

SESSIONAL PAPER No. 38a

Experiment.	Date.	Preparation.	Salting.	Smoking.	Remarks.
No. 1.	July 20.	Split abdominally—eviscerated—washed clean.	25 minutes' brine of sufficient concentration to float a fish. Then allowed to drain.	18 hours over slow hardwood fire.	Colour—dark brown—edges very dry—almost brittle.
No. 2.	August 2.	Split abdominally—eviscerated.	(a) 30 minutes as above.	12 hours over old wood to which was added creosote.	Colour—light brown. Flesh—soft. Flavour—delicate.
			(f) 30 minutes as above.	15 hours.	Colour—darker. Flesh—firm. Flavour—excellent. Preserved 4 days. Excellent flavour. Flesh not tough nor too salty.
No. 3.	August 4.	Split abdominally. Eviscerated. Kept on ice overnight. Well washed.	(a) 30 minutes.	18 hours.	
			(b) 2 hours.	18 hours.	Flesh too salty but not toughened. Salt could be removed by previous soaking.
			(c) 4 hours.	18 hours.	Texture too tough. Preserved 17 days at 10° C.
No. 4.	August 10.	Opened dorsally given the extra cut along the vertebrae.	(a) 15 minutes.	(a) 1. 5 hours.	1. Insufficiently flavoured.
				2. 10 hours.	2. Still moist—flavour delicious.
				3. 15 hours.	3. Flesh crumbly—did not hold together in cooking. Preserved nine days.
			(b) 30 minutes.	(b) 10 hours.	4. Flavour not so good as when salted 15 minutes but flesh firmer and of better keeping quality.
1.	August 10.	As above.	(c) 1 hour.	(c) 1. 10 hours.	Flavour—somewhat condensed texture—otherwise good. Excessive salt removed by three washings previous to cooking—20 minutes.
				2. 15 hours.	Flavour—about the same as above. Preserved—8 days to 20. Texture condensed somewhat.
No.	August 18.	Split abdominally.	(a) Salted 1 hour.	About 10 hours until brown colour.	Flavour—inferior to haddock but reasonably good.
			(b) Salted 1 hour.	Very windy day.	Texture—inferior to haddock, but reasonably good.
					Too salty—much too long for these fish which are thinner than the haddock.