

FLOUNDERS AND OTTER TRAWLING

How Fishing Gazette Correspondent at Hyannis Looks at It.

Five years ago there were seven boats fishing for flounders with hook and line from Hyannis, Mass. The average catch was two barrels to a man; a day was considered five to nine hours, and \$8 per barrel was good money.

In 1908 two sloops, the Dart, Capt. Frank Sears, and the Magnolia, Capt. J. F. Silva, came from Provincetown with beam trawls. The local fishermen watched with interest, and when they came in with a catch of 10 barrels to a boat the local fishermen said: "Why, the fish grounds will not stand it; it will only be a matter of a few years when there will be no fish. We must stop it."

They did about everything, from drafting a bill for the Legislature to consider to having fist fights on the wharf. But to no purpose the draggers had come to stay. The following year about 10 came. Then they changed from the beam trawl to the otter and it was not seldom that a boat would bring in 20 to 30 barrels for a day's work.

The next year there was a fleet of over 40 sloops. They came from Newport, Gloucester, Tiverton, Nantucket, Martha's Vineyard and Boston. During that season there were landed on Hyannis wharf over 14,000 barrels that sold in New York and Boston at an average price of \$5.40 a barrel, or \$75,000. Now, those fish were taken from the beds that the hook and line fishermen of five years ago thought they were making good money in when a boat would stock \$200 during the winter.

The business has been increasing every year, and so have the fish. Now we don't know what will happen to the flounder business next year, but here are a few facts on the present fishing:

During the past week Capt. J. F. Silva has landed 55 barrels in five hours' fishing; Capt. Campbell, of the Sam and Priscilla, 63 barrels; Capt. Martin Nelson, 50 barrels; Capt. John Joseph, 58 barrels; and so on. Every boat can catch all that can be iced on board, and the average fishing day has been seven hours.

Have the otter trawls hurt the south side of Cape Cod flounder fishing? No sir; it has improved it over a thousand per cent. in five years. We don't know why, and the old fishermen say the only reason they can give for the increase of the fish is that the trawls sweeping over the bottom stir up the top mud, which is the main food for flounders, and attract fish from deeper beds off shore. But of course that is all guess work. The fish are there, and plenty of them.

Yesterday the fishermen formed a combination and came to an agreement that no boat would catch over 20 barrels in any one 24 hours.

Not only has this industry been a great thing for the fishermen who catch the fish, but to the village as a whole. The gasoline man, grocer, meat markets and every merchant gets some of the money. The above statements are facts, and if there is any bill before a State Legislature or the National Congress taking away the fishermen's rights as to the use of otter or beam trawls for flatfish fishing, anyone interested in such a bill can use these statements without fear of contradiction.—Hyannis letter in the Fishing Gazette, under date of April 11.

THE MARCH FISH RECEIPTS HERE

According to a bulletin issued by the Board of Trade, fish receipts landed here during the month of March totalled 2,004,302 pounds against 5,857,083 pounds for the same period in 1912 and 1,869,321 pounds in 1911.

The weights by kinds as compared with the same month of last year is as follows:

	1913	1912
	Pounds	Pounds
Salt cod	191,935	1,185,765
Fresh cod	438,270	2,210,656
Halibut	208,020	220,123
Fresh haddock	1,064,930	
Salt haddock	3,255	1,992,726
Fresh hake	5,963	
Salt hake	2,460	28,155
Fresh cusk	23,665	
Salt cusk	2,435	40,199
Fresh pollock	50,267	
Salt pollock	\$,100	178,414
Flitches	5,002	45
Total	2,004,302	5,857,083
Salt herring	500 barrels
Cured fish	339 quintals

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SERVICE FOR LOST FISHER

The largest congregation ever seen in Middle Arm gathered last Friday at the Memorial service conducted by Rev. Mr. Petley for Edgar Cox, the son of George Cox. Readers of the Star will remember that Mr. Cox, a member of the crew of the Ramona, was washed overboard on her recent trip from Gloucester to St. Pierre. The details of the sad accident have not yet been received.

Edgar Cox was a young man of promise, only 26 at the time of his death. He had been away from Bay of Islands for two years but was to have returned this spring to remain permanently. He was unmarried. The Star joins in the tribute to him so eloquently manifested in the Memorial Service of Friday.—Western Star.

Boston Takes From Tacoma.

