

# LOCAL FISH MEN ARE INTERESTED

## In Recent Treasury Decision Regarding Fish in Tins.

A decision of interest and importance to the local fish packers has been rendered by the treasury department, with reference to fish in tins, growing out of protests against the assessment of duty by the collectors of customs at the ports of New York and Boston.

It is as follows:

1. Pickled fish. Salted fish. Smoked fish. These terms as applied to fish have no meaning in trade different from their ordinary meaning.

2. Pickled. Salted. The distinction would seem to be in the fact that pickled fish are in a liquid, whereas in salted fish the endeavor is to avoid the salt forming into a pickle.

3. Fish in tomato sauce. Fish in a bouillon. The addition of a small quantity of tomato sauce or bouillon as a flavoring material does not change the character of the fish to which it is added.

4. Fish in tins. Herrings and mackerel in tomato sauce, and so-called fresh herrings and mackerel which are salted and packed in tins are dutiable under paragraphs 272 and 273, tariff act of 1909, as "herrings salted and mackerel salted"; and smoked herrings in bouillon are dutiable under paragraph 272 as herrings smoked, rather than as fish in tins under paragraph 270.

The merchandise covered by these protest consists of herrings, mackerel and salmon, packed in tins. Duty was assessed on all at the rate of 30 per cent. ad valorem, under paragraph 270 as fish in tins. The claims are that the herrings are dutiable at one-half of one cent per pound under paragraph 272, as "herrings pickled or salted, smoked or kippered"; and that the mackerel and salmon are dutiable at one cent per pound under the provision in paragraph 273 for "mackerel, halibut or salmon, fresh, pickled or salted."

The testimony, which is voluminous, divides the fish involved into three groups as follows:

(1) Herrings in tomato sauce; fresh herrings; mackerel in tomato sauce; fresh mackerel.

(2) Soused herrings; soured mackerel.

(3) Smoked herrings in bouillon; smoked salmon in slices.

The evidence shows that the first group is prepared as follows: The fresh herrings and mackerel are brought from the boats, dumped on inclined stone slabs, and salted to the weight on 10 to 15 per cent. of the weight of the fish. The fish are then turned with a wooden shovel until they are thoroughly impregnated and are then left for eight or more hours, according to the temperature, until they are "struck." They are then beheaded, the entrails taken out, put into wire baskets and washed in pure water, and are then packed in cans. Into such of the cans as contained the fish described as herrings and mackerel in tomato sauce, about a desert spoonful of tomato sauce is added to each can, but for the purpose of flavoring the fish only. The fish are then put into a retort or hot-water bath and "processed" for from 20 to 30 minutes.

The soured herrings and soured mackerel covered by group 2 are prepared substantially in the same way, except that they are not left quite so long in the first salt condition. They are then packed in cans and pickle of vinegar and spices added, after which they too are "processed" for from 20 to 30 minutes.

The smoked herrings after having been treated as first above described are subjected to a process of smoking, and when packed in the cans a small quantity of bouillon is added for the express purpose of adding flavor to the fish.

There is nothing in the record to indicate the method by which the smoked salmon in slices is prepared. We find as a fact, upon the evidence, that each variety of herring known to commerce is sold under a specific name, such as East Coast herrings, Yarmouth herrings, Bismarck herrings, Glasgow magistrates, herrings in tomato sauce, etc.

There was an attempt on the part of the Government to prove that the terms "pickled," "salted" and "smoked" have meanings commercially which are different from the or-

inary meaning of the words, but in this effort the Government failed.

In *Rosenstein vs. United States* (71 Fed. Rep., 949) the court held that these terms had no meaning other than ordinary dictionary meaning, and there has in the meantime been no change in this respect.

Some of the witnesses say that the terms "pickled" and "salted" are synonymous, while others declare the reverse. It is our view, however, that the distinction between "pickled" and "salted" is that pickled fish are in a liquid pickle, whereas the principal object in the preparation of salted fish is to prevent the salt from being reduced to a pickle.

The salt used in the preparation of groups 1 and 2 and the herring in group 3 is of very important and indispensable feature of the packing process, as it serves as a preserving medium in conjunction with the sterilization, and to make the fish firm. The addition of the insignificant quantity of flavoring does not in itself change the character of the fish. *Rosenstein vs. United States* (71 Fed. Rep., 949).

