



# Fish As War Food.

THE FIGHT IN MANCHURIA THAT OF THE FISH  
EATER VERSUS THE BEEF EATER.



(Special Correspondence of the Deseret News by Frank G. Carpenter.)

WASHINGTON, D. C.—I saw this morning a specimen of the emergency ration furnished the Japanese army. It looked like a petted banana of the largest size, and when I picked it up it made me think of a whetstone. I tried to scratch it with my finger nail, but could not dent the surface. It smelled of and perceived hardly an odor. Nevertheless it was all fish, compressed into a gigantic tabloid of brain and nerve food. It is in such shape that it can be packed in bags or boxes and carried on the backs of mules or men. The soldiers can carry it in their pockets, or in their haversacks, and a few chunks with rice would form a meal for a company. The Russians are bringing their meat over the Trans-Siberian road. They have to have enormous quantities to feed the army, and the cars are taxed to their utmost capacity. The Japanese ship their food in boats. It consists largely of rice and fish, although other foods of different kinds are supplied. Indeed, the fate of the war may yet rest upon fish, and the light is largely one of the fish eater and beef eater.

## JAPAN'S BIG FISHING INDUSTRY.

The Japanese are among the most skilled fishers of the world. They farm the water as we do the land, and their annual fish product runs high into the millions. It was at the National Bureau of Fisheries that I saw the fish I have described, and there I talked with Dr. H. M. Smith, who was sent by the United States government a little over a year ago to Japan to examine its fisheries for the people of the United States. Dr. Smith's coming was announced to the Japanese government, and during his stay in the country he had with him experts from the imperial fish commission and also the local fish officers of the various states. He traveled more than 6,000 miles through the country, visiting the fisheries, and as a result has brought back much information of value.

Dr. Smith thinks the Japanese are the leading fishing nation of the world. Said he: "The Japanese have more than a thousand varieties of fish, and they eat them all in one shape or another. Their water products annually amount to \$30,000,000, and they have altogether about 600,000 fishing vessels and boats. They have many ships which devote themselves entirely to fishing, and more than 100,000 of their boats are above 18 feet long. There are, I should say, almost a million professional fishermen, and more than that who devote themselves to farming and fishing combined. Here in the United States we have about 150,000 fishermen. Japan has 15 fishermen to our one, and that notwithstanding the nation is only one-half the size of ours."

**FISH AS WAR FOOD.**  
"Tell me something about this fish that the Japanese are using as war food," Dr. Smith, said I, as I picked up the brown whetstone-like object referred to in my first paragraph.  
"That is the bonito," was the reply.

"It is caught by the thousands in the Japanese waters. In the year 1900 nearly 17,000,000 pounds of it were taken, and the annual output of it sells for something like \$3,000,000. The bonito fish weighs three and often more pounds. It is a round fish. In curing it is then squeezed and shaped with the hands as you see it here. It is cooked and smoked, when it becomes hard and dry and will last for any indefinite period. Insects will not bother it. It can be carried anywhere. It is eaten 'thrice' or it may be shaved off in thin slices and made into soup. The Japanese are fond of it."

