

plied. Care must be taken to remove the black skin that adheres to the laps of the fish.

If these operations cannot all be performed on board the fishing craft immediately after capture, the fish, upon being taken off the hook, and immediately bled, which is absolutely essential, should be put into boxes, or some convenience, to keep them from exposure to the air, and from being trampled on, which would be extremely hurtful to them. But it may be again repeated, that the more of the above operations that can be performed immediately after capture the better. If the salting can be done on board the craft, it will be of the greatest advantage, as the sooner the fish are in salt after they are taken out of their native element, the greater is the chance that their cure will be successful. But, whether cured at sea or on shore, they ought in no case to be permitted to remain a longer period before being laid in salt than forty-eight hours.

Some Curers think, that instead of laying the fish in salt immediately after they are washed, they ought to be left to soak in water for twelve hours, or allowed to remain in a heap for the same period, before being salted. This has been done by many, under the impression that it will make the fish, when cured in pickle, appear thick and plump at market, and because the coating of slime found on the skin, when the fish come to be repacked or dried, thus becomes thicker and easier removed, than if the fish were salted from the washer's hand. But the fact is, that the swelling of the fish, and the thick coating of slime, indicate tainting, and it is therefore obvious that when fish remain without salt for twelve hours, the pickle will just so much the sooner become sour, so that the fish must be thereby injured. Herrings, though a richer fish than cod, are never soaked in water before salting, or allowed to remain for hours without salt after being gutted; the reverse is the universal practice. In the same manner, therefore, the sooner that Cod, Ling, Tusk, or Hake, can be salted after being thoroughly washed, the better will the cure and the quality be, and the less salt will be required. The salting should always be carried on in vats, tubs, or troughs, which should have covers. But whether the fish are to be so cured, or by that very inferior mode called **BULK**, they must be regularly laid in layers on their backs,