

times remains fifteen days without being moved at all; at the end of which it is once more exposed to the air, and, when almost dry, gathered together again, in order to sweat; which operation takes twenty-four hours or more, according to the season; then it is opened the last time to the air, and, when thoroughly dry, housed.

Fish manufactured in this manner are not only more fair to the eye, but more grateful to the taste, than those which are partly prepared at sea; as is the case with larger vessels which go out, and are loaded, before they return opening, salting, and packing their fish in the vessel's hold, by which means it is forty or fifty days, and often much longer, before the necessary operation, to render the fish good and agreeable, can be attended to. When they return to shore, they proceed with it as before mentioned.

The fish cured in the spring, before the great heats, is generally the best, if properly prepared; which depends upon the skill and diligence of those employed about it, and also upon the quality of the salt made use of; on which last account the English caught fish is generally inferior to the American, the salt they