When the Herrings are landed from the boat, they ought to be measured by the legal Cran measure, and not counted, unless the quantity taken be so small as not to fill a Cran measure. As it is for the interest of both fishermen and fish-curers that the Cran measure should be used, as it affords the truest and justest mode of dealing both for buyer and seller, every one should unite in putting an end to the practice of reckoning the fish by numbers, as the law is, that nothing is to be used but the Cran measure, having the Brand of the Board of Fisheries on it.

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## FISH-CURERS.

If Fish-Curers have the desire they ought to have, to compel the men who fish for them to handle the Herrings with proper care from the time of their capture to that of their delivery, they should certainly do their best to set them a good example, by seeing that every thing is done in their own department strictly as it should be. If they leave their Herrings after delivery in the curing-boxes, exposed to the sun or rain, it is not very likely that they will have much influence in persuading the fishermen to shake the Herrings out of their nets as they are hauling them, or to take any other necessary precaution for their preservation, seeing that all such care would be thrown away if the Fish-Curer should thus neglect the Herrings after he has received them. It is the Fish-Curer's business, therefore, to see that the receiving boxes and tubs have proper awnings over them, and likewise that the barrels, when packed, are properly covered and protected from the sun and rain; and much of the good or bad character of British cured Herrings will depend on the attention which may be paid by Curers to these injunctions, for the neglect of them may, and probably will give an incurable taint to the fish. The sooner salt is applied to the Herrings the better, as it secures the adhesion of the scales, so important to the after appearance of the fish. For this purpose, salt should be sprinkled over them as they are emptied in successive portions from the Cran measure into the receiving or gutting-box. All Herrings should be gutted, cured, and packed, on the day they are caught. If this cannot be accomplished, they ought not to be cured as gutted Herrings. They may, however, be cured as ungutted Herrings, or made into red Herrings.