

July 12.

# COD SCARCE AT VIRGIN ROCKS.

Sch. Nereld, Capt. Noseworthy, of Fortune, arrived from the Virgin Rocks yesterday with 250 quintals cod, reporting fish scarce.

Fish is scarce on the Southern Shore so far and it will have to come in with a big rush now if the people are to make out a good season. Small boats are securing something daily, but traps are not doing very well.

July 12 Canadian and local vessels baited the whole week at points between here and Cape Race and most of them report good fishing on the banks the past few weeks, the outlook being that the season's catch will be well up to the average if not above it.

# BUYING FISH AT NEWFOUNDLAND.

The sch. American, Capt. S. Parsons, put in at Bay Roberts this week. She is under charter to the Gorton-Pew Co., has been buying salt bulk fish around the coast and is on the way to the South Coast and Bay of Islands, where she hopes to secure a cargo at the various ports at which she will call on the way. She is 112 tons burden, was built in 1900 and her captain and crew report that the venture of her owners is proving very satisfactory so far.—St. John's, N. F., Chronicle.

July 12.

# THREE STEAMERS HAVE TINKERS.

FIVE FARES OF GROUND FISH ALSO AT T WHARF AND PRICES LOWER.

Five fares of fresh fish, aggregating 200,000 pounds chiefly haddock were offered to the T wharf buyers this morning and like the preceding days of the week trade was brisk, with a fair demand for all kinds of fish.

Sch. Adeline arrived yesterday afternoon with 74,000 weight, while this morning's list included the Juniata with 15,000 pounds, the Squanto 50,000 pounds, and steam trawlers Foam and Spray with 43,000 pounds and 36,000 pounds apiece.

A total of 37 barrels of tinkers was also landed, steamer R. J. Kellick arriving early this morning with 30 barrels and steamers Bryda F., four barrels and Joppiate, three barrels.

Haddock dropped to \$2.55 and \$3 a hundred weight, while large cod sold at \$6.25 to \$7, and fresh tinker mackerel, \$6 a barrel.

### Boston Arrivals.

The fares and prices in detail are: Sch. Adeline, 55,000 haddock, 18,000 cod, 1000 halibut.

Sch. Juniata, 2000 haddock, 13,000 cod, 2000 pollock.

Sch. Squanto, 42,000 haddock, 2000 cod, 5000 hake.

Str. Foam, 38,000 haddock, 4000 cod, 1500 hake.

Str. Spray, 33,000 haddock, 2000 cod, 1500 hake.

Str. Bryda F., 4 bbls. tinker mackerel.

Str. Joppiate, 3 bbls. tinker mackerel.

Str. Bethulia, 100 bbls. porgies.

Str. R. J. Kellick, 30 bbls. tinker mackerel.

Haddock, \$2.55 to \$3 per cwt.; large cod, \$6.25 to \$7; fresh tinker mackerel, \$6 per bbl.

### Fishing Fleet Movements.

Schs. A. Platt, Andrew and Mary F. Curtis arrived at Canso, Monday and cleared. Sch. Vanessa sailed from there the same date.

Schs. Mildred Robinson, Laverna and Terra Nova were at Liverpool, Monday.

July 12.

## SNARING THE PORPOISE.

Trapped for its Hide, Blubber and Famous Head Oil.

The only porpoise oil factory on the Atlantic coast is established about six miles below Cape Hatteras and near Hatteras inlet, says the New York World. Along this coast porpoises are plentiful through about six months of the year and there are three crews of fishermen who make a business of catching them for the oil factory. For the reason that porpoises are easily frightened the fishermen must be wary and quiet who would meet with success. The method employed is to impound a school in a wide meshed net first and then to take them with a sweep net of much finer mesh.

The porpoises are five to 10 feet in length, big and powerful. They are skinned for their hides and the blubber is removed. The hides are salted down and sent in their green state to a tannery in New Jersey to be tanned and made into leather. Porpoise hide is used for shoestrings, pocketbooks and traveling bags or suit cases. The oil from the blubber is tried out at the factory on the beach and then sent to New Bedford, Mass., for refining.

The valuable head oil, the famous porpoise oil that is used for oiling watches and other delicate machinery, is obtained from the marrow of the porpoise's lower jawbone and from a small quantity of blubber found between the snout and the blowhole. In making the oil this blubber and the marrow are mixed. The production of this oil may range from half a pint to a quart from one porpoise. Refined porpoise oil for jewelers' use is worth from \$900 to \$1200 a barrel.

The body oil obtained from a porpoise amounts ordinarily to 13 or 14 gallons. This is used for various purposes and brings far less than the head oil. The carcasses are made into fertilizer.

July 12.

### Porto Rico Fish Market.

Since June 18 the arrivals of fish-stuffs have been as follows, per the report of S. Ramirez & Co., of San Juan, dated June 25: At San Juan, 223 tcs. cod, 50 tcs. dry fish, 12 drums pollock, 1 tc. mixed fish. At Ponce, 75 tcs. pollock, 39 tcs. haddock. At Mayaguez, 78 tcs. cod, 30 tcs. pollock, 60 tcs. dry fish.

