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GILL NETTER HAD STURGEON

Some of the Little Fellows Had Much Difficulty In Picking Up Nets.

The only arrivals here since yesterday's report are the gill netters which landed about 50,000 pounds yesterday, about one-half of the receipts being cod, one-sixth pollock and the remainder haddock and cod.

Sch. Little Fannie failed to pick up her nets as did some of the other crafts. Steamer Water Witch lost her nets six days ago and did not pick them up again until yesterday afternoon.

Most of the fleet are fishing off the Isle of Shoals. Although no phenomenal catches have been made, the boats have been striking a nice run of large steak cod, which at the fancy prices being in the market, are netting the crafts some good stocks.

One of the steamers landed a sturgeon at the Atwood & Payne Company's wharf Monday, which sold to J. C. Shepherd & Company's market.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

- Str Robert and Edwin, gill netting, 2000 lbs. fresh fish
- Str. Nora B. Robinson, gill netting, 800 lbs. fresh fish.
- Str. Quoddy, gill netting, 2000 lbs. fresh fish.
- Str. Seven Brothers, gill netting, 2000 lbs. fresh fish.
- Str. Naomi Bruce, gill netting, 2500 lbs. fresh fish.
- Str. Swan, gill netting, 200 lbs. fresh fish.
- Str. Rough Rider, gill netting, 500 lbs. fresh fish.
- Str. Margaret D., gill netting, 2000 lbs. fresh fish.
- Str. F. S. Willard, gill netting, 5000 lbs. fresh fish.
- Str. Nomad, gill netting, 2500 lbs. fresh fish.
- Str. Enterprise, gill netting, 7000 lbs. fresh fish.
- Str. Bethulia, gill netting, 3500 lbs. fresh fish.
- Str. Philomena, gill netting, 1700 lbs. fresh fish.
- Str. Hugo, gill netting, 1000 lbs. fresh fish.
- Str. Evelyn H., gill netting 2600 lbs. fresh fish.
- Str. George E. Fisher, gill netting, 2,000 lbs. fresh fish.
- Str. Gertrude T., gill netting, 2500 lbs. fresh fish.
- Str. Nashawena, gill netting, 6000 lbs. fresh fish.
- Str. Mystery, gill netting, 2000 lbs. fresh fish.
- Str. R. J. Kellick, gill netting, 2200 lbs. fresh fish.
- Str. Loreana, gill netting, 400 lbs. fresh fish.
- Str. Sunflower, gill netting, 1000 lbs. fresh fish.

Vessels Sailed.

- Sch. Margie Turner, halibuting.
- Sch. Jorgina, haddocking.

TODAY'S FISH MARKET.

Salt Fish.

- Handline Georges codfish, large, \$5.50 per cwt; medium, \$4.62 1-2; snappers, \$3.25.
- Eastern deck handline codfish, large, \$5.25; medium, \$4.50.
- Eastern halibut codfish, large, \$4.50; mediums, \$3.75; snappers, \$3.
- Georges halibut codfish, large, \$4.50; mediums, \$4.
- Cusk, large, \$2.25; mediums, \$1.75; snappers, \$1.25.
- Pollock, \$1.50.
- Hake, \$1.50.
- Haddock, \$1.50.
- Newfoundland salt herring, \$3.25 per bbl.
- Newfoundland pickled herring, \$5 per bbl.

Fresh Fish.

- Haddock, \$1.10 per cwt.
- Eastern cod, large, \$2.10; medium, \$1.75; snappers, 75c.
- Western cod, large, \$2.15; mediums, \$1.80; snappers, 75c.
- All codfish not gilled 10c per 100 pounds less than the above.
- Hake, \$1.15.
- Cusk, large, \$1.30; mediums, \$1; snappers, 50c.
- Dressed pollock, 80c.; round, 90c.
- Bank halibut 15 1-2c per lb. for white; 12 1-2c for gray.
- Newfoundland frozen herring, \$2.75 per cwt.

