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OUR HERRING FISHERY

Some Suggestions for Those Engaged in the Scotch Cure Herring Industry.

(From the Canadian Fisherman.)
Large coarse fish and spent fish should not be cured in the Scotch method. The trade does not want these. Medium sized plump fish are most acceptable, and no fish larger than the maximum named for "Large Fulls" on page 22 of the Fish Inspection Act, should be Scotch-cured for this particular trade.

The fish should not be wasted or soaked in water before being packed. They should be perfectly fresh. The closest watch should be kept for drowned herring,—herring that have been allowed to remain meshed in the nets for a day or more.

These should be carefully separated from the fresh fish, as they cannot be cured, and a few mixed in would positively endanger the sale of a whole shipment.

The fish should be gibbed and packed within about fifteen hours after being taken from the water in summer-time.

They should be handled in such a way that the scales,—or as many as possible,—will adhere to the fish all through the curing process, in order that they may retain their silvery sheen when cured and marketed.

For convenience in gibbing and grading the fish should be discharged from the boats into moveable boxes, measuring about 12 feet in length, 4 to 5 feet in breadth, and 1 foot in depth. The bottom boards should be half an inch apart to allow liquid matter to filter away. The boxes should rest on legs standing about 20 inches high.

When the fish are being discharged into the box salt should be scattered amongst them. This keeps them firm and makes it easier for the gibber to grasp them.

The use of what is known as second fishery Liverpool salt is preferable in all stages of curing "Full" fish. Trapani or Ivica salt may be used, however, for the purpose of salting the tiers of fish as they are packed in the barrels. Second fishery Liverpool salt is now being imported into Halifax. In finally filling up the barrels for market, the top tier should be so high as to quite flush with the ends of the staves, and when the head is being put in, the cooper should stand on top of it and press it into the creze, so that when the barrel is opened in the presence of a buyer the top ties may be perfectly smooth and firm.

Before shipping a description of the kind of fish in the barrel should be neatly stencilled on the head, such as "Large Full," "Full," "Medium Full." In the event of the fish having been inspected and branded, these designations will, of course, appear upon the crown brand and stencil.

Herrings from Scotland usually enter the United States without having the weight marked on the barrel; it is, therefore, not considered necessary to mark the weight on Canadian Scotch-cured herring.

It should be clearly understood by curers with respect to Spring herring that while the best of these taken before spawning, may be cured for this trade, they will have to be sold for considerably less than the summer and fall fish.

The description contained in the Fish Inspection Act at page 22, deals entirely with the curing of fish that are full of milt or roe, and the foregoing observations bear chiefly on "Full" fish curing.

There is a class of herring, however, to be found on certain parts of our coasts in the early summer known to the trade as "Matjes," that is an absolutely fat herring of medium size without any roe or milt in it.

This class of fish, when properly handled and cured, brings higher prices than any other class of cured herring.

The demand and consumption, however, are limited largely to the summer time.

The method of curing "Matjes" is different from that of curing "Fulls." "Matjes" must be mildly cured in such a way that they will remain soft and at the same time keep good for months.

In Scotland, "Matjes" have never been officially inspected and branded as "Fulls" have been. The authorities did not consider it wise to brand or guarantee those lightly cured fish owing to the much greater chance of their going wrong before reaching market than the watter cured "Full" fish. For the same reason, this Department has not included "Matjes" in its inspection and branding scheme.

Instruction if, of course, available to any who may secure such fish and desire to cure them.

The process of curing and preparing "Matjes" for market is as follows: Gibbing.—In gibbing "Matjes" the gills and everything that is in the belly of the fish must be taken clean out at the throat.

Grading.—Two grades should be made, namely: Large and Medium. "Large Matjes" should consist of fat herring measuring 10½ inches from the point of the head to the tip of the tail. "Medium Matjes" should consist of fat herring measuring up to 10½ inches, but not less than 9½ inches in extreme length.

Rousing.—Much care should be taken in rousing "Matjes" to see that every herring comes fully in contact with the salt, which for this purpose should be second fishery Liverpool.

Mode of Packing.—This is exactly the same as that prescribed for "Full" fish.

Salting the Tiers.—Only about half the quantity of salt that is used on the tiers of "Full" fish is used on the tiers of "Matjes."

Trapani or Ivica salt should be used exclusively in salting the tiers of "Matjes."

Pickling.—Two or three hours after packing the barrels should be filled up to the top tier with clear pickle made strong enough to float a potato.

Filling up.—"Matjes" require one filling up only to make them ready for market.

On the third day after the first packing a bung-hole is made near the centre of the bilge of the barrel,—which, of course, is standing upright,—and the pickle run off as far down as the bung-hole. This pickle is thrown away.

