Old Yarmouth, C STACY-WATSON.

THE SILVERY HOSTS OF THE NORTH SEA

AND

Quaint Old Yarmouth

C STACY-WATSON.
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PRESENTED BY PROF. CHARLES A. KOFOID AND MRS. PRUDENCE W. KOFOID
Landing Herrings at Yarmouth: Old Style.

"Of all the fish of the sea, Herring is king."
Clupea Harengus.

The Silvery Hosts of the North Sea.

With a Sketch of "Quaint Old Yarmouth."

By C. Stacy-Watson.

"Here is the noblest fishery for herrings in Europe."

-Sir H. Spelman.

With a Prefatory Note by The Editor of "Home Words."

London:

"Home Words" Publishing Office.

1, Paternoster Buildings, E.C.

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Butler & Tanner,
The Selwood Printing Works,
Frome, and London.
PREFATORY NOTE.

"SOMETHING about Herrings," ought to arrest the attention of everybody: and an introductory note to the following pages, which I have been asked to write, seems to me very much like a work of supererogation. One thing, however, I can say: many years ago it was my privilege to acquaint myself with Yarmouth Herrings on the spot, and to see a good deal of the processes connected with the catching, curing, and preparation of this delicious breakfast luxury; and knowing what I do of Mr. C. Stacy-Watson, the author
of this book, I feel I can fairly guarantee not only the interest of his story, but his special fitness to be a guide and teacher of those who desire to become more fully acquainted with "The Silvery Hosts of the North Sea."

Of Yarmouth itself I can truly say there is little scenery, but there is plenty to see. It possesses a certain old-world originality. Butter is still sold by the "pint." The town is one vast gridiron, of which the bars are represented by "Rows" to the number of one hundred and forty-five. The Parish Church is a grand structure. The Denes—except in windy weather—are delightful. The roadstead has several times contained the navy of England, and sometimes over 1,000 vessels are to be seen riding at anchor. The fisheries, and the fish, are of course in their season a never-failing topic. The reader will learn all about these from Mr. Stacy-Watson; and as to the quaint old town, my advice to each is to resolve to exercise a personal judgment by making a personal visit.
“It is as prayte a town,” said a Royal Commissioner sent here some three centuries ago, who ought to have been a Royal Courtier — “It is as prayte a town as I knowe any where on the sea costes; and as thriftie and honest people in the same; for, in my opinion it is the prosperest towne, the best bylded, with most substancyall howses, that I knowe so near the sea in all your Majestie’s realme!”

“Asprayte a town” was safe ground for a Commissioner three centuries ago, when the modern annual exodus of England to the sea was an unknown luxury, and dozens of “de-lightful localities” had never been heard of in the busy, and not busy, world of English society. “As prayte a town” might arouse considerable difference of opinion now; but if I say “praytier than it was three centuries ago,” without making any further comparison, I shall doubtless satisfy my Yarmouth friends, and spare my postbag a heavy burden of indignant remonstrances from disinterested—perhaps interested—inhabitants.
PREFATORY NOTE.

One word I would add. Let no visitor omit to read at Yarmouth the marvellous history of the good work of Sarah Martin. The annals of benevolence have no nobler record; and the story of the poor Yarmouth dressmaker giving up, as she unaffectedly says, "a day in a week from dressmaking (by which I earned my living) to serve the prisoners" (who at that time had no chaplain), may well stimulate others to look around to see if there is not a field of self-denying labour waiting to be occupied by them.

C. B.

7, THE PARAGON,
BLACKHEATH, S.E.
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A FISH AUCTION ON YARMOUTH BEACH: OLD STYLE.
IGNORANCE OF HABITS, ETC., OF HERRING.

HE word Herring is said to be derived from the German "Her," or in modern spelling "Heer," an army, great number, multitude; with the idea also of unity; and this derivation gives a very appropriate description of the habit of this fish, for it swims the waters like a vast and well appointed army, in orderly array marching to its destination.

Although herring have been fished by the Dutch, Scandinavian, English, Scotch, and French for centuries, yet the amount of positive knowledge as to its home and life is very meagre.

The famous Danish ichthyologist, Kroyer, who had for some time made scientific researches in this direc-
tion, in his great work, "The Fish of Denmark," makes use of these words: "How desirable it is to gain more insight into the natural history of fish is strikingly illustrated by the herring, as many points in its mode of living are still unexplained, and many fabulous accounts are transmitted from one generation to another." In the old days, when the unknown was generally accepted as synonymous with the wonderful, which last possessed the happy privilege of reconciling all inconsistencies, herrings were supposed to have their home under the crystal sea of the polar regions; there, in quiet seclusion, protected from the ceaseless greed of their enemies, they sported and multiplied to such an extent that, their native waters becoming overcrowded, necessity compelled colonies of them to seek out a new world for themselves; the surplus population, as was supposed, migrating annually in several large columns towards the south. Upon leaving the protection of their icy covering they were quickly attacked by hungry enemies in their own element, and by fierce birds of prey darting down upon them from above, all on the eager watch for a bonne-bouche; and thus they were driven into shallow seas, and into the bays and inlets of the British Isles and the Scandinavian coast, there to be snared for the delectation of unsophisticated palates. Of late years, thanks to scientists on the Continent, and the evidence collected by the United States Government, and by the late Frank Buckland, a little more light is being thrown upon the several questions awaiting solution. The evidence, as it now stands,
IGNORANCE OF HABITS, ETC., OF HERRING. shows conclusively that, instead of a single tribe, there are several distinct varieties of herring, each having its own particular haunt. Thus, the Shetland can be distinguished from the Ballantrae, the East Coast from the West Coast, and the Yarmouth from the North Sea fish; while, on the Norwegian coasts, varieties are found which differ from the Scotch and the Dutch, and these again from herring taken on the French coast. Thus the many varieties of herring found on the coasts washed by the North Sea prove that they do not come from one common tribe, from the polar regions or elsewhere, as formerly supposed; the probability being that each variety has its own particular home in the deeper water outside that coast which it frequents during the spawning season. It has been noted by Cuvier and Valenciennes, "that on the northern coasts of France, and not far apart, are two tribes of herrings, each of which has its separate home in certain basins of the sea, and that these tribes never intermingle."

In his Report on the Herring Fisheries of Scotland, Frank Buckland gives it as his opinion that, instead of migrating from the Arctic regions, the herring comes up from the deeper water outside towards the shore; and he notes that the fishermen of Montrose now go out some sixty to eighty miles to meet the herrings coming in, instead of, as formerly, fishing within some twenty miles of the coast. Also, that when the herring-fishing season is over, the fish having departed, cod-fish roaming the deeper waters are caught with herrings in their stomachs. M. A. Boeck,
in his report to the International Exhibition at Bergen, says that the result of his observations leads him to conclude that herring, in general, inhabit the great submarine depths, and that they do not take up their quarters beyond the 65° latitude.

The proper home of the herring is the North Sea and the Atlantic, and the seas connected with them, such as the Baltic and the Kattegat; thus the herring ranges along the coasts of Norway, Sweden, Denmark, France, British Isles, Greenland, and the north-east coasts of North America.

