

SHORE BOATS LANDED FISH.

FIFTY THOUSAND POUNDS TAKEN OUT AT THIS PORT SINCE YESTERDAY AFTERNON.

The little shore boats which land their fish here had a fine day of it yesterday, and as a result about 50,000 pounds of fresh fish, about all haddock were landed at the Fort or at the wharves where the "lake boats" take out and box their trips.

Fully 20,000 pounds were landed at the Fort yesterday afternoon and the lake boat fleet had about 30,000 pounds more, steamer Mindora being high with a gandy catch of 7500 pounds. This fleet, after doing but little in January or February, had a big month in March and have started in on April at a record breaking gait.

There were no arrivals from off-shore during the night or this morning.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

- Steamer Quoddy, shore, 6000 lbs. fresh fish.
- Steamer Nomad, shore, 4500 lbs. fresh fish.
- Steamer Mindora, shore, 7500 lbs. fresh fish.
- Steamer Prince Olaf, shore, 5000 lbs. fresh fish.
- Steamer Weazel, shore, 4000 lbs. fresh fish.
- Steamer Eagle, shore, 5000 lbs. fresh fish.
- Small boats, at the Fort, shore, 20,000 lbs. fresh fish.

Vessels Sailed.

- Sch. Morning Star, haddocking.
- Sch. Esperanto, haddocking, (and returned.)

TODAY'S FISH MARKET.

Salt Fish.

- Handline Georges codfish, large, \$5; medium, \$4.50; snappers, \$3.
- Trawl, Georges codfish, large, \$4.75; medium, \$4.25.
- Eastern halibut codfish, large, \$4.50; medium, \$4.
- Haddock, \$2.
- Pollock, \$2.
- Cusk, large, \$2.50; medium, \$2; snappers, \$1.50.
- Hake, \$1.75.
- All codfish with napes picked bring 25c over the above prices.

Fresh Fish.

- Haddock, \$1.10.
- Large cod, \$2.25; mediums, \$1.75; snappers, 75c.
- Cusk, large, \$1.60; mediums, \$1.25; snappers, 60c.
- Dressed pollock, \$1.10; round, \$1.
- Fresh codfish not gilled bring 10c per cwt. less than the above prices.
- Halibut, 10 1-2 cts. per lb. for white and 8 1-2 cts. for gray.

Yearly Yield of Oysters.

The total number of oysters obtained annually from the sea is estimated as follows: United States, 6,500,000,000; Canada, 25,000,000; France, 680,500,000; Great Britain, 1,850,000,000; Holland, 21,800,000; Italy, 20,000,000; Germany, 4,000,000; Belgium, 2,750,000; Spain, 1,000,000; Portugal, 800,000; Denmark, 200,000; Russia, 250,000; Norway, 250,000.

Died of Old Age.

Two German carp, which have been on exhibition in a tank in Shattuck & Jones' fish stall in Boston, died of old age recently. They were shipped from New York to Boston just 27 years ago, at which time they weighed about 1 1-2 pounds each. Shortly before they died they weighed 12 and 10 1-2 pounds, respectively.

Will Sail on Seining Trip.

Capt. Frank H. Hall has sch. Ralph L. Hall all ready for a start on her southern mackerel seining trip, and yesterday's easterly held her back from sailing. The storm today will keep her in port, but she will sail when it is fair weather.

Lockeport, N. S., Fishing Notes.

The Lockeport, N. S. sch. Springwood, Capt. Kelly McMillan, is fitting at her home port for a five weeks trip to LaHave bank, after which she will fit for a pollock seining trip to the Sable Island grounds.

Haddock Stock.

Sch. Richard, Capt. Peter Tobin, stocked 1850 as the result of her recent haddock trip. Capt. Tobin has been doing well ever since he took command of the Richard.

MARKET BOATS HAVE GOOD FARES

HAD GOOD FISHING DAY YESTERDAY AND IMPROVED THEIR CHANCE.

The market boats hold sway at T wharf today. They got a chance to fish yesterday and made the most of it. Some of them made big sets, while others got only a few fish, but all ran to market with what they had. The only off-shore in sight was the steam trawler Ripple, with a small trip, only 25,000 pounds. The steam trawlers have been hitting small catches now for some time.