The top tier is then straightened up and the space in the barrel filled up with fish for the same day's curing in the manner described for the second filling up of "Full" fish. There should be very little salt used on the tiers in filling up, and none at all on the top tier.

The head is then put in and made tight, after which clear strong pickle is inserted through the bung-hole until the barrel is full.

The filling should be hard enough to require some pressure to put the head in, but not so hard as to require the cooper to stand on the head and press it in, as in the case of "Full" fish.

Matjes being thus cured lightly and not intended to be kept for a length of time, should be shipped off to market as soon as possible after being filled up, and in any case they should always be kept in a cool place.

As Matjes depend entirely on the pickle as a preservative after they are cured, perfectly tight barrels are especially necessary.

Scotch half-barrels are the most suitable packages in which to market Matjes.

The grade of fish should be neatly stencilled on the head of the barrel, as for example, "Large Matjes," "Medium Matjes."

There is no necessity for marking the weight on the barrel.

If any curer desires further information he is cordially invited to communicate with the Department.

(Sgd.) G. J. DESBARATS,
Deputy Minister of the Naval Service.
Ottawa, April, 1916.

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HOW THE WAR WILL EFFECT THE MAP OF EUROPE AND ASIA

Russians Will Get the Dardanelles and Adjacent Territory and Also Galicia—Britain and France Will Divide Arabia and Mesopotamia While Italy Will Get the Trentino

(New York Tribune.)

Announcement from Petrograd, patently by official permission, that the question of the Dardanelles has been arranged and that, granted the Allies win, France and Britain will not oppose Russian possession of both sides of the Straits—that is, of the city of Constantinople, the Scutari Peninsula, the Gallipoli Peninsula and the Trojan shore—will excite little surprise.

In point of fact, Sir Edward Grey long ago declared that Britain was at one with her Russian ally as to an exit to warm water. The basis of a settlement of the Eastern Question, so far as France, Russia and Britain are concerned, has long been foreshadowed.

Thus, by proclaiming a protectorate of Egypt, Britain was the first to harvest a profit. France has seized a small island off the Syrian coast, and it is generally understood that all Syria, from Palestine to the Gulf of Alexandretta, will fall to France if Turkey is defeated.

Russia will get the Straits; she will also get Armenia. There will be no question of returning the surviving Armenians to the Turkish butchers. Much of Armenia is already in Russian hands, and the balance may be occupied before many weeks. Just where the French and Russian frontiers will join and what portion of Mesopotamia will fall to Britain remain obscure. But certainly the lower end toward the Persian Gulf, containing the great oil fields, will stay in British hands.

In the same fashion it is certain that Italy will keep Rhodes, and probably the Dodecanessus, occupied in the Tripolitan War and held against the Turkish evacuation of Tripoli. Now that a new war has supervened, there will be no question of a return of these islands. Greece, not Turkey, will be the real loser, for the population is wholly Greek. Italy also lays claim to the Anatolian shore west of Alexandretta. Whether her claims are embodied in the Allied agreement is not yet known, although it is believed they are. Smyrna is the real prize toward which Italian eyes are fixed.

This in the rough is the Allied plan for the partition of Turkey. But it leaves the main mass of Asia Minor unaccounted for, and here is the real question. Actually it is not inevitable that Russia, if she occupies Constantinople and Armenia, will in the end become the possessor of the Anatolian Empire that lies between?

Years ago Hanotaux, a former French Minister, suggested that in digging the Suez Canal De Lesseps really solved the Anglo-Russian tangle in the Near East. Possession of Egypt and the Sinai Peninsula gives Britain her road to the East. Russian possession of Constantinople no longer threatens Britain, and the old policy of Disraeli passes to the discard—had passed actually before the present war.

Even if Britain, having agreed to the occupation of Constantinople by Russia, should some day oppose the absorption of Anatolia, she could accomplish little. Possessing Armenia, dominating the Black Sea, holding the Constantinople, Russia would be beyond the reach of sea power, and no land power could intervene.

Given Russian victory, the plain truth is that all of Turkey north of the Taurus, will pass into the actual control of Russia, later dismounted and hurried in an automobile to a local firm for refinishing. It is thought probable that further testing of the machinery takes her departure.

All through the night the tug "Timmins" played its searchlight ceaselessly over land and water, practically covering all approaches to the pier where the Deutschland is berthed.

Toward midnight the vigilance of the German guards about the pier tightened. Several launches were found hovering about the waters near the submarine, and while the "Timmins" threw its searchlight beams upon the strange craft, the night superintendent of the Eastern Forwarding Co. local agents of the submarine owners, jumped into a motor boat and made a long tour of the water about the pier to inspect the mysterious visitors.

Explicit Statement.
"When I don't want a man's attentions and he asks me where I live, I say in the suburbs."
"Ha ha! Excellent; but where do you really live Miss Brown?"
"In the suburbs, Mr. Short."

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