"The appearance of the herring first in the north, then gradually farther south, the wealth of the fish near the Dogger Bank, which is washed by cold water during the months of April to June, are hints pointing to the intimate connection existing between the temperature of the sea and its animal life."

There are three conditions of sea water which exercise a decided influence over its animal and vegetable life, viz., temperature, saltness, and currents.

Shallow waters are subject to more frequent and greater ranges of temperature than are deep waters, and seas which, like the Baltic, receive large masses of fresh water from rains and melting snows, also differ considerably in saltness. As observed by one of the writers of the reports issued by the United States Government (a noble example which might be followed with advantage by others, and to whom, as well as to other writers, we are indebted for much valuable information, for all of which we here gratefully acknowledge our obligations), the North Sea
IGNORANCE OF HABITS, ETC., OF HERRING.

itself differs, the one part of it from another, in depth and in saltness; and consequently, to some extent, in temperature, all of which affect the animal and vegetable life subject to them. As to depth, the North Sea may be divided into three zones: the shallowest including the Dogger Bank, the coast waters of Schleswig Holstein, and Jutland, communicating with the ocean only through the narrow British Channel; the middle zone, extending from the north of the Dogger Bank to a line drawn from Peterhead in Scotland, to Cape Skagen in Jutland, has a greater depth of water, receiving those brought down by the Baltic, which are much less salt than the ocean; and the third zone, which is the deepest of the three, stretching northward from Peterhead, having a free communication with the Atlantic and the cold water coming down from under the paleo- crystic seas. The influence of the winds upon the herring fishery is still an open question; but it has been found that under certain conditions, when a coast is exposed to strong winds blowing towards it, herrings will not approach; that with a continuation of stormy weather there is a very serious decrease in the catch; and that a violent gale precludes all possibility of fishing.

Under somewhat altered conditions a breeze may be an advantage; thus it is in evidence that at Peterhead (Scotland), after a northerly breeze herring are always to be had on that coast, and very heavy takes have been made during thunder.

The evidence collected by the late Frank Buckland,
in Scotland, not only indicates that temperature exercises an important influence upon the fishing; but, that as the temperature increases, the herring rise from the bottom and swim at a higher level during the spawning period. Thus at Wick, where a deep sea thermometer had been in use for some years, it was observed that when the temperature fell to 53° there was no catch, while when it rose to 55° in the day, and 54° at night, fishermen have had the best of catches. Dutch scientists have also found that more fish are caught at a temperature of 12° to 14° Celsius, 53.6 to 57.2 Fah., than at any other time. "Dutch herring-boats are therefore always supplied with a thermometer, which enables them to place the net at a proper depth."

During his stay on the west coast of Norway, Boeck constantly noticed the temperature, and noted down a large number of observations during different years. In his report for 1862, he showed the influence of cold on the herring-fishery. In that year he examined the temperature at different depths. The weather had been calm, but a severe cold had prevailed for some time, by which the temperature of the sea at a depth of ten fathoms had been brought as low as 1½° or 2°, Reaumur, while at a depth of thirty fathoms it was from 3° to 4°. He further noticed in the same year that at some of the rich fisheries, when the fishing implements were placed at a depth of ten fathoms below the surface but few herrings were caught; while others, placed at a depth of from fifty to sixty fathoms, caught a large number.
CHAPTER II.

DESCRIPTION OF HERRING.

HE Herring, from the breadth of its back, is a good swimmer. This breadth is due to masses of flesh on either side of the backbone. On cutting through a herring at right angles to the backbone, the form will be seen to be that of an egg-shaped oval, the breadth being greatest about the level of, or a little above, the vertebra. On each side of the backbone are the large muscles, each composed of fine fibres, which collectively exercise the strong motive power needed by the herring when swimming. By shortening the muscles of the left side, the back part of the body bends towards the left, and by shortening the muscles on the right side, the back of the body bends to the right; these movements alternating with each other, and rapidly repeated, impel the fish forward, while the fins keep the body in the right position in the water, or deflect its course as desired. It has 2 pectoral, 2 ventral, 1 dorsal, 1 anal, and 1 caudal
fin, the lower lobe of which is somewhat longer than the upper; the tail is considerably forked. Dorsal fin, 19; pectoral, 17; ventral, 9; anal, 17; caudal, 20 rays; and 56 vertebrae.

The scales adhere so loosely that in hauling the nets, or in handling the fish, they come off with the greatest ease.

"The gill-covers at the sides of the head, back of and below the eyes, are alternately opened and closed by the fish, in order to draw in water for breathing through the mouth over the gills, to be discharged through the gill opening. Each gill-cover consists of four bony plates. Below these is joined to the third and fourth plates a skin or membrane, kept extended by means of small bones. It has four pairs of gill-arches; to these are fastened at the back two rows of gristly gill-leaflets, which are covered with so thin a skin that in the live fish they look dark red from the blood passing through them. In front the arches of the gills have a dense row of slender appendages, technically called gill-rakers, on each side of them. All water which the herring takes in its mouth to let it flow out again over the gills in breathing, must pass through the fine grating formed by these spinous points. By this process all small animals which, with the water, enter the mouth and gill-cavity are retained in it, and accumulate till they are swallowed. This enables the herring, whenever the water is full of small life, to fill its stomach in a short time with thousands of them. In the abdominal cavity of fully grown herrings, the
sexual organs, the ovaria, and spermarys take up the largest room. As soon as the eggs and milt are fully matured, they pass from their envelopes through a narrow tube toward an opening which is immediately back of the anus. The intestinal canal starts from the stomach, at whose back there are hollow tubes, which, when food is plentiful, are filled with a fatty Juice. In front of the stomach there is a short and wide cavity; from the stomach a tube, the pneumatic duct, passes to the swimming bladder, which shines like silver, and has the shape of a spindle. On either side of the swimming bladder are the kidneys, and between these, and close below the spine, there is a large blood vessel, in which a large portion of the blood which has passed through the gills is conveyed to the lower part of the body."

The herring when it leaves the egg is about as thin as a ribbon, and almost as transparent as the water in which it swims. In Scotland the smallest fully matured herring measure 215 millimeters, whilst on the coast of Norway they measure 225, and are supposed to reach their full size in their fourth year. That the herring is exceedingly prolific may be readily supposed from a consideration of the vast quantities which, having escaped the many egg-devourers, are yearly destroyed by their ever vigilant enemies. The quantity of herring taken in the thousands of miles of netting spread for them by all the fishermen engaged in their capture is but small in comparison with what is destroyed by birds and fish. When herring take to the deep water, they
are hunted by the cod-fish and other deep swimmers; while, if they rise to the top, surface swimmers and sea birds follow them as long as they remain in sight. If the herring were not possessed of enormous reproductive powers, they would long ago have become as extinct as the dodo.

