pli

10

ere

the

she

ex

ext

the

dia

bos

the

me

But

be :

tha:

diat

wat

sam

und

pick

of s

drie

wer

SWE

ing

for

sou

rich

allo

rev

the

beir

be,

be .

But

eall

8

Perhaps the best process of cure is that practised in Yorkshire, where the object of the Curers is to produce the finest fish for the Spanish market. As this affords by far the highest price for fish, it ought to be the study, as it is obviously the interest of all fishcurers, to bring their article of commerce to such a degree of perfection as may make sure of this market. That this must be well worthy their best endeavours, is best proved by the fact, that the Curers at Eyemouth, by entering into direct correspondence with some of the principal Spanish merchants in London, are now offered for STAMPED COD what amounts to £3 a ton more than they got previously. Any Curer, in any quarter, may have an opportunity of opening up such a direct correspondence, by application to Mr. Campbell, the chief officer of the Board of British Fisheries in London, who will be happy to inform applicants of the names of the firms of the different Spanish houses; but it must be observed, that no attempt to do so need be made unless the fish are of such quality as to merit the OFFICIAL STAMP. and that they shall have actually received it from the Fisherv Officer of the district.

The moment a fish is taken off the book it should be bled. This may be done by the person who is employed in taking it off the hook. The fish must then be headed, split up, and gutted, in doing which, the sound should be carefully preserved for cure. The fish should then have the bone removed, care being taken that it shall be cut away to within twenty or twenty-two joints of the tail, not directly across, but by the splitter pointing the knife towards the tail, and cutting the bone through two joints at onco. in a sloping direction, so as to leave the appearance of the figure This looks best, and it has this advantage, that the fish are not mangled, as they are apt to be when the bone is cut square through one joint. A slight incision should be also made along all the adhering part of the bone, to allow any remaining blood to escape, and the splitter should then drop his fish into clean water. The fish should then be thoroughly washed in the sea from all imparities; but where this cannot so immediately be accomplished, they should be dropped instantly into a large tube or vat full of sea water, where they should be carefully washed, and the water should be poured out of it when it gets foul, and fresh water sup-