

A GREAT FUTURE.

I made it my business to see for myself in a practical way when visiting the bays and settlements, if the herrings caught at certain periods of the year are suitable when cured for the Continental and American markets. I found them very satisfactory, and in every way calculated to obtain as high a price, if not higher than the Scotch product. On visiting the Bay of Islands I learned that the quality of the herrings caught there in the fall is particularly rich, the fish being fat and full of flavour, and quite as palatable as any that can be found in the North Sea. I have seen samples both of spring and of fall fish, and certainly the fall fish is a more suitable article for herring markets generally than the spring herring, and I am hopeful of a great future of the same in the markets of Russia. The American market will also be a growing one especially for herring of this quality, cured after the Scotch manner, now that the tariff in the United States has been removed. The Spring herrings are more developed, full of milt and roe, and though less rich in flavour than those caught in the Fall, are more acceptable to the German markets. The Fall herrings to my mind have the appearance of what we call in Scotland "MATJIES" which command such a high figure in the Russian markets. They are herrings found in their virgin state, on the eve of developing, and in that high condition in fat and flavour which makes them so much in demand with the epicures of St. Petersburg. These different kinds would be dealt with by the Inspectors who would affix the Government Brand applicable to each kind. It is for the satisfaction of these foreign buyers that the Government Brand is used; it denotes the quality of the herrings, and prevents one class being sold for another class which may be inferior. The means of administration of the Scotch method of curing and supervision will eventually become profitable and self sup-

porting after the trade has been nursed into strength. The most essential thing, however, is to get the cure up to the highest standard of perfection, and this can never be done if it is to be left to the fishermen's judgment to put up the herrings as they choose. Nothing but practical men capable of putting up a good, careful and superior cure in good and well constructed barrels, will suffice.

WHAT SCOTLAND HAS DONE.

The development which has taken place in Scotland in the cure of herrings for the Continental markets within my own recollection has been wonderful. Twenty-five years ago a few of the fish-curers having realised that the old order of things would no longer satisfy the needs of the consumer, set about to bring this cure to a further stage of development. These ambitious fish-curers proceeded to the Continent to find out personally for themselves what was really wanted by their principal customers and learned there that a higher standard of excellence was required. The change which the cure has undergone is very difficult to explain. The process except for minor details, is practically the same, nothing particularly striking in the shape of newly discovered methods has been adopted, yet there is undoubtedly a considerable difference, and a fresh atmosphere is observed in all that pertains to the industry. Our Fishery Board have also been sending their General Inspector for a number of years past to the Continent, who issues a yearly report to the Board with regard to any improvement he considers necessary for the benefit of the trade. This report is published and circulated among curers and exporters of herrings. If the Fishery Board of Newfoundland thought it advisable to appoint instructors or practical officers as suggested they might in the same way deem it advisable to send one of them for two or three months in each year to the principal ports or centres to