, and later turned out a great blessing to the Norwegian fishermen and others, as the following figures will show.

In 1900 the catch with purse seines was 536 barrels; in 1901 it was 816 barrels and in 1902 it had risen to 5000 barrels. The nex year, 1903, there were 40,000 barrels taken in this manner, and in 1904 at least 85,000 barrels was the count. This was increased in 1905 to 120,000 barrels, and last year was the liner of all, 170,000 barrels of herring, all taken with purse seine. Last year, 1906, 70 purse seines were in use, and beside the Icelanders and Norwegians, the Danes, Swedes, English and Germans engaged in the fishery. This statement is worthy of consideration.

It goes to show that if American vessels are to be further hampered on the treaty coast by any more St. John's conceived laws the Americans will, in self defence, be forced to fall back on the purse seines on the treaty coast where they have a right to fish and use them, and the above figures of catches made by purse seines in hands, to say the least, not more skillful than Americans, shows what can be done with them when it comes to taking herring. It will undoubtedly be done unless there is a change of front toward American vessels fishing on grounds where they have a treaty right so to do.

January 30.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Ella M. Goodwin, Brown's Bank, 50,000 lbs. fresh fish.

Sch. J. J. Flaherty, Bay of Islands, N. F., 1000 bbls. salt herring.

Todays Fish Market.

These prices are based on the last known sales.

Eastern "hallbut" codfish, $5.25 per cwt. for large and $4.12 1-2 for small.

Spliting prices of fresh fish; Large Eastern cod, $2,87 1-2; medium do., $1.75; largeWestern, cod$2.87 1-2; medium do., $1.75; haddock, $1.10; cusk, $1.75; hake, $1.40; pollock, 95 cts.

Salt handline Georges codfish, $5. 25per cwt. for large, $4.25 for medium.

Salt Trawl Georges codfish, $5.00 for large $3.50 for medium.

Salt hake, $2.00.

Salt haddock, $2.00.

Salt cusk, $2.25.

Salt pollock, $1.75.

Newfoundland salt herring, $4.25 per bbl.

Bank halibut, 11 1-2 cts. per lb. for white and 9 cts. for gray.

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Boston.

Sch. Rita A. Viator, 4500 haddock, 500 cod.

Sch. Ida M. Silva, 5000 haddock, 100 cod.

Sch. Mary E. Cooney, 25,000 haddock, 2000 cod.

Sch. Emily Cooney, 3000 haddock, 2000 cod.

Sch. Valentinna, 20,000 cod.

Sch. Mary C. Santos, 9000 haddock, 2000 cod, 500 hake.

Sch. James S. Steele.

Sch. Louise C. Cabral, 6000 haddock, 200 cod.

Sch. Annie Perry, 11,000 haddock, 2000 cod, 2000 hake.

Sch. Seaconnet, 15,000 haddock, 200 cod, 500 hake.

Sch. Kernwood, 15,000 haddock, 1500 cod, 2000 hake.

Sch. Clara G. Silva, 10,000 haddock, 1000 cod, 1000 hake.

Sch. Emily Sears, 4000 haddock, 1000 cod.

Sch. Motor, 10,000 cod.

Sch. Stranger, 3000 haddock, 1000 cod.

Sch. Mina Swim, 12,000 haddock, 1200 cod, 1000 hake.

Sch. Hope, 3500 haddock, 1000 cod.

Sch. Galatea, 7000 haddock, 2000 cod.

Sch. Laura R. Silva, 11,000 haddock, 1000 cod.

Sch. Rose Standish, 2000 haddock, 2000 cod.

Sch. Mertis H. Perry, 8000 haddock, 200 cod.

Sch. Priscilla, 10,000 cod.

Sch. Helen B. Thomas, 13,000 haddock, 800 cod.

Sch. Walter P. Goulart, 9000 haddock, 1000 cod.

Sch. Ida S. Brooks, 9000 haddock, 1000 cod.

