

Board of British Fisheries at bung-packing. When the pickle has been sufficiently poured off, a handful of salt, if required, should be thrown around the insides of the barrels, and the herrings should be pressed close to the insides of the casks, and additional fish of the same description and date of cure should be packed in until the barrel is properly filled, after which it should be flagged, headed, blown, and tightened; and the curing marks should be scratched on the side. The barrel may then have its pickle poured in, and be finally bunged up.

#### REPACKING HERRINGS.

For the purpose of preserving the fish in warm climates, and in order to enable them to be exported out of Europe, all herrings must be repacked; and before the repacking commences, fifteen days must have intervened from the date of their capture and first salting. For this purpose the herrings must be emptied out of each barrel in which they were originally packed, into a large tub or box, filled with clean fresh water, where they are washed and freed from all glut; after which they are placed in open baskets to allow the water to escape, and then weighed, when 224lb. of fish are allowed to each packer for every barrel. The fish are then regularly repacked into the same barrels, and Liverpool great salt is strewn on each tier as packed, until the barrel is full; the fish are then dunted, that is, the head is jumped upon by the packer, and when the quantity of fish weighed does not fill the barrel, more is added. The barrel is then headed, flagged, and tightened; the quarter of the head end of the barrel hooped up, and an iron binding-hoop, one inch in breadth, driven on each end; the chime hoops are then nailed, which completes the process of full-binding. The barrels are then placed in tiers — each bored in the centre of the bulge — filled up with strong pickle made from clean salt — and bunged; and they are then ready for inspection, official branding, and shipment to any place out of Europe.

Herrings are called sea sticks when they are shipped off soon after being taken and cured, so as to be first in the market for early consumption, and so to obtain a high price. When barrels containing sea stick herrings are cured on board of vessels cleared out for the fishery, or shipped to be carried to other stations, if the lower tiers are not carefully stowed, and the barrels well hooped and tightened, they are apt to lose the pickle, and if kept for any length of time in this state they will be found on landing to be gilded and tainted. Sufficient attention and care will prevent this, and if it be properly guarded against, the cure of the herrings will be improved by the voyage, as they will be free from undue pressure, and as they will be found when opened to be well flooded with pickle. Whether the barrels of herrings are prepared for the official brand of the Board of British Fisheries or not, they should be kept constantly full of pickle, and where a leak appears, the barrel should be made tight, or the fish should be taken from it and repacked into a sufficient barrel. Barrels should be rolled half round weekly until shipment. Herrings must have been cured for fifteen days before the official brand can be applied for. If the curer wishes to have the brand, he must give the officer notice, stating that it is his intention at such a time and place to have so many barrels of herrings branded — maties or full fish — as the case may be, and as a matter of course the officer attends. In the first place he sees that the owner's name, with the place where and