

tried under unfavourable conditions should not again be attempted. I must not, however, be pointing out deficiencies and defects in the present methods of catching and curing without having something to suggest in the way of improving the existing state of affairs. It may be a rather difficult task to bring the herring fishery here up to the level necessary to compete with other countries and no doubt the changes which I consider necessary may be deemed by some to be useless innovations, but those in authority should do their utmost to fight down any prejudice with a firm hand. **CURING BY RULE OF THUMB, AND EVERY ONE A LAW UNTO HIMSELF**, will never establish an industry worthy of the name. Stringent rules and directions as to **HOW HERRING SHOULD BE CURED** and dealt with ought to be laid down, which fish-curers would have strictly to conform with. I shall be glad, if desired, when I return to Scotland to set out in the full report which I am drawing up a proper form of regulations such as would be applicable to this country and somewhat similar to those enforced by the Scotch Fishery Board.

SPECIALIZING DEMANDED.

I am strongly of the opinion, and I think this has been pointed out by others, that the **CHIEF CAUSE OF THE INFERIOR AND INDIFFERENT CURE IS DUE TO THE COMBINED OCCUPATION OF THE FISHERMEN**, that is that all the fishermen are curers as well. This joint employment works badly, and wherever it has been tried it has been found to be a serious check upon progress. If anything were needed to emphasize the unsatisfactory nature of such a combination we have it in the general prosperity of fishermen and fish-curers who are not burdened with a similar joint occupation. The great body of the fishermen of England and Scotland devote themselves exclusively to the work of reaping the harvest of the sea, but in

Newfoundland the fishermen catch the herrings and cure them also, and in such an unpalatable way that only the poorer classes of people who can not afford to purchase a better quality will buy this article. **THESE HERRINGS ARE IN SOME CASES PUT UP IN PORK BARRELS (WHICH RENDERS THEM UNFIT FOR THE JEWISH TRADE)** or in any other package that comes to their hands quite regardless of whether it will contain the pickle or not. There is consequently a want of uniformity in the cure and in the barrels and their construction. Moreover the fishermen in Newfoundland invariably **SPLIT THE HERRINGS AND TAKE OUT THE MILT AND ROE**, which are considered of great value in most countries, and instead fill the bellies with salt, which as the phrase is, **BURNS THE FISH AND DEPRIVES IT OF ITS FLAVOUR AND SUBSTANCE**. A law rendering it imperative that all herring barrels should be made according to a fixed standard, would be of good service. I understand there is such a law. "The Pickled Fish Inspection Act" but it does not seem to have been enforced. I would therefore suggest that the Fishery Board should draw out in a practical form regulations for the guidance of the trade. What has contributed more than anything else to the expansion of the herring industry in Scotland is the establishment of a permanent Fishery Board with a staff of competent out door officers. This Board framed practical and reasonable regulations which helped greatly to develop the fisheries. Through it bounty was paid by the Government from the year in which the Board was constituted, 1808, until 1830, to an curer who cured a certain quantity of fish up to a regulated standard, and a brand was also established to certify the quality of the fish. In 1830 the bounty was abolished, but the brand was not; the industry being in so flourishing a condition, that instead of receiving a **BOUNTY AND THE BRAND FREE THE CURERS WERE WILLING TO PAY A FEE OF 4**