

SAVED TWO IN CRIPPLED YACHT

The gasolene steamer Lois H. Corkum of this port arrived at Portland on Tuesday evening with a fare of 42 barrels of salt mackerel, which were not taken out. The skipper, who evidently has an eye for the main chance, made a good day's work on Tuesday as in addition to the catch above mentioned he towed in here a dismayed sloop yacht which he picked up off Cape Porpoise. The yacht, which is a frail looking open boat about 20 feet in length, belongs to a Beverly, Mass., man, who with a friend were caught out in the squall of Tuesday the mast snapping off close to the deck, leaving the men in great peril. The Corkum coming along just then a contract was made with the skipper to tow the little boat to Portland for the sum of \$150. On arrival at Portland, the sloop was taken to the M. D. Thompson shop on Long wharf, where a new mast will be installed.

LUNENBURGERS DOING POORLY

A large number of Lunenburg Bankers arrived at St. John's, N. F., during the past few days from Grand Banks, and report fish scarce. Several propose proceeding to Labrador waters trying their fortune there. Reports respecting the fishery around that city and seaboard are scarcely better. The outlook for a large catch this season is very depressing.

Some More Good Stocks.

Two more good stocks made by the fresh drifters are those of sch. Lucinda I. Lowell, Capt. Oscar Lyons, of the Gorton-Pew Fisheries Company fleet, which stocked \$1049.53 in one week's fishing. The high line share from this stock was \$47.90, and the cook's share was \$70. The other good stock was made by sch. Hattie A. Heckman, Capt. Stillson Hipson, one of the M. Walen and Son's fleet. This vessel stocked \$1103.29 on a week's trip.

Sch. Fannie A. Smith, Capt. Wallace Walker of the Gorton-Pew Fisheries Company fleet, stocked \$1843 from her recent seining trip, from which the crew shared \$32.52.

Sch. Imperator, Capt. Wesley Farmer of the Davis Brothers' fleet, socked \$2070 from her recent trip of salt mackerel. The crew shared \$29.50.

Look for Reorganization.

It is stated on excellent authority that the British Columbia Fisheries Ltd., will reorganize on August 1. The new management will consist of Grier Starratt, late of the Canadian Fish & Cold Storage Co., of Prince Rupert (in an advisory capacity), and W. S. Sanderson, late of the Standard Fisheries Ltd. of Vancouver. It

is stated that Mr. Sanderson has induced the bondholders to put up a large sum of money to carry on the business of the company, and has put in some money of his own. Mr. Sanderson was formerly operator of trawlers in the old country. The new organization will operate only in the halibut business for the present, using Vancouver as its headquarters. The plant on Queen Charlotte Islands, will not be put into use at least during 1914. The company is now arranging a fishing cruise for its steamers Triumph and Canada.

IPSWICH BAY FULL OF FISH

Says the Newburyport News of Thursday:

"Never in my experience has the bay been so full of fish as this summer," said a well known fisherman, "but it is next to impossible to get a net around them.

"All of the fish are wild. You get a look at a big school of pollock or mackerel and 'set,' but before you can get around them they have sunk to come up to the surface a long distance away.

"But for this the fishermen would have had good business, for there has been plenty of them."

The Joppaite came in to port last evening from the Isles of Shoals with her seine badly torn by being caught on the rocks.

RECOMMENDS WHALE MEAT. American Consul General at Vancouver Says It is Palatable.

As a means of reducing the high cost of living, E. E. Mansfield, American consul general at Vancouver, B. C., suggested in an official report to the State Department the use of whale meat. The use of whale meat, he said, will build up an important industry, as the supply is obtainable in unlimited quantities. The meat, he said, is palatable and healthful.

Mr. Mansfield suggested that the salmon canneries of the Pacific coast might add the business of canning whale meat when the salmon catch has been canned. Mr. Mansfield did not recommend any method by which the people can be compelled to buy and eat it.