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CLOSE CALL FOR LAKE FISHERS

Fishermen of Little Sturgeon and Harnesville, Wis., had a close call on Wednesday of last week, when the ice on which they were working broke and the men were carried away on a floe. There were about 50 men employed in fishing operations off that point on Tuesday afternoon when to their horror they saw the ice broken and they were being carried away on the floe. There was a wild scramble to get across the rapidly opening crack before it was too late, many of the men taking desperate chances, jumping from cake to cake, before reaching shore. The greatest difficulty was in getting the horses safely over, there being in the neighborhood of 12 caught on the wrong side of the opening. All but one of the animals were saved. This was the property of Ed. Baker, Ed. Ostram and Henry Marsh, all of whom were obliged to run for their lives, and were on the ice until 2 o'clock in the morning before they succeeded in making a landing on the east shore of the peninsula north of the mouth of the bay. John Peltier and one of his boys had the hardest time of it. Being cut off by the winding crack they started for the west shore. They had not gone far in this direction before they found a landing could not be made, so they hustled back to their shanty before darkness would overtake them. Here they spent the night. Running out of fuel with which to keep themselves warm they were obliged to burn the nets, a couple of boxes of twine being used for this purpose before daylight arrived Wednesday morning. When it became light enough John got onto a cake of ice and with a shovel for a paddle made his way to shore in safety across the chasm that was a quarter of a mile wide. He went back after his companion afterwards with a boat. Thousands of dollars worth of twine will be lost unless the weather turns cold in time to prevent the large field from being carried away and broken up, in which case very little if anything would be saved. At the best it will be a hard blow to the fishermen, all of whom had gone to considerable expense in getting ready for winter fishing, and none of whom but will lose some of their nets under the most favorable conditions. The fishing will be practically discontinued after this as it is almost too late to start again. The prices were good and the catch fine and everything pointed to one of the best winter fishings for many years past.

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Fleet Fitting Out.

Sch. Tacoma is fitting for fresh halibuting under command of Capt. Donald McIntosh.
 Capt. Michael King is fitting sch. Selma for halibuting.
 Another craft fitting for the halibut fishery is sch. Priscilla Smith under command of Capt. Albert Saulnberg.
 Sch. Aloha is fitting for haddocking under command of Capt. Peter Muise.

Will Load Cod.

A letter received from one of the crew of sch. Jennie B. Hodgdon, written from Port au Basque, N. F., stated that the weather has been extremely cold, and being unable to secure a cargo of herring there, would go to Cape Breton to load a cargo of 300,000 pounds of salt cod for Cunningham & Thompson Company of this city, her owners.

A Novel Sight to Some.

A swordfish weighing about 400 pounds, was recently forwarded to the James Cold Storage Co., Toronto, from Canso, N. S. This is said to be the first swordfish that was ever sent to Toronto.

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HIGHEST PRICES OF THE WINTER

New Shore Haddock Soared to \$9.10 at T Wharf Today.

All records for high prices during the present winter's haddock fishery were smashed at T wharf, Boston, this morning, when shore cod reached the \$10 mark and haddock, \$9.10 a hundred pounds.

There were but two arrivals at the dock, with a total of little better than 40,000 pounds. On account of the Lenten season fresh fish is now in good command, consequently with the short supply, prices necessarily soared high.

The steam trawler Swell had 30,000 pounds of haddock, 1500 pounds cod, 500 pounds of sole and 7000 weight of scrod. The other fare was sch. Eva and Mildred with 4200 pounds of haddock, cod and pollock.

Wholesale prices on haddock were \$6.50 to \$9.10 a hundred pounds, \$8 to \$10 for large cod, \$6 to \$8 for market cod, \$5 to \$7 for hake and \$6 for pollock.

Boston Arrivals.

The fares and prices in detail are:
 Str. Swell, 37,000 haddock, 1500 cod, 500 lemon sole.
 Sch. Eva and Mildred, 3500 haddock, 1000 cod, 500 hake, 100 pollock.
 Haddock, 6.50 to \$9.10 per cwt.; large cod, \$8 to \$10; market cod, \$6 to \$8; hake, \$5 to \$7; pollock, \$6.

NOTHING DOING OFF ROSE BLANCHE

Many of the herring fishers about the west coast have gone to Sydney, while others are at Port au Port and in the lumber woods. The halibut catch has been almost a blank so far this winter on the famous grounds of Francois Hermitage Bay. Only about 200 pounds were caught since the last trip. Lack of bait and bad weather are the causes, but as the men have bait they should do well if the weather is favorable. The Portia brought along a few of the big fish for city business people.