Sch. Maud F. Silva, 7000 haddock, 1000 cod.

Haddock, $3.65 to $4 per cwt.; large cod, $6; market cod, $4.50; hake, $3 to $5.

January 31.

VERY EARLY STARTS.

Now Figured Upon by Salt Bankers of All Ports.

Pacific Bankers Will Make Two Trips This Season.

Although snow and ice prevail on land and ice and storms on sea, vessel owners and skippers from here to Newfoundland and all along the Pacific coast are beginning to get ready for the salt bank codfishery on all the many favorite fishing banks.

Here, many of the vessels will start early, it being the intention of Capt. John McInnis to sail February 8 in sch. S. P. Willard and others will follow soon after.

At Burin, N. F., the captains of the bankers are now shipping their crews, and the season for them will begin earlier than ever before, as several of the crafts there will sail on February 15. This fleet will fish off Channel, inside the ice field, at the start. A fleet of small schooners has already sailed for herring to freeze for bait for the banking fleet.

It is understood that the French fleet will also make an earlier start than usual, and one of the agents has already arrived at North Sydney, C. B., to make arangements for fittings, supplies and bait.

The Robinson Fish Company of Anacortes, Washington, will send the first of its salt bank fleet to the Behring Sea on February 15. Sch. Harold Blekum has already left San Francisco for Seattle and will start early next month for the fishing grounds, three months earlier than in previous seasons. It is claimed by the fish men on the Pacific coast that better cod are taken in the Behring Sea when the ice is running than later in the season. Most of the Pacific cod catchers are figuring on making two trips instead of one as has been the custom.

The Rose Blanche, N. F., bankers are also figuring on an early start, and one of the leaders of the fleet is expected here this week, with his crew, to take a vessel, which has been practically bought by him and hussle back, so as to start in early.

January 31.

SUPPOSED FROZEN IN.

But Sch. T. M. Nicholson Here This Morning.

HAS A BIG HERRING CARGO.

Took Big Chances in Bold Dash Down the Treaty Coast.

Much to the surprise of everybody in general, the Bucksport sch. T. M. Nicholson, which was supposed to be frozen in for the winter at Bay of Islands, N. F., arrived at this port this morning, beating up the harbor with a big cargo, having 800 barrels of frozen herring and 730 barrels of salt herring.

The latest Newfounaland reports were to the effect that the Nicholson, with two others of Capt. Nicholson's fleet were caught in the ice at Lark Harbor, Bay of Islands, and would probably remain there until spring, the Elizabeth N. being ashore there and in danger of being lost. Therefore the arrival of the Nicholson occasioned much surprise.

Capt. Gilley of the craft said that in company with schs. M. B. Stetson and Elizabeth N., they came out of the Middle Arm and started to come home, but at the mouth of the bay they were met by the Arctic ice floe, which drove them all back and they were obliged to seek shelter at Lark Harbor.

Here the ice caught them and penned them in and during a storm the Elizabeth N. dragged ashore. After the storm the wind came to the southward and blew heavily, carrying the ice out of Lark Harbor and the bay into the gulf, also taking it clear of the land a ways.

As sch. T. M. Nicholson had a full load and was ready to sail, Capt. Gilley decided to make a bold dash out into the gulf for home, knowing full well that to remain until a shift of wind brought the ice back again meant to be caught there with his valuable fare until next spring.

Sail was made and as sch. M. B. Stetson was delayed and could not start, the Nicholson came out alone. But a narrow strip of water, not over a mile in width, between the shore and the ice pack was the trail through which the craft had to come to get out by South Head. She worked out all right, going off shore some distance, as prudence demanded, and then headed for home down the gulf and began a 40-mile ice-bucking jaunt, the cakes being very thick and her progress consequently slow.

At one time it looked as though the craft would never get clear of the floe and there was a chance of being cast away as were some other herring craft a few winters ago. However, close in shore Capt. Gilley sighted open water. It was but a narrow strip, but extended down the shore as far as one could see. It was caused by the heavy southerly, which had blown the ice clear of the land and thus made this narrow, open lead.

