

(Continued from First page.)

legs speared through by the sword of a furious swordfish and himself firmly impaled to the sides of his yawl. One Block Islander was cleft in that way only last summer off Block Island Sound, and a year or two ago another hunter of the marine swordsman was spitted in his seat, the bone blade going up into his body, and he died a few days later of the frightful thrust.

A day or two ago *The Sun* had a story of a harpooner on the *Mattie* and *Lena* schooner from Stonington, whose boat was cleft by a swordfish's weapon, which went through both its sides, and the thrust barely missed transfixing the sailor. Such accidents are not uncommon; the greater wonder is, such is the wrathful fury of the swordfish at the fearless temerity of the hunters, that more men are not maimed or slain each season in this most perilous modern sport of the Atlantic seaboard. Indeed, a wounded swordfish not rarely attacks the schooner itself, and only a few seasons ago one big fellow drove headlong into an island vessel, and his saber went through its thick walls as if they were of paper, protruding by several inches into the vessel's cabin, when the giant, in his furious wrenching to free himself, broke the end of the blade, which fell on the floor.

It has been only within the past three or four years that men began to hunt the big ugly chaps for a steady and profitable vocation. Before that time the world fancied that the flesh of swordfish was unfit for food, and the Atlantic fishermen hunted them only for the sport it afforded to the idlers at summer seashore resorts. Then it was learned that a swordfish steak is about as fine and savory a morsel as may be garnered in the broad ocean—by far superior, in the opinion of country epicures, to halibut steaks, since it is juicier, with a peculiar game flavor—and since then there has been plenty of money in swordfishing, but on the New England coast alone, and more than a score of swordfishermen go forth weekly to the ocean hunting grounds from ports as far down east as Eastern Maine. Swordfish steaks, juicy thick white slabs of tender meat are sold everywhere in the New England markets at from twelve to sixteen cents a pound, but Boston is preeminently the great market for them. Very singularly, New York, the great fish market of the continent, either has never tasted or fails to be pleased with the fish, and not a pound, it is said, of swordfish goes to the Gotham markets.

Most of the big fish, from ten to forty in number to each craft, that the fleet sailors from Block Island and Stonington bring to port twice and thrice a week, are shipped directly to Boston, though a fair share of them are booked to Providence. There is a steady demand for the swords, which may be handsomely polished, so that they gleam like ivory, on the part of summer visitors to the seashore or curio collectors at the uniform price of fifty cents each. They are beautiful, unique ornaments, unmistakably suggestive of the sea. Swordfish range in size all the way from 250 to 600 pounds, and a few have been taken twenty-five miles southeast of Block Island that weighed 800 pounds. There is very little waste about them, their hide is fairly smooth, though tough and thick and hairy. They cut up nicely into steaks an inch or so many inches thick as you are pleased to have them cut. They are packed in big boxes, iced, and sent fresh as smelt right to the tables of the New England consumers.

If New York hasn't really tried a swordfish steak, rightly cooked, then the great city, in the opinion of New England country people, has missed a tempting morsel. Moreover, it is a cheap, extremely wholesome, appetizing, and nutritious food for the frugal toiling millions. Swordfish have been taken in wonderfully great numbers this season, and all the swordfishermen are making money hand over fist at the sport. Then, too, the fishermen have learned better how deftly and successfully to hunt and land them, and almost every home returning craft now bears on her deck the long, fierce, powerful bodies of from fifteen to forty fish, weighing all the way from 250 to 400 pounds each. On one day this week sixty-four fish, averaging 300 pounds in weight, were shipped to Boston from this port alone. Success has stimulated the fishermen to devise superior methods for taking them, and Capt. Frank Dodge of Block Island fitted up a steam yacht this week, in which he cruised for the game. With steam, of course, he is not so greatly handicapped at times by the cruising vagaries of the big game. His best record for a single cruise in his new craft is a load of twenty-seven fish. In returning from a hunt, as he approaches the island, he signals to the people on shore the number of his catch with blasts from his steam whistle.

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That's what it is at King Bros.' Art Emporium, a big week for the house, and a bigger week for buyers of everything in their line. This week they have an especially fine display of pictures, artists' supplies, mirrors, photograph and auto-graph albums, wall brackets and easels, plush fancy goods and novelties, the latest styles of mouldings for framing and cornices, a full line of window pole cornices, etc. Now is the time to have portraits enlarged in crayon or india ink by first class artists at lowest rates.

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IN GREAT VARIETY AT THE
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General Advertisements.

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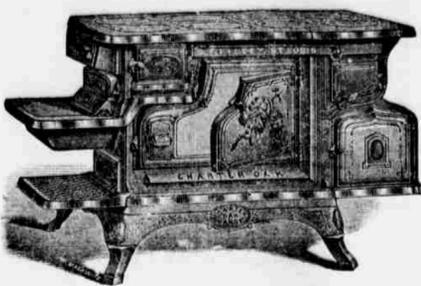
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