Of the 19 boats in, sch. Olive F. Hutchins has the largest catch, 32,000 pounds of fish. Schs. Pontiac, Yankee, Rose Standish, Gladys and Nellie, Matchless are also in the big catch column. All have about all haddock excepting sch. Gladys and Nellie which brought hake.

Yesterday after our report sch. Mooween arrived with a big halibut fare, 40,000 pounds, and three of the off-shore haddockers also brought big fares.

This morning shore haddock sold for \$3 and \$3.55, large cod \$5 to 6.40, hake \$3 to \$5, cusk \$2.50 to \$3 and pollock \$4.

Boston Arrivals.

- The fares and prices in detail are:
- Sch. Warren M. Goodspeed, 12,000 haddock, 2000 cod, 1000 hake.
- Sch. Leo, 4000 haddock, 2000 cod.
- Sch. Edmund F. Black, 3000 cod.
- Sch. Flora J. Sears, 2500 haddock, 1600 cod, 1000 hake.
- Sch. Olive F. Hutchins, 23,000 haddock, 6000 cod, 1000 hake, 2000 cusk.
- Sch. Yankee, 12,000 haddock, 3000 cod.
- Sch. Ella L. Spurling, 3000 haddock, 1000 cod.
- Sch. Rose Standish, 21,000 haddock, 500 cod.
- Sch. Pontiac, 23,000 haddock, 5000 cod, 1000 hake.
- Steamer Ripple, 20,000 haddock, 4000 cod, 1500 pollock.
- Sch. Gladys and Nellie, 16,000 hake, 3000 cusk.
- Sch. Matchless, 18,000 haddock, 2200 cod, 3000 hake.
- Sch. Emily Cooney, 11,000 haddock, 300 cod.
- Sch. Mary E. Cooney, 10,000 haddock, 1000 cod.
- Sch. Edith Silveria, 10,000 haddock, 500 cod.
- Sch. Teumseh, 7000 haddock, 3000 cod.
- Sch. Emily Sears, 3500 haddock, 1500 cod.
- Sch. Rita A. Viator, 6000 haddock, 800 cod.
- Sch. Walter P. Goulart, 1000 haddock, 1000 cod, 500 hake.
- Sch. George H. Lube, 5500 haddock, 1900 cod, 1100 hake, 400 cusk.
- Sch. Squanto, 35,000 haddock, 35,000 cod.
- Sch. Mooween, 10,000 salt cod, 4000 halibut.
- Sch. Jessie Costa, 30,000 haddock, 40,000 cod.
- Sch. Catherine and Ellen, 35,000 haddock, 35,000 cod, 20,000 hake, 5000 cusk.
- Sch. Hobo, 2000 cod.
- Sch. Eva Avina, 1000 cod.
- Off-shore haddock, \$2.75 per cwt.; shore haddock, \$3 to \$3.55; large cod, \$5 to \$6.40; market cod, \$3 to \$5.40; hake, \$3 to \$5; cusk, \$2.50 to \$3; pollock, \$4.

Claims Great Lakes Overfished.

According to a report just submitted to the Canadian parliament, great inland bodies of water in the Northwest are being overfished for the United States market, and the fish supply is being rapidly depleted. That steps will be taken to greatly restrict the operation of American fish companies and to put a stop altogether to the sturgeon fisheries, thus cutting off a fruitful supply of caviar for the New York market is almost certain to be one of the first results of the report.

"All the lakes of Manitoba," says the commissioners, "have been overfished, and the sturgeon, the most valuable fish found in these waters, is on the point of extinction and can only be preserved by stringent means." The commissioners recommend that the export of sturgeon and sturgeon roe be prohibited. The sturgeon is smoked and the roe is packed in barrels and shipped to New York and Chicago, where it is prepared for American consumption.

Portland Fish Notes.

A new arrival in port Monday was the fishing sloop Defender from Boothbay. Capt. John Davis was in command of her and he said this was his first trip since the craft was built. It was a successful trip, too, for 6000 pounds of pollock were landed and sold to the F. S. Willard Company. They were caught off Damariscove.