PURE FOOD HEAD SAYS, "EAT FISH"

That the American people do not fully understand the possibilities of fish as a food, and that in this respect we are far behind the people of Europe and Asia, is the belief expressed by Dr. M. E. Pennington, successor of Dr. Wiley as head of the Pure Food Department at Washington, visiting the new Boston Fish Pier at South Boston.

"The decrease in the supply of meat and other foods, and the consequent rise in the price of these commodi-

ties," he said, "is constantly calling attention to the sea and its products, which do not require the expense of raising. I believe that the education of the American people in regard to the fisheries, fish, and how to prepare them, would go a long way toward solving the high cost of living problem.

"If some such a campaign as has been so successfully waged in Germany, where the Government co-operated with the fish dealers to educate the public by means of moving pictures, pamphlets and personal instruction, in the methods of catching and preparing fish, could be inaugurated here, I am sure that the result would in time be the same. Today Germany is unable to produce all the sea food required for home consumption and qualities are imported.

It is the foreign population of this country which forms the fish-eating population. They understand fish better and know how to prepare it for the table much better than the average American housewife.

"By taking advantage of the fluctuations of fish prices the housewife should be able, by skillful trading with her fish dealer, to cut her food bill considerably. Fish of all kinds has a high food value."

JULY 25

Bait Report.

Musquodoboit Harbor, July 22—One and one-half barrels herring Eastern Passage; one hundred and fifty barrels herring Owl's Head; eighty-three barrels herring Jeddore. L'Ardoise, July 22—Landed bait Rockdale, nine barrels; L'Ardoise, none; Lower L'Ardoise, none.

Canso, July 22—Queensport thirty barrels herring; Half Island Cove, twelve barrels; Larry's River, twenty-five barrels; Charles Cove, ten barrels; Canso ten barrels; none in freezer; Cole Harbor, hundred herring to boat; Port Felix, seven hundred; White Head, two hundred per boat; Goldboro, none.

Sherbrooke, July 22—No bait taken at Port Beckerton, Fisherman's Harbor, Wine Harbor, Liscomb or Marie Joseph.

Queensport, July 22—About thirty barrels herring today.

Tangier, July 22—Ten barrels herring taken at Mushaboom, twenty-five barrels at Spry Bay and Spry Harbor, ten barrels at Popes Harbor, fifteen barrels at Tangier enough for local supply.

Lardoise, July 22—Landed bait Rockdale, thirty barrels, Lardoise none. Lower Lardoise, none.

Digby, July 22—Ten barrels bait Little River, twenty-five Tidville.

Yarmouth, July 22—Five barrels bait at Pubnico, six barrels at Wedgeport none at Tusket Islands and Yarmouth.

Lockport, June 22.—Only five barrels this morning, plenty in cold storage.

Salt Mackerel Sales.

The salt mackerel fare of sch. Monarch sold to George Perkins & Son at \$9.25 per barrel, packed.

The salt mackerel fare of steamer Lois H. Corkum, comprising 39 barrels, sold to the Knowles, Freeman Fish Company in Boston yesterday. The price paid was about \$9.50 a barrel it was stated this morning.

FISH DELICIOUS AS SUMMER FOOD

"Fish as a summer food is much to be preferred to meat and even to vegetables," said chief chef Hans of the Hotel Copley-plaza, who at the new Boston Fish Pier, in Boston, this morning, "and I do understand why the American and housewives have not sooner realized the vast possibilities of seafood. Cheap, tasty and healthful, fish as a summer diet cannot be excelled.

"The average woman, and indeed average American cook is apt to think that fish can only be served hot. This is not true, although even hot fish is one of the best diets for summer. Any kind of fish, swordfish, mackerel, halibut, salmon, haddock cod—any that swims in brief—may be turned into a delicious cold dish.

"For example, there is fish in Russian style—cut into a pan round of small onions, new carrots, pick a little butter, white wine and parsley chopped, but not too fine. Season with pulverized bay leaves, the salt and a little red pepper and pepper. When this mixture is sufficiently cooked put the fish (which ways must be cut in fillets, with bone and skin removed) into the pan, and braise it from six to 10 minutes, according to size. When you take the fish out and mix the sauce (which should be thick) with the sauce. Cover the fish with this mixture, and you will have a delicious refreshing summer dish.

