

to complete it. This is done by taking herring of the same day's pack, and grade, which are readily known by the marks on the bottom, already referred to, and packing them as before until the space is filled up, this time filling the barrel so that the top tier will be quite flush with the 'chime' and laying three herring straight on their backs, across the heads of the top tier, instead of two on their sides as in the case of the other tiers, after which the head is pressed in and made perfectly tight, then, as much of the original pickle as the barrel will now take is inserted through the bung-hole. The herring used for the final filling up, should be washed in pickle and very slightly sprinkled with salt, when in the tiers.

Repickling.—If the herring have to lie for some weeks after being finally filled, they should be supplied with pickle about once in two weeks.

With what has been seen of the actual work of the staff, and by adhering closely to the foregoing instructions, there can be no doubt about the Nanaimo curers carrying on herring curing, in future, in an improved and systematic manner.

While on the coast, I found that a deep and widespread interest was being taken in the work of the staff, and due appreciation of the government's action, in sending the staff to British Columbia to give object-lessons, was manifested on every hand.

On December 11 the staff left Nanaimo for the east, reaching Ottawa on December 16, and after being paid off, left next day for Scotland via Halifax.

GENERAL REMARKS.

The task of improving the system of herring curing in British Columbia was found to be an easy one compared to that of introducing the new system on the Atlantic seaboard.

This, in the first place, is owing to the fact that the herring trade of British Columbia, at present, centres at Nanaimo. Fishermen gather there from Vancouver and other places for the season's work.

In the second place, because curing was being done on lines somewhat similar to the Scotch system, by merchant curers on shore, who, being in direct touch with the markets, are alive to the necessity of exercising that care and skill in curing which will enable them to find larger and more remunerative outlets for the product, and, further, because a most desirable barrel, made of the best of wood and well hooped, is in general use there.

The real reason that the industry started out on lines akin to the Scotch, soon becomes apparent to the visitor to Nanaimo, during the season.

The enterprise in British Columbia is quite a new one, and the fishermen being mostly Scotch, many of whom I knew on the other side of the water, although they know little about curing, have nevertheless given the local curers some idea of how the industry is conducted in Scotland.

On the Atlantic coast, on the other hand, a little curing takes place, more or less, in almost every creek and cove along a coast line of some thousands of miles in extent, in the most deplorable of barrels, by the fishermen who are not in touch with the great cured-herring markets, and do not therefore know how to find an entrance to the best markets. Similar conditions existed in Scotland 80 or 100 years ago.

Signs are not wanting now, however, of an inclination on the part of fish merchants, on the Atlantic coast, to take up the curing of herring on shore.

Fishermen, in the western part of Nova Scotia especially, have expressed to me their desire, time and again, to be relieved of the necessity of curing, so that their time and skill might be devoted more to the catching of the fish.

As an example of the increased energy that fishermen would put into herring catching if relieved of the trouble and expense of curing, I may mention that as soon as