

The Petoskey Record Wed 7-1-1885

THE PETOSKEY FISHERIES.

How distant Markets are supplied with Fish that really Fresh, Delicious, and Healthful.

The Petoskey fish house though large, presents such a neat and quiet appearance during ordinary business hours that very few people, even in the village, are aware of the magnitude of the operations, and completeness of the system by means of which the enterprising firm of R. Connable & Son have succeeded in placing the Petoskey fish in the lead of competition in the markets of Southern Michigan, Western Ohio, Eastern Illinois, and Indiana. As a matter of interest to all we take pleasure in giving the following details regarding the methods employed in securing fish and getting them to the southern markets in the choicest possible condition. Their Tug, the Ethel J, built expressly for the business is the best of her class on the lakes; and can make 12 to 14 miles per hour as necessity demands. Manned with an experienced and hardy crew, regardless of weather, she leaves the Petoskey dock at 4 a.m. every morning, making a straight run of 50 or 60 miles to the furthest fishing grounds arriving there by the time the fish are being taken from the water. The fisherman and his catch are taken on board- his boat taken in tow- and while the tug steams on her course homeward, the fish are weighed- the fisherman paid and dropped into his boat astern- and the catch prepared and packed in boxes, well iced and ready for shipment immediately on arrival at Petoskey. As fast as one fisherman is thus disposed of and his catch packed, another is reached; and so under full headway all the time, the boat is loaded, the fish prepared for shipment and the Tug reaches the Petoskey dock after her 120 mile run in time to transfer her cargo to the night and early morning trains. All business at the Petoskey house is done between eight o'clock in the evening and seven in the morning.

By this system the consumers living in Grand Rapids, Kalamazoo, and Ft. Wayne, get their White fish and Trout in from 24 to 36 hours from the time they are taken from the nets, and as they are enclosed in ice within a few minutes after leaving the water, they are consequently in prime condition when they reach these markets. All dealers in fish are aware that the recent advance of about 50 per cent in express rates amounts in many cases to a prohibition of their trade. In order to obviate this difficulty, and supply dealers with the choicest stock at reasonable prices, Connable & Son have arranged with the Grand Rapids and Indiana Road to make shipments a fast freight, in

refrigerator cars from Petoskey to all points as far south as Ft. Wayne house, which arrangement works to the great satisfaction of both dealer and consumer.

Many dealers east and west of the line of the G.R. & I.R.R. have their stock shipped in this way to transfer points such as Reed City, Big Rapids, Howard City, etc., and from these points by express. The Petoskey Packing house looks after the distribution of stock to the territory upon and adjacent to the line of the G.R. & I.R.R.

In order however to supply the trade of Indiana, Western Ohio, and Eastern Illinois, with a better quality of fish than those markets had ever before known, by means of this rapid transit, Connable & Son have established a

PACKING HOUSE at 57 East Main St.

FORT WAYNE, Ind.,

as a center for distribution to these southern points.

The rapidly growing business of the Ft. Wayne house is under the management of the junior partner Mr. A.W. Connable which is a guarantee that the mutual interests of the firm and the dealers will be carefully guarded.

The superior excellence of the fish taken in this northern region, has induced the largest fish dealers from Chicago and Detroit, to fish in these waters and ship to those places by boat, and thence re-ship to the inland towns.

The advantages possessed by R. Connable & Son for supplying the territory covered by their operations, are apparent to even a casual observer. Their fish are delivered in Ft. Wayne, daily by refrigerator car in half the time that is possible for the same fish to reach either Detroit or Chicago by boat.

By their system of packing for shipment direct from the nets, and use of refrigerator cars, they can now deliver fish in Ft. Wayne in better conditions than has hitherto been possible even as far north as Grand Rapids. At Ft. Wayne the fish are repacked with fresh ice and distributed by express to the surrounding markets.

Any surplus stock after filling orders for fresh fish is carefully prepared as SUGAR CURED FAMILY FISH and put up in neat packages containing 20-25-40-50 or 100 lbs. These are sold at very reasonable prices, and are much

prized by those who do not enjoy the ordinary case hardened salt fish. The fame of the Petoskey fish has been carried far and wide by the thousands of summer resorters and R. Connable & Son by their energy, sagacity and systematic business methods, are maintaining the reputation of these fish abroad and delivering them in their best condition to the same people in their southern homes. Their success in this direction is indicated by the large and widely extended business that is so rapidly growing under a judicious and vigorous management.