Dec. 2.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receints.

Sch. Georgiana, shore, 4000 lbs. pollock.

Todavs Fish Market.

Market price large western cod to split, $2.25 per cwt., medium do., $1.50.

Large eastern cod, $2.25. medium do., $1.50

Market price fresh large Rips cod, $2.25 per cwt., medium do., $1.50.

Market price, salt bank cod, $4.25 per cwt. for large and $3.25 for medium.

Market price salt Rips cod. $4.25 cwt. for large, $3.25 medium, $2.50 for snappers.

Fresh round pollock, 70c per cwt.

Dressed fresh pollock, 95 cts. per cwt.

Salt bank dory handline cod, $4.50 per cwt. for large. $3.50 for mediums and $2.75 for snappers.

Fresh hake, $1.15 per cwt.;

Bank halibut, 12 cts. per lb. for white and 9 cts. for gray.

Bay salt mackerel, $27 per bbl. for large, $22 for mediums.

North Bay and late Cape Shore salt mackerel, $19 per bbl. for plain and $20 per bbl. for rimmed.

Boston.

Sch. Jessie Costa, 3000 haddock, 3000 cod, 4000 hake.

Sch. E. C. Hussey, 12,000 pollock.

Sch. Mattakeesett, 1000 haddock, 500 cod, 6000 hake.

Sch. Grace Otis, 18,000 pollock.

Sch. Mooanam, 2000 haddock, 500 cod, 7000 hake.

Sch. Alice M. Guthrie, 17,000 haddock, 1500 cod, 5000 hake.

Sch. Elva L. Spurling, 25,000 cod.

Sch. Teresa and Alice, 4700 haddock, 2000 cod, 6000 hake.

Sch. Mabel Bryson, 22,000 cod.

Sch. Henrietta G. Martin, 4000 pollock.

Sch. Joseph H. Cromwell, 1800 haddock, 500 cod, 6000 hake.

Sch. Gallatea, 1500 haddock, 2000 cod, 12,000 hake.

Sch. Buema, 3000 haddock, 500 cod, 4000 hake.

Sch. Juniata, 14,000 pollock.

Sch. Hobo, 5000 cod.

Sch. Thomas Brundage, 2500 pollock.

Sch. Stranger, 1500 haddock, 200 cod, 8000 hake.

Sch. Agnes V. Gleason, 5000 pollock.

Sch. Mary A. Gleason, 3000 pollock.

Sch. Sadie M. Nunan, 3000 haddock, 5000 cod, 15,000 hake.

Sch. Little Fannie, 8000 pollock.

Sch. Blanche F. Irving, 2000 pollock.

Sch. Olivia Sears, 3000 pollock.

Sch. Eva Avina. 3000 pollock.

Sch. Richard J. Nunan, 3500 haddock, 500 cod, 30,000 hake.

Sch. Thomas J. Carroll, 4500 haddock, 1500 cod, 6000 hake.

Sch. Actor, 8000 pollock.

Sch. Estelle S. Nunan, 3000 pollock.

Sch. Ralph Russell, 8000 pollock.

Sch. Mary T. Fallon, 3000 haddock, 500 cod, 9000 hake.

Sch. Mattie D. Brundage, 1000 haddock 500 cod, 7000 hake.

Sch. Raymah, 22,000 haddock, 13,000 cod, 2000 hake, 10,000 cusk.

Sch. Flavilla, 2000 haddock, 500 cod, 6000 hake.

Sch. Motor, 10,000 cod.

Sch. Manomet, 1500 haddock, 1500 cod, 4000 hake.

Haddock, $5.50 to $6.50 per cwt.; cod, $5.50 to $6.50; hake, $1.25 to $4; cusk, $1.75; pollock, $2.

Dec. 3.

LATE HERRING NEWS.

Several Vessels Now on Way Home with Fares.

Herring Have Been Very Scarce in the Arms of Late.

Schs. Blanche and Lottie G. Merchant are on the way home from Bay of Islands, N. F., the former with a full fare of salt herring and the latter with partly salt and partly frozen herring. The British sch. George R. Alston is also bound here with salt herring.

Dec. 3.

The Bay of Islands, N. F., Western Star of Wednesday says, in regard to the herring situation: "Since last issue was published herring fishing has been very poor in this bay, and only a few boats have secured anything like catches. Up to Thursday there were a great many vessels in the upper part of Humber Arm, and everything was pretty brisk; but since then herring have moved outside or gone into deep water, and nearly all the vessels have gone further out, some of them going to Middle and North Arms.

"On Friday and Saturday fishing was slack in both of these, but since then there has been a marked improvement, and most of the boats are doing fairly well. The fine weather of late has had much to do in governing the movements of the herring, and it is thought that after the next storm there will be good fishing in all the outer arms of the bay. All the vessels are now paying $1.50 for salt bulk herring; but it is thought that the frozen fish will eventually go up to $3 per barrel.

"The Canadian sch. Aldine, Capt. Parks, arrived Thursday. The American schs. Arcadia, Capt. Keefe, and Grayling, Capt. R. Wharton, arrived Friday and sch. William Matheson, Capt. G. W. McVicar, arrived Sunday.

"The sch. Palatia leaves today with a cargo for the Atlantic Fisheries Co. and sch. Lottie G. Merchant goes today with a frozen cargo. Several other vessels require from two to four hundred barrels to finish loading, and had fishing continued good all last week, they would have sailed ere this.