The Bank fishermen are now overhauling their crafts and gear to make ready for the coming season's work. Many of them start early and the owners are actively preparing their outfits.

The fishers of Rose Blanche and vicinity, who usually do well with the winter cod catch, have fared badly so far owing to storms, the water being rougher than for years, too much so for boats to venture out.

Portland Fish Notes.

An Associated Press dispatch appearing in an evening paper Tuesday caused no little comment along the waterfront, and many are wondering at its meaning says the Portland Press. Since the only ground fish that Portland receives is from its own vessels, and of late these having been bringing mighty few, and as all of the halibut arriving here are snapped up at any price by Capt. Fred N. Harty and shipped to the New England Fish Co. of Gloucester, it is by no means clear what the statement can mean. It might be said that halibut are about as scarce as hens' teeth in Portland, and it would not be stretching the point greatly. Only a few have been received here this winter, and this fact has been generally commented upon, and the opinion has been expressed that halibut may have found a new feeding ground, as the boats that have been halibuting off the banks are not meeting with a great deal of success. Portland would gladly become the leading port for receiving halibut catches, but at the present time it hasn't the slightest right to make any such a claim. This is the item which appeared in an evening paper yesterday:

Gloucester, Feb. 4.—Gloucester has lost her fresh fishing industry to Boston, and Portland has made a dent in her halibut trade, which despite the efforts of the local concerns to retain it is fast slipping from their grasp, and it is only a question of time when the entire fresh fishing of this city is carried on from Boston and Portland.

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THE FATHER OF ALL CODFISH

Phenomenal Monster Was Caught Off African Coast Weighed 354 Pounds.

A codfish of phenomenal size, weighing 375 pounds, has been caught at Freetown, Sierra Leone, on the African coast, by the steam trawler Glencarse, lately fishing from Aberdeen, and now fishing in West Africa for the West African Trawling & Trading Co., says the Shetland "Times." It is related that this large fish created a sensation when landed at Freetown, and that the owners found a ready market for it at 6d. per pound. The fishermen on the Glencarse, all experienced North Sea men, say that the fish caught in these waters are nearly all of very large size, and that they can obtain large catches with only a few hours' fishing, and also that the fishing banks are not far from the shore.

A statement as to the Norwegian fish situation, towards the end of December, 1912, has been made by a correspondent of the "Trade Review," at Christiansand, as follows: The exportation for the year has been about 35 per cent. bigger than it was last year to the date of this writing—that is, counting the number of fish. But it must be added, in this connection, that the average weight of the fish was, at least, 20 per cent. less than it was the year before. We get this position from the fact that the fish are all counted in this country. During the present year all the new fish was shipped before the close of the season, while in 1911 the cold fish was shipped far into the new year. This year's catch of ling and similar fish (which is not counted into the official statistics) gave an extremely poor result, while last summer's catch of the same kind of fish was a very good one.

No English or Scotch green fish has been imported to Norway this year, but there were considerable quantities last year—on the contrary, a good deal of Norwegian fish, both green and dry, has been exported to our Scotch competitors this season. Taking all these points into consideration, stocks of Norwegian fish now held are considered to be about the same as they were this time last year, or, if anything, a little too small for requirements, in spite of prices being considerably higher than now. At present writing prices are going upwards, and the demand is enormous, and, from present indications, we are likely to be short of old fish this season, before the new fish is ready.

Foreign Mackerel.

The imported mackerel situation remains unchanged says Fishing Gazette. Trade is rather dull in that line, but seems to be looking up. The sales so far are rather small, but the demand is wide and the market inclines to be easy. There is not much Lent business in sight as yet. No. 1 Norways are scarce and high, but there has been a fair trade in No. 2, while No. 4 is reported as rather dull. Irish mackerel is quiet and steady.

The foreign reports on Irish mackerel are as follows: Irish Mackerel Fishing, Dingle, Jan. 18.—There has been no mackerel taken here for the past few weeks, and our present season is supposed to be finished. No more mackerel looked for to be taken until the middle of May next. Report on Irish mackerel, Liverpool, Jan. 18.—Shipments this week: To New York, S.S. Cymric, 235 bbls.; to Boston, S. Canadian, 397; Iowa, 200; to New Orleans, Nitonian, 125; total for week, 957 bbls. Total shipments to date: 1912 Irish autumn, 22,820 bbls.; 1912 Norway autumn, 7,592 bbls.