Frank Buckland, in his Report, gives the following table as the result of his calculation of the number of eggs carried by the female:

<table>
<thead>
<tr>
<th>No.</th>
<th>Weight of Fish.</th>
<th>Weight of Roe.</th>
<th>No. of Eggs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>4$\frac{3}{4}$ oz.</td>
<td>1 oz.</td>
<td>29,280</td>
</tr>
<tr>
<td>2</td>
<td>6$\frac{3}{4}$ &quot;</td>
<td>1$\frac{1}{4}$ &quot;</td>
<td>51,240</td>
</tr>
<tr>
<td>3</td>
<td>6 &quot;</td>
<td>1 &quot;</td>
<td>29,280</td>
</tr>
<tr>
<td>4</td>
<td>4$\frac{1}{4}$ &quot;</td>
<td>3$\frac{1}{4}$ &quot;</td>
<td>21,960</td>
</tr>
</tbody>
</table>

Bloch, in his history of the herring, computes the number at 68,000; other ichthyologists give from 21,000 to 36,000. M. de la Blanchère gives 70,000; the great difference between the numbers stated above may, perhaps, be reconciled if we suppose the examples to have been taken from fish of different ages.

In the very interesting report referred to above, Frank Buckland quotes Dr. Letheby's chemical analysis of the herring, in comparison with beef as a food, and makes a calculation of its enormous value to the population. According to Dr. Letheby's calculation, beef contains 1,854 grs. carbon, and 184 grs. nitrogen; herrings, 1,435 grs. carbon, and 217 grs. nitrogen. According to this, the herring is inferior to
beef as a heat producer, but is much richer as a flesh former. Following Buckland's method of reckoning three fresh herrings to one pound, and eight pounds to the stone, and an average bullock at sixty such stones, and comparing the price of butcher's meat with the price of herrings, the advantage is immensely on the side of the fish. Taking beef at an average, say of 12d. per pound, and three fresh herrings, which, as a rule, will weigh one pound, at 4d., the cost of beef is three times greater than that of herring. The difference in value to the nation, when we are dealing with such large totals, is well worthy of the very serious consideration of those who may have it in their power to develop and encourage such a grand source of wealth. Reckoned on this basis, one last of herrings is equivalent to a fraction over nine bullocks. The quantity of herrings landed at Yarmouth during the regular fishing seasons for the last ten years, excluding the spring and summer fisheries, amounts to 149,152 lasts; or reckoned in bullocks, it gives the enormous number of 1,367,226, or an average of 136,722 bullocks per year. The demand for herrings, both from abroad and at home, increases year by year, side by side with increased facilities of transport. More railways on the Continent mean more markets; cheaper freights mean larger demands for the silvery wealth circling the shores of Albion. When it is considered that such a mass of food as the above is won out of the waters by the crews fishing from the single port of Yarmouth, during the short season of four months
in the year, and the cheapness of the herring as a food when compared with flesh foods raised on land, the value from a national point of view of the herring fisheries round the British coasts cannot be overestimated.

The following table may interest the reader:

<table>
<thead>
<tr>
<th>Description</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of herrings caught in Scotland in 1882, on the east coast, including</td>
<td></td>
</tr>
<tr>
<td>the Lewis and Bara early fishings</td>
<td>584,578,400</td>
</tr>
<tr>
<td>At Great Yarmouth, not including spring or summer fishings</td>
<td>224,400,000</td>
</tr>
<tr>
<td>* Exported from Norway, Sweden, France, and Holland to three Baltic ports</td>
<td>140,128,500</td>
</tr>
<tr>
<td>Total</td>
<td>949,106,900</td>
</tr>
</tbody>
</table>

As the writer has no statistics for Whitby, Scarborough, Grimsby, and the frequent other fishing stations on the English coast, the reader will understand that the figures given above by no means represent the total catch of herring; they are given simply with a view of indicating the probable magnitude and value of this one particular industry.

* Statistics give these in number of barrels. Norwegian barrels run from 450 to 550 per barrel; a mean of 500 per barrel has been taken for this.
CHAPTER III.

BOTTOM-OF-SEA INFLUENCE ON HERRING.

The character of the bottom of the sea exercises a very material influence upon its vegetable life, and, consequently, upon the kind of fish frequenting its waters; and not only the character of the bottom, as to whether it be clay, sand, gravel, or rock, but also its configuration. The bottom of the sea, like the surface of the land, has its hills and valleys, its broad flat plains and its dark gullies, its steep ridges and its deep channels, the different kinds of fish finding in these differences of the bottom that which suits their own habits best. The herring has its favourite swims, which are as sharply defined as the bottom is strongly marked. Mr. Boeck, during the time he was commissioned by the Norwegian Government to examine the herring fisheries, made certain experiments by placing nets in the Channel between Röaer and Faeö, and stretching towards Hauskeskaer; and another
chain, the greater part of which stood on rocks, with only one end of it reaching the channel. He found the nets placed in the channel caught a large number of herrings, while those on the rocks caught none, except in that portion touching the channel; and he draws attention to the "large level places at the bottom of the sea covered with rough gravel, which in calm weather are the herrings' favourite spawning places." He raised with the dredge large lumps of roe and gravel intermixed, and he notices that "in these places the largest number of herring is invariably caught." In other places, frequented by the herring in spawning time, large masses of spawn have been dragged up from the bottom in the form of thick cakes, likened to tapioca pudding, and fishermen often find the spawn sticking to their nets, which it does by means of a glutinous substance which hardens soon after being extruded from the fish. In Scotland, herring spawn in August to September; on the east coast of England from September to October and November; and in the English Channel later still in the autumn.

Herring are known as hard and soft roed: the hard roe being the female, and the soft the male. The roe is composed of thousands of small eggs, while the milt is the fertiliser. When the spawn (the roe) is first extruded, it is found covered with a sticky substance which, as the eggs fall to the bottom, or come into contact with other substances, causes them to adhere firmly. Their period of development depends largely upon temperature: in cold weather they take eighteen
days, while in warm they may take no more than six days. In the Baltic, with its lower temperature, it is said they do not leave the egg in less than forty days. Referring again to the reports issued by the United States Government, "The development of the egg can easily be observed with the naked eye. As soon as the little fish begins to form inside the egg, the two eyes are distinctly seen in the otherwise transparent egg, like two black dots." The body of the fish, when hatched, is as transparent as the water, which enables it to escape some of its argus-eyed foes. For a time after being hatched the abdominal cavity is still filled by what may be called the yolk, during which time it requires no other food, but lies about at the bottom, making curious little jerky movements. In the course of a few days, when the yolk has been absorbed, the little creatures begin to swim about in shoals with wide-open mouths, eager to become better acquainted with their portion of the universe, which they find in the embryo of gasteropods, etc., with which they quickly fill themselves for near their whole length. When they have passed their first stage, which may be called the larva, that is, the "baby," they begin to put on their shining silver armour; but being yet only juveniles, and everything new to them, they keep the even balance of their scales by deserting the now dangerous shallow waters for the deeper seclusion of their progenitors. Here the gay young knights develop into the "middle form," at which time they are generally very fat. From this they are promoted, by the law of seniority, to the rank known as "ma-
ture," when they enter upon the serious duties of life, making preparations for the fulfilment of the responsibilities of their being. They are supposed to reach their full size in their fourth year, when, having thus far escaped their numerous enemies, their experience gives them some little chance in life,—not much, however, while curing-houses exist.