The resignation of A. W. Sterrett as consulting engineer of the Pacific Cold Storage Company, of Tacoma, brings to light an interesting and rather humorous fact. Mr. Sterrett, one of the foremost cold storage experts in the country and the designer of some of the largest plants on the Pacific Coast, has left Tacoma for Boston, here he will superintend the erection of a \$3,000,000 fish cold storage plant for the Boston Fish Market Corporation. For months past the city of Tacoma has been scouring the country for an expert to design and superintend the erection of its new municipal cold storage plant, the citizens being unaware that the city already had as a resident a recognized authority. Meanwhile Boston has reached out across the continent and taken from the city of Tacoma the man who will build her new cold storage plant, one of the largest in the country.—Pacific Fisherman.

One View Of It.

The fishing industries of the United States are watching with interest the progress of legislation on the revision of the tariff which congress in special session is undertaking, in view of the fact that in the administration tariff bill fish is on the free list. President Wilson announced that it is the intention to reduce the cost of living by taking the tariff wholly or in part off of the necessities of life. The tariff bill also reduces the tariff on cod, seal and whale oil from 8 to 5 cents a gallon.

The canning trade is taking no active part in the tariff revision. In this respect it stands almost alone among the big industries. Some of its representatives, however, are aiding the movement for the reduction in duty on tin plate.—Pacific Fisherman.

Good Samaritons of the Sea.

The revenue cutters Woodbury, Androscoggin, Itasca and Acushnet which were detailed to patrol the New England coast for the four months ending April 1, rendered first aid to 33 distressed vessels in that vicinity which had as passengers and crews several hundred human beings, while the value of the vessels approximated practically a million and a half dollars. These vessels covered more than 17,000 miles between Point Judith and Calais, Me., while on cruising duty.—Marine Journal.

Vessel Sold.

Sch. Harry A. Nickerson, 133 tons net, built at East Boothbay, Maine, in 1901, has been sold to St. John's N. F. parties. Yesterday when the craft left port, she had her new destination painted on her stern. She was fitted for salt trawl bank fishing.

SEINED GOOD POLLOCK FARE

Sch. Bryda F. Brings First Fare of the Season at This Port.

The first pollock seining fare of the spring season is in here this morning, steamer Bryda F. bringing 25,000 pounds taken off Boone Island which sold to William B. McDonald & Co.

Two fresh fares came down from Boston to split, sch. Juno with 20,000 pounds of mixed fish and sch. Mary F. Sears with 55,000 pounds. Both fares went to the Gorton-Pew Fisheries Co.

The gill netters landed about 50,000 pounds yesterday. Several of the fleet are down to the eastward where pollock have struck in and are expected in today or tomorrow. Steamer Naomi Bruce, fishing down off Maine, arrived late last evening with 9500 pounds of mixed fish, representing her catch and that of steamer Anna T.

Today's Arrivals and Receipts.

- The arrivals and receipts in detail are:
- Sch. Juno, via Boston, 20,000 lbs. fresh fish.
 - Sch. Mary F. Sears, via Boston, 55,000 lbs. fresh fish.
 - Str. Bryda F., pollock seining, 25,000 lbs. fresh pollock.
 - Str. Nora B. Robinson, gill netting, 5000 lbs. fresh fish.
 - Str. Water Witch, gill netting, 2500 lbs. fresh fish.
 - Str. Quoddy, gill netting, 2000 lbs. fresh fish.
 - Str. Eagle, gill netting, 1000 lbs. fresh fish.
 - Str. Naomi Bruce, gill netting, 9500 lbs. fresh fish.
 - Str. Joanna, gill netting, 6500 lbs. fresh fish.
 - Str. Harold II, gill netting, 300 lbs. fresh fish.
 - Str. F. S. Willard, gill netting, 3500 lbs. fresh fish.
 - Str. Prince Olaf, gill netting, 2000 lbs. fresh fish.
 - Str. Enterprise, gill netting, 2500 lbs. fresh fish.
 - Str. Sunflower, gill netting, 1500 lbs. fresh fish.
 - Str. Bessie A., gill netting, 600 lbs. fresh fish.
 - Str. Evelyn H., gill netting, 2000 lbs. fresh fish.
 - Str. Ethel, gill netting, 1000 lbs. fresh fish.
 - Str. Mary L., gill netting, 2000 lbs. fresh fish.
 - Str. Robert and Edwin, gill netting, 3600 lbs. fresh fish.
 - Str. Dolphin, gill netting, 500 lbs. fresh fish.
 - Str. Harold, gill netting, 1300 lbs. fresh fish.
 - Str. Mystery, gill netting, 6000 lbs. fresh fish.
 - Str. Medomak, gill netting, 4500 lbs. fresh fish.
 - Str. Medomak, gill netting, 4900 lbs. fresh fish.
 - Str. Lydia, gill netting, 2700 lbs. fresh fish.
 - Str. Randolph, gill netting, 500 lbs. fresh fish.
 - Sch. N. A. Rowe, shore.
 - Sch. Hattie A. Heckman, via Boston.
 - Sch. Emily Sears, shore.