"Again there is fish a la Cantua zin, a Mexican dish—braise your fish in the same manner as before, sliced onions, green and red pepper, peeled tomatoes and chopped onion. When cold mix with mayonnaise. This should be served in lettuce leaves.

"For fish de Soto, braise the fish with white wine, chopped green and red peppers, parsley, chopped tomatoes and tarragon. Cold mix the stock with mayonnaise a little catchup, mashed red pepper and chopped chervil. Cover the fish with this and decorate the top with slices of lobsters and green and peppers.

"Another style, known as fish a la Mirabeau is also prepared by braising the fish with white wine, with tomatoes, fine, tomato puree, chopped green and tarragon. When cold finish with mayonnaise, chopped chervil, mashed red peppers and served sliced tomatoes.

"Fish a la Mirabeau is also prepared by braising the fish with vegetables, with mayonnaise, the fish with the stock and served round slices of hard-boiled eggs of anchovies and stuffed olives.

"Cut into small pieces and with highly seasoned mayonnaise, capers, served on lettuce with hard-boiled eggs, cold fish of any kind a wonderful salad. It is not necessary to have all the vegetables mixed. Fish mixes with almost any vegetable, but is especially tasty in combination with those I have spoken

LOCAL FISH MEN WANT A RULING

Confer With Cong. Gardner's Secretary on Entry of Foreign Fishing Vessels—Agree on Recent Decision—Seek to Save Future Trouble.

At the custom house yesterday forenoon, a conference was held between the local fish dealers and W. W. Lufkin, secretary to Congressman Gardner, the latter representing the congressman, in connection with the question of entrance and clearance of foreign fishing vessels with fares of fish to be landed at this port.

The conference was arranged, following the recent publication of Deputy Collector Albert H. McKenzie's opinion, the main points of which it might be stated are fully agreed upon generally by the dealers, who took up the matter with the congressman.

In order that there might be no misunderstanding and to avoid possible trouble to foreign skippers who might be intending to market their catches direct from the grounds at this port, the matter was presented to the congressman, who has gone into the situation with the bureau of navigation.

After looking at the matter in all its details Commissioner Chamberlain, Deputy Commissioner Tyree and the congressman agreed on the following points, which too are in accord with the views of the local dealers and with the Deputy Collector McKenzie's opinion:

First, That under the terms of the new Tariff bill green fish can be shipped into this country free of duty by rail.

Second, That an American vessel with a freighting or merchant marine license can go to any Canadian port to bring fish which were caught by Canadian vessels into this country free of duty.

Third, That in all probability an American vessel with a freighting, or merchant marine license can go to the fishing banks, buy a cargo of fish from a Canadian vessel and bring it into this country free of duty. This is a finer question, however, and the commissioner was not willing to give a definite opinion off hand.

Fourth, That a Canadian vessel after completing her catch can return to a Canadian port, take out a freighting or merchant marine license and bring the fish to United States ports free of duty.

Fifth, That a Canadian vessel cannot catch a trip of fish on the banks and then come direct to this country and have them admitted. This the Bureau of Navigation holds as absolutely in opposition to the spirit of our navigation laws, which provides that only American vessels can participate in American fisheries.

At the request of the fish dealers and vessel owners at the meeting, Secretary Lufkin will now take up the matter with Commissioner Chamberlain of the Bureau of Navigation for a definite ruling, so that the dealers can have something definite to go by.

The fisheries since the act of February 18, 1793, have been confined to enrolled vessels under section 4311, R. S. (also embodying provisions of the act of February 18, 1793) which reads:

"Vessels of 20 tons and upwards, enrolled in pursuance of this title, and having a license in force, or vessels of less than 20 tons which, although not enrolled have a license in force, as required by this title, and no others, shall be deemed vessels of the United States entitled to the privileges of vessels employed in the coasting trade or fisheries."

Mackerel Statistics.

