

the year when cured, are branded on the barrels, all of which should be done prior to the officer's appearance. The officer having taken the required declaration of the curer, and gauged the barrels, each of which ought to be of a size capable of containing 32 gallons English wine measure, he proceeds to examine the casks and herrings, causing so many thereof to be opened for his inspection, taking out the heads and the bottoms of the alternate barrels respectively, so as to satisfy himself that the herrings are in all parts of the barrels perfectly what they ought to be, before he proceeds to apply the brand to them.

A cooper should be in constant attendance on board of every vessel during the time herrings are shipping, to replace hoops, chimes, or any other damage the barrels may have sustained by cartage, and to nail the chime hoops, if not previously done. The master of every vessel should be bound to use slings, and not crane hooks, for hoisting the barrels on board, and to stow every barrel bung upwards, without the use of a crow-bar.

The superiority of Dutch cured herrings arises chiefly from scrupulous attention being given to the different directions which have been detailed in this Treatise, and in a great degree also to Lisbon or St. Ube's salt only, being used in their cure, as well as to their being packed into oak barrels alone, whilst ours are cured with Liverpool salt, and packed into barrels made of birch or alder.

As it is extremely desirable, and very much for the interest of fishermen, and all parties concerned in the herring fisheries, that the practice of taking herring fry, or undersized herrings, should be put an end to, each fisherman should hold it to be his duty to aid the Board of British Fisheries in stopping it. It is chiefly under the pretence of taking sprats or garvies that this destructive practice is pursued. It is therefore important that the distinguishing marks of the young herring, and the garvie or sprat, should be so generally known as to be rendered familiar to all. These have been described by Mr. James Wilson, of Woodville, the well known naturalist, in a communication made to the Secretary of the Board, from which the following is extracted:—

"1st. The first character to which I would direct your attention, is one which is so distinguishable by touch as well as sight, that it would be quite easy by means of it to divide into two separate portions the largest and most intermingled mass of these fishes, even in total darkness. I refer to the jagged or spiney edging which prevails along the lower outline of the sprat or garvie, almost all way from throat to tail. This character is scarcely at all perceptible in the true herring. It is slightly developed in the fry, but soon disappears. It seems never absent in the garvie, but grows with its growth, and presents so stiff a tothing along the abdominal line, that if a fish is held not very tightly by the sides between the finger and thumb, and then a finger of the other hand is pressed along that under line from tail to throat, the projections will present so much resistance that the fish itself will be moved forwards.

"2nd. The eye of the herring is proportionally larger than that of the garvie, so that if you place a young herring beside a garvie of greater size, its eye will nevertheless be larger than that of the garvie, and if the fishes are themselves of the same size, the difference of the eye will be of course the more perceptible.

"3rd. The third character is less obvious, till attention is called towards