Sales are being made of above parcels in the neighborhood of \$29, with only fair demand. At Ponce and Mayaguez lower prices prevail, but an improvement is anticipated. There is good inquiry for pollock and haddock at the three ports, and moderate shipments could be placed, without much trouble, between \$16.50 and \$18, net ex wharf.

### Pacific Halibut Notes.

Capt. E. B. Larsen of the halibut fishing sch. Washington, just arrived at Seattle, Wash., said his vessel went ashore in a dense fog on Cape Scott, Vancouver Island, and it was necessary to throw 35,000 pounds of halibut overboard to float the boat out of her predicament.

During four days last week 635,000 pounds of fresh halibut were landed at the wharf of the New England Fish Co., at Vancouver, B. C.

July 12.

### Hold Fish Back by Light.

Under the direction of the biological station at Copenhagen, the Danish government is conducting an interesting experiment in an effort to aid the fishermen of the Baltic by preventing the migration of eels from sea into the ocean by means of a "barrier of light," formed by placing 50 electric lamps along a submerged cable between the island of Fano and the coast of Fano and the coast of Funen. The experiment is based upon the fact that eels migrate only during the dark hours. Accordingly, as soon as darkness begins in the season the lamps are lighted, and thus a wall of light is interposed from which the eels recoil. A similar principle is said to have been employed from time immemorial by fishermen on certain parts of the coast of Italy.

July 13.

# A LITTLE OF EVERYTHING.

SALT AND FRESH COD, HADDOCK, POLLOCK AND MACKEREL IN TODAY'S RECEIPTS.

Fish receipts here this morning were a little more abundant than yesterday, one haddock, a Georgesman and one from Portland being the principal arrivals since yesterday.

Sch. Alice from Brown's has a nice fare of fresh fish, consisting of 75,000 pounds, while sch. Hortense, which disposed of her halibut at Portland yesterday, brought over 8000 pounds of salt cod. During the morning, sch. Jubilee was reported from Georges handling with 13,000 weight of salt cod and 5000 pounds of halibut.

Several of the gasoline boats landed some small pollock yesterday, while the Bessie A., seined 1000 weight of haddock with her fare. Str. Dorcas brought in 250 large fresh mackerel but took them to Boston.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Alice, Brown's Bank, 75,000 lbs. fresh fish.

Sch. Hortense, via Portland, 8000 lbs. salt cod.

Str. Dorcas, seining, 250 large fresh mackerel (went to Boston).

Str. Bessie A., seining, 20 bbls. small pollock, 1000 lbs. haddock.

Str. Marchant, seining, 30 bbls. small pollock.

Sch. Wood and Mack, seining, 30 bbls. small pollock.

Str. Unknown, seining, 50 bbls. bluebacks.

Str. Beatrice E, seining, 75 bbls. bluebacks.

Str. R. J. Kellick, via Boston.

Sch. Jubilee, Georges handling, 13,000 lbs. salt cod, 5000 lbs. halibut.

Sch. Pinta, seining.

Sch. Adeline, via Boston.

Sch. Morning Star, shore.

Sch. Lafayette, shore.

Sch. Catherine D. Enos, shore.

### Vessels Sailed.

Sch. Jeanette, haddocking.

Sch. Arcadia, salt trawl banking.

Sch. Lafayette, swordfishing.

Sch. Lillian, swordfishing.

### TODAY'S FISH MARKET.

#### Salt Fish.

Trawl bank cod, large, \$3.25; medium, \$2.87½; snappers, \$2.00.

Handline Georges codfish, large, \$4 per cwt.; medium, \$3.50; snappers \$2.50.

Eastern halibut codfish, large, \$3.25; mediums, \$2.87½; snappers, \$2.00.

Georges halibut codfish, large, \$4.12½; mediums, \$3.50.

Drift codfish, large, \$3.75; mediums, \$3.37½.

Haddock, \$1.50.

Pollock, \$1.25.

Cusk, large, \$2.50; medium, \$1.75; snappers \$1.25.

Hake, \$1.25.

Cape Shore salt mackerel, \$11 per barrel.

Fetched halibut, 8 cts. per lb.

#### Fresh Fish.

Haddock, 70c per cwt.

Peak and Cape North cod, large, \$1.75; medium, \$1.50; snappers, 75c.

Western cod, large, \$2; mediums, \$1.65; snappers 75c.

All codfish not gilled, 10c per 100 pounds less than the above.

Hake, 70c.

Cusk, large, \$1.30; medium, \$1.00; snappers, 50c.

Dressed pollock 30c, round 70c.

Bank halibut 7c per lb. for white 5 cents for gray, and 4 cents for 7c for mediums; 3 cents per lb. for tinkers.

Fresh mackerel, 30c for large, 25c for medium.

Fresh shad, \$3.50 per bbl, fresh; \$2.50 per bbl, to salt; \$3 per bbl, to freezer.

Fresh bluebacks \$2.50 per bbl.

Fresh porgies, \$1.25 per bbl, for bait; 75c per bbl. for oil.

