

tongue has been extracted, as this is considered by many people a delicacy.

In Norway, the heads are piled into huge heaps, ground down to powder and used as manure; and I believe that in very hard winters, when fodder is not to be had, the cows are fed on them. Animals have to be strongly fenced off from the drying grounds at Bègles, a suburb of Bordeaux, as they are very partial to codfish, on account of the salt they contain. The livers and offal are placed in barrels, that the oil may be extracted, while the roes are brought home for the sardine fisheries.

The fish are spread out flat in the holds of the vessels, in layers, with salt between, and thus the work goes on day by day, the vessel seldom touching at any port, or even sighting land, until, her stained and patched sails filled by the favouring breeze, she makes her way home to "la belle France," and, moored in the muddy waters of the River Garonne, distributes her odoriferous cargo to the drying grounds of Bègles, where the only landscape is that of miles of suspended codfish. The number of vessels employed in the Great Bank fishery is about 190, from 250 to 300 tons, whereas the schooners employed in the Iceland fisheries average about 150 tons.

Drying  
grounds.

The drying grounds at Bègles are some twenty-five in number, there are also two at Talence, the next commune. The ground that I was kindly permitted to visit lately at Bègles, and shown over by the most obliging and amiable proprietor, who took much trouble to explain everything connected with the business, had 50,000 codfish hanging up drying at the same time. Each fish occupies at least 18 inches space on the drying rails, so that, in that one ground, there must have been 75,000 feet, or about 14 miles of rail, and, if all the twenty-five drying grounds are of the same capacity, the village of Bègles must contain about 350 miles of rails capable of drying at the same time 1,250,000 of codfish.

The fish are conveyed from the vessels, moored below the Bordeaux bridge, in lighters to the Bègles landing place about 2 miles up the river, and are, from there, carted to the sheds in the drying grounds, where they are stacked until the demand for them causes them to be prepared.

Preparation  
on shore.

There is no secret whatever about the mode of preparation, as some merchants would have it believed. The fish are first of all washed in troughs, and the salt brushed out of them with brushes made of dogs' grass or esparto grass. So soon as they are sufficiently free of salt, those fish destined for the Spanish market have the blackish skin of the stomach, which adheres to the flesh, removed by women, but this is not done for other markets. They are then conveyed in wheelbarrows to the rails and dried, every fish being invariably taken back into the sheds at night, and re-hung in the morning, if the weather is suitable. The rails on which the fish are dried are formed of upright posts in rows, 20 to 25 feet apart, with transverse double laths nailed horizontally along them, one set of laths being about 6 feet and another 3 feet from the ground. I noticed that some rows of posts had three sets of laths, doubtless to dry the smaller fish on,