

iron rods are used for spits, and these are much thinner than the wooden ones. To spit herrings, either for bloaters or reds, enter the sharp end of the spit below the gill-cover of the fish and push it out through the mouth. Hang the spits in the kiln—an ordinary kipper-kiln—in the same way as the tenters or kippers.

*Pickling.*—Curers who make preparation for doing a large business in bloaters usually have vats or tanks, large enough to contain great quantities of fish, constructed on their premises—sometimes below the floors of their stores. When herrings are plentiful and cheap, these vats are filled with roused herrings (usually sea-salted), which are then floated in pickle, and afterwards drawn out and smoked at the curer's convenience. A regular supply is thus assured for a considerable time, even although prices of fresh herrings should rise or the fishing come to an end.

*Smoking.*—Bloaters are smoked in much the same way as kippers, but a fire of hardwood billets is usually preferred to chips and sawdust. The soft fuel gives rather more colour than is desirable, as bloaters should be dried rather than coloured in smoke. Eight hours' light smoking will generally make the fish ready for market.

*Packing.*—Bloaters are packed across the box with heads all to one side till the tier is complete; then two or four herrings with their heads to opposite ends of the box are laid lengthwise across the tails of the fish in the tier. The second tier is packed across the box like the first, but with the heads of the fish to the opposite side of the box—that is, over the tails of the fish in the lower tier. Herrings are laid over the tails of the fish again, and so on till the box is full.

*A Small Kiln.*—The fishmonger who may be left with a balance of fresh herrings unsold—or any one who wishes to prepare a few dozen bloaters—may, instead of dry-salting, immerse the herrings in strong, clean pickle, and leave them in it overnight. In the morning the fish will be ready for hanging. It should be distinctly understood that the smoking of fish does not depend upon the size of the kiln. All round the Scotch coast, for instance, there may be seen small smoke-houses, in which the fishermen's wives smoke haddocks to perfection. They are generally rough wooden buildings, often put together by the fishermen themselves, perhaps 4 feet square and 6 or 7 feet high, with bars at opposite sides and suitable intervals for supporting the spits or tenters. Dwarf walls of stones or clay inside may protect the wooden walls from the fire. Even a large cask, with both ends out and a few holes in each quarter for ventilation, may be converted into a kiln fit to smoke a few dozen bloaters. In this case it is necessary to put the fire in an iron vessel, and to spread a sack or other heavy covering over the cask during the process of smoking.

### HOW TO MAKE RED HERRINGS.

*Curing.*—Rouse the herrings well and pack them into barrels, with plenty of salt about them, the fish being packed much flatter than herrings cured for exportation to the Continent. Herrings intended for "reds" are