

Would that our Government might be induced to fight the encroaching sea in the manner indicated, and regain the hundreds of villages, farms, and towns on the coasts of Pomerania and Prussia, which have, in the course of centuries, been buried in the sand or been washed away by the waves. We possess ample guarantees in the facts stated above that such a thing is possible.

12.—NOTES ON THE ENGLISH HERRING AND MACKEREL FISHERIES, AND THE METHODS OF CURING.

By Capt. J. W. COLLINS.

[From a letter to Prof. S. F. Baird.]

The following notes on the English herring and mackerel fisheries, which I extract from a letter by Mr. Edward Jex, of London, and dated November 19, 1884, may prove of interest to you. I wish particularly to call your attention to the fact that in England they are preparing *kippered mackerel* as well as kippered herring. The latter are a most delicious article of food, and I assume that mackerel would be still better. It seems to me that in seasons when small mackerel are abundant and cheap, as, for instance, they have been the past summer, a large and profitable business might be done by putting them on the market cured as kippers. And there also would appear to be great possibilities in introducing in our markets the kippered herring, which, I believe, would meet with a great demand and remunerative prices as soon as its value was properly understood.

Mr. Jex is the owner of a fleet of smacks sailing from Yarmouth, and is a fish salesman at Billingsgate, where he has an opportunity for seeing the various phases of the trade. He writes:

“Since I wrote last the catches of herring have been very large at Great Yarmouth. Some of the boats, for the season, have taken over 100 last, ‘long tale,’ 10,000, 152 fish to count as 100 fish, consequently a last signifies 13,200 fish, long tale, as sold by the catcher. The take at Yarmouth alone, up to date of last Friday, November 14, was 20,613 lasts, 7,000 fish, and the prices they have sold at average from £5 to £10 per last. Our curers are very busy at this time in drying their herring, and others are preparing them in their own brine, in barrels, for exportation, particularly the high dried smoked ones, for the Spanish and Italian markets. And I have no doubt [that] your salted mackerel, also your dried cod, would sell well in those Catholic countries, also in South America. * * * The catches of herring have been equally as large at Lowestoft as at Yarmouth, and the take of mackerel this autumn has been very large. But all have been sold fresh, or split and smoked—what they call kippered here. There is a great demand for them when they are full of fat and done this way.”

WASHINGTON, D. C., December 2, 1884.