

every hour; this must be carefully carried out in order to obtain white and sweet oil of the best quality. When it is apparent that no more oil remains in the livers, they are exposed to the sun, and become fit to be used in making soap. As will be perceived, this new method of obtaining cod-liver oil is inexpensive, and the difference in the cost and in the quality of the article produced should encourage all those who are engaged in this branch of the fisheries to adopt it.

(No. 8.)

EXTRACT FROM REPORT OF B. N. A. COMMISSIONERS TO
WEST INDIES, MEXICO, AND BRAZIL, RELATING TO FISH
IMPORTED INTO THOSE COUNTRIES.

Codfish is sent to Brazil in drums and tubs, each containing one Portuguese quintal. In the Pernambuco market drums are preferred to tubs, but in Bahia and Rio de Janeiro, the same quality of fish in tubs commands from one dollar to one dollar and a half per quintal more than drums. No fish should be shipped to Brazil, especially to Rio de Janeiro, but small hard cured merchantable fish, free from salt and sun-burn.

To illustrate the value to any country of extended communications with others, affording the choice of many markets for the sale of their products, the Commissioners may here remark that at the very time fish was selling for \$12.50 per quintal in the Brazils, the price in Demerara and the neighboring islands ranged from \$5 to \$6.

The Brazilian duty on fish is but 30 cents per quintal, but it appears to the Commissioners that negotiations for its abolition might not be unattended with success, and would produce results beneficial to the trade between Brazil and the Provinces. An equivalent concession in reference to coffee would, no doubt, be highly valued by the Imperial Government of Brazil.

FISH.—The Codfish preferred in Trinidad is of the kind which is sent from Ragged Island, Nova Scotia.

CODFISH.—In Casks of 1, 2, 3, and 4 quintals each, and also Drums of 100 lbs. each, should be full weight. The quality ought to be a good clear yellow and well cured, the size, medium and small. Large fish is not liked, nor should it be thick.

HADDOCK has of late been a good deal used. The packages, quality, and size, are the same as Codfish.

MACKEREL.—In barrels and half barrels. Size, small, medium, and large No. 3.

HERRINGS.—Pickled—in barrels of 200 lbs. each, both round and split, but not mixed in the same barrel. Large No. 1 preferred. *Smoked*—in boxes. Medium and small sized only used.

SALMON.—A few barrels and half barrels will always find sale. Tierces not so much liked.