Herring feed mostly on small crustaceans, which inhabit various localities in myriads, and also on crab spawn, sea-lice, and eels, shrimps, small fry of other fish, not always sparing their own offspring. At certain seasons they feed on small oily aquatic animals, at which time they are no more fit for human food than an alderman, save among sharp-set cannibals. The herring is gregarious, swimming in shoals that may be likened to the regiments of an army on the march: the smaller schools of a given locality gathering together to form this grand army, the whole being led by the larger and stronger fish, the weaker falling back to the rear, where they become a prey to the demon dog-fish and whales, which hang about the skirts of them. They all swim in the same direction. If, for any reason, the leaders turn, the school makes the same movement. As a rule, they move in a straight, or slightly-curved, line; but sometimes they wheel about, when those in the centre remain stationary, while the outer members pass through the water rapidly. When they move swiftly in large masses, a peculiar glitter is produced upon the surface of the water, called by fishermen "herring-light." The old amphibia.
man and half warrior, took a lesson from the herring when, leaving the "briny deep," he went on the war-path, marching, as it occasionally does, in wedge form. About the spawning season the school at times attains such large dimensions as to be known as "herring mountain." They enjoy fine weather as well as other creatures, manifesting their pleasure by sporting about at the surface, and beating the water with their dorsal fins, splashing each other with showers of spray. Fishermen call this "the play of the herring," and consider it a favourable sign for their fishing. Herring very seldom, save in exceptional circumstances, live in solitude. Swedish fishermen refer to a variety met with on their coasts, which they call "the wandering herring," the arrival of which is observed with displeasure. It has the reputation of being among herrings what the "rogue" is among elephants,—it does no good to anybody, but chases better company away.
CHAPTER IV.

MIGRATION AND DESTRUCTION OF HERRING.

HERRINGS sometimes migrate to places with which fishermen would be glad to become acquainted. Fisheries which have been profitable for years have suddenly ceased, and again been abundant, and again ceased. That they should, when they find a given locality deficient in food, seek like others to better their lot in life, is only reasonable; and it is only reasonable, also, to conclude that their enemies, increasing through becoming thoroughly acquainted with their haunts, make their residence too hot for them. Many fishermen believe that every fish that swims, as well as the birds of the air, live off the herring; and no wonder if they do, seeing what a delicate morsel it is, fit for the palate of kings if unspoiled by outlandish cookery. Fishermen fishing with long line in the deeper water often take cod-fish with several herrings in them; dog-fish hunt them
like packs of wolves; the whale with wide gaping mouth skims the sea and fills himself with the cream of it. The shark, the salmon, and the cuttle-fish take their bite, certainly no mean one. Frank Buckland makes an interesting calculation of the loss inflicted by the cod-fish and the ling below, and by the gannet above. He says: "It is a very common thing to find a cod-fish with six or seven large herrings, of which not one has remained long enough to be digested, in his stomach. If, in order to be safe, we allow a cod-fish only 2 herrings per diem, and let him feed on herrings for only seven months in the year, then 2 herrings \( \times 210 \) days = 420 herrings as his allowance during that time. In round numbers, 3,500,000 cod, ling, and hake were taken in Scotland alone in 1876. It would be a great exaggeration to suppose that one cod was taken out of every twenty in the sea; but assuming that five per cent. of the cod in the sea were actually caught, 70,000,000 cod, ling, and hake must have existed off the coasts and islands of Scotland. If, however, each of these 70,000,000 cod, ling, and hake consumed 420 herrings a year, they must together have consumed 29,400,000,000 herrings, or twelve times more than all the herrings caught by Scotch, English, Irish, Dutch, French, and Norwegian fishermen put together; and nearly thirty-seven times as many herrings as are taken by Scotch fishermen alone." Following the same method of calculation, it is estimated that the gannets upon Ailsa Craig number not less than 10,000, and that they destroy 21,600,000 herrings per year; and on the
assumption that there are fifty gannets in the rest of Scotland for every one on Ailsa Craig, the Scotch gannets alone consume 1,110,000,000 herrings.

<table>
<thead>
<tr>
<th>Estimated destruction of herring off the coasts of Scotland by cod, ling, and hake</th>
<th>29,400,000,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>By gannets</td>
<td>1,110,000,000</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>30,510,000,000</td>
</tr>
</tbody>
</table>

or meat-food equivalent to over 21,000,000 bullocks destroyed by only four enemies of the herring. This destruction refers to only one small portion of coast washed by the North Sea; if we add to this the enemies frequenting the long line of Norwegian coast, with its numerous rocky islands and points jutting out into the sea, such as wild fowl love to inhabit, the above total sinks into insignificance. In 1877, according to reports furnished to the United States Fishery Commission, the number of cod-fish taken by Norwegian fishermen were:

<table>
<thead>
<tr>
<th>In the Lofoten Islands</th>
<th>29,500,000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other fisheries of the North</td>
<td>4,500,000</td>
</tr>
<tr>
<td>At Finmark</td>
<td>17,500,000</td>
</tr>
<tr>
<td>At Söndmore, Römsdal, Nordmøre</td>
<td>8,500,000</td>
</tr>
<tr>
<td>Estimated yield of smaller fisheries along the coast.</td>
<td>7,500,000</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>67,500,000</td>
</tr>
</tbody>
</table>

The above total does not include the cod fisheries of Germany, Denmark, and Sweden, for which estimates are not at hand. Estimating upon the same basis as before, that for every cod-fish taken twenty have
been left in the sea, there must have been off the Norwegian coasts 1,350,000,000 cod-fish, and it is in evidence that as soon as the herring makes its appearance off the coast, cod-fish will leave off feeding upon anything else, and at once greedily pursue the glittering silver herring; in fact, so fond of herring are cod-fish, that when fishermen bait their hooks with old salt herring in place of fresh, when this is not at hand, the cod will snap at the salt rather than have none at all; and should the herring make off from the coast, the cod follow them, for which reason cod-fishing seasons are sometimes prematurely closed, and the fishing spoilt. The cod greedily fills himself with herring; and as he quickly loses his lean condition and gets fat on it, it will be well within the mark to allow every cod 6 herrings per day. According to evidence, as before stated, collected by Frank Buckland, that quantity has been found undigested in its stomach when caught; and allowing him to feed at this rate for only 30 days in the year, we get the enormous total of 243,000,000,000 herrings destroyed by only one of its enemies in the short space of one month along this line of coast. This quantity if put into railway trucks, such as are used to carry herrings from Yarmouth to the interior markets in England, would require 4,602,272 trucks, or over 153,000 trains of 30 trucks to the train. With engines, tenders, and brakes this reaches the aggregate length of 16,300 miles, or united end to end would stretch considerably over half-way round the world. This alone, without counting the herring
destroyed on the British coasts, would give 19 herrings, equal to 6 lbs. meat food, for each member of the population of the United Kingdom for every day in the year.

**Summary.**

| Herrings destroyed by cod, ling, and hake off Scotch coasts | 29,400,000,000 |
| By gannets | 1,110,000,000 |
| Norwegian cod | 243,000,000,000 |
| **Total** | **273,510,000,000** |

A total which, if translated into bullocks, would make a herd numbering nearly one hundred and ninety millions. In addition to these are the dog-fish, the whale, coal-fish, porpoise, seal, pollack, cuttle-fish, salmon, and shark, with myriad clouds of wild birds not included, all of them implacable hunters of the herring, whose devastations it would be impossible to estimate. We may safely assume that the herrings captured by all the fishermen engaged in the North Sea do not amount to the thousandth part of the number destroyed by enemies which have not, in comparison, one tenth of their value.
CHAPTER V.