One witness, testifying on this point said:

"If they want to put up the salted herring with shrimp sauce they add a little shrimp sauce. If they want to put them up with a little mustard sauce they add a little mustard sauce. If with anchovy sauce they add anchovy sauce."

In *Ahlbricht vs. United States* 2 (Ct. Cust. Appls., 471; T. D. 32,226) the court, in passing upon pickled herrings and smoked herrings packed in tins said:

"But the question is now presented and is suggested in the opinion of General Appraiser McClelland as to whether the fact of the introduction of the word 'kippered' does not have a broader significance and does not indicate a purpose on the part of Congress to subject all the herrings in the same classification to the rate of duty prescribed in paragraph 272. With possibly a less degree of force, but nevertheless with very great force, it can be said that when Congress, dealing with herrings, pickled, salted, smoked or kippered, with a knowledge that they were introducing into that paragraph and in correlation with the other classes described a kind of herring which could be introduced into the commerce of the country only in tin cans, provided a rate of duty for all alike, it must be inferred that this was intended as a more specific designation and description of the article than is found in the general provision 'all other fish (except shellfish) in tin packages.'"

The question really to be determined is whether the particular varieties of fish involved are salted, pickled or smoked within the meaning of the language of paragraphs 272 and 273, and we think the evidence fully sustains the following findings:

(1) That the herrings in tomato sauce and the so-called fresh herrings salted; (2) that the mackerel in tomato sauce and fresh mackerel are mackerel, salted; (3) that the soured herrings are herrings, pickled; (4) that the soured mackerel are mackerel, pickled; (5) that the smoked herrings in bouillon are herrings, smoked.

We sustain the claims for duty at the rate of one-half of 1 cent per pound on each of the kinds of fish covered by findings 1, 3 and 5, and on the kippered herrings covered by protest 410,199, 415,143, 494,195, 505,251-2, 510,369-72, 513,078, 529,035, 530,375 and 539,033, under paragraph 272. We also sustain the claim for duty at the rate of 1 cent per pound under paragraph 273 on the fish covered by findings 2 and 4. In all other respects the protests are overruled. Decisions of the collector are modified accordingly.

# WALLACE BRUCE HAS BIG FARE

## Home From the Eastward With 160,000 Pounds of Salt Cod.

The new sch. A. Piatt Andrew, Capt. Wallace Bruce, returned from a second trip yesterday, with a dandy fare of 160,000 pounds of salt cod, which is one of the banner salt shacking fares of the season. The trip was purchased by the Gorton-Pew Fisheries Company at the market price.

Three of the off shore fleet at Boston brought down fares of fresh fish left over at Boston yesterday. They are schs. Adeline, 50,000 pounds; Mary F. Sears, 40,000 pounds; Jeanette, 50,000 pounds.

The gasoliners struck some schools of bluebacks in the bay yesterday, the crafts having about 300 barrels in all.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Adeline, via Boston, 50,000 lbs. fresh fish.

Sch. Mary F. Sears, via Boston, 40,000 lbs. fresh fish.

Sch. Jeanette, via Boston, 50,000 lbs. fresh fish.

Sch. A. Piatt Andrew, shacking, 160,000 lbs. salt cod.

Steamer Bessie A., seining, 60 bbls. bluebacks.

Steamer Jeffery, seining, 18 bbls. bluebacks.

Steamer Marchant, seining, 40 bbls. bluebacks.

Steamer Mercedes, seining, 35 bbls. bluebacks.

Steamer Bryda F., seining, 50 bbls. bluebacks.

Steamer Herbert and Emma, seining, 80 bbls. bluebacks.

Sch. Clintonia, seining, 5 bbls. salt tinker mackerel.

Sch. Stiletto, seining, 15 bbls. salt tinker mackerel.

Sch. Shenandoah, via Boston.

Sch. Cherokee, shore.

Sch. Actor, shore.

### Vessels Sailed.

Sch. Mary Edith, haddocking.

Sch. Grace Otis, seining.

Sch. Galatea, drifting.

Sch. Actor, shore.

Str. Lois H. Corkum, Boston

### TODAY'S FISH MARKET.

#### Salt Fish.

Trawl bank cod, large, \$3.25; medium, \$2.87 1-2; snappers, \$2.

Handline Georges codfish, large, \$4.00 per cwt.; medium, \$3.50; snappers, \$2.50.

