

THE DAILY NEWS

PRINCE RUPERT - BRITISH COLUMBIA

Published Every Afternoon, except Sunday, by The News Printing and Publishing Company, Third Avenue.

H. F. PULLEN, Managing Editor.

SUBSCRIPTION RATES:

City Delivery, by mail or carrier, per month.....\$1.00
By mail to all parts of the British Empire and the United States, in advance, per year.....\$6.00
To all other countries, in advance, per year.....\$7.50

TELEPHONE 98

Contract Rates on Application.

All advertising should be in The Daily News Office on day preceding publication. All advertising received subject to approval.

DAILY EDITION

Monday, Sept. 12, 1921.

We Feed The Nation.

"We feed the nation" might well be the catchword of this city. We feed not only this nation but the American nation also with halibut, and we distributed our other fish products to almost all parts of the world.

Figures published elsewhere show that during the last twelve months no less than 21,851,550 pounds of halibut were marketed here, great impetus to the business having been given of late through the effort of the railway company to keep us well supplied with express refrigerator cars. In addition to this we have marketed immense quantities of salmon, both fresh and canned, and also black cod. As a result, we have come to be known as the big fish market of the coast and eastern buyers insist on having Rupert packed fish because they know it is well packed and that no time is lost in getting it to the market.

Important to Keep Up the Standard.

Prince Rupert has set a high standard for the quality of fish marketed here and it is very important to see that this high standard is maintained. One shipment of poor fish will mean the loss of much business in future. Because of this it is to the advantage of the express company and the shippers that only fish of good quality is sent out of the port, that it be marketed speedily and that it be sure to arrive at its destination in good condition.

It is noticeable that fishermen whose icing and cleaning can be depended on sell their fish at higher prices than the less careful fishermen. The buyers prefer to pay a good price for the best fish rather than a low price for poor fish.

Price of Fish Is Very Low.

The price of fish is at the present time very low, too low, the fishermen state, to make the operation of the boats profitable. At the same time there seems to be no abatement in the amount of fishing done, doubtless in the hope that by the end of the next trip the price will be better.

While the present price is abnormally low, it must not be expected that the good times of very high fish prices will again return. We are all having to adapt ourselves to the changed conditions. We must all expect to get small margins, whether we are in business or producing like the fishermen. What is desirable is not a return to the period of very high prices but a happy medium under which every man who works will be able to make a good living. If the price is very high it is a hardship to the consumer. If it is very low it is a hardship to the fisherman. The half way is the best.

Improve Conditions For the Fishermen.

The autumn is with us again and the winter is coming, and nothing has been done to improve conditions for the fishermen. The smaller boats have to tie up for the winter, yet there is nowhere for them to lie except at the float provided by the Provincial Government, which is not large enough for all. The Provincial Government control does not include the foreshore. The Marine and Fisheries Department is responsible for the aids to shipping, large or small, and it is to them we should look to provide the necessary accommodation. As there is an election in sight it might be well to get active in demands for facilities. The fishermen themselves should lead in the matter, and they should be backed by the Board of Trade and every other organization in the city. What is wanted is not a promise of accommodation next year after the election is over, but a float right now for use this winter as a protection against the gales which now and then sweep the harbor and are a menace to the small craft which are so numerous.

LARGEST FISH COLD STORAGE

Company Employs Between Five and Six Hundred People in Summer.

HANDLES 20,000,000 LBS.

Immense Freezing Capacity and Facilities for Doing Big Business.

Prince Rupert has the third largest cold storage plant in Canada and the largest in the British Empire used exclusively for fish. During the summer months the Canadian Fish and Cold Storage Co. employs over 500 men on their boats and various plants not including the fishermen on the large number of independent boats, which sell their fish to the big concern.

The cold storage plant has approximately 750,000 cubic feet of insulated space insulated with cork throughout. To freeze this immense space, two 75 ton ammonia compressors are used and one 75 ton absorption plant. With these there is no difficulty in getting 20 degrees below zero, Fahrenheit, which freezes a 30 pound halibut in fifteen hours and fish of other sizes in proportion.

30,000 Pounds an Hour.

There are at the plant facilities for discharging four fishing schooners simultaneously which enables them to comfortably handle 30,000 pounds of fish per hour.

The sharp freezers can freeze 120,000 lbs. of fish per day and when it is frozen there is plenty of accommodation for loading into cars for eight cars can be loaded on the siding without a switch.

The approximate turnover of the company for the year is 20,000,000 pounds of fish of all varieties and included in this between 25 and 30 per cent of all the halibut produced on the Pacific Coast. Shipments are made to all parts of Canada and the United States as well as to many parts of the British Empire outside of Canada.

One of the specialties that are made here are the famous smoked black cod or sable fish which are not produced in any part of the world except on the north Pacific Coast.

Ice Manufacture.

Ice manufacturing is one of the side lines of the cold storage plant. There is a capacity of eighty tons of ice daily and from this supply not only their own fleet of boats but also the city of Prince Rupert and a large fleet of vessels operating from the port as well as the canneries adjacent to the city and other large shippers of fresh fish.

The company's fleet consists of three modern steamers, four large auxiliary powered schooners engaged in fishing and six carriers which bring salmon and other fish from the camps and buying stations located along the coast and on the different islands adjacent to the port.