Vessels Sailed.

- Sch. Onato, shacking.
- Sch. Vanessa, shacking.
- Sch. Thalia, Georges handlining.
- Sch. Mary E. Silveria, haddocking.
- Sch. Hattie A. Heckman, drifting.
- Sch. Helen G. Wells, drifting.

TODAY'S FISH MARKET.

- Salt Fish.**
- Handline Georges codfish, large, \$5 per cwt.; medium, \$4.50; snappers, \$3.
 - Eastern deck handline codfish large, \$5.25; medium, \$4.50.
 - Eastern halibut codfish, large, \$4.75; mediums, \$4.25.
 - 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.

Fresh Fish.

- Splitting prices:
- Haddock, \$1 per cwt.
 - Eastern cod, large, \$2; medium, \$1.75; snappers, 75c.
 - Western cod, large, \$2.25; mediums, \$2; snappers, 75c.
 - Peak cod, large, \$2; medium, \$1.75; snappers, 70c.
 - All codfish, not gilled, 10c per 100 pounds less than the above.
 - Hake, \$1.
 - Cusk, large, \$1.35; mediums, \$1; snappers, 50c.
 - Dressed pollock, 90c, round, 80c.

Bank halibut, 10 1-2c for white and 8 1-2c for gray.

The Way They See It.

The American fishing companies operating on the west coast are laying plans for much greater activity this season, the prospective reduction in the American tariff being of great assistance to them. Bay of Islands' prospects are becoming rosier each day.—Western Star.

Fishing Fleet Movements.

Schs. Laverna, Richard and Tattler arrived at Shelburne Saturday last and cleared for fishing.

Sch. J. J. Flaherty sailed from Canso Saturday last for Magdalenes.

Sch. Elsie passed that point on the same date bound to Magdalenes.

Going Trapping.

Str. Nomad has abandoned the gill netting fishery and will return to Stonington, Conn., to engage in trap fishing.

April 23

SMALL BOATS GET MACKEREL

The southern boats and traps off Chincoteague, Virginia, still continue to take a few mackerel and yesterday 17 crafts arrived there with 3855 large fresh mackerel which were iced and shipped fresh to New York.

A part of the shipment was received at Boston and the wholesalers were being asked 45 cents apiece for them.

The first mackerel of the spring have arrived in this city and were selling at the local fish markets this morning at 75 cents each retail. They are nice large fish and of excellent variety for this time of the year.

A letter from the Times' correspondent at Chincoteague announces the following arrivals there Saturday night:

- Sloop J. W. Morgan, 500; Bela, 200;
- Two Sisters, 150; Uncle Sam, 190;
- Hester, 215; Minnie T. Hackett, 40;
- Sakatula, 100; Rattler, 50; Alice L. Stetson, 150; Ada Morse, 35; W. H. Reed, 124; Alert, 40; Sarah Smith, 110; Highland Bell, 35; Guysuta, 60;
- Alice, 65; Natalie, 85; Mildred Agnes, 60; Verna and Esther, 55; Annie T. Mack, 65.

DORIES FOR STEAM TRAWLERS

The three steam trawlers, the Andrew Kelly, George Foster and James Carruthers, brought out from England by the Canadian Fish and Cold Storage Company, have not been placed in commission yet, and it has not been learned what will be done with them. Since arriving at the coast the three boats have been kept awaiting spring operations. Officials of the company are understood to be contemplating following the methods of other halibut fishing companies and outfitting their boats with dories and lines to replace the trawl nets, in view of the recent decision of the British Columbia Fisheries, Ltd., to cut out using nets.

PRICES HELD UP EXTRA WELL

Dozen Craft at T Wharf This Morning Will Accordingly Profit Thereby.

The shore fleet for the greater part supplied the T wharf market this morning, an even dozen arrivals besides what the gill netters sent up from here being on hand when the morning's trade commenced.

Sch. James and Esther had 40,000 pounds, the largest haul of the morning. Several of the crafts averaged from 15,000 to 20,000 pounds each.