Fresh herring, \$1.50 per bbl. to freezer; \$2.50 per bbl. for bait.

July 13.

# LITTLE DOING UP ON T WHARF.

ARRIVALS NUMBER BUT THREE AND TRIPS ALSO ARE QUITE SMALL.

The week at T wharf closed very quietly this morning, there being but three arrivals at the dock with less than 50,000 pounds in all.

Sch. Mary B. Greer had 28,000 pounds, the Mina Swim 17,000 pounds and Georgianna, 3200 weight.

The only sales reported were on cod and pollock, the former bringing \$5.50 a hundred pounds and the latter \$2.50, while a small amount of halibut which was on the market sold at 10 cents a pound right through.

### Boston Arrivals.

The fares and prices in detail are: Sch. Mary B. Greer, 10,000 haddock, 16,000 cod, 2000 pollock.

Sch. Mina Swim, 4000 haddock, 11,000 cod, 2000 pollock.

Sch. Georgianna, 2200 cod, 1000 pollock, 200 halibut.

Cod, \$5.50; pollock, \$2.50; halibut 10 cents for white and gray.

# CAPT. SOL SAYS MACKEREL SHY.

Sch. Stiletto was at Provincetown yesterday with a small fare of mackerel taken off the South Shoal. The craft counted out 1600 fish which were shipped to Boston.

Capt. Solomon Jacobs of steamer R. J. Kellick, reports sighting several schools of fish the past few days. They appeared to be close in shore, but were wild and shy and would not keep up in the water long enough to set a seine around them.

# EXPLOSIONS KILLED FISH.

Manna falling from heaven never had anything on the rain of fish that occurred in the lower part of Portland harbor Wednesday forenoon, says the Portland Press.

Fish of all kinds came tumbling into the water. Fully 10 barrels of herring were picked up; there were innumerable cod and haddock and the cunners that were harvested were the pick of the deep. For a few minutes it seemed as if a person could walk on the fish, they were so thick about the harbor. Then the members of the finny tribe disappeared into the holds and cockpits of a score of small boats that gathered around eager for the harvest.

The rain of fish was caused by the explosion of three mines near Cow island by the soldiers at Fort McKinley. These were touched up at various intervals from 10 o'clock to 12. After each explosion there was a shower of fish. This was spectacular enough in itself, but the appearance of the water itself was far more picturesque. High columns of the element, extending fully 200 feet in the air, were thrown up, and when the water fell back it made a noise almost as loud as the dull roar of the mines.

It did not take long for the news to spread that there were fish on the water to be had for the picking up. From Diamond island, Peaks island, Long island and other points the boats puffed their way to the spot. The herring, cunners and other fish were eagerly gathered in, and were found to be even better than if they had been caught direct. The cunners, in fact, were larger than would be caught in any other way.

After a lapse of several days herring and bluebacks were again brought into Portland Wednesday. The sloop Sea Foam had 15 barrels of bluebacks for the Portland Cold Storage company, and the sloop Florence & Mildred had 561-2 barrels of large herring.

July 13.

July 13.

# SARDINE FISHERY DOWN IN MAINE.

Is Facing An Unpleasant  
Condition The Present  
Summer.

When the United States Government officials last year seized and pronounced unfit thousands of cases of Maine sardines it inflicted a severe blow on the industry. Sardines of American manufacture are, of course, not the little fishes of Sardinia, but, for the most part, the small herring that abound in the waters of eastern Maine and which have built the chief industry of Eastport and vicinity.

The sardine industry of Maine, and this means, the great portion of the sardine industry of the country, is facing an unpleasant condition this summer. This is in part attributed to the action of the authorities above mentioned, and in part to the large pack of last year, as it is almost unprecedented for one large pack to be followed by another.

### Too Many Sardines.

The pack of the state of Maine in 1911 was from 2,400,000 to 2,700,000 cases, and, according to the estimates of the experts in the business, there is no consumption to exceed 2,000,000 cases. Thus it is estimated that of the pack of last year there were fully 600,000 cases carried over, a fact that, of course, has taken the edge from the demand for this year's pack. This is realized by the packers, and the Maine pack will drop this year to not more than 1,750,000 cases. As a result there are but about 16 factories being operated today in Washington County, and the owners of some of these are bemoaning the fact that they are operating, for, they claim, the operations are being carried on at a loss.

The operators are placed in an unpleasant position when the price of sardines is too low to permit profits in operation. The competition is sharp and the canners cannot afford to lose their markets, while many of them have contracts for terms of years with the weir owners for their fish. Thus they are obliged to carry on operations.

One large canner when asked by the writer as to the number of fish being obtained, said that the fish are dropping off rapidly now, and there is not enough to keep the factories running in good shape; "but," he added, "I should be glad if there were none at all. Every can we put up is stinging us money at the present prices."

It is noted that these conditions do not apply to the canners who put up what is called the quality pack. Of course, some canners pack different varieties, but the packers, who depend chiefly on a high quality of goods, say that they have no complaint to make regarding the market. They say that there is a good demand for high-class goods and that the demand is constant. In fact they view with considerable equanimity, not to say amusement, the predicament in which some of the canners find themselves today.

