

that purpose. One of them, who is called the Beheader, opens the fish with a two-edged knife, and cuts off his head; a second hands the fish on to the carver, who stands opposite to him at a table erected upon the stage; the carver, with a single-edged knife, six or eight inches long, and very thick on the back to increase its weight, splits the fish open; then it is conveyed to the salter, who places it with the skin undermost in a barrel, and then very slightly covers it with salt, laying the fish regularly upon one another.—After leaving the cod in salt three or four days, and sometimes double that time and longer, according to the season, they put it into a tub, and wash it well, afterwards they make it up in piles, and in fair weather spread it out, with the skin undermost, on a kind of stage raised with wattle, about two feet from the ground, or upon stones; before night they turn the skin uppermost, which they also do whenever it rains: when the fish has been dried a little, it is raised into larger piles, where it rests a day or two; after which it is again exposed to the air, and turned according as there is occasion, before they raise it into larger piles in the same form, where, after this operation, it sometimes