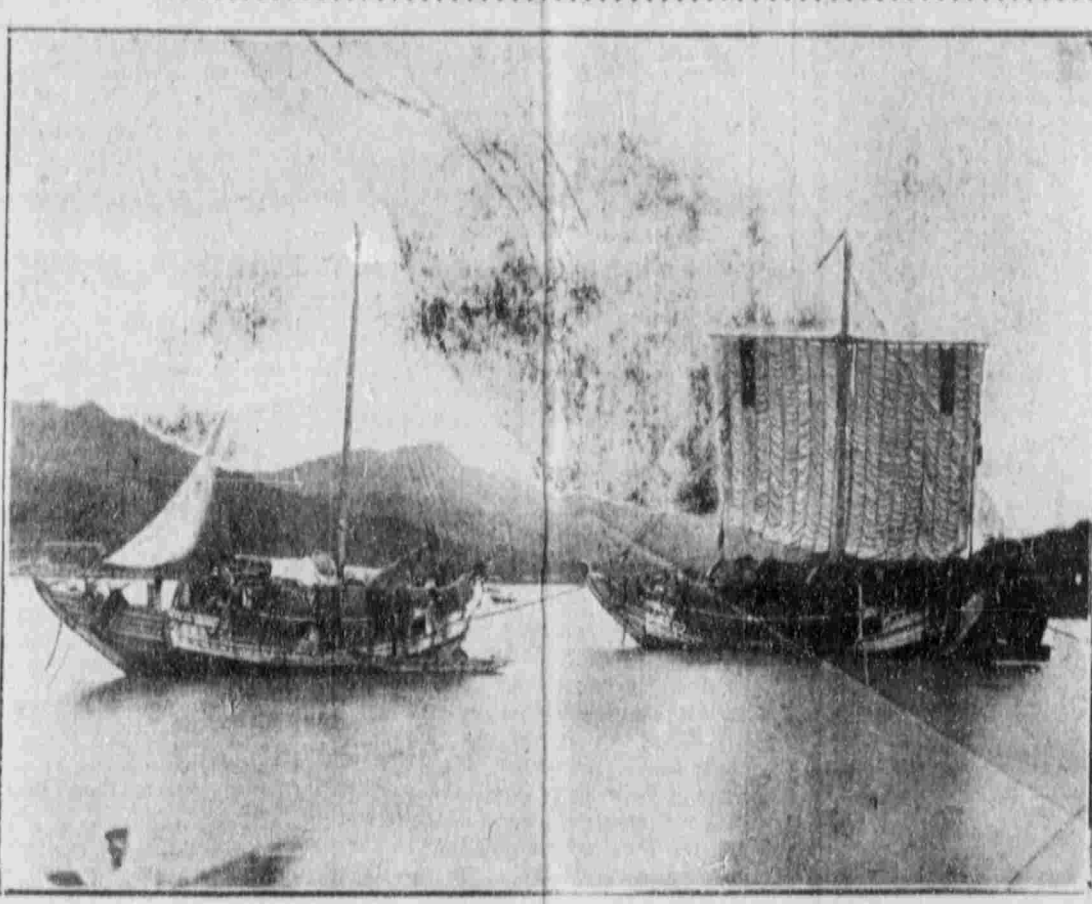
## BIGGEST NETS IN THE WORLD.

"How is it caught?"  
"Chiefly in huge nets. Some of the largest nets in the world are used in Japan for catching bonito. I saw one there which was about a thousand feet long and two hundred feet wide, with wings 250 feet long extending out at each end. It took 30 boats to manage that net. The fish were first driven in between the wings, finding their way from them into the great bag-like net at the end. Then the men fastened the net and gradually drew it up out of the water. They caught an enormous quantity of fish. Indeed, as many as 50,000 soho-tail have been caught at one time in such a net. The yellow-tail are larger fish, somewhat the same character as the bonito. Those 20,000 are said to have averaged 20 pounds apiece, making a total catch of about 400,000 pounds."  
"How is the fishing carried on, Dr. Smith, by individuals or by trusts?"  
"It is largely by individuals, although there are companies of fishermen which club together. The large nets to which I have referred, often belong to one fisherman and are owned in common by the fishermen of that village. Indeed, such a net often raises a town from poverty to affluence. I knew one village which had been poor, but had grown rich through co-operative fishing by means of one net. The catch brought in about \$50,000 a year, which is a large income for a small Japanese town."

"Where are the chief Japanese fisheries, Dr. Smith?"  
"They are found everywhere along the coast. Japan consists of many hundreds of volcanic islands, some large and some very small. The water is very deep a short distance from the coast, and you have all kinds of fishing and almost all kinds of fish. There is scarcely any part of the empire where fresh fish may not be had daily. Every one eats fish, and dried fish are stored away and shipped to China, Korea and other parts of the empire."  
"The government does more to foster the fisheries than here in the United States. We devote ourselves to propagating fish in order to increase the fish supply. In Japan the fisheries are controlled by the government. They are regulated and advanced in every way possible. In addition to the imperial government, the various states have fish departments connected with them, and the fishing industry receives large government aid."

**THE RED HERRINGS OF JAPAN.**  
"Does Japan have about the same fish that we have?"

Japan's Big Fish Product—The Bonito and the Yellow-Tail, which Bring in Millions—Big Fish Nets Owned by Villages—Red Herring, Sardines and Whales—Raw Fish—Water Farming Better than Land Farming, and Water Vegetables which Bring in \$300 per Acre—Fish Canneries—How Japan will Compete with American Mackerel.