### Better Sardines Coming.

In speaking of the situation, one packer remarked to the writer that the result is bound eventually to be a general improvement in the quality of the pack. "Almost all Maine sardines are good," he said. "They are put up cleanly and are sanitary, but they can be greatly improved, nevertheless, by the use of the highest quality of oil and more care in the selection of fish. This would demand higher prices, but they can be obtained. Today many packers suffer from the competition of cheap goods, and they will not be free from this until the general quality is improved." The slackness in the industry is severely felt in the sardine town. In ordinary years several thousands of people are employed in the factories of Washington County alone, and as they draw wages for several months the incomes of many families are seriously depleted when the factories are not running or are operating on short time.

### Canning for the Country.

Scattered along the Maine coast, particularly in the counties of Washington, Hancock and Lincoln, a trio of worthy names these, are large and mbling wooden structures known colloquially as the "plant." These are sardine factories and are generally situated on long wharves so that the fish may be discharged from the little samers that bring them from the bays, almost onto the cutting tables. From a humble start in which the promoters for some time struggled successfully, the industry has grown until in 1905 the United States report on the census of manufactures that year stated: "Practically all the sardines canned in the United States during the census year were packed in the state of Maine. Of the total 87,224,524 pounds for the United States, 86,218,610 pounds, or 98.8 per cent. were reported from Maine, the value being \$4,291,324.

Maine owes the start of its sardine industry to George Burnham of a firm of Burnham & Merrill of Portland who in 1865 conceived the idea of using small herring as a substitute for sardines. In France this is a prosperous industry at that time. Mr. Burnham knew that small herring swarmed in great abundance the waters off the coast of eastern Maine and thought that they might be canned with profit although too small to use for smoking or pickling. Burnham went to France and studied the process used, and in 1867 established a small plant in Eastport. It was not successful, finding great difficulty in drying the fish because of dampness of the climate and also being unable to overcome a flavor of rancid oil. Discouraged he abandoned the effort.

### Helped by a War.

The real establishment of the industry in Maine has been attributed to the Franco-German war. The United States had been receiving from Hamburg, Germany, so-called Russian sardines, made from herring caught off the coast of Norway.

In consequence of the war the importations were nearly abandoned and the price greatly increased. Henry Sellman and Julius Wolff of New York grasped the opportunity and after a few experiments, Mr. Sellman located at Eastport where he began dressing the herring, frying them in oil and putting them up in the French fashion. He later associated himself with others, under the style of the American Sardine Company and built the first real factory at Eastport, which place has the distinction of being the only American town engaged in canning small herring as sardines prior to 1880. There proved to be a steadily growing demand for the output until now the Eastport sardine is shipped to all parts of the world and the single factory proved the forerunner of about 70 that are now located in Washington and Hancock counties.

### From the Weirs to the Cans.

When business is rushing in the factories there are very busy times around Eastport and Lubec, the centres of the industry. The steam whistles of the factories shriek continually calling the employees to work, for there are no regular hours. The work comes with the fish and each factory has its own series of whistles to summon the cutters, the packers or whatever class of labor is desired. As about all the work is done by the piece, there is always a great deal of hurry and at these times a factory is not a very pleasant place to make a social call, particularly for the person whose olfactory nerves are sensitive. But every effort is made for cleanliness.

The herring are caught in weirs, which are the unsightly objects of brush and poles seen extending into the water along the Maine coast and which are by no means additions to the beautiful scenery. Some weirs are placed near sandbars, exposed at low tide, others cross channels but the more common are from the shore extending right out into the ocean, the outer end being curved back on itself and finally turned a short distance into the enclosure leaving a small open place for the entrance. The herring, moving in schools, come to the weir. They follow its line until they pass through the opening into the enclosure at the outer end. They swim in circles and do not find the way out and are taken in seines at low tide. The progress of the herring or sardine from the weir to the can is a speedy one. From the weir they are dipped into dories and carried to the little steamer or large motor boat, for the sailing vessels have been practically displaced in this trade. With the change the fish, of course, are hastened to the factories and the danger of spoiling en route greatly lessened.

The steamer or motor boat having arrived at the wharf the fish are hoisted in tubs to the lower floor of the factory and speedily spread on the cutting tables where they are attacked by the cutters whose large sharp knives, wielded proficiently at one stroke sever the heads, while the entrails are removed at the same time. Both sexes and young and old are employed as cutters and fill boxes in remarkably quick time. Cutters earn from \$6 to \$9 a week and would earn more if their work was continuous. The fish are then washed and after immersion for a while in brine are placed in small baskets and sent to the flakers who spread them on wire trays and carry them to a truck. The fish are then steamed, dried, cut to proper length with big shears and packed in cans, in cottonseed oil or mustard as the case may be. In some factories they are fried in oil.

The cans then go to the machines where the covers are pressed on, or sealed and then they go into steaming tanks where the fish are cooked thoroughly. After being placed in sawdust to cool they are sent over a shute to the shipping room and after being tested, those that pass inspection are put up in cases and the defective cans sent back for necessary alterations.

