

not gutted, although gutted herrings are occasionally smoked as an after-thought. After standing on end for two or three days the barrels should be filled up, tighter, and laid down. They should be allowed to lie on their sides for at least ten days—some curers prefer to leave them six weeks or more—care being taken to keep the herrings well pickled.

The curing might also be done in the close tanks referred to in the notes on bloater-curing. In this case the herrings should be well roused on the floor, and turned over, during the process of rousing, with a wooden shovel; then, when being put into the tanks, salt should be thrown over them freely, and strong pickle afterwards poured in till the herrings are afloat. Curing in barrels is, however, the more satisfactory method.

*Steeping.*—When the herrings are sufficiently cured they should be taken out and spitted in the same way as bloaters, the sharp end of the spit being entered under the gill-covers and pushed out through the mouths of the fish. After this the herrings have to be steeped in water to extract some of the salt. The "steeps" used are generally long, shallow vats, about 4 feet wide. Across these the full spits are spread, the "steeps" are filled with water, and the herrings left to soak for a night. In the morning the water should be drained off and the vats refilled with fresh water.

*Drying.*—After the herrings have been soaking for about thirty-six hours they should be removed from the water. If the weather be favourable the spits should be spread upon racks in the open air to allow the herrings to dry in the wind, after which they should be hung up in the kiln to be smoked. Should the weather be wet or otherwise unfavourable for outside drying, the fish would have to be hung up in the kiln at once after removal from the steeps, but in that case they would have to be allowed to "drip" for some time before the fires were applied.

*Smoking.*—The smoking is usually done nowadays in modern kipper-kilns. The herrings should first get the smoke from a small billet-wood fire for one night, and then be allowed to cool all the next day and night. The following day and night another billet-wood fire should be applied, and the fish then allowed to cool again for twenty-four hours. Afterwards fires of chips and sawdust should be burned, the fish being smoked and cooled alternately till the required colour and firmness have been obtained. It might take from three to six weeks, according to the requirements of the market for which they were destined, before the fish were satisfactorily smoked.

*Packing.*—When red herrings are put into small boxes they are packed in the same way as bloaters, the tiers being laid *across* the box, with four herrings lengthwise over the tails of each tier. To pack in barrels commence with the heads to the side of the barrel, and pack the herrings on their sides till the opposite side of the barrel is reached, when about a third of the bottom of the barrel should be covered. Commence again with the heads to the side of the barrel, but so that the tails of the herrings previously packed will be completely covered, and pack as before till the opposite side of the barrel is once more reached. Begin again with the heads to the side of the barrel, and work across till the tier is finished. Repeat this process