Report on Irish mackerel by cablegram: Liverpool, Eng., Jan. 25.—Fishing very poor. Shipments this week to Boston, 200 bbls.; other ports, 50; count of shipments, 250 to 400.

Irish mackerel statistics: Mackerel landed on the Irish coasts, month of December, 1912, 1,704 bbls.; value, \$5,300; same month in 1911, 5,556 bbls., value, \$14,000.

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FISH ARE BITING.

Catfish caught in mid-winter from the White Water are delicacies on Connorsville, Ind., tables. The fish have never been known to bite at this season before. The unusual warmth of the water is supposed to have awakened them from their winter lethargy. They are snapping at bits of meat and bits of dough on hooks as greedily as in June.

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FIRST OFF-SHORE SINCE FRIDAY

Sch. Norma in Today Breaks Nearly a Week Stretch of Blankness.

The first off shore arrival here since last Friday morning is sch. Norma which put in an appearance here this forenoon from the eastward with a deck handling fare of 22,000 pounds of salt cod and 1700 weight of fresh halibut. The halibut fare sold to the American Halibut Company at 24½ cents a pound for white and 13 cents for grays.

On account of the heavy gale and sea outside, only a few of the gill netters were out yesterday. The receipts of the day were less than 10,000 pounds but those crafts that were fortunate enough to lift were well rewarded by the topnotch prices that prevail in the Boston market this morning.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Mary L., gill netting, 500 lbs. fresh fish.
Str. Robert and Edwin, gill netting, 1400 lbs. fresh fish.
Str. Quoddy, gill netting, 1000 lbs. fresh fish.
Str. Gertrude T., gill netting, 1000 lbs. fresh fish.
Str. Medomak, gill netting, 1700 lbs. fresh fish.
Str. Mary F. Ruth, gill netting, 1700 lbs. fresh fish.
Str. Nomad, gill netting, 1000 lbs. fresh fish.
Str. Sunflower, gill netting, 800 lbs. fresh fish.
Sch. Norma, eastern deck handling, 22,000 lbs. salt cod, 1700 lbs. halibut.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5.50 per cwt; medium, \$4.62 1-2; snappers, \$3.25.
Eastern deck handline codfish, large, \$5.25; medium, \$4.50.
Eastern halibut codfish, large, \$4.50; mediums, \$3.75; snappers, \$3.
Georges halibut codfish, large, \$4.50; mediums, \$4.
Cusk, large, \$2.25; mediums, \$1.75; snappers, \$1.25.
Pollock, \$1.50.
Hake, \$1.50.
Haddock, \$1.50.
Newfoundland salt herring, \$3.25 per bbl.
Newfoundland pickled herring, \$5 per bbl.

Fresh Fish.

Haddock, \$1.10 per cwt.
Eastern cod, large, \$2.10; medium, \$1.75; snappers, 75c.
Western cod, large, \$2.15; mediums, \$1.80; snappers, 75c.
All codfish not gilled 10c per 100 pounds less than the above.
Hake, \$1.15.
Cusk, large, \$1.30; mediums, \$1; snappers, 50c.
Dressed pollock, 80c.; round, 90c.
Bank halibut 24 1-2c per lb. for white; 13c for gray.
Newfoundland frozen herring, \$2.75 per cwt.

How Seals Cut Steps.

How seals cut steps in the perpendicular sides of ice cakes, in order to rise from the water for the purpose of breathing, was recorded by members of Captain Scott's Antarctic expedition with the aid of a moving-picture machine. It was discovered that the seals, which formerly were supposed to leave the water by leaping, actually cut steps in the slippery surface with the great canine or eye teeth. As soon as the teeth are placed in position, the head is moved rapidly from side to side until the ice has been cut away sufficiently to afford a footing for the front flippers of the animal. Each step has to be laboriously cut after this fashion until the body is far enough out of the water to be thrust up the rest of the way by a kick of the hind flippers.

Finding the Age of Fishes.

