

Carleton County Boasts a Modern Fish Hatchery

Established Last Year by the Federal Government Near Florenceville and is Already Providing a Big Drawing Card for Tourists—An Artificial Lake Stocked With Trout—An Old Time Grist Mill at Waterville—The Only Living Grandson of a Loyalist a Resident of Carleton County.

(Continued.)

An important addition to Carleton's attractions for visiting motorists is in the form of a modern fish hatchery, which was established last year about a mile above Florenceville. It is really an elaborate affair and although hardly in complete working order yet was visited during the last season by hundreds of motorists. This hatchery is located on what is called White Marsh Brook, a stream furnishing an abundance of pure spring water, which is very desirable when it comes to propagating fish. It is a Federal Government institution and has already involved an expenditure of a large sum of money, but it is a contribution from Ottawa which is destined to do a great deal for the encouragement of tourist travel. We were told that two million salmon fry and one million of the fry of brook trout were propagated at this hatchery last season and distributed in the waters of Carleton and York. The spawn were taken from parent fish in retaining ponds in St. John, shipped to the hatchery, developed into fingerlings and then distributed by means of large metal tanks and motor trucks. If these young fish are only protected from the ravages of small boys, shell fucks, king fishers and other enemies what fine sport will be available for anglers in York and Carleton in the course of a few years. Fifty thousand of the salmon fry were deposited in Skiff Lake, in the Parish of Canterbury and these will develop into landlocked salmon, which rank only second to the Atlantic salmon as a game fish.

An Artificial Lake.

In connection with this hatchery a dam of concrete has been erected a few rods up the brook and a lake of about half an acre has been formed. This lake was stocked with trout fingerlings last spring and it is the intention of the authorities to open the fishing to the public. The young fish are all fed on ground beef liver and seem to thrive on that wholesome diet. There are eight retaining ponds located a short distance below the lake and he retreat of different ages may be seen disporting themselves in the clear water. In one of the ponds there are fifty ranging in weight from one to two pounds, and an adjoining pond contains several hundred yearlings, which are eight or nine inches in length. Six thousand fingerlings were retained last spring and distributed in the other ponds. From the lake the water has been piped into the retaining ponds and also into a long wooden building which has been erected for propagation purposes and also serves as a dwelling for one of the officials in charge. A road for autos has been built into the place and it is the intention of the authorities to grade up the grounds and make them available to the public for picnic purposes. The work has been carried on under the direction of Mr. J. H. Catt of St. John and Mr. H. G. Shellington is the superintendent in charge. The other officials are Mr. W. H. Crane and Mr. R. F. McCain, the latter being a resident of Florenceville. The Mail was told that the largest trout in the retaining ponds were five years old but on account of their restricted environment they would not grow any larger than two pounds. We were also told that visitors to the hatchery would be cordially welcomed and that it was the intention of the authorities to allow them to fish for trout in the lake as soon as the fish became large enough to be worth catching. The establishment of this hatchery is going to mean a lot to the people of Carleton and York Counties as with the great development of tourist travel it is important that sport should be provided for the visitors and there is nothing to surpass trout fishing, unless it be angling for the fighting Atlantic salmon.

New Trunk Highway.

The Provincial Government has completed this season a new trunk highway from Jacksonville to Hartland by way of Waterville, a distance of nine miles and the contractors, Armstrong Brothers of Perth, are to be congratulated on an excellent job. The roadway is not only of a generous width but is well surfaced with gravel, which was obtained from a pit near by. It is not an exaggeration to say that it is one of the finest stretches of trunk highway in the province and people who own property fronting on it, Grits and Tories alike, are greatly pleased at the recognition given their section. It will mean a never ending stream of tourist travel during the summer months and the people are wide awake enough to take full advantage of it by furnishing meals and lodgings and exposing for sale farm produce and such eagerly sought for articles as hooked mats and rugs. The Baxter government seems to know how to serve the residents of the rural districts. The trunk road from Woodstock to Hartland on the Eastern side of the Saint John River is also being put in first class shape, which means that the government is doing the greatest good to the greatest number.

Ancient Grist Mill.

One of the most interesting sights for tourists along the Jacksonville-Hartland highway is an ancient water power grist mill at Waterville owned and operated by Mr. Ernest McElroy. This mill has no counterpart in the Maritime Provinces and very few of the American continent. It is located on the Little Presque Isle stream which has been dammed at Waterville in order to provide the necessary water power to operate it. As a matter of fact it is "the old water mill," often seen depicted in magazines and now that a splendid road has been constructed through Waterville it is certain to become a great drawing card for visiting Americans. Mr. McElroy grinds grain for the farmers living in the vicinity, and renders good service, but like other men who are trying to earn an honest living in remote places in this province, he has his own troubles. His mill as already pointed out, is of an ancient type, having been established eighty-eight years ago, and unfortunately a few buckwheat hulls find their way into the water. There are five other mills operating on the stream further up, but the dam at Mr. McElroy's mill prevents their refuse from getting out into the main river. Federal government fishery officers are keen on protecting the salmon of the St. John river from everybody except the ubiquitous and crafty poachers, and quite naturally Mr. McElroy's buckwheat hulls do not escape their vigilant eyes. He has been threatened with prosecution if he does not provide an incinerator for the destruction of buckwheat hulls, but has repeatedly pointed out that the establishment of such a plant would cost more than the revenue from his business would justify. Men possessed of practical knowledge say that the buckwheat hulls from his mill never find their way to the main river, but the fishery officers in their wisdom think differently. The result is that they have kept after McElroy with unreasonable demands and he has about decided to quit the business of grinding grain. People who enjoy the acquaintance of Mr. Albion Foster, the Federal member for Carleton-Victoria, are astonished that he does not put his foot down on the attempt of bonehead government officials to block the wheels of industry in his constituency. If he is well advised he will see to it that the fishery officers stop worrying over a few buckwheat hulls and make some serious effort to protect the salmon pools of the St. John River from the illegal fishermen.