Receipts of mackerel landed at all ports last week were 2614 barrels, fresh and 1364 barrels salt. They were about 70 per cent tinkers. The catch of salt mackerel to date is 10,000 barrels. In 1913 it was 1936 barrels. Reports of salt mackerel at Boston late amount to 3175 barrels as compared with 1695 barrels for the same last year. The fresh mackerel catch this year was 651 barrels. Last year to this date it was 29,927 barrels.

Mackerel Off Halifax Again.

Large amounts of fish were brought into Halifax Wednesday. Mackerel appear to have returned in full force, and there were over 4000 count and 19 bbl's. received by A. Wilson and Son Wednesday. Herring are still plentiful and many are being salted. Mr. Wilson received 125 dozen of these from Devil's Island, where they are now being caught in large quantities. The arrivals of cod and haddock still keeps up.

MADE BIG HAUL OF BLUEBACKS

Little Steamer Independence Is In Here Today With 175 Barrels.

This morning's arrivals are few, two off shores arriving since yesterday. Sch. Helen G. Wells, Capt. Alex Surette, salt drifting, has another fine fare, hailing for 40,000 pounds salt cod.

Sch. Veda M. McKown from seining, has 122 barrels salt mackerel.

Arriving from Boston are sch. Georgia, 900 pounds salt cod and str. Lois H. Corkum.

Steamer Independence II landed 150 barrels of bluebacks this morning which sold for oil.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Georgia, via Boston, 8000 lbs. salt cod.

Sch. Helen G. Wells, salt drifting, 40,000 lbs. salt cod.

Str. Lois H. Corkum, via Boston.

Sch. Veda M. McKown, seining, 122 bbls. salt mackerel.

Sch. Tempest, Eastport, Me., cured fish.

Str. Independence, seining, 150 bbls. bluebacks.

Vessels Sailed.

Sch. Jeanette, haddocking.

Sch. Mary P. Goulart, haddocking.

Sch. Mary F. Sears, haddocking.

Sch. Alice, haddocking.

Sch. Harriet, haddocking.

Sch. Imperator, seining.

Sch. Mary E. Harty, seining.

Sch. Monarch, seining.

Sch. Fannie A. Smith, seining.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large \$5 per cwt.; medium, \$4.25; snappers, \$3.00.

Georges halibut, codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, \$4.25; medium, \$3.75; snappers, \$3.

Salt trawl bank codfish, large, \$4; medium, \$3.50.

Salt drift codfish, large, \$4.50; medium, \$4.

Cusk, large, \$3; medium, \$2; snappers, \$1.50.

Haddock, \$2.50.

Hake, \$1.80.

Pollock, \$1.75.

Flitched halibut, 8 1-2c, 6c and 3c per lb.

Cape Shore salt mackerel, \$9 per bbl.

Salt tinker mackerel, \$9 per bbl.

Fresh Fish.

Splitting prices: Haddock, \$1.10 per cwt.

Western cod, large, \$2.40; medium, \$2; snappers, 75c.

Eastern cod, large, \$2.15; medium, \$1.85; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2; All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.30.

Cusk, large, \$1.65; medium, \$1.25; snappers, 50c. Pollock, \$1.10. Small pollock, 75c per bbl. Fresh halibut 9 1/2c per lb. for white and 7c for gray.

Large shore herring, \$3 per bbl. for bait; \$2 to freezer; \$1.75 to salt.

Fresh mackerel, 25c each for large 18c for medium, \$2.35 per cwt.; for tinkers.

Fresh shad, \$2.50 per bbl.

Fresh bluebacks, \$2.50 per bbl. for bait; \$1.50 to salt and freezer; 60c per bbl. for oil.

Whiting, 60c per bbl.

Look for Record Catch.