JAPAN HAS FIVE THOUSAND FISHING BOATS LIKE THESE.

"It has many similar to ours, such as mackerel, halibut, herring and others. I did not find the shad. The favorite fish is the tai, somewhat similar to our red snapper. About \$2,000,000 worth of it is consumed yearly. The tai are good cooks and are especially skilled in the preparation of fish."

**WATER FARMS WHICH PAY \$300 PER ACRE.**  
"The Japanese have many water products in addition to fish," said Dr. Smith. "They raise sea weed and water vegetables. Indeed, some of the bays are far more valuable for farming than the lands adjoining them. The Bay of Tokio is so valuable that it is held by the government and leased out by the acres to farmers. Some parts of that bay produce as much as \$300 per acre every year in water vegetables. The farmers cut brush, tie it up in bundles and stick it down into the sand so that it is almost covered at

high tide. The spores of the water plants attach themselves to these bushes and grow, being fed by the water which rises and falls with the tide. From time to time during the year the plants are picked off and carried to the market for sale. They are used for flavoring soups and as a condiment. Several hundred thousand dollars' worth of such vegetables are annually taken from Tokio."

**SEA-WEED AND FISH OATMEAL.**  
"An enormous amount of sea weed is also produced in Japan," Dr. Smith continued. "This is gathered and used in a variety of shapes. It is very nutritious, and is so much liked by the people that you will not find a Japanese family which does not consume some of it every day of the year. We have about the same varieties of sea weed, but the most of it goes to waste. Take the kombu, for instance, which is made

into a kind of fish oatmeal. The spores of the water plants attach themselves to these bushes and grow, being fed by the water which rises and falls with the tide. From time to time during the year the plants are picked off and carried to the market for sale. They are used for flavoring soups and as a condiment. Several hundred thousand dollars' worth of such vegetables are annually taken from Tokio."

**RAW FISH.**  
"How about eating fish raw, doctor. I understand that is common in Japan."

"It is, and I assure you that raw fish are not so bad when properly served. Take a fresh tai and slice it thin. Bring it cold to the table and eat it with chopsticks, dipping each bite in

soy or bean sauce, and you will find it delicious. The Japanese, however, usually eat their fish cooked. They have fried fish, baked fish, fish soup, and fish relishes of various kinds. They are good cooks and are especially skilled in the preparation of fish."

**THEY WANT SAGHALIN.**  
"Are there good fisheries in northern Japan, Dr. Smith?"

"Yes, very rich ones. There are many cod along the island of Yezo, and the fisheries still farther north are valuable. This is especially so about Saghalin, the island which the Russians took from Japan. I understand that the Japanese will demand its return, if they get it it will add \$15,000,000 a year to their fishing product."

**FISHERIES OF CHINA.**  
"How do the Chinese fishermen compare with those of Japan?"

"I have not been in China," said Dr. Smith. "Indeed, but little is known about the waters south of the country, except that its fish product is enormous. It is said that there are more than 1,000 different varieties of fish, and that in Macao near Canton, one may have a different kind of fish every morning of the year round. The Chinese must have much the same fish as Japan. They have mackerel, herring, shark and carp. They have shell fish, oysters and prawns, shrimps and crabs. The people use cormorants for fishing. They have a vast boat population and there must be fishermen everywhere."

**CORMORANT FISHING IN JAPAN.**  
"Is there any cormorant fishing in Japan?"

"Yes, I have brought back excellent photographs showing how cormorant fishing is done," said Dr. Smith. "I do not know that the custom originated with the Japanese, but it is mentioned

from Kelp, such as is found along our Atlantic coast. The Japanese use a million dollars' worth of it every year and we let it go to waste. About the only sea weed that we take advantage of is the kind known as Irish moss. We gather about \$40,000 worth per year. Some of the Japanese sea weed is put up in the shape of powder and used for soup and flavoring. Some of it is made into a very nourishing breakfast food. Indeed, I have a bottle of such breakfast food here now. I call it fish oatmeal."

"And then the Japanese make vegetable soup out of sea weed and ship it to Europe, America and China. They send it to Holland for soup and to China to be used in place of bird's nest soup. It is very clear, and it has much the same properties."