FISHING IMPLEMENTS AND MODE OF CAPTURE.

The nets used for catching herrings vary in length and number of mesh, according to the waters fished and mode of fishing. Thus, in the Bay of Soraka, in the White Sea, during the winter months, holes are made in the ice for the nets, which range from 112 to 245 feet long, by 17 to 28 feet deep; while their autumn fishing is done with nets 56 feet long, which are attended by a couple of boats, each manned by three men, the nets that are hauled in from the shore being from 350 to 700 feet long. In Sweden nets are used varying from 35 to 120 fathoms long, by 12 to 26 yards deep, meshes ranging from 18 to 24 to the yard. In Deep Säcke Bay the nets are from 40 to 45 fathoms, by 8 to 10 fathoms deep, 30 meshes to the yard. In Scotland nets run 60 yards by 18 to 20 deep, with meshes varying from 33 to 42 to the yard, and their boats carry from 40 to 80 nets, which are now generally made of cotton. This being about half the
weight of hemp, allows a boat to carry double the length of net formerly used. The substitution of cotton for hemp will be seen to be of great importance when it is noted that at the Lewis and Bara fishing, in Scotland, last year (1882), there were 1,300 boats engaged; so that at a moderate computation they spread nearly 2,000 miles of netting, instead of half that quantity; and off Fraserburg, on a good night, there will be 1,000 miles of net set.

Yarmouth boats are considerably larger than the Scotch, and carry more nets and hands. The original cost of a first-class drifter of the largest size (Yarmouth), hull and spars, ready for sea, ranges from £1,000 to £1,200; to this must be added nets and fishing gear, which increases her total by from £400 to £500 more. The same remarks apply also to the Lowestoft boats, many of which, from the greater number of herring buyers, frequent the Yarmouth haven in preference to their own. These boats average twelve hands—eleven men and one boy—each. During the season of 1882 there fished from Yarmouth some 400 Yarmouth boats of from 15 to 40 tons; 200 under 15 tons; 150 boats from Lowestoft; 250 from Scotland, and some 30 from other places,—more than 1,000 boats, employing about 11,000 souls, and spreading over 2,000 miles of net. Yarmouth boats carry from 100 to 180 nets, which measure 30 yards by 11 yards deep, with 32 meshes to the yard. Thus a single boat, according to her size, spreads from 1½ to 3 miles of net.

In July the Yarmouth herring boats are busy
making their preparations for the North Sea fishing, which begins in August. During the winter months, after the closing of the herring season at Christmas, the stronger boats have their masts and rigging taken out of them, and others of an entirely different design put in, suitable for another class of fishing, called trawling. Others are hauled up high and dry in the ship yards, where they are thoroughly overhauled, the previous season's damages repaired, and the boats brightened up with another coat of paint. In due course they take to their native element again, when, fitted with their gear, salt, and stores, and with their crews aboard, the boats are speedily towed by steam tugs out of the haven into the roads, presenting a lively and picturesque scene. The larger boats make for the Dogger Bank, while the smaller do not go out so far, but fish about the Great Silver Pit, or nearer to the land. On arrival at their intended fishing-ground, the nets are shot (put overboard). With a favourable breeze the nets are shot over the waist (side), the warp—i.e. the strong rope to which the nets are secured along their upper side by finer lines, which regulate the depth at which the nets are to be sunk—passes over the stern, and the boat, sailing away from the spot, the length of nets is passed into the water, and the mast lowered. If the weather is too rough for this mode of shooting, the mast is first lowered, and then the nets "tumbled" over the waist as before; but the warp is paid out over the bows, and the boat drifts away from the spot where the first nets entered the water. By these means the one and
a half to three miles of netting carried by the boat are stretched out in a long straight line, the upright position of the nets in the water being maintained by buoys, called bowles, and cork floats secured to their upper edge, while their own weight causing them to sink preserves them in the form of a long perforated wall. A few more fathoms of warp are paid out, to which the boat swings, and nets and boat together drift with the current or tide. The boat, being more susceptible to the wind or current than the nets, maintains a constant strain upon them, which keeps the nets in an even, extended line, and so prevents the wash of the waves from causing them to foul one another. A watch of two men is set, relieved every two hours, and the regulation light put up. The nets are tried every two hours, by hauling up two or three of them; and as soon as they are thought to show fair signs of capture, they are hauled in by steam gear, if the boat has it; if not, by four men, who in their tramping round and round walk some eight miles, the other hands being engaged, each in his appointed place, attending to the nets and fish as both are being got on board. Should the nets, after hauling has begun, show signs of the catch getting poorer, the remaining nets are not hauled, but those already in are again shot. In the event of a material change of wind occurring after the nets are shot, the whole fleet of boats is obliged to haul in the nets as quickly as possible, and re-shoot; otherwise the many miles of net out would soon get into inextricable confusion, resulting in great loss.
Occasionally a single haul is sufficient to send the boat dancing, as fast as wind and weather will let her, into port, which may be Whitby, Scarborough, Grimsby, or Great Yarmouth, according to the particular ground the boat has been fishing, and the direction of the wind. As the herrings draw nearer the coast, coming farther south, the boats follow them, fishing the Great Silver Pit, the Coal Pit, the Little Silver Pit, working their way south, taking in Smith's Knoll and neighbourhood, finishing the season a little south of Lowestoft a day or two before Christmas, by which time, as the herrings have completed their spawning, the boats lose them. The Scotch boats which come up for the Yarmouth season, being smaller, and carrying nets of a lighter thread, do not go out so far, but fish just off the Yarmouth sands, and run into port with their fish fresh.

When the larger boats approach the Yarmouth roadstead with their silvery freight, steam tugs, which are constantly on the watch, tow them up to the fish wharf; for if they have any fresh herrings on board, it is especially needful to get these to the market as quickly as possible, while they are yet in their primest condition, as they are wanted for the best class of bloaters; consequently the prices paid for such "stuff" is frequently three times as much as is paid for "salt stuff." On arrival at the fish wharf, "tellers" (men who count the herrings), step on board, and count the fish into light wicker baskets, each basket as it is filled is passed on shore to the mate, who empties it into larger baskets of a different
shape, called "swills," which hold five of the smaller ones, that is, five hundred herrings; twenty of these swills making a "last."

At this point the herrings come into the charge of the fish salesman, who sells them by auction. As previously noted, herrings, when on the march, occasionally move in such close and compact order, and with their outer lines so sharply defined, that nets shot within a few fathoms of each other differ very widely in their catches. Sometimes a single haul will give such a large quantity of fish that the boat at once sets sail for her port. In 1882, the "Snaefell," of Yarmouth, made such a haul, taking 18½ lasts, or 247,000 herrings. The largest number landed, during the same season, as the fruit of a single voyage, which may include the shooting and hauling of the nets several times, was brought in by the "Corisande,"
which landed 27½ lasts, or 363,000 herring; but such takes are quite exceptional.