The most important feature in the situation at the moment of writing is the fact that the largest part of the Lunenburg spring catch has been sold at \$7.00 per quintal, the highest price ever paid in the history of the trade, says the Maritime Merchant of Halifax, N. S. The reports from the baiting fleet indicate a large summer fishery on the first caplin baiting. It is thought the vessel will average quintals as against 250 quintals last year. Bait is plentiful and the fish are abundant. Everything points to a record catch. There is also a good indication that the hand line fleet will bring home good fares. A number of the vessels have been heard from report good fishing. The shore fishery on the Nova Scotia coast has been good. A considerable quantity of cod come into the Halifax market and of much better quality than usual. Cod is selling at \$7.00 for small and \$7.50 for large. The spring codfish is now being delivered to merchants so that supplies are ample for the present. Good fishing is also reported on the Gaspe and Newfoundland coasts. European markets are readily absorbing all offerings at record prices, but up to the present quantities available to go forward have been small. The Brazil markets, both north and south, are in better shape.

Provincetown Fishing News.

Mackerel were plentiful last Sunday. Traps were hauled and large quantities of the fish were landed and shipped fresh, while others were split and salted.

The little fleet of steamers struck nice hauls of tinker mackerel in Barnstable bay recently.

Captain William O'Donnell, who has been master of sloop Vesta, has purchased the gasoline boat Margaret L. from Roland Nickerson and will continue in the seining business. Capt. John O'Donnell has taken command of the Vesta and will also continue seining.

The floating trap owned by the Fisherman freezer had 9 baskets of squid Monday.

Horse mackerel have been reported plentiful in the bay the past week. One weighed 450 lbs. that was taken in one of the local traps.

Halbut Sale.

The halbut fare of sch. Georgia sold in Boston yesterday at 11 1-2 cents a pound for white and nine cents for grays.

SMALL FARES FOR STEAM TRAWLERS

Steamer Crest at New Fish Pier Today Has But 11,000 Pounds.

The Boston fish pier closed at noon today for the week, six arrivals being reported since yesterday.

Three small mackerel fares were on hand, sch. Little Fannie bringing 7000 pounds fresh tinkers; steamers Bessie M. Dugan, 5000 pounds and Joanna, 5000 pounds. The former also had 31 barrels of salt and the latter 22 barrels.

One swordfish fare was landed, sch. Manomet having 76. The only groundfishermen were the beam trawler Crest with 11,000 pounds and sch. Jorgina, 52,000 pounds.

Wholesalers quoted \$1.50 a hundred for haddock, \$3 for cod, \$1.10 for pollock and 10 1-2 cents a pound for swordfish. Fresh mackerel brought four and one-fourth and four and one-tenth cents a pound.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Crest, 10,000 haddock, 125 cod, 1000 pollock.

Sch. Little Fannie, 7000 lbs. fresh tinker mackerel.

Str. Bessie M. Dugan, 5000 lbs. fresh tinker mackerel, 31 bbls. salt mackerel.

Sch. Manomet, 76 swordfish.
Str. Joanna, 500 lbs. fresh tinker mackerel, 22 bbls. salt mackerel.

Sch. Jorgina, 25,000 haddock, 17,000 cod, 10,000 pollock.

Haddock, \$1.50 per cwt.; large cod, \$3; pollock, \$1.10; swordfish, 10 1-2 cents per lb.; fresh tinker mackerel, 4 1-4 cents and 4 1-10 cents per lb.

TOOK SUNFISH FOR AN ISLAND

Sch. Eliza A. Benner, one of the swordfishing fleet at Boston yesterday brought in a large sunfish, sometimes called a moon fish, weighing several hundred pounds.

With the fish there goes a tale of how the crew were kept awake several hours, by the phosphorescent light which gave the appearance of a small island on which all hands supposed they had struck.

The Benner was on the southeastern part of Georges according to their reckoning when a "fixed" light suddenly was discovered by the lookout. Then suddenly something struck the side of the vessel and showed up on the other side. Later on investigation, when a boat was put over, the mystery was cleared. It proved to be nothing more than a mammoth sunfish which was taken aboard. It measured nearly 20 feet in circumference.

JUNE RECEIPTS WERE VERY LARGE

Fish receipts for June, according to the Board of Trade report shows that 8,698,182 pounds were landed as compared with 6,057,619 pounds for the same month a year ago.

