

during the night, as well as when damp weather prevents their being laid out. After a fortnight's drying, the fish should be put into a pack, or steeple, for the purpose of sweating, and they ought to be allowed to remain in that state for twelve days, carefully covered, after which they should be laid out to dry for a week; and then after sweating them a second time for four or six days, two or three more days of drying should be sufficient to complete them. But of course this must all depend on the state of the weather; and, according as that may be favourable or otherwise, the whole time employed in curing them may average from six to eight weeks. The pining and sweating of the fish is a most important part of the cure, and must be extremely well attended to, for if not properly sweated, before they are housed, they will soon get mited, slimed, discoloured, and unsaleable. Fish prepared for the Spanish market require to be highly salted, quite transparent, and of a pure greenish colour, and very hard dried. After the fish are properly sweated, pined, and finished, they should be housed, but never in a warm day, or warm from the beach or flakes; they should always be collected in a cool state—either in the evening or morning,—and with this precaution, and always provided that they have been properly pined and sweated, they will keep for a long time without being slimed or mited, care being taken to have the air excluded from them by proper covers, and by their being put into a tight cellar or warehous. Many of the Yorkshire curers, when packing their fish in their stores, after being fully dried, lay a small quantity of clean straw between each layer of fish. This tends to draw the surplus salt from the surface of the fish, prevents them from getting slimy or mited, and very much improves their colour.

When fish caught in winter are to remain in salt until the drying season arrives, a little additional salt is necessary, and if laid in bulk, they should be carefully covered with matting or canvass to ensure cleanliness, and to prevent them from getting discoloured.

When the fish are to be cured in pickle, they may remain the same time salted in vats, before being repacked into barrels. On removal they should be carefully scrubbed and washed with clean water, and the slime well scraped off with a knife from the skin and back fins. The fish may be then repacked in barrels, with