

not repeat, lest we should deviate from the character of a summary. We shall observe, that the French have been too much connived at in carrying on a considerable cod-fishery near the mouth of the river St. Laurence at Gaspee, contrary to treaty, because it lies in Nova-Scotia. Continued westerly or dry winds are not requisite in curing dry cod, because they must be sweated in piles by some damp easterly weather. Winter fish ought not to be shipt off till May; for although the preceeding frosts makes them look fair and firm, if ship'd off too soon; the subsequent heat of the hold, makes them sweat and putrify. The stock fish of Norway and Iseland, are cod cured without salt, by hanging in the frosts of winter upon sticks, called stocks in Dutch.

4. SMALLER FISHERIES used in commerce; we shall mention a few.

Scale Fish so called, viz. Haddock, Hake, and Polluc, which in New England are cured in the same manner as dry cod; those together with the dry cod that is not fit for European markets, are ship'd off to the West-India islands, towards feeding of the Negro slaves, and make a considerable article in our trade to the sugar-islands.

Mackrel, split, salted and barreled for the Negroes in the sugar-islands, are caught either by hook, seans, or mashes; those by hook are the best, those by seans are worst, because in bulk they are bruised; mackrel will not take the hook, unless it have a motion of two or three knots, if quicker they will take the hook, but their jaw being tender gives way, and the mackrel is lost. There are two seasons of mackrel, spring and autumn, the autumn mackrel are the best; those of the spring appear about the middle of May, very lean, and vanish in two or three weeks.

Sturgeon very plenty; some are 12 feet long, and weigh 400 wt. formerly a merchant of Boston contracted with some fishmongers in London. Anno 1721, he sent 500 cags of 40 to 50 wt. (the contract was for 5000 cags.