The sch. Margie Turner is now at Rose Blanche, N. F., and is expected to leave today for this port with 200,000 pounds of salt fish for Lord Bros.

Monday's arrivals:

- Schs. Bernie and Bessie, with 3000 lbs. fish; Mildred V. Nunan, 12,000; Fanny Reed, 1000.
- Steamers Carrie and Mildred, with 4000 lbs. fish; Elthier.
- Sch. Addie and Hattie, with 700 lobsters.
- Sloop Defender, with 9000 lbs. pollock.

Italian Dory Fleet Increased.

The fleet of Italian power dory fishermen at this port has lately been increased considerably by the arrival of more crafts from Boston to make this place their fishing headquarters as well as place of residence for their crews. There are now fully 20 of these dories fishing out of her, making daily trips, when the weather permits and landing the fish at Fort wharf.

April 5.

Made Quick Trip.

A quick trip was made by the schooner Emily Cooney, Captain Patrick Murphy, which arrived at T wharf Tuesday evening at 5.30 o'clock. She was in Monday morning, unloaded 23,000 pounds of fish, and sailed at 4 o'clock the same day, returning Tuesday afternoon with 11,000 pounds, secured off Thacher's island.

April 5.

TRAWLER CREST LAUNCHED.

Fourth Vessel of Her Type Built for Bay State Fish Co.

The launching of the new steam trawler Crest from the yard of the Fore River Shipbuilding Company at Quincy will occur at 3 o'clock this afternoon. The Crest is the fourth vessel of her type built for the Bay State Fish Company of this city within the last five years. The others are the Spray, Foam and Ripple.

The Crest measures 117 feet between perpendiculars, 146 feet over all, 22.6 feet moulded breadth of beam, and 12.6 feet moulded depth. As soon as the vessel takes to the water she will be towed around to the wharf, where the engines and boilers will be dropped in. In a few week's time the new trawler will take her place in the fishing fleet.

April 6.

French Fishermen Arrive at St. Pierre

The dwindling population of France's last colonial possession in North America has been increased temporarily by the arrival at St. Pierre, Miquelon, of 900 fishermen from St. Malo, Tuesday. The men, who will man the St. Pierre fishing fleet on the Grand Banks this spring, arrived by way of Bordeaux on the transatlantic liner St. Laurent. This contingent is 200 less than that of last year, the new government regulations of the French Marine Commission at St. Malo forbidding more than 900 men to take passage on the steamer. Many fishermen who intended to cross the Atlantic on the St. Laurent were forced to remain behind, but are expected to leave for St. Pierre immediately on sailing vessels. These fishermen will furnish crews for 50 vessels. The fleet is expected to sail for the Grand Banks about April 20.

Experiments on Living Fish.

There appears to be no limit to scientific curiosity, especially in Germany. Not long ago a scientist of Leipsic, wishing to ascertain whether fish are warmer than the water they live in, stuck a needle, connected with a thermoelectric circuit into a living fish in an aquarium. The needle formed one element of the circuit, while the other element was immersed in the same water that contained the fish. The latter was not seriously injured by the needle, and quickly became indifferent to it.

Then, as the fish swam about, carrying the needle, the ingenious savant closed the circuit and kept watch of the galvanometer. It showed no deflection whatever; from which he concluded that the fish and the water were precisely equal in temperature, for had either been warmer than the other, a current would have been generated in the circuit.

T WHARF FISH RECEIPTS LIGHT.

DEMAND CAUSED MARKED INCREASE IN PRICE PAID THE FISHERMEN.

Three off-shores and one market boat are all there are at T wharf this morning. They bring evidently a little less fish than the market wants, for the prices rose to pretty nice figures. Off-shore haddock brought \$2.50 to \$3.30 and shore haddock \$4. Large cod sold for \$4 to \$5.60 and markets brought \$2.50.

The steam trawler Spray had a small catch, less than 25,000 pounds, while schs. Maud F. Silva and Mary DeCosta hauled for about 65,000 pounds each. These crafts bring a small lot of codfish, which would tend to show that the cod school has left Georges or is pretty well broken up.

