

the Dutch mode of cure may produce a perishable article of luxury for the table, it is not capable of producing that imperishable article of commerce required by British and continental merchants. But the parties employed in the cure must be the best judges of the quantity of salt to be used for the different markets for which the herrings may be intended. It is, moreover, difficult to lay down any well defined rule as to this point, from the circumstance, that there are several qualities and sizes of Liverpool fishing salt, which are of different degrees of strength. Many curers use only one kind, whilst others use a mixture, and very frequently both Lisbon and Liverpool salt are jointly used for curing the herrings of the same barrel. Thus the quantity of salt required for fish free from glut, and early salted under cover, would be quite insufficient for fish mixed with glut, and delivered in the afternoon of a sultry or wet day. It must be remembered, however, that the use of Spanish or Portuguese salt would produce a much better cured article than is produced by Liverpool salt. The herrings are then carried to the rousing-tubs, where they receive the first part of the cure, called rousing or roiling—that is, working them well to and fro among salt. In performing this operation, the packers should mix a proper quantity of salt among the fish as they are emptied into the rousing-tubs, and the herrings should be turned over continually, until a proper proportion shall have adhered to each. When this has been done, a small quantity of salt should be scattered in the bottom of each barrel, and the packer should begin by laying the herrings into the barrel in regular tiers, each tier being composed of rows laid across the barrel, taking care to keep the heads of the herrings at each end of the row, close to the inside of the staves of the barrel, with their tails inward, and making up the deficiency into the middle of each row by laying herrings in the same line. Care should be taken to scatter salt on the heads. The head herrings should then be placed. These are laid across the heads of the herrings already forming the tier, and these herrings should also receive a sprinkling of salt, which should likewise be thrown into the centre of the tier. The second tier must be packed in the same way, taking care that the herrings shall be placed directly across those of the first, and so on alternately, the herrings of each successive tier crossing those of that below it. A proportion of salt should be distributed over each tier, St. Ube's or Lisbon salt being always preferred for this purpose. When the barrel is completed, a little additional salt should be put to the top tier. Herrings intended for the Continent should be packed on their backs; but for the Irish market they are preferred when packed flat, or more on their sides. The fish in each barrel should be all of the same kind and quality throughout. The nefarious practice of packing inferior herrings in the middle of the barrel, or superior herrings at the top is always discovered, sooner or later, to the confusion and loss of character of the curer. The barrels should be filled above the chime or the eask, in which state they are allowed to stand till the following day, or even longer, when by the pining or shrinking of the herrings from the effects of salt, they fall down so much in the barrel, that it requires to be filled up. The moment the barrels are packed, they should be properly covered over, to prevent the sun's rays or rain penetrating the fish. All vessels which go to cure on open beaches or shores should be provided with old sails, or some other such covering, to protect the fish from the sun and rain; for if spread on the beach without any such protection, they will infallibly be spoiled.