**THEY EAT SHARKS.**  
"I have been told, Dr. Smith, that the Japanese eat sharks."

"Yes, they do," was the reply. "They make \$200,000 a year out of their shark fisheries, and something like \$500,000 out of shark fins. Many of the sharks are sent to China, where they are considered a great delicacy. As to sharks, they are often served up under other names. They eat dog fish, such as we have in great droves along our coast. We do not eat them, but they are excellent when fresh or canned, and I predict that the day will come when one will be able to buy either dog fish or shark meat in the markets."

"How about salmon?"  
"The Japanese have salmon, but they are not so good as ours. They are like the poorest variety of the Pacific coast salmon. The people consider them a great delicacy, and it is customary to send a big salmon to one's friend on New Year's day."

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in Japanese literature as far back as 700 A. D. The people go out with the cormorants, sometimes using as many as 10 birds to one boat. Before the birds are started out a string is tied tightly about the neck of each to keep it from swallowing the fish. They are also tied by long strings to the boats. Sometimes metal rings are put around the throat to prevent the fish from sliding into the stomach. The birds dive down into the water and bring up the fish, whereupon the boatmen pull them in, force open their bills and squeeze the throats until the fish drop out. Then the birds are started out for a fresh catch."

"I suppose cormorants are raised for this purpose?"

"Yes, and they are also caught in the winter as they go southward. Once trained they will work for years, the birds living 15 to 20 years old. Some cormorants are very skillful, catching as many as 100 fish per hour."

## JAPANESE FISH CANNERIES.

"The Japanese are developing their fisheries from a commercial standpoint," Dr. Smith continued. "They have canning and pickling establishments, and are putting out all sorts of things for export. Here is a copy of the catalogue of their St. Louis fish exhibit. It treats of everything from sardines to whales, and shows what they are doing along various lines. The sardine catch of sardines is now more than 30,000,000 pounds, and sardines are sold fresh, dried and salted. At the experimental fish station of Aichi-ken they have been mixing down fresh sardines into bacteria as an experiment, and if there is a demand for them 1,000,000 barrels may be easily cured in that way in one year. In the past many sardines have been pressed into guano and sold for fertilizers. They are now being put up in oil. A great deal of the herring catch is used as guano and this is as well as other fish."

"Do they have much salt mackerel?"

"Yes, and the government has been paying a bounty on mackerel cured after American methods. They hope to ship mackerel to this country, but so far have not been able to do so for lack of good barrels. At present mackerel are sold in Kobe at \$9 per half barrel. Some mackerel are now being put up in oil, and this is as well as gray mullet and other fish."

"You spoke of whale fishing. Do they have whales near Japan?"

"The whale hunt is chiefly in the Korean waters," said the expert. "There is a whale oil company which has three factories in Japan and many stations on the coast of Korea. It annually produces 1,000,000 gallons of whale oil. The Japanese are also making cod liver oil for medicinal purposes. They make all they need themselves and export a considerable quantity. They make a fine clock oil from the dolphins, and they have recently begun to make herring oil. Whale oil and shark oil. Indeed, they are quite up-to-date in the use of all their fish products."

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## TIMELY TOPICS IN AFFAIRS OF NATIONS

A Diplomat Discusses Why Japan Has the Moral Support of the Whole Anglo-Saxon Race.

Special Correspondence.

WASHINGTON, Dec. 27.—In her present war against Russia, Japan has the moral support of the whole Anglo-Saxon race. The Russian-French alliance in the east made England's position extremely precarious, and the latter found it necessary several years ago to cultivate the friendship of Japan because she needed assistance. Consequently, a treaty of alliance was negotiated with Japan. The attitude of Germany toward Japan is less certain, but nevertheless it is friendly. Americans are also inclined to view Japan's successes with more or less satisfaction because of our national interest in Japan's welfare. In the past America has aided Japan in every possible way, and our efforts have always been appreciated.

The general policy of America in the east has always been to deal justly. No matter how weak the opponent has been, America has consistently treated oriental countries with kindness and equity. However, Japan has been exceptionally favored by our protection and assistance in years past, and this bond of friendship is constantly growing closer. Our diplomatic relations with Japan form one of the most glorious pages of our whole history. Our aid has largely contributed to Japan's present success, and what we did was done with little expectation of material reward. However, America has the eternal gratitude of every Japanese citizen, as well as the friendship of their government.