### The Questions of Child Labor.

Whenever the legislature of Maine has considered the question of child labor it has run into trouble regarding child labor in the sardine factories, for the work there is peculiar and differs greatly from the cotton factory or the ordinary industry in which the hours of labor are fixed. Whole families come to the sardine towns for the four summer months in which the factories are usually active, and to many of these the money then earned is the chief source of the annual income.

The work is intermittent, depending upon the supply of fish, and the hours are not severe excepting during an unusually busy run of herring. The work itself to a visitor would appear particularly unpleasant, but the workers get used to the smells and the handling of the fish and do not mind them particularly. Not much experience is required and there is work for all hands, children of tender age being able to earn several dollars a week.

In legislative debates the owners of factories have been scored for the employment of child labor, but the children as a rule seem to enjoy the excitement of the rush in the factory. There are very few accidents, and the work is not unhealthy and the wages very acceptable. The chief objection seems to come in the loss of time from studies, but when this is considered it must be taken into account that most of the canning season comes during the vacation months.—Boston Transcript.

### Menhaden Factories to Consolidate.

There is a movement under way to consolidate practically all the menhaden factories on the ocean and bay fronts of Maryland and Virginia inaugurated by Richmond, Va., and other capitalists.

Options have been obtained on several Virginia plants. Ten plants must be obtained between the Delaware breakwater and a point below the Virginia capes, including the Chesapeake bay and tributaries, before a combination can be effected.

It is planned to establish yards to build and repair boats that catch menhaden. The chief product of the fish is fertilizer, but oil is also extracted.

### Japanese Fishing Schooner Released.

Pres. Taft has released the Tokai Maru, the Japanese schooner captured two years ago while violating the law forbidding fishing by aliens of 38 men who were unable to pay the fine served 250 days in jail and the vessel was held in lieu of the payment.

### Fitting for Halibuting.

Sch. Morning Star is fitting for fresh halibuting in command of Capt. James O'Brien.

# THE FISHERIES OF SCOTLAND.

The annual report of the Fishery Board for Scotland states that the sea fish (exclusive of shellfish) taken by Scotch fishermen in 1911 amounted to 8,175,731 hundredweight, valued at \$14,492,437, according to Consul Rufus Fleming at Edinburgh, in the Daily Consular and Trade Reports. The value of shellfish was \$325,787, thus bringing the total value of all kinds of fish landed to \$14,818,224, a decrease from 1910 of \$267,763, but an excess of \$582,471 over the average catch of the previous five years.

The herring catch of 1911 was less than that of the preceding year by 650,742 hundredweight and \$432,992, the total being 5,036,484 hundredweight, valued at \$7,325,708. The number of persons employed in the fisheries and various subsidiary industries in 1911 was 89,153, of whom 38,626 made up the crews of the 9,543 vessels engaged.

A notable feature of the industry was the continued development of the fleet of mechanical power boats. Last year there were 1,486 steam vessels and 233 motor vessels in the sea fisheries, against 1,393 steam and 156 motor vessels in 1910. The transition which has been taking place from sailing to power-propelled boats is shown by the statement that of the catch of herrings in 1906, sailing vessels took 69 per cent and steam vessels 31 per cent, while in 1911 sailing vessels took 36 per cent., steam vessels 59 per cent., and motor vessels 5 per cent.

Concerning motor fishing boats the board says:

"The considerable increase in the motor fleet during 1911 appears to bear out the view which was expressed in the report for 1910, that the marine oil engine, both as an auxiliary and as a main motive power, has a distinct future before it. The Moray Firth crews have not taken kindly to it, but with the experience gained by the manufacturers and the consequent improvements effected in the engines it appears likely that the principal objections to the oil engine will be removed. One important difficulty which remains to be surmounted is to devise an engine which will work the capstan, and until this is done the general acceptance of motor power for fishing boats will be retarded. It may, however, be accepted as settled that for the smaller type of boats working in inshore waters the oil engine is admirably adapted—better, indeed, than any other existing motive power."

The employment of steam trawlers in herring fishery has been rapidly extending in the North Sea. Most of these trawlers had a very lucrative season last year, and it is expected that herring trawling will still further develop in the near future. "It is not speaking too strongly," the board reports, "to say that the prospect of competition from such formidable rivals has spread something akin to consternation in drift-net fishing circles."

### Portland Fish Notes.

As the result of a three weeks' trip, the Portland fishing sch. Lochinvar stocked enough so that each man of the 12 in the crew shared about \$70. That is good work for any craft. It was especially good for this schooner for the halibut market is decidedly off just at present.

During the trip to the banks, there was not an untoward incident. Good weather favored the fishing, the dogfish were too numerous and whales were plentiful. Other halibut catchers from Gloucester were on the same bank, but they were not spoken by Capt. Toothacher so that it could not be learned if they were having as good luck as the Portland men.

The Lochinvar will refit at once and go for another trip after the flat fish. Up to the present time, she is easily the high liner of the local fleet for all around fishing.