Eastern halibut codfish, large, \$3.25; mediums, \$2.87 1/2; snappers, \$2.00.

Dory handline codfish, large, \$3.50; medium, \$3.12 1/2; snappers, \$2.25.

Georges halibut codfish, large, \$4.12 1/2; mediums, \$3.50.

Drift codfish, large, \$3.75; mediums, \$3.37 1/2.

Haddock, \$1.50.

Pollock, \$1.25.

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

Hake, \$1.25.

Salt tinker mackerel, \$10 per bbl.

Fledged halibut, 8c per lb.

#### Fresh Fish.

Haddock, 70c per cwt.

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

Western cod, large, \$2.00; 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 11c per lb., for white, 9c for gray.

Fresh mackerel, 40c for large, 5c per lb. for tinkers.

Fresh bluebacks, \$2 to \$2.25 per bbl. for bait; \$1.25 per bbl. to freezer; 60 cts. per bbl. for oil.

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.

# THE SALT FISH SITUATION

Codfish for domestic requirements remains in moderate request, and the regular season's dullness governs the market in all lines of salt fish.

A prominent New York exporter of dried fish sums up the foreign situation in a recent interview with a representative of the Fishing Gazette, as follows: "Trade here continues seasonably dull and every shipper to any consignment market such as Porto Rico, Trinidad, Barbadoes or Demerara has been trimmed good and plenty of late. Large codfish selling as low as \$19 a sack in Trinidad and mediums of fair quality at \$20 duty paid in Porto Rico, and yet no one in New York or Halifax could possibly buy dry codfish today on the basis of such selling prices.

"Reports from Porto Rico again tell of the valiant battles that are raging among the various consignment agents while the patient and hopeful shipper is again allowed to take his share of the burden by standing the entire loss, plus the reasonable and usual commission charged by their brave agents who will report to them the details of the battles they have fought.

The present state of affairs in the foreign markets is simply the old, old story of the shipper consigning—that is gambling on the one chance in a hundred of making an extraordinary profit, and at least 50 out of the hundred taking a most extraordinary and entirely unnecessary loss. The prizes in the consignment lottery are indeed few, and the gambling for them has ruined many, but they still continue to tempt shippers to part with merchandise which in those days cost them full price and cold cash—not traded out at the store. In response to the very moderate expenditure of the postage stamp and rosy promises heavy shipments are freely dumped at tropical points, in spite of hot weather and depression of business from a variety of causes; and fine results are eagerly anticipated. Then comes the same old slow and chilly awakening, with its heavy losses, recriminations for shipping poor quality, etc.

"At the same time these self-same shippers positively refuse to sell their goods at reasonable and fair values for real cash to the middle man in New York, who serves a very useful purpose, and does render a very necessary and valuable service to the producer and the trade in general. But no! the jobber must not be allowed to make the smallest of margins, and his necessary expense account is not considered at all. Rather than part with their goods to such people, who might possibly make a profit on them, these shippers prefer to dump the goods to their own loss and the demoralization of the trade.

# BETTERING CURE OF MACKEREL

Sydney Smith of the Department of Agriculture and Fisheries of Dublin, Ireland, is visiting in this country. Mr. Smith, who has had the advantage of a training and sales experience of many years in the preserved fish business with a Liverpool house, was selected by the Irish government to visit the leading trade centres in the East of the United States and in Canada on a specific mission to buyers of Irish mackerel.

In speaking of that, says the Fishing Gazette, Mr. Smith said the Department had established two stations in Ireland, viz., at Crookhaven and Courtmacsherry, as experimental and tutorial factories at which the curing and grading of Irish mackerel would be carried out by the best and most up-to-date methods, with the view of securing for the whole Irish output the best possible place in the markets of the world, and particularly on the North American continent. By carefully selecting and sizing the fish, by the use of the best pickle, sound new barrels and other modern improvements, the Department has produced cured goods which, at only a moderate advance on standard prices, will, they believe, be accepted on their merits by the trade and consumers in general.

Aug. 21.

# SOME GENERAL MACKEREL NEWS.

More mackerel, real big fish too, were brought into Portland, Monday, and quite a large fleet of seiners are off Cape Elizabeth Lightship looking for fish.

In addition to the trip landed by Sch. Victor, reported yesterday, steamers Philomena and Ethel each had 400 fish.

