

tier after tier till the barrel is full. The red-herring barrel is a wooden-hooped, dry-ware cask, like the barrels in which all the smoked haddocks used at one time to be conveyed to market, and there should be from twenty to twenty-five fair-sized herrings in each tier. The packing should be *flat*; that is, the herrings should be laid on their sides, both in barrels and in boxes. It is scarcely necessary to say that the fish ought to be allowed to cool thoroughly before being packed, otherwise they will deteriorate.

HOW TO PICKLE COD

Plant, etc.—The requisites for this trade are an ordinary fish-house, with bench and vats, a supply of good fishery salt (second Liverpool generally preferred), and a stock of cod-barrels, which are a little smaller than ordinary herring-barrels. Offal-barrels, carrying-baskets, scrubbing-brushes, and a set of good knives are, of course, indispensable.

Water.—The water-supply is a most important consideration, as upon its purity the condition and appearance of the fish when finally cured will largely depend. Spring water containing a moderate solution of lime will usually give very satisfactory results, but brown, mossy water is apt to leave a stain on the fish that will detract from their value when offered for sale. So well are some curers aware of this that they will cart water in barrels considerable distances from suitable wells rather than use the public water-supply if the latter does not answer their requirements.

Gutting, etc.—The cod should be headed and gutted and then put into clean water. They may be washed and taken out of this water, either immediately or after about an hour's immersion; but they should not be left too long in it.

Splitting.—The splitting cannot be too carefully and neatly done. So much depends upon the appearance of pickled cod when offered for sale that even greater care is required in handling them than is necessary with fish that are to be dried. Different curers' methods of splitting often vary in certain details; but the following is the method followed by some successful North County curers: The gutted fish should be laid on the bench with its tail towards the splitter, who should take hold of the upper lug of the fish with his left hand, and with his right hand enter the knife at the vent and draw it down above the bone to the root of the tail. He should then give the fish a half-turn—its tail outwards and its shoulders inwards till its back is turned towards him—and, raising the lug with his left hand, split the fish carefully from the bone from the shoulder downwards, leaving as little fish on the bone as possible, and at the same time trying to bring the fish away perfectly clean and smooth. He should next give the now split fish another half-turn, so that its shoulders will be towards and its tail away from him. Then, steadying the fish with his left hand, he should carefully run the knife down under the bone so as to separate it from the fish, and then cut the bone off about twenty or twenty-two joints from the tail. In doing this he should cut through two joints at once, so as to leave the appearance of the figure 8 on the end of the remaining bone. The outer