

the pickle turning stale, it should be poured off and fresh pickle substituted, the fish being well washed in clean pickle before being repacked. As a precautionary measure, the fish might be taken out, washed, and repacked after being two or three weeks in cure, even if there were no suspicion of staleness.

When required, the pieces of fish should be taken out, well washed in clean, fresh water, and smoked in the same way as the milder-cured fish. Owing to the rich nature of the fish, this is the only method by which it seems possible to preserve salmon for any length of time, apart from tinning. Dry-curing would fail to preserve such a fat fish. In Norway all the smoking is done in the chimneys of the dwelling-houses, in much the same way as finnan haddock curing was originally done on the Kincardineshire coast.

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