Wholesalers quoted \$5 to \$5.50 a hundred weight on haddock and large cod, \$3 for market cod, \$2.50 to \$4.50 for hake and \$3 to \$4 for pollock.

- Boston Arrivals.**
- The fares and prices in detail are:
- Sch. James and Esther, 2500 cod, 20,000 hake, 10,000 cusk.
 - Sch. Jessie Costa, 18,000 haddock, 3500 cod.
 - Sch. Mary C. Santos, 11,000 haddock, 6000 cod, 2500 hake.
 - Sch. Eleanora DeCosta, 10,000 haddock, 4000 cod, 2500 hake.
 - Sch. Rose Dorothea, 12,000 haddock, 5000 cod.
 - Sch. Natalie J. Nelson, 14,000 haddock, 3000 cod.
 - Sch. Edith Silveria, 5500 haddock, 1600 cod.
 - Sch. Ethel B. Penny, 13,000 haddock, 4000 cod, 9000 hake.
 - Sch. Rita A. Viator, 2500 haddock, 1200 cod.
 - Sch. Dixie, 2700 cod.
 - Sch. Fitz A. Oaks, 3100 cod, 1000 hake.
 - Sch. Richard T. Nunan, 2200 cod, 17,000 hake, 4000 cusk.
- Haddock, \$5 to \$5.50 per cwt., large cod, \$5 to \$5.50; market cod, \$3; hake, \$2.50 to \$4.50; pollock, \$3 to \$4.

The "Pure Food Law" Amendment.

"The fish canning industries have always co-operated with the federal government in the placing of such safeguards around the production of their products so as to best protect the public, says the Pacific Fisherman editorially.

"Nor will the industry suffer from the latest amendment to the 'pure food law' which became effective March 1, but the provisions of which will not be enforced until September 1, 1914. This amendment requires that packages must plainly and conspicuously state the quantity of the contents in terms of weight, measure or numerical count.

"Although it may be more difficult to indicate the exact weight of canned fish than other products, a safe maximum net weight can be determined so that canners will not be in danger of violating the terms of the law. The amendment, however, is not unreasonable in its terms, nor will the government split hairs on the point, for the measure provides that reasonable variations are permitted and tolerances and also exceptions as to small packages shall be established by rules and regulations made in accordance with the provisions of the food and drug act."

Important Decision.

Herring and mackerel in bouillon, in tomato sauce or soured and placed in tins, are pickled or salted mackerel within the meaning of the tariff law, according to a decision of the customs court in Washington, D. C., March 25. The herring are thus dutiable at one-half a cent a pound and the mackerel at one cent. The government, in the hearing, contended they were fish in tins, dutiable at 30 per cent. ad valorem. If the decision stands on appeal, the government will probably have to refund about \$1,000,000 in duties.

WHEN THE LOBSTER BECOMES INSANE

Plugs in Claws Prevent It From Committing Murder

After a most careful and exhaustive study of the lobster, I have come to the conclusion that in plugging the claw it does not harm the lobster in any way, says Henry F. Russell in "The Caterer." The head of the lobster is called the cephalic, the body carapace, and the tail part is the posterior abdomen.

The creation of the world consists of animal, vegetable and mineral in nature, and along these lines I wish to point out that the lobster does not come under the animal nature any more than a canary or a caterpillar.

In 1904 I attended the illustrated lecture of Dr. H. C. Williamson at the British Museum, London, England. In his lecture the doctor specially referred to the pincer claw, and was of the opinion that it suffered no pain. For instance, a lobster when taken from the water in its rage becomes insane, and it is necessary to plug the claw in order to subdue it.

A lobster moults eight times in the first year, five times in the second year, three times in the third year after which the male moults twice and the female once a year. When it moults the carapace opens and all of the meat of the lobster leaves just as it is formed. Should it come in contact with any other fish or inhabitant of the sea, and in its nervousness put up fight, and the pincer claw should be damaged, a new one will grow in its place in a deformed species the first year, but the second year it will be a perfect claw.

In dissecting the claw we find the absence of all vital organs, such as veins and arteries, and there is no circulation of blood. Therefore, I claim that where these organs do not exist, there can be no pain.

The lobster breathes through its side plates and not through its head, but the most important part of the whole creature is certain hairs that grow on the legs, etc. They are known as the olfactory filaments and are really the nerves of the lobster.

If a piece of meat should be thrown into the water it does not see it; it merely sees the shadow passing before its eyes.

