

DIRECTIONS

FOR

CURING COD, LING, TUSK, AND HAKE.

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of the Board of British Fisheries.*

BEFORE noticing the cure of Cod, Ling, Tusk, and Hake, it may be right to mention, that where circumstances afford it, welled smacks should always be employed in the capture of the fish; for the fishermen can not only better preserve their bait in good condition in such craft, but the process of cleaning and salting the fish as they are caught can be carried on in them with the greatest convenience and advantage. But whether the fishing be so prosecuted, or by means of boats, it is essential never to allow the lines to remain so long down that the fish may die upon them; and if boats are employed in their capture, they ought to return to the shore with the fish as soon as possible after they are caught; and the fish taken on different days ought never to be mixed together.

As it is an unquestionable fact, that two parcels of fish, which are of equal size and quality when taken, will, from the difference of the cure alone, obtain very different prices in the same market, it is obvious, that not only the knowledge, but the practice, of the best mode of curing, must be of the most essential importance to the individual Curers, as well as to the country from which the article of commerce is to be exported. And surely, when it is understood, that it is not extra expense, but only a little additional attention, that is necessary to produce this superiority of excellence in the fish cured, and that all the attention required may be easily given in the course of the operations of bleeding, cleaning, and drying, by the fishermen or their families,—it may be hoped, that Curers or their Superintendents will, for their own sakes, see that everything necessary be promptly and efficiently done, that may ensure a ready and profitable sale for their fish.