Tuck's Inlet Cannery.

The cannery at Tuck's Inlet two and a half miles from the Cold Storage plant has a capacity of 40,000 cases and packs the renowned Skeena sockeye as well as red springs, cohoes, pinks, and chums.

The total number of employees during the summer averages from 500 to 600 on the company's own ships and plant. The payroll amounts to \$30,000 a month in summer, and in

"RUPERT" BRAND

The Perfection of Fresh, Frozen and Smoked Fish

FRESH or FROZEN:		BRILLS	SMOKED:
Halibut:	Salmon:	BLACK COD	BLACK COD or (Sable) Fish
CHICKEN	RED SPRINGS	SABLE FISH	SALMON
MEDIUM	STEELHEADS	HERRINGS	FILLETS
LARGE	CONGOES or SILVERS	Etc., Etc.	KIPPERED HERRING
	PINKS		
	"QUALLA" or FALL SALMON		

Record Deliveries this Summer enable us to supply you with your exact requirements of "RUPERT" BRAND PRODUCTS

Mr. Retailer:

!?:

ARE your customers giving fish its customary place in their daily diet? Up to you to influence their appetite, and thus increase your fish sales.

Do you know that CANADA USES LESS THAN TWENTY POUNDS OF FISH PER HEAD EACH YEAR, whereas Great Britain consumes 58 pounds, Norway about 75 pounds, countries bordering on the North Sea vary from 40 to 200 pounds, and Japan 200 pounds or more per capita each year.

You being directly in touch with the consumer have the great opportunity of increasing fish sales and thus helping, to a paramount degree, one of Canada's greatest industries.

Canadian Fish & Cold Storage Co., Limited

Head Office and Plant:

Prince Rupert, B.C.

Branch:

Grand Trunk Dock, Vancouver, B.C.

Agency:

Chicago, U.S.A.

Agency:

New York City

Cold Storage, 10,000,000 pounds.—CAPACITY OF PLANTS—

Ice Production, 80 tons daily.

Separate Ice Storage, 2,000 tons.

Cannery, 1,000 cases daily.

this is not included the cost of the fish purchased from independent boats.

To get an idea of the size of the concrete building, it may be mentioned that it is six stories high with 65 rooms in addition to the loading house, and utility building, the latter of which is fitted with shower baths and lockers. The company runs its own commissary and employees have the privilege of buying stores here if they so desire.

British Capital.

In the erection of the building nothing but British capital was employed, Manager Johnson is a Britisher and so is the comptroller, W. J. Nicholls.

The Cold Storage plant is the mainstay of Prince Rupert and is the institution that has been chiefly responsible for making the city prosperous and insuring a steady market for the fish.

Ten Years Ago in Prince Rupert

September, 12, 1911.

Over one hundred and fifty persons attended the Liberal smoker last night. A. J. Morris was chairman and the speakers were Fred Stork, L. W. Palmore, Alex. Manson and a number of others.

Gilbert Donaldson, aged nine years, yesterday afternoon rescued Louis Mazzei, aged 14, from the swimming hole in Hays Creek when the latter was nearly drowning.

Duncan Ross arrived today from the interior. He addressed a meeting of women at the Empress Theatre this afternoon on Reciprocity and tonight will be the speaker at a mass meeting.

QUIET WEDDING

Miss Mabel Moffat and Cecil Myers of Vancouver Married Here Last Evening.

The wedding took place at 9:30 last night at the Mansie, Fourth Avenue East, of Miss Mabel Moffat and Cecil Myers, Rev. Dr. H. B. Grant officiating. Both bride and groom are residents of Vancouver and Mr. Myers has for some time been employed at the Wallace Shipyards here. They left on this morning's train en route to Van-

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Is produced from the highest materials procurable.
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NOTICE TO FISHERMEN

Good Supply of

ICE, Herring and **BAIT**
Salmon

AT BUTEDALE

UNION STEAMSHIP CO. OF B.C., LIMITED
For Vancouver, Okean Falls and Swains Bay, Tuesday & Friday
For Vancouver, Haida Head, Alert Bay, Saturday P.M.
For Anzac, Alice Arm, Wales Island Sunday midnight
For Port Simpson and Nass River points, Friday & Sun.
JACK BARNLEY, Agent
828 Second Avenue



The Handicap of Defective TEETH

Is Too Much to Carry

Both from a business and health standpoint. Foolish flimsy may keep you away for a time from the dentist, but every day you neglect this duty you are doing yourself a positive injury.

Modern highly skilled dentistry, such as is practised at this office, eliminates the most disagreeable features, and you will be surprised and gratified to know how our dental operations are performed.

You will receive the best skill and service, which means satisfaction to all patrons.

My Prices are Very Reasonable

Reliable Dentistry!
Crown, Bridge and Platemwork

DR. JOS. MAGUIRE

Phone 575 Rooms 7 and 8 Smith Block Phone 575
Office Hours: 9 to 12, 1 to 6. Sunday Appointments
7 to 9 Evenings OPEN EVENINGS

STOP!

at my place and see my fine display of

SUITCASES
Trunks
CLUB BAGS
of All Kinds

Large Stock on hand to select from.

J. F. MAGUIRE

Next the Prince Rupert Hotel