

proper provision for it. The Yorkshire Curers use flakes of wood, raised on posts three feet high, of such length as may be found most convenient, and about four feet wide. These are constructed at top with a platform of cross bars, placed six inches asunder, on which the fish are to be laid. The greatest possible advantage is derived from these flakes, and it is the earnest desire of the Board of Fisheries to see them brought into universal use among Fish Curers, as they are far superior to any stony beach whatsoever, howsoever favourable for the purpose. The great advantage of the flake is, that it preserves the fish clean, and owing to the current of air passing underneath, the drying process goes on simultaneously below as well as above; and it prevents all chance of the fish being sunburnt, blistered, or scalded, when first laid out, as frequently happens when they are placed on a hot stony beach in a warm day. But when a stony beach is to be used, the greatest care should be taken not to lay the fish down when the stones are too warm from the heat of the sun, otherwise they will certainly get sunburned, and no subsequent care will be successful in curing them properly. In all cases, whether the flake or the beach be used, great care must be taken not to expose the fish to a powerful sun for the first few days, and that they be not dried too hastily, otherwise they will heat, become brittle, and loose from the skin, and appear as half roasted, and so be unsaleable. At first they should be laid on their backs; but towards night they should be laid back upwards, in small heaps or clamps, which ought to be increased in size as the fish get harder; and, during the process of drying, the fish may be laid with their back or belly upwards alternately, as occasion may point out. As they acquire firmness, frequent turning is advantageous, and as the heaps become enlarged, stones or weights may be placed on them to facilitate pressing, which imparts to them a smooth and compact surface. When the fish are about half dried, or so, it will then be easy to tell whether they have got too much salt, and if so, the skin side should be laid up to the sun during the heat of the day for future drying, which will draw the salt from the surface of the fish side, and tend to make them appear a fine greenish colour. When the fish are gathered together in heaps in the evening, they should be carefully covered with matting or canvass