A comparative statement by quantities is as follows:

	1914.	1913.
	pounds.	pounds.
Salt cod,	1,600,834	2,774,239
Fresh cod	4,268,856	1,392,721
Halibut,	344,277	481,723
Fresh haddock ...	799,165	255,950
Salt haddock,	42,766	34,765
Fresh hake,	538,055	421,755
Salt hake,	129,136	42,208
Fresh cusk	160,127	132,818
Salt cusk,	14,680	9,995
Fresh pollock, ..	629,149	402,674
Salt pollock,	110,423	79,957
Fitches,	60,714	28,814

Total,	8,698,182	6,057,619
	Bbls.	Bbls.
Fresh mackerel .	242	240
Salt mackerel,	1,907	1,295
Fresh herring, ...	3,190	752
Salt herring, .	4,002	

Miscellaneous: 316 bbls. blue backs, 300 boxes bloaters. Cured fish, 646,718

Pays To Put in Engines.

Bank fishing vessels in Canada have not adopted the use of motor engines in their craft as our neighbors across the line have, says the Canadian Fisherman. We are still building fishing craft without engines and their owners seem to think that sail alone is good enough for years to come. Salt fishermen do not require auxiliary power as much as do the fresh and market fishermen, but there is no doubt that the auxiliary is a great boon in all varieties of off-shore fishing. Newfoundland, whom we always regarded as being away behind in modern fishing methods, is beginning to realize that the auxiliary fishing vessel pays best in the long run and a recent report states that "Capt. John Lewis, one of the most experienced and successful banking skippers of Newfoundland has satisfactorily demonstrated the value of the motor-propelled vessel for the bankfishery. At the beginning of the season he installed a motor in his vessel, the Metamora—an unnecessary luxury, so many of his friends thought. However, while most of the banking schooners are reporting doing nothing, Capt. Lewis has got back to Harbor Breton from the Banks with 800 quintals of fish, and fully convinced that a motor banking schooner is to be the banking schooner in future.

Many vessel owners balk at the first cost of installing the engine, but they would do well to take into account the saving of time which it effects; the wider range of fishing operations it gives the vessel, and the shorter and more certain duration of the trips. Towage bills are done away with, and an engine is the best insurance for a vessel while working around the coast in bad weather. Much of the cost of an engine in a modern type of vessel would be saved in doing away with topmasts and light sails as well as a certain amount of ballast.

TRADE STARTED WITH A RUSH

Lot of Fish at New Boston Pier—Prices Low—Some Will Go to Split.

Trade in fish at the new pier this morning started off with a rush, swordfish and ground fish being in liberal receipt.

The swordfish receipts were the largest of the season and dropped to 10 cents a pound. Sch. Mary T. Fallon landed 25,000 pounds fresh tinker mackerel and had 180 barrels of salt ones besides, the largest mackerel trip of the day.

On account of the low prices on groundfish several of the trips will probably be sent here to split.

Wholesalers paid \$1.30 to \$1.40 per hundred pounds for haddock, \$3 for large and \$1.75 for market cod, \$1.25 for pollock, and 5 cents per pound for fresh tinker mackerel.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Long Island, 69,000 haddock, 300 cod.

Str. Billow, 67,000 haddock, 800 cod.
Sch. Ralph Brown, 25,000 haddock, 10,000 cod.

Sch. Gladys and Nellie, 22,000 haddock, 22,000 cod, 12,000 pollock.

Sch. Priscilla Smith, 70,000 haddock, 30,000 cod, 1 swordfish.

Sch. Edith Silveria, 34,000 haddock, 10,000 cod, 8000 pollock.

Sch. Francis S. Grueby, 23,000 haddock, 20,000 cod, 18,000 pollock.

Sch. Waltham, 8500 haddock, 13,000 cod, 4000 pollock.

Sch. Arbitrator, 18,000 haddock, 20,000 cod, 14,000 pollock.

Sch. Josie and Phoebe, 34,000 haddock, 8000 cod, 2000 pollock.

Sch. Mary Edith, 1000 cod, 30,000 hake, 3000 cusk.