### Salt Tinkers \$10.50 per BBL.

The tinker salt mackerel fare of steamer Lois H. Corkum were taken to Boston and sold there at \$10.50 a barrel.

### Norwegian Spring Catch.

News of the Norwegian mackerel fishing, dated July 31, says that mackerel netting is all over, says the Fishing Gazette. Considerable mackerel are being caught from Stavanger to Bergen with seines, more than ever before. The catch of mackerel in Sweden this spring amounted to 2,028 bbls. salt mackerel, against 5,431 bbls. last year. Sales were made at \$11 per bbl.

### Mackerel Catch and Imports.

The total catch of salt mackerel to date has been 2240 barrels, as compared with 3826 barrels in 1911.

The total catch of fresh mackerel by the fleet to date is 17,112 barrels, against 37,512 barrels for the same period of last year.

Imports of salt mackerel at Boston to date is 5604 barrels, while in 1911 during the same period 2748 barrels were landed.

Fresh mackerel imports received at Boston to date are 3273 barrels against 3334 barrels in 1911.

### The New York Market.

The New York market continues firm for Norway, No. 1 to No. 4, and for Irish fall and winter stocks, but is easier for spring Norways and Irish, the Fishing Gazette says. Cable advices from Norway this week have been received to the effect that the mackerel fishing for the season has just started, and shows a good quality of fish, but it is, of course, too early to form an opinion in regard to the probable catch. Other advices state that the catch of salt mackerel to date was 3,500 bbls., and that prices on the new goods have not yet been made.

### Mackerel Fishery at Plymouth, Eng.

In a recent report on the industries of Plymouth, Eng., the American consul there states that mackerel continues to hold its place as the most prolific fish found locally, but the output for 1911 was not nearly so good as that of the previous year. Although no less than 172,689 cwt. of 112 pounds of this fish were brought to market, this yield represents a shortage of some 70,000 cwt. compared with 1910, and correspondingly less profit to the fishermen. Pilchards represented a shortage of over 200,000 cwt. To a smaller extent hake, haddock, cod, skates and ray were also plentiful. The herring season was an exceedingly good one, the total catch of 126,508 cwt. being in excess of the previous year's by over 43,000 cwt. Plaice, whiting and prime fish of all kinds were also more plentiful, while dogfish seemed to increase not only in numbers, but also in value as a marketable commodity. Including shellfish valued at over \$300,000, the total value of the fish landed last year was \$2,126,909.

### Porto Rico Fish Market.

We maintain our last quotation of \$27 per drum for codfish, net ex-wharf at San Juan, at which limit actual sales have taken place. The situation at Ponce does not show any improvement. Shipments just arrived at that port are being realized at \$24.50 to \$25 per drum, and we are afraid this unsatisfactory condition of things will soon affect the entire island. Good articles will sell at Mayaguez at about \$25.50. The demand continues fair. Pollock and haddock none, or very small stocks. Demand good. It is difficult, however, to place these goods unless by restoring to the retailer trade at more than \$18.50 per drum, net ex-wharf.

Since July 30 the arrivals have been: At San Juan, 110 tcs. cod, 20 tcs. fish, 10 tcs. haddock, 1 tc. pollock; at Ponce, 246 tcs., 16 small drums cod, 29 tcs. haddock, 18 tcs. dry fish, 22 tcs. pollock, 100 boxes bloaters; at Mayaguez, 166 tcs. cod, 20 tcs. dry fish, 10 tcs. fish, 10 tcs. haddock, 7 tcs. pollock; at Aguadilla, 60 tcs. cod, 5 tcs. pollock; at Arecibo, 11 tcs. cod-fish. Reported by S. Ramirez & Co., San Juan, Porto Rico, August 6, 1912.

The bubonic plague is reported to be now under control with no new cases developing. A public subscription has been raised to defray the cost of housing the natives whose houses were pulled down to stay the progress of the disease.

### Fish Firm Suffered From Fire.

Reedville, Va., was visited by the most disastrous fire of its history, a week ago, Monday, when the large fish factory of Morris & Fisher was entirely destroyed. This factory was one of the largest in the country engaged in the manufacture of fish fertilizer and the loss is heavy, being variously estimated at from \$150,000 to \$200,000. Fire started in the main factory, which was filled with thousands of barrels of ground fish and fish oil. This building was entirely destroyed with its contents, but employes prevented the flames from spreading to the elevator and oil tanks.