The plug that is placed into the lobster is merely placed there to prevent it from killing its brothers and sisters and, in its intense excitement, from committing suicide.

There is a sort of liquid in the body, which some professor of zoology would term blood in the absence of finding the actual material and, when the lobster throws off any of its claws one particle of this liquid saves the rest of the substance from leaving the body.

I have had the experience of going out on a fishing yacht off the coast of Queenscliffe, Australia, and we caught a crayfish. Several of the legs were broken, but this did not affect the creature at all.

The chief part of the nervous system is the ventral nerve chain which runs along the under side of the body. This is a long cord having in it a series of knots or swellings, the nerve centers, from which the nerves are given off to the appendages and the organs of the body, none of these nerves reaching the claws.

I believe that an Act of Assembly was passed to protect domestic creatures, and that plugging does not constitute cruelty. The lobster when taken out of the water does not feel the same as when in the water. It becomes practically numb, and therefore the plugging is not felt.

In my experience of 30 years handling lobsters alive, I have broken many claws off, and I have found that these creatures do not suffer in losing a limb; they do not even throb.

It was in 1905 that I took a caterpillar, placed it in a portion of salt water and found that the crustacean substance came on a part of its body, just like a prawn.

I put the lobster in the class of an eel, or a snake, or a worm. If you cut these reptiles into sections they still live and will heal up and go on in life. Once I caught a lobster by its claws and its limb readily parted in my hand, when it struggled to escape.

If a lobster is not plugged we are putting in the way of dishonest stewards and hotelkeepers, in general, a means of selling dead lobsters which would cause ptomaine poisoning; and so place the lives of human beings in jeopardy. As an article of food; it is necessary to plug them in order to receive them alive. I visited the Cape of Good Hope in 1898 and off the shore of Capetown I saw 42 baboons lying dead from eating mussels and lobsters that had been cast up from the sea on the sands. I claim that this would do the same thing to human beings should lobsters be shipped without being plugged.

I claim that in opening an oyster which is in the same class as a lobster, we have to cut the muscles, and, after cutting the muscles, the oyster lives five and one-half to seven hours; a clam will live nine to eleven hours. I have timed this very accurately, and watched them under a magnifying glass.

About a year ago at this time, some officious officer of the S. P. C. A. of New York City wanted some cheap advertising and newspaper notoriety. He went to the defense of the oyster and made an awful stir because people ate them alive on the half shell. We have had expert opinions on oysters, and there is no doubt that they suffer great agony when eaten alive and kicking. They suffer most excruciating pains when you jab them with a fork, and put salt, pepper and tabasco sauce on them. But to eat a dead oyster—enough said. I ask the public for opinion on the oyster, the most fastidious of fish. The pride of a professional steward would be killed indeed if he were to take these things from his menu.

An eminent professor, Roy M. Miner, assistant curator of the Department of Invertebrate Zoology of the American Museum of Natural History, called the attention of the public to the particular part of the lobster called the pincer claw, and, inasmuch as a lobster can throw off a claw at will, he did not think that Providence would create an animal to undergo such discarding if it suffered pain. Lobsters underwent the same process in the time of the old Roman luxury.

Commenting upon the above, the Fishing Gazette says:

In view of the sentimental nonsense about cruelty to animals in so far as lobsters and turtles are concerned, Mr. Russell's able opinion and valuable experience should be used to plug the claw of these whimsical spasms of the foolish minds of the faddists.

A Halifax View of it.

A Halifax exporter, whose interests are centered in the fish trade, is of a very different opinion from others in the trade, the Fishing Gazette says. He asserts that the reduction in tariff was made by the United States government for the express purpose of reducing present prices in that country. The duty taken off, American producers would have to lower their prices accordingly, so as to prevent outside competition. Canadian fish would find no larger market in the States than had been in the past for the reason that the prices of American caught fish would be correspondingly reduced. Occasionally Canadian caught fish in answer to supply and demand would make their way into the States, but this happened before even when duty was imposed.

That Canadian fishermen and exporters in general will benefit by the change is the opinion of another local expert. The American's fishery methods are too extravagant and they will not be able to sell cheaply enough to offset the abolition of duty. This will make way for Maritime Province exporters.

Do You Believe It?

Hats off to Secretary of the Navy, Josephus Daniels, for his very sensible order putting "right" and "left" in the Seamen's vocabulary. By official order "port" and "starboard" no more belong to Uncle Sam's boats; naval men and sailors in your Uncle's hire are to talk like the rest of folks when describing the right side or left side of a boat. To our way of thinking this is a genuine reform, and one long needed. It was recommended by the general board, and has the approval of Admiral Dewey, so its opponents, if they be any, can't blame the new administration altogether. — Fishing Gazette.