The first and greatest service of America to Japan was the opening of the country to western civilization in 1854 by Commodore Perry. Of course, this would have been accomplished sooner or later by some European power, but the fact does not detract from the honor due Perry for being the first to demand the opening. However, even greater honor must be awarded America for the peaceful method by

which the opening was accomplished. To have opened Japan by the use of armed force would have been a comparatively easy matter, and Perry was doubtless inclined to give his warships a little exercise. But he was in check by his instructions from Washington, which prohibited the use of force. Consequently, he used the diplomatic method of effecting his purpose, and his firm, dignified attitude during the treaty negotiations gained many friends for America.

But after Japan was forced into the arena of world-politics her position was as inconspicuous as before the opening of the country. She had no diplomats and her rulers were ignorant of the ways of the diplomatic world. Fortunately for Japan, however, Townsend Harris was appointed consul general from America. For some years previous to his appointment he had been engaged as a merchant in the oriental trade, and from personal observation he had become thoroughly acquainted with the eastern question. Moreover, he completely understood the mysterious workings of the oriental mind and its unique business methods. His services to Japan were many and valuable. He gave them their first lessons in diplomacy and international law, theoretical as well as practical. He also taught them how to organize their consular service and many other governmental matters.

Another magnanimous act of America was the return of the Shimoda indemnity. Through this incident America received the sum of \$500,000, while the damage she suffered only amounted to \$12,000. Four nations—America, England, France and Holland—had exacted an immense indemnity from Japan, and the representative of England on the court of indemnity insisted that all four nations should share equally. For this reason the share of America was far in excess of the actual loss sustained, and many Americans protested against the unjust treatment of Japan. Finally, it was suggested to Mr. Arthur Mori, charge d'affaires of the Japanese legation in Washington, that the indemnity might be returned, and he assured his American friends that if returned, it would be used for educational purposes. On Feb. 22, 1853, Congress voted to return the indemnity. In the meantime the money had been vested in government bonds and the sum of \$785,000, representing the principal and interest, was returned to its rightful owner.

Another great American diplomat in the Japanese service was Judge John A. Bingham, who was minister at Tokio from 1872 to 1885. He was also a friend to Japan, and he continued the policy of assistance begun by Harris. He was the first to break away from diplomatic "concerts," by means of which several powers would unite to make unreasonable demands on weaker or oppressed nations in case of refusal. When Japan issued custom regulations in 1874 without consulting the powers the diplomatic representatives loudly criticized Japan for exercising her undoubted right of sovereignty. By some mysterious system considered it their interest right to confirm Japanese laws, and from their point of view any interference from the emperor of Japan should not be tolerated. Minister Bingham, however, defended Japan's right to establish custom regulations even though they

interfered with American commerce. In 1875 the Japanese government again seriously irritated the foreign representatives. A German vessel, the *Hepler*, arrived at Kanagawa from Nagasaki, where cholera was raging. The government, for sanitary reasons, wished to quarantine the vessel, but the foreign representatives howled with indignation. The latter contended that the government could not quarantine, but merely inspect the vessel. Finally, when the Japanese officials attempted to enforce the quarantine, a German warship hurried to the port and compelled the Japanese to desist. Minister Bingham protested against this high-handed act of Germany on the ground that the lives of American citizens were imperiled, but nothing was ever done in the matter.

The regulation of the sale of opium among the foreign representatives. To prevent the spread of the habit the government prescribed several regulations which were especially obnoxious to the English trade. Of course, England based her protest on other commercial grounds, but the real cause of her objection was the selfish desire to protect her existing markets. Indeed, the European powers have usually been more influenced by considerations of trade and commerce than of kindness and equity.

Another notable diplomatic act which showed the friendly attitude of Japan toward America occurred in 1886. A San Francisco forger fled to Japan to avoid arrest, as there was no extradition treaty under which he could be legally brought back; but Japan arrested and returned the criminal in spite of this deficiency. This incident showed the necessity of a permanent extradition treaty, and one was soon negotiated.

The cordial relations between America and Japan have been expressed in the words of two famous men. General Grant once said, in speaking of the American policy toward Japan: "Whatever her influence may be, I am proud to think that it has always been exerted in behalf of justice and kindness." The Japanese opinion was expressed by his majesty the emperor of Japan to Gen. Grant during the latter's tour around the world. His words were: "America and Japan, being near neighbors, separated by an ocean only, will become more and more closely connected with each other as time goes on." This remark may have been intended to refer to the improvements in navigation, but it applies with equal truth to the national relations of the two countries.

