

Now, it must be quite clear to every man who realizes the importance of retaining, intact, all those qualities of substance and flavor which render the herring so valuable as a healthy and pleasant article of food, and which are so highly prized in Europe, as already stated, that there could be no more effectual mode devised or adopted for the total destruction of all those qualities, than the mode above described by Mr. Gordon. What would be thought of any man or body of men who should treat any kind of animal flesh, beef or pork, for instance, in such a manner, and what would be thought of any one who should subject those articles of food to such treatment? Who would think of selling or buying meat so treated? Then to cover up the damage done by the water soaking to the herring, inordinate quantities of silt are used, and this extracts any vestige of flavor the water may have left, and destroys all the nutritive qualities of the herring.

Here we may be permitted to refer to another pernicious habit, already adverted to, the practice of putting brine on the newly packed herring, in addition to the salt in which they have been cured. This practice is highly objectionable, and is one also that effectually destroys the good qualities of the herring in flavor and substance. This practice may arise from the custom of putting herring down in large casks or vats, and then, after a time, repacking into the common tight herring barrel. Herring treated in this way cannot be much better than those soaked for hours in warm water. The herring should be packed in the tight herring barrels in the first instance, and fully salted, when the necessary quantity of pickle will be formed from the dissolution of the salt caused by the moisture in the fish. The addition of newly made pickle not only interferes with the curing process going on in the barrel, but, as already stated, it effectually destroys the natural qualities of the herring as soaking in water, or the action of the sun's rays acting through the medium of water. We therefore consider that the practice of washing and soaking herring in water and of adding newly made pickle to newly packed herring should be strictly prohibited.

#### CATCHING HERRING FOR MANURE.

18. This is done, we were informed, sometimes by and for landlords in Ireland, but the practice it is said is not approved of by the people; being in their opinion a wanton perversion and inexcusable waste of the bounties of Providence, intended for the food of man. It is held by many that while nature is generous and profuse in her gifts to man, yet that she revolts at the wanton waste and needless destruction of those blessings.

We share this opinion. We consider that such reckless waste leads to recklessness and improvidence in other respects, and begets a spirit of lawlessness which may interfere more or less with the observance of the Fishery laws, and the Regulations of the Department, enacted and promulgated solely in the best interests of the fishermen themselves. We regret to see that the habit of catching herring for the sole purpose of manure prevails in several places, as appears from the reports of inspectors and overseers, and that attempts are made to justify the practice, on the ground that the herrings enter the bays in the spring in such masses that many are literally blocked with them; and also that it is not possible to export herrings from those localities at a profit. It is to be hoped that such changes and improvements will be carried out in relation to the herring industry, as will make the curing of herring profitable, in every place where herring suitable for commercial purposes may be found. A French Canadian gentleman well informed in fishery matters informed us that much of the herring taken in Quebec is soft and unsuitable for exportation. If so, there must exist a cause for this deterioration, and this may arise from the herring, which is emphatically a salt water fish, entering the Gulf waters containing a large admixture of fresh water, which must inevitably lead to the deterioration of the fish, and this may be from the great quantity of fresh water in the Gulf.

Such fish should not be caught nor put up for sale. The herring come into the bays referred to in the spring either in search of spawning ground, or in an