Until within recent years there had been ascertained no trustworthy way of finding out the age of fish. It has been shown that mere size does not indicate the age. Reibish Heincke and others have discovered that many of the bones, scales and otoliths of fishes have annual age-rings, resembling those in tree trunks, and by means of these Wallace and others have determined the rate of growth of plaice, showing that some specimens attain the age of 25, or even as much as 29 years. Age can now be correlated with size and weight, although it appears that the sexes have a different rate of growth.

Fishing Fleet Movements.

Sch. Romance, Capt. Oscar Lyons, was at Shelburne, N. S., Monday and cleared for fishing.

Schs. Virginia, Pontiac, Valerie and Alice were at Liverpool Monday and cleared.

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Queer Fish.

Tuesday there was on exhibition in Savannah, Ga., a fish which attracted a large crowd. All sorts of guesses were made in an effort to classify it. T. S. Heyward, the owner classed it, and stuck to his decision, despite the many shakings of heads. He declared it to be an ichthyosaurus, which is supposed to have been extinct for 4,000 years, and which, according to Mr. Heyward, is amphibious. Old fishermen declare the fish to be a freshwater sturgeon. The fish was shot on Pennyworth Island and was some distance from the water when killed. It was four feet long and had the snout and sucker of a sturgeon. Its eyes were large, and the snout a brilliant red. Large scales with the point standing from the back run down its spine, resembling the scales of an alligator. The back slopes and makes an abrupt turn downward, almost squaring the side of the fish. There are two large fins just back of the gills, one on the back just above the tail, and the tail is wide and well shaped. According to Mr. Heyward, three well-known gentlemen, two of them captains, went to the island fishing, and this sturgeon, or ichthyosaurus, or whatever it may be, is their catch. Mr. Heyward had the fish sent home and declares he intends eating it.

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SOME FIRST THINGS.

Oyster-Shell Hinge, Heart is Pump, and Lobster Claw Pincers.

The first perfect hinge was probably that of the oyster. The oyster has its two shells joined together by a hinge as good as any found in any hardware shop of the country, says St. Nicholas.

The first pump ever invented was the heart of a man or animal, and it is today one of the most perfect pumps in use. Engineers agree that its principles of construction for the highest efficiency are correct, and that it is not surpassed by any pump invented by man. For its size and work, it is the greatest pump of the age.

The lobster's claw is said to be the original gas-fitter's pincers. There are many other pincer-carrying animals,

WILL MAKE A SMALL FORTUNE

But One Craft at T Wharf Today—Dealers Wild for Fish—Top Notch Prices

The arrival of three off shore fares and the gill netting shipments from this port is all that saved T wharf fresh fish dealers from a fish famine today.

Fish have been mighty scarce in the Boston market the past few days, the bad weather outside having hampered the shore fleet upon which the market depends for a part of its supply from day to day. Yesterday afternoon, the steam trawler Surf and sch. Frances P. Mesquita of this port, came to the rescue with good-sized fares, the former having 55,000 haddock and 3000 cod, and the latter 24,000 haddock, 14,000 cod and 1000 pollock.

The only new arrival this morning was sch. Gertrude DeCosta, her haul being for 65,000 pounds haddock, 1500 cod, 300 cusk and 1000 pollock. As a result of the fancy prices, all three crafts will realize a nice stock and share.

Haddock sold at \$4 to \$8 a hundred pounds, large cod, \$8 to \$9, market cod, \$5 to \$6, hake, \$4 to \$7, and pollock, \$2.50 to \$5.

T wharf dealers yesterday morning paid for steak cod the highest price, so far as is known, ever paid for that variety of groundfish, while for the other varieties they were forced to give prices, which, if not record ones, were so near to them that old-timers in the business couldn't remember any higher ones. Right through the list from haddock to cusk groundfish sold at prices seldom heard of around T wharf.

Haddock, normal around 4 a hundred weight, sold from vessel at twice that figure, and wholesaled at \$10.75 a hundredweight. Pollock, normal around \$3.50, sold readily at the wholesale price of \$8 a hundredweight, and even cusk, which rarely varies from the standard price of \$3.50, jumped to \$5.50 a hundredweight.

Steak cod sold at the almost unbelievable figure of \$19.50 per hundredweight at wholesale. At retail the fish is probably worth about 25 cents a pound, if not more.