### Fishing Fleet Movements.

Sch. Virginia arrived at Liverpool, Wednesday.  
Sch. Cavalier passed Mulgrave, bound North, Wednesday.  
Schs. Muriel, Lucinda I. Lowell, Conqueror and Mary F. Curtis sailed from Canso, Tuesday.  
Schs. Yakima, Senator Gardner and Avalon arrived at Liverpool Tuesday and cleared.

### Halibut in Portland.

Sch. Mystery is at Portland today with 30,000 pounds of halibut besides some salt and fresh fish.

July 13.

July 13.

**DULSE BATHERERS PROTEST.**

An Odd Industry in England in Danger of Being Spoiled.

In the British Isles there is a close season for fish and for game and now a demand has arisen for a close season for seaweed, or to be strictly accurate, for a certain kind of dulse, says the New York Sun.

The inhabitants of the little Isle of Grain and the adjoining districts of the east coast of Kent are asking that protection be afforded to them owing to the destruction of an interesting industry.

During the last five and twenty years these islanders have been collecting a beautiful white seaweed which is used by milliners for the purpose of trimming women's hats. This work had grown up into a very profitable industry during the Winter months, when nothing was done in agriculture.

Unfortunately trawlers from the other side of the Thames estuary found out the industry and put barbed wire on their trawls for the purpose of collecting this white seaweed before it was quite ripe. In the ordinary way it would have fallen off from the roots and been washed up on the shore for the islanders to collect. But the trawlers are now pulling it out by the roots and selling it to German agents at a very low figure. Not only are the trawlers destroying the source of supply, but they are also spoiling the market.

The islanders have been in the habit of supplying their customers in London and Paris direct and have enjoyed the patronage of Queen Alexandria for many years.

The Fisheries Committee, to which the matter has been referred, are considering what can be done to protect the industry.

July 13.

**Carp Weighed 30 Pounds.**

The largest fish ever caught in Lake Quannapowitt and one of the largest ever captured in fresh water in the state, it is believed, was taken by William H. Murray, caretaker of the park at Wakefield. The fish was of the German carp species, weighed 30 pounds and was 3 feet 3 inches long.

Murray was nearly pulled overboard by the unexpected weight of his catch. Previous to this the record catch was a 20-pound fish which was kept in an aquarium near the boathouse.

The fish is one of the many with which the lake was stocked by the State Fish Commission, and very few of them have been caught, as the carp does not eat live bait, but lives on vegetable food.

**Shifting Over.**

Sch. Lizzie M. Stanley has hauled out of mackerel seining and is fitting for shacking under command of Capt. George Hodgdon.

July 13.

**Would Exterminate Seals.**

Capt. Farquhar, one of the best nautical authorities in Nova Scotia, writes advocating a bounty of \$2 to exterminate the seals on Sable Island and the coasts of New Brunswicks and Nova Scotia.

This is a different species of seal from that in Newfoundland. The captain's contention is that the seal is a pest and is highly destructive of our best food fishes.

He estimates that there are 30,000 seals on the sands of Sable Island and 12,000 along maritime province coasts. A bounty of \$2 would come to \$84,000, and he contends this amount would be well spent if the seals were destroyed.

A seal eats, he says, 20 pounds of fish daily, which amount he figures to a value of \$6,132,000 annually. The seal has no commercial or food value.

July 15.

**FRED THOMPSON STILL DRIVING.**

**BUT 18 DAYS OUT AND BACK WITH ANOTHER OF HIS BIG FARES.**

Absent only 18 days, sch. Gov. Foss Capt. Fred Thompson, arrived home again yesterday, with another of those big fares, which have characterized his success the past year, halling for 30,000 pounds of halibut and 100,000 pounds of fresh fish.

The Foss had good fishing, all the time out and took her catch down on Emerald Bank, where the fleet have been meeting with success of late.

Three of the salt drifters also arrived since Saturday, sch. Mary A. Gleason having 40,000 pounds, sch. Patriot 45,000 pounds and sch. Ralph Russell, 40,000 pounds. Down from Boston is sch. Adeline with some fresh fish, and sch. Mary B. Greer with both salt and fresh, while sch. Mystery is here from Portland, also with salt and fresh.

Sch. Muriel has a nice shacking fare, her haul being for 65,000 pounds of salt cod, and 115,000 pounds of fresh cod.