"Sch. Francis Willard, owned by Capt. Henry McFatridge, Bay of St. Geeorge, is loading bulk herring for Mr. Robertson, St. John, N. B., and will be ready to sail for there by Saturday.

"Butt Brothers, of St. George's, who are packing herring in Middle Arm, have done well this fall, and made quite a large shipment by the steamer Harlaw. Other Bay St. George packers have done good work, and made shipments by the same steamer.

Dec. 3.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receints.

Sch. Effie M. Prior, Le Have Bank, 20,000 lbs. fresh fish.

Sch. Richard J. Nunan, via Boston, 30,000 lbs. fresh fish.

Sch. Alice M. Guthrie, via Boston.

Sch. Mary Edith, shore.

Sch. Ida M. Silva, shore.

Sch. Raymah, via Boston.

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Bay salt mackerel, $27 per bbl. for large, $22 for mediums.

North Bay and late Cape Shore salt mackerel, $19 per bbl. for plain and $20 per bbl. for rimmed.

Boston.

Sch. Valentina, 7000 pollock.

Sch. M. Madeleine, 16,000 cod.

Sch. George H. Lubee, 6500 haddock, 2000 cod, 3000 hake.

Sch. Clara G. Silva, 2000 haddock, 3000 cod, 7000 hake.

Sch. Margie Smith, 15,000 pollock.

Sch. Albert Geiger, 10,000 pollock.

Sch. On Time, 2500 cod.

Sch. Yankee, 16,000 cod.

Sch. Yakima, 10,000 haddock, 2000 cod.

Sch. Matchless, 10,000 haddock, 20,000 cod.

Sch. Terra Nova, 11,000 haddock, 6000 cod, 3000 hake, 10,000 cusk.

Sch. Priscilla, 13,000 cod.

Sch. Belbina P. Domingoes, 1500 haddock, 2000 cod, 15,000 hake.

Haddock, $5.50 per cwt.; large cod, $5 50; market cod, $3; hake, $2 to $5; pollock, $2.50.

Dec. 4.

CLAM FARMERS.

At Present Prices Clams Will Prove as Valuable a Crop as Wheat.

Down on the Essex river four men staked out a parcel of river flats and planted them with clam seedling a while ago, and now they are gathering large, sweet clams, which they send to the Boston market at $1 per bushel.

Cultivated clams are a new product of Masaschusetts, the state of culture, and clam farmers are a new type of agriculturist.

Clam farming is a good commercial proposition.

Clams at $1 a bushel are certainly as good as wheat. A bushel of clams may be raised on one-one-thousandth of an acre of good flats; or, in other words, an acre of good flats will produce 1000 bushels of clams in a year.

Clam farming is not difficult. The clam farmer first secures his farm or desirable flats, and then digs clam seedlings and plants them on his farm and lets them grow.

The clam seedlings are small clams which are taken from the crowded clam beds or clam beds where conditions are unfavorable to their growth.

Two quarts of little clams, taken from an unfavorable flat, grow to a bushel of clams on a clam farm in a year.

The clams once planted, flourish and multiply, and require but little attention.

The state commission of fisheries is willing to show the would'be clam farmer how to cultivate them.

The hardest work of the clam farmer is to harvest his crop, or to dig his clams.

A number of the rivers of Massachusetts offer desirable flats for clam farms. A few offer good flats for quahog farms.

The delicious quahogs do not grow as fast as the clams, but they command a higher price in the market.

The clam farmer has to protect his farm from intruders, just as he does his orchard. This necessarily requires that he own, or lease flats, so that he may have full control of them.

While cultivated clams are the demand of this 20th century, yet plain clams have been good enough for New Englanders for centuries. The Indians ate clams, and then turned the clamshell into money, or wampum. The big pile of shells at some points of the Massachusetts coast suggest that the red men once enjoyed clambakes.

Clams were the salvation of the early settlers. Many a man who boasts a Pilgrim or a Puritan ancestry, or even a Mayflower descent, owe his present day existence to clams. Clams saved the early settlers from starving or death on more than one occasion.

Elder Brewster of Plymouth colony on a starvation diet like his fellows, used to gracefully bow his head over his dish of clams, and give thanks to God, who "had given them to suck of the abundane of the seas and of the treasures hid in the sands.—Boston Globe.

Dec. 4.

ALIVE WITH DOGFISH.

Peculiar Conditions at Present on Quero Bank.

Plenty Squid and Good Weather but Dogfish Prevent Fishing.

Sch. Mooween, Capt. Daniel McDonald, arrived home last night from a fresh halibut trip to Quero bank. The captain reports seeing no other vessel on the ground, but he encountered a most peculiar state of affairs on the bank. He says that the weather was fine, so good that they fished 11 days on a stretch, and there was plenty of bait in the water and they had no trouble in getting fresh squid every day. As late as last Friday, they jigged their bait in the morning and baited up right from the top of the house. But in spite of these favorable conditions, they got but few halibut and just because of dogfish. The captain says that it was impossible to set off in deep water without getting a dogfish on every hook. This horde of sharks fairly broke up all chance of getting a big fare.

It would seem from this report that no fishing spot is now safe from the dogfish.

They are expected all along the shore and Cape Shore and on Georges, but to strike them in such quantities in the deep water of a favorite halibut spot is unusual.