STEAM TRAWLERS HAVE GOOD TRIPS

Quite a Number of Fares at T Wharf Today—Prices Still Up.

Boston fresh fish arrivals consisted of 16 fares this morning, two being steam trawlers with good sized catches. The Ripple hauls for 53,000 pounds and Foam, 80,000 pounds.

Of the sailing fleet, sch. Adeline has 52,000 pounds, the largest trip, while the remainder of the crafts are from the shore with average fares.

Wholesalers paid \$3.50 to \$5 a hundred weight for haddock, \$3 to \$4 for large cod, \$2.25 for market cod, \$2.50 for pollock and \$1.25 for cusk.

Boston Arrivals.

- The fares and prices in detail are:
- Sch. Adeline, 20,000 haddock, 22,000 cod.
 - Sch. Manhasset, 3000 haddock, 6000 cod, 1000 pollock.
 - Sch. Topsail Girl, 9000 cod, 12,000 hake, 5000 cusk.
 - Sch. Olivia Sears, 1200 cod.
 - Str. Ripple, 50,000 haddock, 3500 cod.
 - Str. Foam, 70,000 haddock, 4000 cod.
 - Sch. Gertrude DeCosta, 11,000 haddock, 4500 cod.
 - Sch. Helen B. Thomas, 5500 haddock, 2400 cod.
 - Sch. Yankee, 10,000 haddock, 2500 cod, 4500 hake.
 - Sch. Mary, Edith, 6000 cod, 9000 hake.
 - Sch. Annie and Jennie, 9500 cod.
 - Sch. Rose Standish, 6500 cod.
 - Sch. Pearl, 1200 haddock, 1000 cod.
 - Sch. Eva Avina, 1000 cod.
 - Sch. Tecumseh, 300 haddock, 1000 cod.
 - Str. Mary F. Ruth.
- Haddock, \$3.50 to \$5 per cwt.; large cod, \$3 to \$4; market cod, \$2.25; hake, \$1.50 to \$3; pollock, \$1.50; cusk, \$1.25.

Foreign Mackerel Notes.

Says the Fishing Gazette: The market continues dull. Sales are slow, and there is only a moderate jobbing call for Norways and Irish. The tone is steady so far, but the tendency is toward lower prices in the near future. Fresh mackerel landings have been fair, with good prospects for the domestic salt pack. A New York importer says that imported mackerel are absolutely neglected, and there is almost no business doing in that line.

A report from Dingle, dated April 5, says in regard to Irish mackerel: "There were about 20,000 mackerel landed here this week. Of these about 5000 were cured, which will count about 340 fish to a packed barrel. The remainder were shipped to the English fresh markets."

At a recent meeting of the Hamburg Fishery Association, Prof. Ehrenbaum read a paper advocating the establishment of German mackerel fishing in the open North Sea, says the "Fish Trades Gazette." He pointed out that the mackerel come into the southern part of the North Sea, and especially the region frequented by Pinkenwarder fishermen, only to spawn, and were not then in good condition, while after spawning the schools frequented the Dogger Bank and the Great Fisher Bank, feeding and growing fat. Here the Norwegians had created an important mackerel fishery during the last 25 years, the fish being exported largely to the United States.

Portland Fish Notes.

Fish advanced in price slightly Tuesday. The fishermen are bringing in but few, and while this is due in part to unfavorable weather there is also a scarcity of fish off the Cape shore, and there seems to be no explanation for this condition.

The steam netters out of Portland manage to secure a catch nearly every day. The Alice was in Monday with a fine fare, nearly 10,000 pounds, while the Nashawena weighed out over 5000 pounds.

Two of the local fishing vessels started out Monday for the shore hall-but grounds, the schooners Watauga, Capt. Lewis Doughty, and the Olympia, Capt. J. Doggett, two of the smartest skippers in the local fleet. The sch. Mary S. Sennett is also fitting for the same business and will go out the last of the week in charge of the veteran Capt. Miah Orchard.

The arrival of the Italian bark Antonio d'Alì, coming from Trapani with salt for the Lord Brothers, is looked for this week. She is now out 55 days and as she has made a previous run in a week's less time it is believed she will soon be seen in port. She was spoken on March 3, in lat. 38 N., on meridian.