

of its being put inside the barrel easily. The bone of the fish should be laid next the side of the barrel. Two medium-sized fish will make a tier, laid head and tail alternately, but overlapping when necessary. A large fish might occupy the whole circumference of the cask. With the exception of the upper tier, which should be laid back up, the fish may now be all packed with the skin downwards, as with the two washings the slime and pigment should be thoroughly removed from the skin.

*Salting.*—If the fish are destined for immediate consumption, no salt will be required between the tiers, *provided they are already well cured.* This can, of course, only be known by the touch of an experienced curer, who will be able to tell by the firmness of the fish. As a general rule, however, a light sprinkling of salt is advisable. The barrels should be filled quite full and the ends pressed in and "tightened," the barrels tiered on their sides and bored on the bilge.

*Pickling.*—Pickle to put into the barrels should be made a few days beforehand. Pickle is made by dissolving salt in clean water until a potato will float, or until a salimeter immersed in it will register about 25 degrees. As for the washing of the fish, so for the making of the pickle, the clearer and purer the water the better will the cure be. But before being used the pickle should be strained once or oftener through flannel to make it perfectly clean and free from sediment, after which the barrels should be filled with it to the bung and kept so.

*Repacking.*—Should they have to lie on hand for a few weeks, a careful curer will, before sending his fish to market, open the barrels, take out the fish, and, if necessary, wash and trim them again. After repacking, new pickle should be put into the barrels.

*The Small Dealer.*—Although the foregoing notes are intended as a description of the working of a fair-sized business, a small dealer who might be left with some fresh cod unsold should easily manage to cure them in pickle at very little cost by following the above instructions. A couple of good-sized tubs, a clean, tight barrel, and 1 cwt. of fishery salt would be sufficient stock to start with.

When salting the fish in the tubs it would not be advisable to put one day's fish down upon the top of the previous day's cure. Each day's fish should be salted in a tub or tank by themselves. If the dealer has an outlet for them, his fish should be ready for market after forty-eight hours' cure—or even twenty-four hours if they were going into immediate consumption. If not, they might, after being drawn, washed, and pared, be packed into the same barrel, one day's fish on the top of the other, as they became "due" or ready. A little salt would have to be sprinkled between the tiers, clean pickle sufficient to cover the fish would have to be poured into the barrel, and weights would have to be laid on the top tier to keep all the fish immersed until the barrel was full and the end put into it.