The harvest of the sea differs very materially from that of the land. When the season for in-gathering comes round, the farmer, as he watches the weather day by day, can form something of an estimate as to the probable result of his labours. He may insure his growing crops against loss by hail; but the harvest of the fishermen swims fathoms deep out of sight, and no office will grant him an insurance policy upon it until he has gathered it in, when he does not need it. The fisherman may insure, at a considerable premium, the hull and spars of his boat, but no office will insure his nets, which may be torn to pieces by some of the larger fish, or lost through storms; happy is he if he only loses his nets. Storms in the North Sea are frequent and bitter, rising suddenly, and often compelling the boats, though fish may be abundant and the nets just shot, to leave their nets and seek a place of shelter without delay. November, which should give the largest and best yield of herring to the Yarmouth fishermen, may be, as in 1882, one continued succession of gales, not enough to drive the fish quite away, but sufficient to spoil the fishing in the very month when the fish are at their best, and when they should be most plentiful. Some years ago the Government sent out an expedition to make a scientific investigation of the bottom of foreign seas. The time occupied and the distance traversed were considerable, and the information gained very interesting to scientific
minds; but, however interesting the results of the few scratches made by the dredge here and there at the bottom of the waters thousands of miles away from the haunts of man may have been, they could not equal in interest and value those which might be gained by a thorough investigation of the North Sea, if carried out upon a scale adequate to the interests in view. The area known to fishermen within which they find herring for a very brief period is comparatively small; and with all the experience inherited, fishermen yet largely depend upon the enemies of their wealth to show them where to find it. Herring are migratory in the limited sense of dwelling in one place and spawning in another; the knowledge that is wanted is, where do they dwell after completing this operation? While preparing for this, herrings take little or no food; so that when they have emptied themselves of their burden, the long, lean, hungry creatures, enfeebled by their labours, must needs seek the friendly shelter of deeper waters, where they quickly recover form, when they would be again a valuable reward to the fisherman.

If we draw a line from the Norwegian coast to the Shetland Isles, and follow the coast lines of Britain, France, Holland, and Jutland, carrying the line along the Norwegian coast to the starting point, we have a large basin which is a home of wealth far beyond many gold fields. For want of information, we fish but a small portion of this basin beyond the Dogger Bank and its neighbourhood, and what
may be called the lip of the basin; the greater part of the North Sea is practically unfished. If the North Sea were divided into squares of moderate size, and each square dredged and netted at different depths each month of the year, careful note being made of every fact,—the configuration and the character of the bottom, its temperature, vegetable life, and the fish frequenting its waters at the time, whether at the bottom or at different depths; the stomach of the fish carefully examined to see what it was feeding on when caught,—a mass of facts would be gained which would undoubtedly lead to such an increase of wealth, in comparison with which our present catch would seem but a trifle. The enemies of our marine wealth, instead of being viewed as friendly pilots showing us where we could get a bite, would be regarded as vermin, and treated accordingly. If such an investigation of the North Sea were thought to be too great an undertaking for a single Government, it is surely within the powers of diplomacy to arrange with other countries to share the glory of opening up such a grand source of wealth to each, whose fishermen now reap less than a tithe of the harvest at present hidden from them in the deeper recesses and secret channels of the North Sea.
CHAPTER VI.

HERRING CURING.

According to the spirit of the ancient proverb, "having caught our hare" we are in a position to submit its merits to the good offices of the cook; but as this fish is such a very delicate morsel, as good to eat as it was beautiful to look at when it was caught in the mesh of the fisherman's net, it is necessary first to preserve its otherwise fleeting appetizing qualities. This is done by submitting it to the friendly action of salt or smoke, or both combined, which is accomplished in what are called "curing houses" or "curing works."

A complete and well-arranged herring curing works consists of lofty ranges of smoke houses, spacious barfe houses, commodious chambers, pickling pits, store houses for salt, etc., with cooperage, stables, and comfortable dwelling-house for the foreman of the works. Each smoke house is divided into "rooms" about 4 feet wide, and from 16 to 20 feet long, according to the depth of the house.
These rooms, however, are unlike those of dwelling-houses, being formed by open partitions, which rest upon strong baulks of timber spanning the house from front to back, about seven feet from the brick floors. The partitions consist of substantial studs placed about four feet apart, reaching from the baulks to the roof; across these are fastened a series of horizontal ledges at equal distances, running parallel to each other from top to bottom, upon which the spits, strung with herrings, are hung, and exposed to the currents of air and smoke as long as requisite. These are called "loves;" the word, doubtless, being derived from the German word "Luft," the $f$ being softened into $v$, as in knife, *knives*: the word means *air*; "Luften," to expose to the air. Oblong apertures are left in the walls at the ends of the rooms when building the houses, and fitted with moveable shutters to control the currents of air, and to regulate the heat during smoking. Barfe houses are spacious rooms with brick floors, in which the herrings are received, salted, and washed. Spacious chambers are provided for stowing the numerous empty packages required, which are made between the fishing seasons, in order that the people may be free to attend solely to the work incidental to curing when the fish come to hand. The pickling pits may be likened to underground cellars, the walls and floors of which are lined with cement, in order that they may be watertight. They are covered with strong planking resting on cross-beams, and are for storing the fish not required for immediate use. Storage
accommodation for salt, billet-wood, etc., is necessary. After the fishing season is ended, the cooperage, which has been silent and deserted during this time, again resounds with the hammer, as the barrels for another campaign are being made. Some curers, however, employ local tradesmen to make these packages, and therefore make no provision for working this branch of the business. As the process of pickling herrings differs very essentially from the process of smoking, it is advisable to carry it on in separate premises, which should however, if possible, for obvious reasons adjoin the other buildings. For this purpose a spacious yard, with sheds round the sides in which to store the empty barrels and do the packing, and a store for salt, are necessary. Such premises, including counting-house and other minor but necessary offices, form a considerable block of buildings. Visitors looking over such curing works are struck by the heaps of herrings, the immense size of the vats used for washing them, and the large number of black-looking rods, about four feet long and as thick as an average walking-stick, called spits, upon which the herrings are to be strung. As the herrings are brought in, they are salted and laid in "cobs" (heaps) on the barfe-house floors, where they remain until they have acquired the degree of saltiness for the purpose intended. They are then carefully washed in the large vats filled with fresh water, and placed in "maunds" (large baskets) to drain; after which they are turned out into wooden troughs, and the women, called "rivers," string them upon the
spits, hanging the spits, when full, on wooden racks placed conveniently for the purpose, each spit holding from 23 to 27 fish, according to their size. When the "horses" (racks) are full, the men mount the "loves," the hanger going to the top, one man remaining in the middle, and one near the bottom, and with a foot on each "love," like the letter Y turned upside down, they, receiving the spitted herrings from the "rivers," pass them up to the hanger, who places them about six inches apart on the ledges, beginning at the top and working downwards. A good hanger prides himself in so hanging his house that when finished the roof may be seen through each row of herrings from the floor. This operation completed, the oak-billet fires are made on the floor, and the smoking process begins; this is varied according to the market for which the fish are destined.

