

over what remains in the vats. The crib being generally divided into nine apartments or pounds, this operation is performed by first emptying one of the pounds, and dispersing the contents over the others, and then filling and emptying them alternately until the entire residue, by this time a complete mass of putrefaction, is turned over. By this process a further running of brown oil is obtained. The remains are then finally boiled out in large iron pots, which, during the whole season, are kept in pretty constant requisition for boiling out the cuttings and clippings of the skinning and other parts of the pelts, which it is not found advisable to put into the vats. The produce of this, and the remains of the vats, are what is termed the boiled seal oil. These operations occupy about six months, and terminate towards the end of September.

During the months of July, August, and September, the smell and effluvia from the vats and boiling operation are almost insufferable. The healthy situation of St Johns, from its proximity to the sea, and the high and frequent local winds, is doubtless the cause of preventing much sickness at this season of the year. I have never known any disease or epidemic attributable to such a cause. The men more immediately employed about the seal-vats have a healthy and vigorous appearance.

Some improvement has taken place since the great fire of 1846, when all the seal-vats in the town were destroyed. Many of the manufacturers have erected their new vats on the south or opposite side of the harbour; but there still remain sufficient vestiges of the seal trade to cause a summer residence in the town of St Johns anything but desirable. Even the country, for several miles around St Johns, affords no protection from these horrible stench. The animal remains from the vats, and the offal from the cod-fish, are found to be such a valuable manure, that they are readily purchased by the farmers in the neighbourhood; and from whatever quarter the wind blows, the pedestrian in his rural walk has little chance of breathing a genial atmosphere.

After a year's residence in Newfoundland, the attention of the writer was turned to some mode of improving the manufacture of the seal oil. The result of several experiments upon the different qualities of seal's fat, satisfied him that the whole produce of the fishery, if taken while the material is fresh, as it generally arrives