Into this lead the Nicholson was steered, reaching it after much hard work. Then, with a good breeze, she skimmed down the shore, too close indeed for comfort, but taking the only chance there was to get out before the effect of the southerly was lost on the ice pack and it began to jam back on the shore again.

Good luck favored them, the breeeze held and they made good progress, working down by Cape St. George with the ice pack in plain view all the time. They passed by Cape Anguilla and Cape Ray through an all too narrow open water space and were finally out clear of the land and the ice danger left behind.

From St. Paul's island along the rest of the way was plain sailing with a fine chance, so that eight days after leaving Lark Harbor, the Nicholson dropped anchor here with her big fare, a lucky craft indeed, not only to get out, but to keep clear and come home without damage after she did get out.

The men of the Nicholson thought that sch. Elizabeth N. would be floated on the next high water after they left and that she and the Stetson would both be on the way by this time.

Private advices indicate that sch. Elizabeth N. has been floated, but that soon after sch. T. M. Nicholson got out, the Arctic ice packed in again and that schs. Elizabeth N. and M. B. Stetson are both frozen in at Lark Harbor until next spring.

January 31.

INCREASED ITS CAPITAL.

International Fisheries Co. Contemplates Big Improvements.

The International Fisheries Company of Tacoma, Washington, in which some Gloucester capital is interested and in which the three sons of Samuel G. Pool of this city, Herman F., Gardner and Samuel, G., Jr., are connected in responsible positions are contemplating many improvements this year. Among these is the erection of a cold storage plant and also another new steamer, both to be used in connection with its already large business.

The capital stock of the company was increased recently from $150,000 to $200,000 and it is now one of the very largest fresh fish producing concerns on the Pacific coast. It has two steamers in the fresh halibut fishery, the Edith and Zapora, the latter being the swiftest of all the halibut fleet. Beside these, the company has several vessels engaged in fishing. The two steamers arrived Tuesday, having 100,000 pounds of fresh halibut between them.

FORMER GLOUCESTER MASTER

Writes Interestingly of the Pacific Herring Fishery.

Capt. Alfred Bradford, who was for several years master of fishing vessels at this port, being in command of the beam trawler Resolute, and who went west some years ago, is now engaged in fishing in Nanaimo, B. C., on the Pacific coast.

In the last issue of the New York Fishing Gazette, Capt. Bradford has a very interesting letter on the herring fishery and its possibilties. He says that they are putting up as fine a class of pickled herring as any place in the world. At present they are packing for market about 6000 or 7000 barrels annually of pickled herring, but they are also putting up a pack of dry salted herring, amounting to from 7000 to 10,000 tons, which are sold cheap to the Chinese.

January 31.

SHOULD BE WELL RECEIVED HERE.

The commission which is soon to come to this city from Newfoundland, representing the highest court of that colony, will no doubt be composed of representative citizens of the island

Their duties, as understood here, will have to do with the taking of evidence and making observations relative to the conduct of the Newfoundland herring fishery the past season at Bay of Islands, N. F., with especial bearing on the point of shipping Newfoundlanders on our vessels outside the three mile limit. It is understood that the commission is granted a very wide scope by the court, and their labors may extend farther than securing evidence in the test case of the two men shipped on sch. Ralph L. Hall, the particulars of which are well known to all.

Representi g as they will Newfoundland and its supreme court, it is hoped that their stay in this city will be made as pleasant as possible and that every courtesy will be shown them. Gloucester has nothing to conceal in regard to its methods of conducting the Newfoundland herring fishery and it is hoped that the commission will be given every opportunity to conduct its investigations, as it undoubtedly will be.

It is understood that Capt. O'Reilley of the cutter Fiona will be allowed to accompany the commission if he cares to, and it is hoped that he will come, for he has many friends among our captains, who would like to greet him on what would be his first visit here.