An Old Friend.

One of the finest looking farms at Upper Woodstock is owned by a for-

mer Kingsclear man—who do you think?—why none other than our old and esteemed friend, Guilford Hammond. After quitting his Kingsclear home Gillie made good as a scientific road builder, and after amassing some wealth he settled down complacently on a Carleton County farm to enjoy it. He used to boast a fast horse or two, but during the past season we failed to notice his name appearing in the race summaries so it is to be presumed that he has quit the game. He now seems to be specializing on police dogs, for a sign in front of his home announces that he has German police puppies for sale. Probably in due course Gillie will get connected up with the silver fox game as a side line and blossom forth as a millionaire.

A Real Loyalist.

In calling attention to some of Carleton County claims for distinction perhaps it might be well to point out that it is the only county in New Brunswick, if not in the whole Dominion, which can claim among its life long residents the grandson of a United Empire Loyalist. There are lots of men and women in the province who can claim Loyalist ancestry, but those of the third generation are naturally few and far between. The gentleman we have reference to is Mr. Charles P. Bull, who is the owner of a fine hillside farm in the Parish of Northampton, three miles below Woodstock. Mr. Bull is not a potato growing farmer, as his speciality is dairying and he possesses one of the finest herds of Jersey cattle to be found in the province. He is now past the four score and ten mark, and while not as active as he was twenty years ago he still keeps close tab on all that goes on and is remarkably bright for one of his years. Mr. Bull's paternal grandfather, a sturdy old Britisher, was a resident of lower Woodstock during the American war of 1812-14, and the late Rev. Dr. W. O. Raymond is our authority for stating that he entertained at his home over night all of the companies as they came along day after day of the famous 104th Regiment during its memorable march to Quebec during the winter of 1813. Mr. Bull's family consists of two sons and two daughters, not one of whom has deemed it worth while to engage in matrimony. His eldest son, Lieut. Col. John J. Bull, a worthy prototype of his Loyalist great grandfather, served overseas during the great war and is still strong on all matters pertaining to the military. During the American revolution Britishers who remained loyal to the mother country were classified as Tories, and while Mr. Bull's grandfather may have been of this political stripe he himself has been a life long Liberal of the most militant type.

Strangers from over the line and people from down river points when motoring to and from Woodstock cannot but admire the beautiful stretch of country and pastoral scenes which unfold themselves for a considerable distance below the town. Here is located one of the most beautiful agricultural districts in the province. There is surely lots of things worth while to be seen on a days motoring trip through the fine County of Carleton.

TANAGRA GIRL

(From the Arkansas Gazette)
She is so real in her carven beauty
That from her sculptured garment faintly breathes
A subtle, strange perfume, bizarre, exotic
Of frangipani and of hyssop leaves.
Her brows are slender crescents
Arched in ebony
And under them there is the level gaze
Of eyes that hold the gray of dawn
On deserts
And the sea gray of clouded chrysopease.
If she should speak her voice would
Be the music
Of ancient folk in years forgot as when
There rose beyond the walls of timeless temples
The sound of sistrum and of samisen.

—C. T. DAVIS

Home made Candy

Treat the folks this Easter-time to candy of your own make! None tastes so delicious, none so perfectly satisfies, none so pure and good for all as the candy you make in your own kitchen. Use Borden's St. Charles when the recipe calls for milk—its creamy richness improves the flavor, adds to the food value of all candy. Here are a few tested recipes made with Borden's St. Charles—try them—they will delight you—

Three Layer Candy

PECAN FUDGE

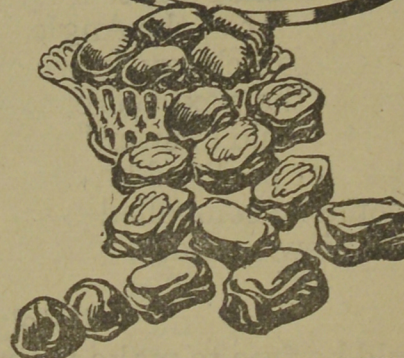
2 cups granulated sugar
1 tablespoon butter
pinch soda
¼ cup pecans (broken)
1 cup Borden's St. Charles Milk
1 teaspoonful vanilla
1 tablespoon corn syrup

Place sugar, milk, syrup, butter and soda on stove. Boil until it forms soft ball when tested in cold water. Remove, whip, add flavor and nuts. When creamy pour in buttered pan.

Cream Peppermint Drops

½ cup Borden's St. Charles Milk
3½ tablespoonfuls water
2 cups granulated sugar
½ teaspoon cream of tartar
2 drops oil of peppermint.
Combine the first three ingredients in a saucepan and boil gently without stirring until a soft ball will form when a little is tried in cold water. Cool till tepid, then flavor, beat till creamy and quickly drop on oiled pans in small rounds from the tip of a teaspoon.

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