This part of the curing requires constant attention by day and night. For special cures the intermediate processes vary. When the herrings are sufficiently smoked they are "struck" (passed down from the loves), the men climbing up as before. They are then put into packages, which vary in size and style according to the cure or market for which they are intended. For exportation strong barrels are used, while for the home trade the lighter box or "ped" (hamper) is adopted. The fish are rarely counted into the packages except for special orders; but so regular is the packing, from long practice, that the contents of a number of packages will vary very slightly.
When the packing is completed, the goods are branded and forwarded to their intended destination. To obtain the unrivalled "Yarmouth Bloater" in perfection, a very careful selection of the qualities of herrings, suitable for the purpose, must be made from the different samples as the boats arrive with their catches from sea, and removed to the curing premises without loss of time. During the curing they must be handled very gently, in order to avoid the loss of scales, which easily become detached, and which would detract from their appearance.

After a slight salting, they must be carefully washed in abundance of fresh water, speedily spitted and hung, so that the oak fires may with as little delay as possible be lighted under them, as in this state they are most susceptible to the pungency of the smoke, which they quickly absorb; this, combined with their natural juices, produces the delicious flavour of this "matchless breakfast delicacy."

Thus cured, they are easily affected by atmospheric changes, and in very warm weather retain their freshness only for a few days. They are not packed till the latest possible moment, and should be unpacked immediately upon arrival at destination, and strung on a horizontal line separate from each other, which will keep them good several days longer.

From the nature and extent of the preservatives absorbed by the higher cures, and the quantity of oil and juice extracted from the fish during the various processes which they undergo, they will keep good a
much longer time. The consumer should, however, in all cases endeavour to obtain them direct from the curing works, thus avoiding long packing and indiscriminate storage, which tend to deteriorate their flavour.

It sometimes happens that a roving young pilchard, dissatisfied with the restraints of home life, and wandering thence in search of adventure, like "the frog who would a-wooing go," is caught in the nets, and, unnoticed, is delivered to the curer among his herrings. His presence is, however, certain to be discovered sooner or later, and when detected he is seized by the workpeople, and immediately impaled upon the outside of the lintel of a smoke-house door, in order, according to ancient superstition, to drive away others which may possibly be among the herrings then on the fishing-grounds.

To pickle herrings, the fish require to be salted as soon as possible after being caught, in order that their scales may be set, and their "freshness" preserved. Different methods are employed. In some cases the fish are laid loosely into strong brine immediately upon being caught, and afterwards taken out and "gypped," i.e. the entrails and gills removed. They are then passed through clean brine, and packed in barrels, in layers, with salt sprinkled between each layer.

Another plan is to "rouse" (turn over) the fish in salt, and afterwards "gyp" them.

"Gypping" is done by women, called "gutters," and consists in removing the gills and entrails in the
following manner. The back of the herring is laid in the hollow of the left hand, with its head projecting about an inch beyond the fingers. The "gypping" knife (a short, sharp-pointed blade firmly set in a wooden handle) is held in the right hand, and its point inserted into the throat of the fish, cutting down to the backbone, and through to the other side, when, by a dexterous movement of the fingers and turn of the hand, the entrails and gills are removed.

After being "roused" in salt again, they are packed in barrels, in layers extending across the barrel. Between each layer a small quantity of salt is sprinkled. The barrels being filled, they are covered and left for two or three days, when the fish will be found to have settled.

The barrels are then filled up out of others of the same day's packing, in order to preserve the uniformity of the parcel throughout; they are then headed down, and rolled away into tiers, where they must be frequently examined, in order to ascertain whether they retain their pickle, to supply any deficiency, and to repair any leak that may be discovered.

The fish are packed as quickly as gutted, in order that the juices they contain, and which contribute largely to their ultimate flavour, may not be wasted.

When required for shipment, they are tightly bunged, and the hoops examined to see that all is right for the rough handling they have of necessity to undergo during transit. Another plan is to pack the fish without gutting them, in which case they are well "roused" in salt, and immediately packed
in barrels, in layers as before, care being taken to sprinkle the salt specially on the gills, in order to prevent decomposition, which would otherwise quickly set in from the blood held there.

When it is necessary to use the pickling pits, care is taken to see that they are perfectly clean, and a quantity of salt is sprinkled at the bottom before putting in the herrings, which are first well "roused" in salt on the floors, and well sprinkled with salt as they fall into their place. When filled, the fish are weighted to keep them below the pickle, and the pits are examined every few days to add a further supply of salt to take the place of that absorbed by the fish. Herrings thus treated are eventually packed into pickle barrels, or smoked, as occasion requires.
CHAPTER VII.

FOUNDING OF YARMOUTH.

"The Britons oft are wont to praise this place, for that through all
The realm they cannot show the like; and Yarmouth they it call."

—MANSIP'S "History of Yarmouth"
(time, Queen Elizabeth).

"For here is the noblest fishery for herrings in Europe."

—Sir H. Spelman.

"The very seat of that town doth more nearly and properly adjoin to that part of the sea-coast, where now be the fishing streams and the very sea of herring, about the Feast of St. Michael the Archangel, for more than six hundred years, far above any other sea-coast town within this realm of England, or in any part of the world beside. It is undoubtedly true that, to make a city or town populous, or rich, or great (next to the blessing of the Almighty), is to have some merchan-
dise in it that is in especial request, and vendable in all places, and that is more excellent there than in any place whatever; as cloves in Moluccas, salt in Cyprus, wine in France, wool in England, velvet in Genoa, cloth of gold and silver in Milan, scarlet in Venice, and herrings in Yarmouth; where they be so excellently and artificially handled, dressed, and trimmed, as not in any other place of the world. What huge multitudes of people from all parts of England, France, Holland, and Zealand resort thither, and what store of herrings is here bought and sold in that season! Wherefore, concerning the herrings there taken from the 1st of September until the last of November, which, swarming in sculls about the shores, they are there garbaged, salted, hanged, and dried, and by infinite numbers transported into the Levant and Mediterranean seas, where they be very good chaffer, and right welcome merchandise."

The site upon which the town of Great Yarmouth stands was originally a sandbank, washed by the waves of the sea, extending north and south parallel to the mainland, from which it is divided by the river Yare. This bank was first known as "Cerdick Sand," from Cerdick, the Saxon having landed upon it in the year 495, about which time the herring fishery is supposed to have commenced.

Camden, as cited by Swinden, says: "Cerdick, a warlike Saxon, landed here; whence the place at this day is called by the inhabitants 'Cerdick sand,' and by historians 'Cerdick shore.' When he had harassed the Iceni with a very grievous war, he sailed thence
to the western parts, where he founded the kingdom of the West Saxons."

The Saxons afterwards called the town built here Garmud, or Jiermud, the Saxon d being pronounced like our th.

The great value and importance of the herring fishery off this coast, with the convenience of a considerable sandbank, where the nets could be dried and repaired, connected as it is by three rivers with the interior, drew together in early times fishermen, not only from British ports, but also from France, Holland, Denmark, Flanders, and Zealand. Thus, upon a barren sandbank for about forty days in the year, were clustered painted tents and booths, in which lodged buyers and sellers during what was called the "herring fair."