### Charges Enough.

Joseph Souza, a clam fisherman of New Bedford, was fined \$20 recently for landing quahogs at a place not licensed by law, with selling quahogs taken from the polluted area to other than a license holder of the second class, to taking quahogs outside of the polluted area without first surrendering his license, with selling the quahogs from the polluted area to an unlicensed buyer and to failing to display his license number.

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### Ice Bothered Badly.

It is said that the Newfoundland Straits fishery will be the poorest in years, due to the lateness of ice drifting in the gulf, which prevented the men getting to work. The Straits fishery is almost entirely a caplin fishery, and as the caplin school is practically over, the prospects for the season are not encouraging.

In White and Notre Dame bays the caplin fishing has so far proved above the average, and should the squid turn out proportionately as good the season will be one of the best in years. Absence of sunshine, however, is interfering with the curing.

### Overhauling the Fish Hawk.

The U. S. Fish Commission steamer Fish Hawk, which has been undergoing a thorough overhauling at the plant of the Pusey & Jones Co., Wilmington, Del., sailed from the company's yard on Monday for Wood's Hole, Mass.

### Considering Dogfish Matter.

The St. John's, N. F., Board of Trade has taken up the dogfish question and at present are discussing ways and means of utilizing the pest and collecting information with a view to starting a reduction plant.

### Oporto Shipments.

Two shipments of this year's catch and cure of salt cod, have been shipped from the Newfoundland southwest coast of Oporto market. In all they aggregate 13,000 quintals.

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### Good Maiden Trip.

Capt. Conrad's new banker Mary and Mildred arrived at St. John's, N. F., last week from the Grand Banks with 1100 quintals of fish, the most of which he secured in the early part of the season. Capt. Conrad reports fish fairly plentiful, but owing to the scarcity of bait there is very little caught. After the fall fishery the Mary and Mildred will be engaged freighting frozen herring from the West Coast to Nova Scotia.

### Clam Diggers Fined.

Seventeen clam diggers of Quincy, caught clamming on Half Moon island, Boston bay, were arrested recently and fined \$7 each for digging clams in prohibited territory. Half Moon island has been the Mecca for some time for scores of clam diggers, who have daily taken many bushels of clams to supply the hotels at Nantasket beach.

### Jackstone From the Sea.

John Ventura of Provincetown, has a jackstone which was brought up on the sounding lead of the local fishing sch. Annie Perry, while that vessel was in 540 feet of water, 70 miles off Highland Light.

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# PROVINCETOWN FISHERS HOT.

## Claim They Are Practically at Mercy of Cold Storage Plants.

"Local fishermen," says a Provincetown dispatch in a Boston paper, "are up in arms over an alleged combine on the part of the storehouses here to control the price and output of fish.

"They complain that they are entirely at the mercy of the so-called 'trust.'

"They charge that the four cold storage plants, in the maintenance of which Boston capital plays an important part, are holding back large quantities of fish for food and bait in order to reap exorbitant profits in times of scarcity.

"Fishermen assert that 40,000 barrels of fish are now in cold storage here; that there are 18,000 barrels of food fish on hand, and that the warehouse interests await an opportunity to boost the prices from 100 to 400%.

"All this is hotly denied by the warehouse managers, who reply that food fish has not been accumulated by them, and that the only fish being held in storage are large quantities of porgies and squid to be used as winter bait.

"The fishermen say they used to receive liveable rate for fish in the old days, but that in recent years their percentage has been gradually clipped until they are now reduced to almost starvation margins.

"They declare that the big dealers, who have equipped fine storehouses, are making bigger profits than ever before, but refuse to share with them.

"Three-quarters of the population of Provincetown goes down to the sea in ships. Most of these are Portuguese, a hardy race. They are willing to work hard, but when they saw other people becoming rich on the fruits of their toil, while they were no better off, they concluded it was time to object, they say.

"All of the fish that comes into Provincetown, they charge, must be sold to the four storage warehouses or rot in the holds of the schooners. These four storage warehouses are the Provincetown Cold Storage Company, the Fishermen's Storage, the Cape Cod Storage and the Consolidated Storage. Two of these, the Cape Cod and the Consolidated Storages, were capitalized by Boston financiers, each at \$100,000.

