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ber
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ednesday Night,
February, 18th.
any of the performers.

## J. Jardine \& Son




Making Cod Liver Oil
For the Guidance of .anu-
facturirs

## C. M, C. L. Notes.

 1.t. The manager in charge of fastory must see that the liversire fresh, that all brown or pör livers are throww out; that there
1is no gall bladder attaehod to any livers. 1is no gal. Dadier attaniod must then be washed in a tub of clean
2nd. The good livors must
fresh water.
3rd. The pan in whieh the livers are boilod must be perfoctly
Tean inside, bofore any livers are placed in it. ean inside, bafore any livers are placad in it.
4th. Before vou start to boil any livers,

5th. Turn on the steam, and use as mucl as you need to have or the quantity of livors you have in your pan. Boil until the white sum floats off (whiek will take about thirty minutes.) Don't forget
sostir the livars, and see that those in the bottoun and those around 6th. Tura the staam of, and allow all to sottle, not oxecoding five minntess, aooording to oupnaity of liver boilor
7 th. Than you dip all the oil you sun get, white eil. Put thie oil in a eneling taik made of fel is the finest and let the oil ramain there till noxt morning. Don't forget to put a that it will sher over the cooling tank bofore you put any oil in, or louger if possible, thoin dip frower coling tank and strain through
double ealice bage, inside bas to be to double aalice bag, inside bag the beags, the cask to be at the end o he shute with a funnel, to load oil into easks, whioh funnel to be
vared with onoos, aloth.
sth. Whou you have dipped the finest cill from the e top of the
.er voiler pan, take all the blubber from the pair whle it to warm. The eil from this blubber is not t t for medicinal purposes. 9th. Then olean your liver pun with wary water
powdor. Have it bright and elean for the nesxt boiling.
10th.
10th. Evary batg, dioth, tank, funmel and pani, mut be waske
only with warn wator, soap and wator. Sole mint not be uase only with warn wator, soap and wator. Sole munt not be usod. of tin barrols. Wooden packingoe geverally mato the oil dark, and lestroy its ine tavor.
derpartimint or marine and finmirima
St. Jong's.

## RIMGUTAHTMON5 <br> For Salting Scotoh Pack Herping

Oac barred milt to five and a hall batrols herring-Large -ne barral salt to six barrels harring-Medium Fulls.
One barrol salt to six and a half barrals herring-Matt Tula This amount of salt ie for dredsing and laving on reve enly. sot take into aceount that put on the herring before gibbing. pact. unaloss very dirty or sealy; in that cese, you have to mak good tin same amonnt, or otherwise you cosild not have any frod rofle, on matt. Fu

Matt Fulls....... 10\% inches long
Medium Fulls.... $11 / \mathrm{k}$ inehes long.
arge Fulls..... $12 \frac{1}{2}$ inches long and upwards...... Miltor ree
Medium Filling ... $111 / 2$ inches. long and upward
Large Filling .... 121/2 inches long and upwards
FHiling Fish may be branded as Seotoh Curo without the Grown
Brand

$$
\begin{aligned}
& \text { No drowned, stale, or soaloeloss herti } \\
& \text { Pask, nor herring in half frozen state. }
\end{aligned}
$$

The root eausa for light saluing is to come as near as possible to
the placsing of the palate of the oonsumor; and if we bear in mind that over three-fourths of all seoteth-Paek Horring are eonsumed as a
tonie before the mid-day meal, just as they come out of the barral, tonie before the mid-day meal, just as they come out of the barral,
without any fire eooling, we pan see the roasell at a glanee for the right salting. The herring is drassod by the head and the tail beling cut ofi, the main bone taken out. It is then out into squarese of aboun one inest, and is served with vingegar and other condiments. Thi gives power to the stomaoh to the consumer in the bost of haalth.

- People with bad stomaehs ploase note that the art of eooking and eatug right is iust as ossontial as the art of ouring; and base an the best medieel direotions, and with the chomieal analycis of the wo need not be surprised that the poople who eot most herting an
the most healthy and officient. DEAPARTMEIST OF MARINE AXD FISHMRIES

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