

in nearly every English household, have an exceedingly fine flavor, and cause an agreeable break in the monotony of the English table with its many meats. In Denmark there are hardly any smoke-houses which treat herring as "kippers" on the English plan. But it is certain that this method will soon be introduced, and doubtless with good results.

52.—CRAB FISHERIES PROPOSED IN DENMARK.*

Crabs are very common in the Cattegat, and still more so in the North Sea. One cannot pass a place on the shore where lobster fisheries are carried on without seeing the broken shells and claws of large crabs. But it is a rare occurrence for a fisherman to take any of these crabs home and cook and eat them. One very rarely sees crabs offered for sale in Denmark; and it is a very unusual occurrence to see any one eat such an "ugly" animal.

This is to be regretted, because crabs have a fine flavor, and contain, comparatively speaking, a good deal of food, if one only understands how to get at it, which is not very difficult. All that is needed is to remove the shell and take out all the soft parts and all the meat, all of which can be eaten, and which, in order to form a savory dish, needs only the same condiments as are used for lobsters. The claws also contain good meat; and on the whole it must be said that the crab is a better and more easily digested article of food than the lobster. It contains much more food-matter than is generally thought; and a good-sized crab almost fills a plate. It can therefore be imagined what a crab contains which, as is frequently the case, weighs several pounds. As a general rule it may be said that a crab which measures 4 inches across the back contains one-fourth of a pound of meat.

It is to be regretted that crabs do not yield any income to our fishermen, for the simple reason that they find no sale for them. There are plenty of crabs, a great many more than the fishermen care for; and as a general rule the lobster fishers catch ten crabs to every lobster. When the lobster-ring or lobster-pot is taken out of the water, and the fishermen find that crabs, which are worthless to him, take up the room and have eaten up the bait, he gets angry, and frequently gives vent to his feelings by crushing the crabs against the side of the boat. This would be different if crabs were of profit to the fishermen; but it must be remembered that it is not the fishermen alone who cling to old customs and prejudices. The crab is never mentioned on any Danish bill-of-fare, and there is, therefore, no demand for them, and crab fisheries are consequently not carried on.

All this would be different, if crabs could be exported. We think that

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this is possible, if a proper method of transporting them could be found. It is maintained, but whether justly or not we do not know, that out of the water the crab cannot be kept alive as long as the lobster. If this should be the case, it is probable that some other method of transporting crabs could be found; if not raw, they could possibly be transported cooked.

Our hope in seeing our crabs made an article of commerce is based on the fact that crabs bring a high price in England. In London large quantities of crabs are offered for sale, and they may be seen in many stalls on the Strand, Fleet street, &c., where lobster salad and crab salad are favorite dishes. In the London markets last summer [1885] the price of crabs varied from 8 cents to 90 cents apiece, while the average price was about 40 cents. Such figures ought to furnish a satisfactory answer to the question, whether our crabs are too good an article to be left lying on the sea-shore, all the more as our fishermen incidentally catch ten times more crabs than lobsters, which represent a considerable income in our fisheries.

There is therefore every reason to urge our fish-dealers to take up this matter. Attempts should be made to export crabs. Even if they were to bring a much lower price than is paid for them in the London fish-market, these fisheries would yield some profit; and we are convinced that our fishermen would be well satisfied, if they could sell crabs at a low price. But our fish-dealers should also endeavor to introduce crabs in our domestic fish-markets. The Danish public might possibly be induced to entertain a better idea of crabs, if it learns what prices are paid for them in London.

53.—CARP CULTURE IN SWEDEN.*

By **FILIP TRYBOM.**

Carp culture has of late years made considerable progress in Sweden, after the old carp ponds had been allowed to lie idle for a long time, as is unfortunately still the case in many parts of Denmark. Carp culture was again taken up in 1879, when C. Wendt, a landed proprietor, who was familiar with it from his German home, commenced carp culture on a large scale and according to a rational method, on his property Gustafsberg, near Perstorp. His land comprises several small lakes, which are very well adapted to carp culture, as they can be laid entirely dry and again be filled with water. The gentle valleys on his property have mostly an otherwise worthless peat and swamp soil, where, by means of dikes, ponds can easily be formed. These ponds are amply supplied with water from marshes lying on higher ground, at least under the usual conditions of rain.

* "*Om Karpavli Sverige.*" From the Danish *Fiskeritidende*, Copenhagen, September 29, 1885. Translated from the Danish by HERMAN JACOBSON.