The recent trip of Prince Pushkin and the recent trip of Prince Pushkin for America. The real object of Prince Pushkin's visit to America has never been disclosed, but it is certain that it was something more important than mere sightseeing. Princes and diplo-

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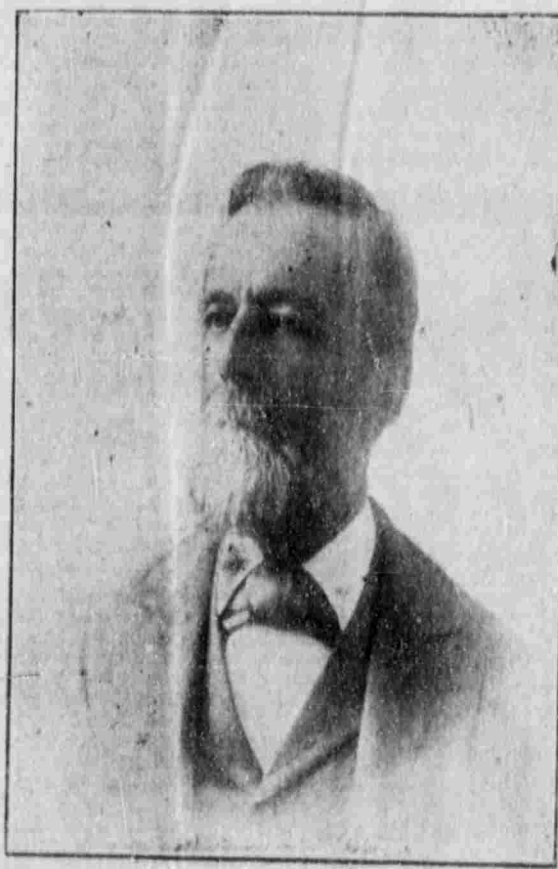
matas are usually too busy to spend much time in sightseeing.

Bryce, a careful student of the political institutions of America, said in his monumental work the American Commonwealth: "Despite the admiration for military exploits which Americans have sometimes shown, no country is at bottom more pervaded by a hatred of war and a sense that national honor stands rooted in national fair dealing." America's policy toward Japan is an excellent illustration of this statement. Perry in 1854 was scathing against the use of warlike measures. Harris and Bingham were exponents of peaceful methods of diplomacy, and today the dove of peace still hovers about our mutual relations.

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## OBITUARY.



EDWIN RUSHION.

Edwin Rushion, one of Salt Lake's early settlers, passed away December 28th, at 5 p. m. at the home of his son. Don, 675 South Eighth West street, of general debility, after an illness extending over a period of four years.

The deceased was a native of Leeds, Staffordshire, England, where he was born June 1, 1826. Here he was converted to the "Mormon" faith, and in 1848 emigrated to America to join the body of the Church. With them he endured the privations and persecutions incident to early days and was a personal acquaintance of Joseph Joseph, of the divinity of whose mission he continued faithful to the end. He was a lieutenant in the Nauvoo Legion, and was one of four who took part in the second burial of the Prophet. To preserve the body from the hands of designing men, he made three homes in Missouri and Illinois, but was driven from each time and finally migrated to the west, arriving here in 1851. For many

years he resided near the river, in what is now known as the Twenty-sixth ward, but 19 years ago he moved into the Sixth ward, where he resided until a few months ago, when he went to live with his son near the site of the old home-stand. For a time he worked as a helper on the Temple block, assisting materially in cutting timbers for the Tabernacle. Later he engaged in contracting, which business he followed until compelled to retire through failing health. All his days he was an active church worker, filling many positions of trust and responsibility with honor and credit both to himself and to his life leaders. He leaves a numerous posterity to emulate his good deeds, these consisting of 13 children, 10 grandchildren and 27 great-grandchildren.

The funeral will be held from the Sixth ward assembly rooms Sunday, Jan. 1, at 11:30 a. m. Friends are invited. The remains will lie in state at the residence of H. H. Evans, 417 West Fifth South, from 9 a. m. till 11:30 on that day.

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