Market cod was selling at \$9.25 a hundredweight, instead of its normal \$4; large hake was bringing \$8.75, instead of \$4.50, and small hake, which in good seasons sells as low as \$1.50, and usually at \$2.50, went rapidly at \$5.75 a hundredweight.

Yesterday morning's price was not a record for haddock, but it was the next thing to it. And never before has steak cod been known to wholesale at such a figure as it did yesterday. It has frequently been known to sell as low as \$2.75 and \$3 a hundredweight, while haddock has sold as low as one cent a pound.

Boston Arrivals.

The fares and prices in detail are: Str. Surf, 55,000 haddock, 3000 cod, Sch. Frances P. Mesquita, 24,000 haddock, 14,000 cod, 1000 pollock.

Sch. Gertrude T. DeCosta, 65,000 haddock, 1500 cod, 1500 hake, 300 cusk, 1000 pollock.

Haddock, \$4 to \$8 per cwt.; large cod, \$8 to \$9; market cod, \$5 to \$6; hake, \$4 to \$7; pollock, \$2.50 to \$5.

SOLD HIS TRIP ON SEALED BIDS

Capt. Maurice Lube, commanding the fishing sch. George H. Lube, on arriving at one of the Portland fish wharves Wednesday introduced an entirely new wrinkle when instead of allowing the fish dealers to bid for his fare until the highest possible figure was reached he visited each dealer and requested his top figures in writing and sealed. This action, of course, brought the same results as the other form of bidding only it did not take so much time. The firm of F. S. Willard Co. offered the best prices and the whole fare, about \$600

fish, went to them. The prices paid could not be obtained from the successful concern, but as they topped these prices offered at Commercial wharf it is apparent that the price of fish will be higher than ever until catches become more frequent: large cod, \$7; market cod, \$5; haddock, \$6; large hake, \$7; medium hake, \$4.25; cusk, \$3.25; pollock, \$5; scrod, \$1.50.

It is apparent from these figures that the reported break in the fish famine that has been prevailing in Portland for the past six weeks is by no means broken and from all present indications will not be broken until more favorable weather prevails outside to allow the fishermen a chance to ply their trade.

Feb. 7.

HAULED UP AT NORTH SIDNEY

Crew of Sch. Jennie B. Hodgdon Arrive Home—Have Had a Hard Trip.

The sch. Jennie B. Hodgdon which sailed some time ago for Bay of Islands, N. F., to load herring and after a hard struggle with the heavy weather was unable to reach her destination, returned to Sydney for repairs, and afterwards went to Port au Basques, N. F., was unable to secure a cargo at that place and has again returned to North Sydney where she has been stripped and laid up for the balance of the winter.

It was the intention to have loaded her at Cape Breton with codfish, but the weather was so rough at the outports that it had to be abandoned.

The crew arrived home yesterday having come overland by train.

ACTUAL WEIGHTS ON CURED FISH

Will Be Demanded by Common Carriers on and After March 15.

The New York market is firm and steady, with a moderate jobbing call, according to the Fishing Gazette. The near approach of Lent has not brought much additional activity, but the feeling is that the market will gain more strength later on.

At St. John's the prices for codfish in the various grades stand just where they did when we last published, says the "Trade Review." The prices are practically nominal, for there is no fish in the hands of the fishermen at present. A few small lots from outport planters or merchants find their way in from day to day, but they are not of sufficient size to effect the market one way or the other. The features of the foreign markets are slow consumption, both in Europe and South America, with a slight drop in price in Brazil. In regard to the weights on cured fish shipments the secretary of the New England Freight Association writes: "After a careful investigation of the subject it is apparent that the present schedule of estimated weights on cured fish is inaccurate, and to undertake to establish weights on pickled fish is inexpedient. It has been decided, therefore, that, effective March 15, 1913, the present schedule of estimated weights will be cancelled; on and after that date actual weights to apply on all shipments of cured fish from Boston, Gloucester and other coast points."

Portland Fishing Notes.

The U. S. fish commission steamer Gannet arrived in port Wednesday, the first time she has been here for some days. The rough weather of the past fortnight has sadly interfered with the operations of the steamer in securing seed lobsters, but more favorable conditions are now looked for.