**Today's Arrivals and Receipts.**

- The arrivals and receipts in detail are:
- Sch. Adeline, via Boston, 30,000 lbs. fresh fish.
- Sch. Mary B. Greer, via Boston, 25,000 lbs. salt cod, 10,000 lbs. fresh fish.
- Steamer Ethel, seining, 3400 fresh mackerel.
- Sch. Harmony, seining, 300 fresh mackerel.
- Sch. Grace Otis, seining, 200 fresh mackerel.
- Sch. Mary A. Gleason, salt drifting, 40,000 lbs. salt cod.
- Sch. Patriot, salt drifting, 45,000 lbs. salt cod.
- Sch. Mystery, via Portland, 10,000 lbs. salt cod, 20,000 lbs. fresh fish.
- Sch. Ralph Russell, salt drifting, 40,000 lbs. salt cod.
- Sch. Muriel, shacking, 65,000 lbs. salt cod, 115,000 lbs. fresh cod.
- Sch. Gov. Foss, Emerald Bank, 30,000 lbs. fresh halibut, 100,000 lbs. fresh fish.
- Steamer Joppiate, seining, 100 bbls. porgies.
- Steamer Joanna, seining, 150 bbls. porgies.
- Steamer Reliance, seining, 75 bbls. porgies.
- Steamer Independence, seining, 3 bbls. fresh mackerel.
- Sloop Helena, netting, 50 fresh mackerel.
- Sloop Little Addie, netting, 50 fresh mackerel.
- Sch. Independence II, seining.
- Sch. Pauline, Georges handlining.
- Sch. Hope, La Have Bank, 5000 lbs. halibut.
- Sch. Mary E. Hart, seining.
- Sch. Fitz A. Oakes, shore.
- Str. George Hudson, shore.
- Str. R. J. Killeck, shore.

**Vessels Sailed.**

- Sch. Aspinet, haddocking.
- Sch. Matthew S. Greer, haddocking.
- Sch. Annie and Jennie, shore
- Sch. Pinta, seining.
- Sch. Mattie Winship, Georges handlining.
- Sch. Mettacommet, swordfishing.
- Sch. Catherine D. Enos, shore.

**TODAY'S FISH MARKET.**

**Salt Fish.**

- Trawl bank cod, large, \$3.25; medium, \$2.87½; snappers, \$2.00.
- Handline Georges codfish, large, \$4 per cwt.; medium, \$3.50; snappers \$2.50.
- Eastern halibut codfish, large, \$3.25; mediums, \$2.87½; snappers, \$2.00.
- Georges halibut codfish, large, \$4.12½; mediums, \$3.50.
- Drift codfish, large, \$3.75; mediums, \$3.37½.
- Haddock, \$1.50.
- Pollock, \$1.25.
- Cusk, large, \$2.50; medium, \$1.75; snappers \$1.25.
- Hake, \$1.25.
- Cape Shore salt mackerel, \$11 per barrel.
- Fledged halibut, 8 cts. per lb.
- Fresh Fish.**
- Haddock, 70c per cwt.
- Peak and Cape North cod, large, \$1.75; medium, \$1.50; snappers, 75c.
- Western cod, large, \$2; mediums, \$1.65; snappers 75c.
- All codfish not gilled, 10c per 100 pounds less than the above.
- Hake, 70c.

- Cusk, large, \$1.30; medium, \$1.00; snappers, 50c.
- Dressed pollock 80c, round 70c.
- Bank halibut 7c per lb. for white 5 cents for gray, and 4 cents for chicken.
- Fresh mackerel, 30c for large, 20c for medium.
- Fresh shad, \$3.50 per bbl, fresh; \$2.50 per bbl, to salt; \$3 per bbl, to freezer.
- Fresh bluebacks \$2.50 per bbl.
- Fresh porgies, \$1.25 per bbl for bait; 75c per bbl for oil.
- Fresh herring, \$1.50 per bbl. to freezer; \$2.50 per bbl. for bait.

July 15.

**A LARGE LIST OF ARRIVALS.**

**NO LESS THAN 32 FISHING CRAFT ARE IN AT T WHARF THIS MORNING.**

T wharf had a big arrival list this morning, when the gong sounded for the opening of the week, no less than 32 crafts being in with fares for the market.

There was an abundance of fresh fish of all kinds, including about 40,000 pounds of halibut, besides plenty of swordfish and a few mackerel.

The largest trip of ground fish was the sch. Jorgina with 97,000 pounds.

Swordfish were in abundance, it being the biggest day of the season for receipts of this kind of fish. Sch. Hockomock was high with 142.

The dealers had two small fares of fresh mackerel included in the morning's receipts, which were quickly bought up at 36 cents a piece for large and 22 cents for mediums.

Haddock sales were reported at \$1 to \$1.35 a hundred pounds, large cod, \$4 and market cod, \$2. Hake brought from \$1.50 to \$2; pollock, \$3; cusk, \$1.75 and swordfish 7-1-2 cents a pound.

