

you say: "We suggest that [it] be placed on a cash basis?"

Mr. Job I think what was in the minds of the Committee was central curing stations, where the fishermen would bring their fish and it would be salted by someone; an expansion of the cold storage plants might take care of that. It might be a curing place for saltfish. I don't know how far you can carry that, you might have difficulty, but it would be a great help.

Mr. Ryan I wonder if Mr. Job would tell us if they had any success with artificial dryers here?

Mr. Job We have had success with them for the past 40 years. We have been using them all the time. You can go over to our Southside premises and see them. Up to the present we have not been able to make as good an article of an artificially dried fish as you can of a carefully sun-dried fish.

Mr. Ryan The fishermen won't get so well paid?

Mr. Job You would save a lot of your West India fish. I am afraid it is not practical to cure all fish by artificial drying, because there is no fish that can be cured as well as the shore fish, which is sun-dried. I don't think it has ever been done. We are the only people in the world that are attempting to make that very fine light-salted, sun-cured fish. The Norwegian and Iceland fish is not by any means in the same class as our fine, merchantable, light-salted cod. It has got a salty appearance, and the salt comes up on the face of it. It is preferred in some markets, but no one has been able to beat our sun-dried fish when it is properly cured.

Mr. Ryan But still you recommend the individual fisherman not drying his own fish, but selling it to be dried artificially?

Mr. Job Well, it would give the fisherman his cash and the ability to go and catch more fish, especially with those 25 foot boats. I think that's a very important suggestion, and the government can help them buy these boats. We are building some of these boats ourselves, and are going to put them into trial this year, but there is a good deal to be done, and I was going to suggest in the report that the government might build a few of these boats for each bay, and test them out.

Mr. Smallwood I wonder if Mr. Job has read anything about the new method of artificial drying?.... It is a sort of tunnel, or cylinder, and a blast of hot air goes in and dehydrates it....

Mr. Job You will see that at our Southside premises, we have been using it for five or ten years....

Mr. Smallwood Mr. Job touched on a point a moment ago about this light-salted fish. We would not be here today but for the fact of that light-cured fish. The shortage and high cost of salt in England compared with the plentiful supply and low cost of salt in Spain, Portugal and Italy 350 years ago, that enabled the latter to start a vessel fishery. They could catch their fish, salt it on the Banks and bring it home. The English had to light salt it, and that's why they settled in Newfoundland in the first place. That's why our light-salted cure is so famous and unique.

I am going to ask Mr. Job this: suppose you had your choice of having all fish brought by the fishermen to central curing stations, whether to be frozen or salt cured, and no fisherman making his own fish at all, or to go on as we are, where each fisherman makes his own fish, what does Mr. Job think would be the best of these two methods? I think that theoretically the former would be the better — fishermen merely to be fishermen, devoting their time almost entirely to catching. But has Mr. Job considered this side of it — in normal times when the price is normal, if a fisherman makes his own fish he is in a sense getting paid for his own labour and the labour of his own family for making that fish. That's a very important point when prices are low. When prices are high, sell the fish round if you like, but if the price is down would the merchant taking that fish and curing it himself pay the fisherman enough to live on, or might he not be forced to get the few cents extra by making the fish himself? If he is not making fish time is on his hands. If the price is low, you try to get fishermen to sell fish round when he can get more by making the fish!

Mr. Job That's a question that would have to be very carefully gone into. No one can tell how that would turn out. It might prove to be too costly to cure it. It is being tried to some extent now. There are plants in the country now that buy the fish and dry it.

Mr. Smallwood Moores, Crosbie, Monroe, etc.

Mr. Job But as to the experiment of buying it fresh and making it altogether in one place, there are a lot of things to be considered. The thing is that if it could be done you would get the offal. It