Boston Arrivals.

- The fares and prices in detail are:
- Steamer Spray, 17,000 haddock, 2200 cod, 5000 pollock.
- Sch. Mary DeCosta, 45,000 haddock, 20,000 cod.
- Sch. Maud F. Silva, 45,000 haddock, 19,000 cod, 1500 cusk.
- Sch. Valentina, 7000 haddock, 500 cod.
- Off-shore haddock, \$2.50 to \$3.30 per cwt.; shore haddock, \$4; large cod, \$4 to \$5.60; market cod, \$2.50.

LARGEST STOCK AND SHARE.

Sch. Mooween Holds Record in Halibut Fishery This Season.

Sch. Mooween, Capt. Daniel McDonald, stocked \$4550 as the result of her recent 18 days halibut trip, the crew sharing \$115.36 clear. This is the biggest stock and share in the fresh halibut fishery this season, and is in keeping with Capt. McDonald's reputation as a halibut catcher par excellence.

On the last four trips of the Mooween, all of the fares landed this year, the crew have shared \$387, which is certainly making money fast and is a record seldom equalled.

Portland Fish Notes.

The following fish arrivals were reported at Portland Tuesday: Isabel Parsons, 4500 pollock; Mildred V. Nunan, 12,000 mixed; James and Esther, 10,000 mixed; Carrie and Mildred, 5000 mixed, all for the F. S. Willard Co.; Bernie and Bessie, 2000; Fanny Reed, 4000 and many small boats for the dealers on Commercial wharf.

That the fishing waters of Maine are good, despite the way Maine is decryed by Gloucester at times, is evidenced by the fact that a number of Gloucester netters are to be seen daily off Cape Elizabeth getting their fill of fish.

Yesterday the United States fisheries steamer Gannet secured 1,500,000 cod and haddock eggs outside the harbor and with those secured the day before, started for the hatchery at Boothbay harbor.

Sch. Mary E. Sinnett is looking her finest. Her masts have been scraped and her foretopmast has been stepped so that she is now nearly ready for her trip after halibut.

Nearly 30,000 pounds of pollock was landed at Commercial wharf yesterday, when schs. Marion Turner, Isabel Parsons and E. N. Brown came into port. Sch. Marion Turner was the high liner of the fleet as she landed 15,000 pounds of pollock. Sch. Isabel Parsons landed 6000 pounds, while sch. E. N. Brown brought in 7000 pounds of pollock and 1000 pounds of large cod.

April 6.

Third Mackerel Seiner Sails.

Sch. Ralph L. Hall, Capt. Frank H. Hall, sailed south mackerel seining this morning, being the third of the fleet to get away. Schs. Clontonia and Arthur James have preceded her.

Schs. Saladin and Sylvania are taking ice today for their south mackerel seining trips.

Capt. Norris Gets Fine Stock.

Sch. Joste and Phebe, at T wharf Tuesday, which had the largest catch of ground fish, got a stock of \$2080 for her fish, and each of her men received as share \$51.25 for the 10-days trip.

Halibut Stock of Sch. Yakima.

Sch. Yakima, Capt. Robert Wharton, stocked \$2480 as the result of her recent short halibut trip, the crew sharing \$65.80.

April 6. ✓

VALUE OF SEA MUSSELS FOR FOOD.

Result of Investigations Made by Bureau of Fisheries.

The character and food value of sea mussels, which have been little utilized up to the present time, are set forth in an extract from a bulletin of the bureau of fisheries by Irving A. Field of the United States fisheries laboratory, Woods Hole.

The basis of Mr. Field's report is a series of investigations carried on during three summers for the United States bureau of fisheries, at Woods Hole. The food of the mussel was found to consist of microscopic plants and animals. Their enemies are numerous. Killfish, cunners and scup are very fond of the young mussels, greedily stripping them from the wharf piles, seaweeds and other objects of attachment. The squeteague and the tautog eat them from the beds and among the mollusks the drill (*Urosalpinx cinereus*) destroys large numbers by boring a hole through the shell to the soft parts on which it feeds.