Sch. Louisa R. Sylvia, 11,000 haddock, 21,000 cod, 18,000 pollock.

Sch. Margaret Dillon, 1000 haddock, 30,000 cod.

Sch. Hortense, 1400 haddock, 41,000 cod.

Sch. Esther Gray, 500 haddock, 7000 cod, 9000 pollock.

Sch. William H. Moody, 2000 haddock, 27,000 cod, 1800 pollock.

Sch. Mary T. Fallon, 25,000 lbs. fresh tinker mackerel, 120 bbls. salt mackerel.

Sch. Thomas Brundage, 600 haddock, 50,000 cod.

Sch. Stranger, 84 swordfish.

Str. Surf, 51,000 haddock, 2500 cod.

Sch. Blanche F. Irving, 65 swordfish.

Sch. Eva Avina, 700 cod, 5000 pollock.

Sch. Lena May, 2200 lbs. fresh tinker mackerel from traps.

Sch. Actor, 62 swordfish.

Sch. Bernie and Bessie, 64 swordfish.

Sch. Thalia, 800 haddock, 53,000 cod.

Sch. Richard J. Nunan, 106 swordfish.

Sch. Buema, 15,000 haddock, 9000 cod.

Sch. Doreas, 81 swordfish.
Str. Anna T., 3500 lbs. fresh tinker mackerel.
Sch. Tecumseh, 92 swordfish.

Haddock, \$1.30 to \$1.40 per large cod, \$3; market cod, \$1.75; lock, \$1.25; halibut, 12 cents per swordfish, 10 cents per lb.; fresh mackerel, 5 cents per lb.; salt mackerel, \$9.50 per bbl.

TODAY'S FISH MARKET

Salt Fish.

Handline Georges codfish, \$5 per cwt.; medium, \$4.25; snappers, \$3.00.

Georges halibut, codfish, large, medium, \$4.25.

Eastern halibut codfish, \$4.25; medium, \$3.75; snappers, \$3.50.

Salt trawl bank codfish, large, medium, \$3.50.

Salt drift codfish, large, \$4.50; medium, \$4.

Cusk, large, \$3; medium, \$2; pers, \$1.50.

Haddock, \$2.50.

Hake, \$1.80.

Pollock, \$1.75.

Fitched halibut, 8 1-2c, 6c per lb.

Cape Shore salt mackerel, \$9 per bbl.

Fresh Fish.

Splitting prices:
Haddock, \$1.10 per cwt.

Western cod, large, \$2.40; medium, \$2; snappers, 75c.

Eastern cod, large, \$2.15; medium, \$1.85; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2.

All codfish, not gilled, 10c per pound less than above.

Hake, \$1.30.

Cusk, large, \$1.65; medium, snappers, 50c.

Pollock, \$1.10.

Small pollock, 75c per bbl.

Fresh halibut, 9c and 10c per white and 6c for gray.

Large shore herring, \$3 per bait; \$2 to freezer; \$1.75 to salt.

Fresh mackerel, 25c each for 18c for medium, \$2.35 per cwt. tinkers.

Fresh shad, \$2.50 per bbl.

Fresh bluebacks, \$2.50 per bbl. bait; \$1.50 to salt and freezer; \$1.50 per bbl. for oil.

Whiting, 60c per bbl.

Halibut Sales.

The halibut fares of schs. and Waldo L. Stream, sold American Halibut Company per pound for white and 6c for gray.

The halibut fares of schs. Hammond and Preceptor sold New England Fish Company, \$1.10 per lb. for white and 9c per pound for white and 6c for gray.

Making Good Money.

Sch. Rob Roy, Capt. Lemuel, one of the high liners of the seining fleet, on her settlement morning stocked \$315.19 and shared \$68.72. The Rob Roy is by the Gorton-Pew Fisheries Co. and is auxiliary propelled and automatic hoister.

Shifted Over.

Capt. David Keating, former command of sch. Francis J. Jr., has changed from seining and sailed Saturday Norma, recently commanded by James McLean.