

S GEORGE V, A. 1918

Details of Experiment 7.—Estimations of the NaCl content of the fish muscle and inner portions to determine approximately how much the flesh under the backbone absorbed within a given time. The portions were extracted with 10 vols. water for three hours with frequent stirring—10 c.c. of the boiled filtered extract were used in the estimations.

Exp. No.	Sample.	c.c. N/11 silver nitrate used.	Equivalent in grams NaCl	Per cent in moist muscle.
83	Salted $\frac{1}{2}$ hour, flesh under bone..	1.965 c.c.	0.01965	1.965
84	Salted 2 hours, flesh under bone.	2.5 c.c.	0.025	2.5
87	Salted 4 hours, flesh under bone.	8.26 c.c.	0.0826	8.26
86	Salted 4 hours, flesh from surface	11.05 c.c.	0.1105	11.05

Obviously, this table shows that it takes some four hours for the flesh under the bone to approximate that of the external portion of the flesh in salinity, and affords a strong argument for the exposure of the back muscle to the saline by making the vertebral cut.

6. CONCLUSIONS.

(1) The splitting of the fish in the usual way, but also making an additional cut along the vertebral column is the most effective method of preparation.

(2) The fish are freed from blood by allowing to remain on ice 1 to 2 hours. They should then be washed freely with fresh water.

(3) Small fish should not be salted more than 15 minutes. Larger fish up to four pounds should not be salted more than one hour if the texture of the fish is to be preserved, and half an hour is the optimum length of time in saline for the flavour of the fish.

(4) Ten hours over a beechwood sawdust, or old-wood smoke produced a deliciously flavoured fish. Fifteen to eighteen hours browns and dries the fish and aids in its preservation by more thorough drying.

These conditions should be altered to suit the market, the more lightly cured fish being utilized in the home markets and the heavier-salted for the distant ones. The chief condition to be emphasized, however, is the utilization, for the production of finnan haddie, of first-class perfectly fresh haddock, and the keeping of it cold after it is prepared.