The sea mussel has very wide distribution, occupying most of the coast line of the North American country. It is circumpolar in range, and extends down the eastern littoral to North Carolina down the Pacific coast to San Francisco, along the Asiatic water front to Japan, and follows the European shores southward to the Mediterranean sea. It is extremely abundant in the shallow, sheltered bays along the coastal lands of New Jersey, Long Island, Rhode Island and Massachusetts. Mussels seem to thrive equally well in shallow and deep water.

The report directs attention to the fact that while the sea mussel is practically unknown as an article of food in the United States, it has been utilized in other parts of the world for hundreds of years. According to the one time French scientist, Quatrefages, who, half a century or more ago, made extensive scientific coastwise voyages in the Atlantic and Mediterranean, the artificial culture of mussels for food began as early as the year 1035. The mussel is extensively used as a food in England, France, Norway and Russia.

Tests Made Show That Fish Are Very Palatable.

Tests have been conducted in the Marine Biological laboratory mess hall at Woods Hole, in which these shell-covered denizens of the brine were prepared for food in several different ways. From the standpoint of palatability, Mr. Field has abundant testimony from scores of persons who

have eaten mussels prepared in various ways—pickled, steamed, roasted, stewed and fried—that in flavor and texture they are superior to the long clam and fully equal to the oyster. A few, he says, were not inclined to rank them so high. Nearly four years ago mussels were used by scores of people in Woods Hole. They were tried pickled, and cooked in as many different ways as is the oyster, and enthusiastic comments were made as to the appetizing appearance of the cooked mussel, its rich flavor and the delicate texture of its flesh.

Personal testimony was received favoring mussels for their digestibility. Persons with weak stomachs said they could eat them without suffering any inconvenience, and others assured Mr. Fields that they would not be in the nightmare if eaten before going to bed. Careful scientific experiments with mussels, eggs and beef, showed that there was no very great difference in the digestibility of eggs and mussels. Beef was considerably more digestible than either.

"It must, however, be pointed out," says the report, "that beef has more nitrogenous extractives than egg, and that the greater digestibility of the beef may be accounted for, in part, by the fact that under the conditions of these experiments the nitrogenous extractives are calculated as protein. How much nonprotein nitrogenous extractives mussels contain is not known: It must be noted, however, that, judged by sight, the greater part of the mussels went into solution. The undissolved portions consisted mainly of the tough parts, such as the foot, and posterior adductor muscles."

As a food material, from the standpoint of chemical composition, and nutritive value, the mussel is determined to be superior to the oyster; is equal to the long clam, and has about one-third the value of lean beef. It is widely distributed, extremely abundant, and easily obtained. Mussels abound in the bays and estuaries. They grow in great beds, often acres in extent, on the surface of mud or sand, extending out from between tidemarks to several fathoms of water.

April 6. ✓

Herring Struck in on Maine Coast.

Herring have struck the Maine coast, for all the time is so early. Best of all, the herring are reported in large quantities. According to Capt. George W. Greenleaf of the United States fisheries steamer Gannet, no end of them have been found in the Sheepscot river. Those that are being caught are five and six inches long. The traps are reported to be full of fish, too small, even, to be used as sardines. Owners of the traps have taken the twine away in the hope that the herring would run out, but the small fish refuse to do so and swim around in the traps. It will be only a short time before they will be large enough to be caught.

The first of April is regarded as unusually early for the taking of herring. Last year was very late and a very poor year. This one promises to be the best for many years. The herring already found in the Sheepscot are excellent for bait, so that there will be no scarcity of this much needed article during the summer and fall.

April 6.

Salmon Market Exceptionally Strong.

At no time in the history of the salmon industry have conditions, as to values and available supply of the canned product been in such strong shape as now. The markets of this country have drawn upon salmon factors in London and Liverpool for stock to piece out our wants for actual consumption. Every salmon canner on the Pacific coast is sold up to capacity on futures of 1911 pack. Never in the trade records have futures been booked so far ahead.

April 6.

FOUR TOWED FROM BOSTON.

SCH. GRAYLING ARRIVED THIS NOON FROM GEORGES HAND-LINING TRIP.