"The four storage warehouses work in conjunction, the fishermen allege. They agree on prices and pay just what they want.

"Two years ago, before the coming of the Consolidated and Cape Cod Storages the fishermen sold their fish to the storehouses to sell at an advance of twelve-and-a-half per cent., in the Boston and New York markets. They were satisfied. Now they sell their fish to the storages, get the same prices, but the storages, they allege, instead of getting a little more than \$3 a barrel, as before, get \$6 or \$7 a barrel. The fishermen do not share in this increase. They have to take the price they can get or let their fish spoil."

# LOOKS GOOD AT NEWFOUNDLAND.

The S. S. Home, Capt. Harbin, arrived at Bay of Islands, N. F., from Lewisporte, Battle Harbor and intermediate points on Wednesday afternoon last. The Home brings glowing reports of the fishery along her route. The Treaty shore fishery has been a great success; in many cases all the salt available was used and if it had been possible to procure a further supply of the briny substance, even a much larger catch would have been realized. The Notre Dame Bay fishermen have been successful in securing large catches and the Twillingate people in particular are feeling jubilant as a result of the abundance of cod.—Western Star.

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### Lockport, N. S., Fishing Notes.

Sch. Alice baited at Lockport and sailed Saturday evening.

Sch. Paragon was awaiting bait last Monday. Weather was too rough for hauling of traps.

Sch. Sadie M. Nunan ran in on Monday for shelter.

Fishing prospects are better the past week. On a short trip one schooner shared \$15, another \$19.

Sch. Rhodora baited and sailed the last of last week.

Schs. Athlete and Harry A. Nickerson were delayed several days awaiting a chance to sail.

### Left Fish on Shore.

An unexpected influx of salt water from the Gulf of Mexico into Mobile Bay a week ago Sunday left thousands of live fish and sea crabs on the eastern shore, near Point Clear and Seundels, Ala. Vacationists at the bay resorts gathered them in baskets. G. Mertz, a wealthy merchant of Mobile, in a few hours caught 253 flounders and 62 dozen crabs.

### Wrecked Japs Deported.

Secretary Nagel of the Department of Commerce and Labor, will order within a few days the deportation of the five shipwrecked Japanese who were blown across the Pacific ocean in a fishing junk, finally landing at Del Mar, Cal. The United States will pay the expenses of the Japs on their way home.

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### New Fish Net Reel.

A new contrivance, in the shape of a fish net reel for pulling the long gill nets into the fishing boats, has been patented by Henry A. Monroe, of Astoria, Ore. This machine stands about five feet high, weighs about 150 pounds, and is meant to be placed in the center of the boat, says the "Weekly Astorian." It can be operated by a crank, or can be arranged so as to utilize the engine in a power boat. By its use the long net, some of which measure from two to four hundred feet, can be drawn in much more easily and more rapidly than by hand. The new reel, which costs about \$150, will be ready, it is understood, by the beginning of next fishing season.

Aug. 22.

# CAPTURED A "WHATISIT"

A strange specimen of fish was landed at Revere yesterday by two fishermen from Short beach, who assert that they have never seen anything like it during a long seafaring experience. It somewhat resembles a sun fish, having two large dorsal fins. From tip to tip of the opposite fins the fish measures 6 feet 6 inches, but from the nose to its apology for a tail the distance is only five feet. The weight is estimated at 300 pounds.

The fish was captured by Capt. Charles Neil, who has been a fisherman about Massachusetts bay for 25 years. He was off the beach about three miles when the strange fish appeared, swimming near the boat. Capt. Neil and his companion, Jack Connor, had a lively fight with the monster. Connor jabbed it with a boat hook, which caught in its side, and he thus held it while Neil struck it several blows on the head with a heavy hammer. These seemed to have no effect, but it was finally dispatched with several shots from a revolver.

The fish is furnished with a pair of blow holes, with which it spouted water like a whale. It has no scales, but is covered with a hard, rough skin, which cut the fingers of men like an exceedingly sharp file. The old salts say they never saw anything like it.

Aug. 22.

### Steam Trawler Now Handling.

The first trip of the former steam trawler Wren as a handliner craft, ended last Monday when after about 10 days' work she landed 50,000 pounds of fish at Canso, the proceeds to be divided in shares between 20 fishermen.