

How to Cure Herring, Cod, and Salmon.



THIS bulletin on fish-curing is issued that residents and small dealers of Coast districts may have a manual to guide them in curing fish, which at times may be had in abundance at little cost. The entire text is extracted from R. J. Duthie's complete manual on "The Art of Fish-curing," published by the Rosemont Press, Aberdeen, Scotland; price 2s. 9d. Mr. Duthie's manual, for practical purposes, is the best work published on the curing of fish with salt. Those who desire to engage extensively in the business of curing fish will find in his book plans and details for the construction of plants and directions for curing, marking, and marketing these products that are thoroughly practical, and which have been adopted by the most successful concerns.

PICKLING HERRING.

Barrels or Kits.—At the smaller fishing-ports the price of fresh herring is usually too high to permit the smaller dealer to cure profitably, but chances of cheap fish are sure to come to him who waits. It is wise, therefore, to keep a few good barrels in stock—whole barrels, half-barrels, or kits, according to trade requirements—as well as sufficient salt for the purpose, so as to be ready to take advantage of the chance when it comes. If the operator is a novice to the trade and has no skilled workers available, he had better be content with one, or at most two, barrels at first; or, even better, he might commence by curing small balances left over from the counter trade, provided the fish have not been kept until they have become soft or stale. In the latter case, however, he should select a barrel or kit which the herrings on hand are likely to fill; remnants packed into the same barrel on successive days do not make a good cure.

If the barrels have not already been prepared, the curer should now "unhead" as many as he is likely to require, and either fill or thoroughly rinse them with water. If the barrels have previously been stored in a dry place, a good soaking is absolutely necessary. An old barrel or other good-sized vessel should be provided to hold the offal, which, by the way, should always be got rid of as quickly as possible after each day's work is finished. If the herrings are to be selected—and this should be done if they show much difference in size and condition—a basket, tub, or other vessel will have to be provided for each selection.

The knife universally used for the gutting of herrings is a sharp-pointed, short-bladed knife with a fixed handle, which should be obtainable at any ironmonger's shop. The extreme length of the blade is about $2\frac{1}{2}$ inches, and the handle is about 4 inches.

Scotch girls who are employed in the curing of herrings wrap cotton or linen rags round the thumb of the right hand and the thumb and at least the