**Boston Arrivals.**

- The fares and prices in detail are:
- Sch. Jorgina, 70,000 haddock, 21,000 cod, 6000 pollock, 800 halibut.
- Sch. Arbitrator.
- Sch. W. M. Goodspeed.
- Str. Surf, 59,000 haddock, 14,000 cod.
- Str. Swell, 60,000 haddock, 2000 cod.
- Sch. Elk, 14,000 cod, 15,000 halibut.
- Sch. Eugenia 3000 cod, 25,000 cusk, 15,000 halibut.
- Sch. Ellen and Mary, 47,000 haddock, 3000 cod, 4000 hake.
- Sch. Rebecca, 27,000 haddock, 4000 cod.
- Sch. Olive F. Hutchings, 34,000 haddock, 2000 cod, 6000 hake.
- Sch. Mary F. Sears, 40,000 haddock, 5000 cod.
- Sch. Mary E. Silveria, 1500 haddock, 2500 cod, 40,000 hake, 10,000 cusk.
- Sch. Annie Perry, 40,000 haddock, 3000 cod, 3500 hake.
- Sch. Josephine DeCosta, 10,000 haddock, 5000 cod, 1000 hake.
- Sch. Appomattox, 1500 haddock, 10,000 cod.
- Sch. Viking, 2500 haddock, 10,000 cod.
- Sch. Boyd and Leeds, 4000 haddock, 15,000 cod.
- Sch. Good Luck, 2500 haddock, 21,000 cod.
- Sch. Laura Enos, 4000 cod, 2500 pollock.
- Sch. Emily Sears, 11,000 cod, 9000 pollock.
- Sch. Ignatius Enos, 2500 cod.
- Sch. Ellen C. Burke, 11,000 haddock, 11,000 cod.
- Sch. Thomas J. Carroll, 2500 haddock, 8000 cod, 1000 pollock.
- Str. Philomena, 1300 fresh mackerel.
- Sch. Saladin, 2200 fresh mackerel.
- Sch. James and Esther, 118 swordfish.
- Sch. Rita A. Viator, 119 swordfish.
- Sch. Catherine D. Enos, 129 swordfish.
- Sch. Lear C., 40 swordfish.
- Sch. Effie Benner, 56 swordfish.
- Sch. Florida, 101 swordfish.
- Sch. Hockomock, 142 swordfish.
- Haddock, \$1 to \$1.35 per cwt.; large cod, \$4; market cod, \$2; hake, \$1.50 to \$2; pollock, \$3; cusk, \$1.75; fresh mackerel, 36c and 22c each; swordfish, 7½c per lb.

**Halibut at Portland.**  
Schs. Kineo and Selma are at Portland today with fares of fresh halibut.

July 15.

**MACKEREL NOW SHOW UP AGAIN**

Mackerel are showing up again, but in small pods and Saturday afternoon steamer Ethel landed 3400 large and medium fish here, taken on Middle Bank.

This morning, two of the seiners are at Boston with fish, sch. Saladin, Capt. John Matheson, having 2200 fish and steamer Philomena, Capt. John A. McKinnon, 1300 fish.

Steamer Independence brought in about three barrels of fresh mackerel this morning, while sch. Grace Otis had 200 fish in count. Sloop Helena and the Little Addie also took a few fish, having about 50 each.

The fare of steamer Ethel sold to Luffin and Tarr at 30 cents a piece for large and 20 cents for mediums.

Discouraging reports are coming from the fleet, some of them not having taken a fish for several weeks. Sch. Independence II is at home and will abandon seining and fit for dory handling.

Two crafts made hauls of mackerel off Cod Ledge, Friday, the Gladys bringing in to Portland 1800 mackerel and the Carrie and Mildred about 900 pounds. The fish were of good size, many of them weighing over three pounds.

**Boats Doing Well Off Noman's Land.**

A despatch received from the Times correspondent at Newport states that while no large schools of mackerel have been sighted off Newport, five crafts are in with fares of tinkers and a few medium fish taken off Noman's Land and the prospects for boats is regarded as good.

The arrivals are as follows:

- Sch. Freedom, 16 bbls. tinker mackerel.
- Sch. Reliance, 22 bbls. tinker mackerel.
- Sch. Alice, 45 bbls. tinker mackerel.
- Sch. Thomas Condon, 40 bbls. tinker mackerel.
- Sch. Wood and Mack, 24 bbls. tinker mackerel.

**The Catch To Date.**

The total fresh mackerel catch of the seining fleet to date is 12,188 barrels as compared with 29,313 barrels for the same period in 1911.

**Salt Mackerel Imports.**

Imports of salt mackerel received at Boston to date comprise 2487 barrels against 599 barrels of the 1911 catch.

**Fresh Mackerel Imports.**

Imports of fresh mackerel received at Boston to July 12 are 2787 barrels while in 1911 for the same period, 3,649 barrels were received.

July 15.

**Fresh and Salt Cod Sale.**

The fresh and salt cod fare of sch. Muriel sold to Cunningham & Thompson company this forenoon.

**Fishing Fleet Movements.**

- Sch. Onato, Capt. Henry Larkin, was at Sandy Point a week ago last Saturday for ice and cleared for the fishing grounds.
- Sch. Avalon was also in port on that date, seeking bait.
- Sch. Arethusa passed Canso last Friday for Queensport.
- Sch. Arabia was at Canso last Thursday, while schs. A. Platt Andrew, Rex and Conqueror cleared, bound to the northward.

July 15.

**T Wharf Weekly Fish Return.**

Receipts of ground fish at T wharf, Boston, for the week ending July 12, amounted to 1,427,200 pounds, from 42 arrivals against 1,355,900 pounds in 1911 from 45 arrivals.

**Halibut Sales.**

The halibut fare of sch. Hope sold to the New England Halibut company and that of sch. Gov. Foss to the American Halibut company this forenoon at seven cents a lb. for white, five cents for gray and four cents for chicken.

**Going Halibuting.**

Sch. Esperanto is fitting for halibuting under command of Capt. Michael Green.