Yesterday afternoon four Boston towboats towed down four vessels to this port, three of them Gloucester craft. The tug Leader had the Mary E. Cooney, tug Mary Arnold had sch. Eugenia, tug H. A. Mathis towed down sch. Jeanette and tug Sadie Ross brought down sch. Mooween.

The Mooween had 10,000 salt cod on board after landing her halibut fare at T wharf.

There were no arrivals during the night and this forenoon produced nothing up to just before noon, when sch. Grayling arrived from a Georges handlining trip with a fare of 6000 pounds of salt cod and 1000 pounds of halibut.

Today's Arrivals and Receipts.

- The arrivals and receipts in detail are:
 - Sch. Mooween, via Boston, 10,000 lbs. salt cod.
 - Sch. Mary E. Cooney, via Boston.
 - Sch. Jeanette, via Boston.
 - Sch. Eugenia, via Boston.
 - Sch. Annie and Jennie, shore.
 - Sch. Flora J. Sears, shore.
 - Sch. Edith Silveira, shore.
 - Sch. Walter P. Goulart, shore.
 - Sch. Nokomis, shore.
 - Sch. A. C. Newhall, shore.
 - Sch. Grayling, Brown's Bank, 6000 lbs. salt cod, 1000 lbs. halibut.

Vessels Sailed.

- Sch. Ralph L. Hall, south mackerel seining.
- Sch. F. Peranto, haddocking.
- Sch. Effie M. Prior, haddocking.
- Sch. Mary B. Greer, haddocking.

TODAY'S FISH MARKET.

- Salt Fish.**
 - Handline Georges codfish, large, \$5; medium, \$4.50; snappers, \$3.
 - Trawl, Georges codfish, large, \$4.75; medium, \$4.25.
 - Eastern halibut codfish, large, \$4.50; medium, \$4.
 - Haddock, \$2.
 - Pollock, \$2.
 - Cusk, large, \$2.50; medium, \$2; snappers, \$1.50.
 - Hake, \$1.75.
 - All codfish with napes picked bring 25c over the above prices.
- Fresh Fish.**
 - Haddock, \$1.10.
 - Large cod, \$2.25; mediums, \$1.75; snappers, 75c.
 - Cusk, large, \$1.60; mediums, \$1.25; snappers, 60c.
 - Dressed pollock, \$1.10; round, \$1.
 - Fresh codfish not gilled bring 10c per cwt, less than the above prices.
 - Halibut, 10 1-2 cts. per lb. for white and 8 1-2 cts. for gray.

NOVA SCOTIA SHIP YARDS BUSY.

Many Have Fishing Vessel Orders Ahead to Last a Year.

Fishermen and captains who have arrived here recently from Nova Scotia, report that the shipyards are being worked to their full capacity and launchings of fishing vessels have been a most common occurrence since last fall.

More than that, they say that the vessel builders have orders enough ahead to keep them busy for a year on fishing vessels alone, and that those who want to start crafts are told that they will have to wait, as there are lots of orders ahead.

As one of the men said, who came here Sunday, "They have gone crazy over reciprocity and expect to get rich in a year if it passes, and all of them are confident that it will soon be a law."

April 6. ✓

Seal Hunters Drowned.

Six Magdalen Islands fishermen are believed to have lost their lives while hunting seals last Saturday, according to advices received at Halifax yesterday. On Saturday six fishermen, headed by a man named Labello, left West Cape to hunt seals on the ice floes in the Gulf of St. Lawrence.

It is reported that the men were seen late Saturday in the ice near one of the bays making desperate efforts to reach shore. A heavy northerly gale was raging at the time and it is feared that all of them have perished.

April 6.

Expect Drop in Lobster Prices.

Boston dealers smile at the report that the price of lobsters will soon reach \$1 per pound. Dealers say they do not believe lobsters are going higher than 40 cents, and expect a drop when better weather permits fishermen to get busy. Receipts of lobsters from the Provinces at present are about one-fifth normal owing to stormy conditions.

April 6.

April 6. ✓

Fishing Facts and Fancies.

