

the air. After the barrels have been laid on their sides for eight or ten days they should be bored in the bilge, set on end, the heads taken out, and the pickle run off through the bung-hole. A barrel of herrings will be required to fill up five or six barrels, and the filling-up should be done, when possible, with the same fish as those being filled up. Before starting to fill the barrels, the herrings in each barrel should be pressed down with the hands, and this will be most easily done while the pickle is being run off. The herrings to be used for upfilling should be well washed in clean pickle in a large-sized tub. A ring of herrings laid around the sides of the barrel, with their backs to the wood, will ensure firmness in the packing. The filling-up should be done in the same way as the original packing, except that each herring should be handled separately, and pressed into the proper shape for its position in the tier. Great care should be taken with the top tier, which, to make a full barrel, should show above the chimb of ' barrel in packing. Each herring should be pressed between the thumbs and fingers of the packer, so that the belly of the fish will be flattened out, and the herrings should be set straight up on their backs. When the tier is complete the heads of the herrings should be pressed down and *three* head herrings laid at each side. These also should be set straight on their backs. Very little salt should be laid between the tiers in the upfilling, and none at all on the top tier. A little clear pickle thrown over the top tier improves the appearance of the fish. Pressure is required to get the head in, the cooper usually having to get up on the barrel and bring his own weight to bear on the end. When the barrel is "tightened" it should be laid on its side and pickled at the bung, after which, if care is taken that the barrel does not leak, the cure is complete.

Pickling.—Immediately after a barrel of herrings is packed, a quantity of *cran made* pickle should be poured into it—about a bucketful to a whole barrel, and half that quantity to a half-barrel. The usual rough-and-ready method of making pickle is to dissolve salt in clean water until the liquid is strong enough to float a fresh herring or a potato, preferably the latter. A special form of hydrometer registering up to 40 per cent. is also used. Put into the natural pickle which herrings produce in the process of curing, this hydrometer usually shows a buoyancy of about 20 per cent. For herring-curing, pickle made from *crane* salt is generally used; and, as the curing of the fish depends most upon the pickle, it should show a buoyancy of 25 per cent.

HOW TO MAKE BLOATERS.

Salting.—If fresh fish are to be dealt with, the usual method of curing is to rouse them in dry salt upon a brick or pavement floor, turning them over with a shovel during the process of salting, and leaving them overnight in salt. In the morning they are washed through light pickle and hung on spits or tenters.

Hanging.—Spits, it may as well to say, are rounded wooden rods, 4 feet long, about the thickness of a man's finger, and sharpened at one end. As the wood is apt to get blunt, iron cones with sharp points are often fixed upon the points of the spits during the process of spitting. Occasionally