

one over the other, each layer being carefully spread over with a sufficient quantity of salt, 45 or 50 pounds of Liverpool salt per hundred weight of dried fish being about sufficient. Where this quantity cannot be given, a day or two longer in salt may be required; and if salted in bulk, they will certainly require to remain a few days longer. Over-salting is frequently practised to increase the weight of fish, but nothing is more fallacious,—not only is the sap thus extracted, and the fish made lighter, but, as the drying advances, they become encrusted with salt, which falls off at every handling, whilst the fish are so much deteriorated, as to be rejected as salt-burned, or taken at a very reduced price. In Yorkshire, where the mode of cure is such as to produce the most perfect article, the whole of the fish are salted in tubs or vats, three days being generally allowed them to remain in salt, and one ton of salt is allowed to cure three tons of fish,—but if the fish are large, more salt will be required than if they are smaller. This is a difficult matter to manage where the climate is damp, for if the season happens to be wet, and the fish do not receive a sufficient quantity of salt, they will soon get mited. The knowledge of their having taken in a sufficient quantity of salt, so as to be enough cured in that respect, whether they are yet too soft, must be obtained by the grip of the hand of an experienced Curer, before they are taken out of the pickle. If the fish be salted when fresh off the hook, they will take in no more salt than will perfectly cure them, however much may be given them; but if they are not fresh, by giving them too much salt they will get salt-burned.

After the fish are drawn from the vats, they should be well washed, and the pickle brushed out in the sea, or in sea water, and then they must be built up in a long pile on a stony beach, taking care that each fish is placed in a sloping direction, that is to say, with its head higher than its tail, so as to allow the salt water to be well dripped out of them. They may remain in this state for a day or two before they are laid out for the purpose of drying.

By far the best mode of drying the fish is that practised in Yorkshire, and all Fish Curers are earnestly recommended to adopt it, as nothing will so certainly tend to ensure their fish taking in the Spanish market, which will amply repay them for any trifling additional expense to which they may be put at first by making

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