William Perry, trawlmaster, of North Shields, Scotland, was fined £25 in an Aberdeen court the other day for illegal trawling in the Moray Firth, five miles from Helman Head, near Wick. It came out in the evidence that three foreign trawlers were fishing in the same part of the Firth, but the fishery cruiser, in view of the present state of the law, could not interfere.

China and Japan are pre-eminent-ly the seaweed eating nations. Among no other people are seaweeds so extensively eaten and relished as food substances.

Albermarle sound is the greatest shad fishing water in this country, and that, of course, means the world. From its main body and its tributary rivers more than 2,000,000 shad are taken every spring before the northern fisheries have as yet hauled a seine. Besides seines three miles long, put out by means of steam launches and hauled in by steam stationary engines, hundreds of gill, pound and skim nets are in constant service taking the shad from the water.

In a report by the British Consul it is stated that a French sardine factory started in Morocco a year or two ago continues its operations, though the turn-out was apparently smaller than before. There are also schemes on foot for establishing tunny fisheries on the northwest coast, which should make a good return. Fish of various kinds are plentiful all along the coast, especially in the south, where French trawlers occasionally work, and lobsters and craw fish abound. The fisheries are for the most part in the hands of Spaniards and Portuguese.

The Norwegian catch to recent date is given as 8,000,000 bacalao and 3,500,000 stockfish, against 13,300,000 bacalao and 5,200,000 stockfish at the corresponding time last year.

The value of the salt mackerel imported into the United States in February last was \$73,976, against \$10,129 in the corresponding month a year ago. The value of the cod, haddock, hake and pollock was \$140,728, against \$98,374.

Benevolence is the name of a fishing schooner recently launched at Liverpool, N. S., for Capt. Leo Corkum.

Latest advices from the leading centers of consumption abroad confirm the impression that the slackness in the general demand has resulted on account of the high prices prevailing in the staples of the trades.—New York Fishing Gazette.

April 7. ✓

Newfoundland Bank Fishermen.

Recent reports brought along to St. John's, N. F., by the steamer Prospero says that for the past 10 days very little fishing is being done amongst the bankers at LaPoile, Burgeo and Channel. A peculiar circumstance is that fish is extremely plentiful but operations are hampered considerably by incessant adverse weather conditions. Most of the vessels are frozen in while others are storm-bound and for these reasons cannot get to the fishing grounds. As soon as the weather permits operations will be carried on and good fishing is anticipated. To date sch. Gertrude, of Fortune, Capt. Walter Kennedy, has 100 quintals on board for two sets.

Seal Hunters Drowned.

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April 7.

Alewives at Edgartown.

The Times Edgartown correspondent advises that alewives are being taken there every day that it is warm. On Wednesday 10,000 were hauled. At present the fish taken are being shipped to Boston and New Bedford.

Halibut Took Upward Jump.

Halibut took a nice upward jump this morning when the fare of sch. Selma sold to the American Halibut Company at 12 cents per pound for white and 10 cents for gray, an advance of 1 1-2 cents per pound on each, over last sales.

April 6. ✓

Pensacola Fish Notes.

During the week end March 25, nine smacks arrived at Pensacola, carrying fish. One other made port, with only a broken mast. She was the Frances Louise, to E. E. Saunders & Co.

In all the arrivals last week brought 117,000 pounds of fish, of which the red snapper catch reached 105,000 pounds, while the balance, 12,000, were groupers.

The season for Spanish mackerel opened up last week. Fishermen report large quantities of the fish outside. The mackerel now being caught are of unusually good quality and are bringing 4 cents per pound. According to reports from the East Bay section, mackerel are more plentiful this season than during previous years and indications point to a very successful season.

Smack receipts for the week were: Warren Fish Co., smack Arlola, 3000 pounds red snapper; smack Osceola, 19,000 pounds do.; smack Chicopee, 13,000 pounds do.; smack Franklin, 10,000 pounds do. and 5000 lbs. groupers; smack Halcyon, 4000 pounds red snappers; smack Mineola, 18,000 pounds do. E. E. Saunders & Co., smack Carrie B. Welles, 9000 pounds red snapper and 7000 pounds groupers; smack Wallace McDonald, 3000 pounds red snapper; smack Albert Geiger, 26,000 pounds do.