Jeake's "Charter of the Cinque Ports," cited by Swinden, says: "Hither resort the fishermen of the ports, and other sea towns, every year in the fishing season for herrings; which by a wonderful and rare providence, having their constant course once a year round this island, about the autumnal equinox begin to keep their quarters on these coasts. . . . And now by pregnant probabilities, it is in my opinion very clear, that from the landing of Cerdick, in Anno 495, now 1124 years past, this sand by defluxion of tides, did by little and little lift its head above the waters, and so in short time after sundry fishermen, as well of this kingdom, viz., of the FIVE PORTS (being then the principal fishermen of England), as also of France, Flanders, and the Low Countries,
yearly about the Feast of St. Michael the Archangel, resorted thither, where they continued in tents made for the purpose by the space of forty days, about the killing, trimming, salting, and selling of herrings to all that hither came for that purpose; whereunto did resort the merchants of London, Norwich, and other places to buy herrings during that season, and then departed. . . . So in short time after, as that sand became firm land, and that thereby traffic began more and more to be increased, men finding the same to be a commodious place to dwell and inhabit in, did for that purpose gather themselves together to have a continual residence therein, and began to build houses ("more comely and soon after superb") of which came streets, and of those streets this flourishing township."

The frail tent gave place to the well built house, and the six weeks' sojourn became a permanent residence. As the fame of this place as a fishing station, during the six weeks that the season lasted, drew together people from different countries, and of opposing interests, it was found needful to provide some kind of government to keep order, and to settle disputes. The Barons of the Cinque Ports, being the chief fishermen of England, were authorized to send their bailiffs at the beginning of the "herring fair," to "govern all that fishing season." At the first, the Barons of the Cinque Ports, through their bailiffs, had the sole government; but, "by reason of the constant increase of the inhabitants, and the great concourse of fishermen, traders, and merchants
from many parts of England, Flanders, and Normandy, on account of the vast quantity of lenten provision manufactured here annually; it pleased King Henry the First, in the ninth year of his reign, to invest with authority a proper magistrate, called in Latin præpositus, but in the dialect of those times Le Provost. . . . Under this regimen, Yarmouth flourished about one hundred years, till the reign of King John," who granted the burgesses a charter creating this ancient burgh into a free burgh, with many immunities and privileges; the town to pay him and his heirs an annual rent of £55 for ever, which amount was taken out of the customs of the port, the town not being allowed to take any custom of goods bought or sold in the market upon land.

The liberties formerly held by the barons, interfering with those newly granted to the burgesses of Yarmouth, "occasioned such horrid discords, war, and confusion as the like perhaps never happened for so long a time between any two places in the British dominion, the whole nation being sometimes alarmed with their debates, riots, and depredations on each other."

To such an extent was this carried, that when King Edward the First went to assist the Earl of Flanders against the French, "the men of the ports and Yarmouth, through an old grudge long depending between them, fell together and fought on the sea with such fury, that notwithstanding the king's commandment to the contrary, twenty-five ships of Yarmouth and their partakers were burnt."
Another account states that thirty-seven ships were greatly damaged, one hundred and seventy-one men killed, and goods to the value of £15,356 "spoiled and taken from them."

Disputes continued, more or less, until the time of Queen Elizabeth, when matters were arranged by commissioners, who, happily, were able to make an award, deemed at the time satisfactory to both parties; after which "they continued more mild and friendly one towards another, till the year 1662;" after which date no more bailiffs from the Cinque Ports seem to have come to Yarmouth in any official capacity. Queen Anne granted a new charter in the second year of her reign, empowering the burgh to choose a Mayor instead of bailiffs, and otherwise bringing the Corporation into the "state it has ever since continued."
CHAPTER VIII.

HERRING FAIR.

HE "Herring Fair," as before observed, lasted forty days, beginning with the Feast of St. Michael. "And to repress and prevent disorders arising among the multitude upon the sale and delivery of the herrings brought ashore there, for want of a settled government... the ports used to send thither yearly certain men, as their bailiffs, that during the time of this herring fair they might abide there, and govern all that fishing season. But the fishing trade continuing and proving profitable, once settled, quickly is supposed to have built a town there; or if built before, so to enrich it as to procure thereto a government by some portreeve or provost, and bailiffs, which it had in the time of King Edward I., between whom (the town bailiffs) and the port bailiffs contests did arise; these endeavouring to keep their ancient jurisdictions, rights, and privileges; and the other to wrest them out of their hands, so that sometimes
the ports have complained to their sovereigns for redress and remedy, and yet sometimes been sufferers by the outrage and insolence of the people."

It was ordered by the king that "whereas our barons of the ports claim to have at Yarmouth royal justice, and the keeping of our peace, doing royal justice, together with our provost of Great Yarmouth, in this form, that during the fair they shall have four sergeants, whereof one to bear our banner, another to blow a horn for to assemble the people (for proclamations) to be heard the better, and the other two to bear rods for to keep our peace, and these offices they may do on horseback if they will." The bailiffs who were deputed by the Cinque Ports to attend the "herring fair" were termed "Bailiffs for Yarmouth," and they, "yearly upon the vigil of the Feast of St. Michael, make their repair for Yarmouth aforesaid, unto a house which they do there hire for that purpose (for one of their own there they never had), bringing with them their learned counsel, a town clerk, two sergeants bearing white rods, a brazen horn sounder, one carrying a banner of the arms of the ports, and a jailor, who being come thither many times, the bailiffs of Yarmouth within a few hours after with the then new elects and some other of their brethren do repair to their lodgings, and them courteously do welcome and entertain." On the next day, which would be St. Michael's, these strangers repair to the church to hear divine service, the "Yarmouth" bailiffs sending for them to sit with them, "which I term courtesy; for place among them
there, by right, they cannot challenge any." After service they take a formal leave of each other. Afterwards the "Vermouth" bailiffs, with their brethren in scarlet robes, repair to the "toll-house," where their justices, constables, and other officers are sworn in, upon which the Cinque Port bailiffs are sent for, who upon their entrance make a short speech to show "who they be; from whence, and wherfore they do come thither, desiring to be received;" having shown their credentials, they are "admitted to have place with the bailiffs of Vermouth," their names are recorded, and after a little other official business disposed of, the senior "Vermouth" bailiff invites the whole company to dinner, and his co-partner afterwards to supper, "where in most friendly manner they the whole day do royally feast, and be very merry together." In the following week there is another "Court day" and more feasting, the junior "Vermouth" bailiff providing an "elegant dinner," to which the aldermen of the town, "their brethren, with their wives, be solemnly invited." The bailiffs of the Cinque Ports also return the compliment, generously entertaining not only the principal inhabitants of the town, but also of the neighbourhood. "Supporting the expense in a plentiful manner, they commonly bring sixteen or eighteen hogsheads of excellent beer from home with them."

Two or three days before the departure of the Cinque Port bailiffs, these, inviting their colleagues of the town and "the substantiallest sort of the inhabitants of Vermouth, with their wives also, hold a
great feast by way of requital, or of a kind farewell, when all sorts of delicacies be provided, which may be had for money.”

In Edward III.’s reign complaint was made by the Commons of the realm, “That the people of Great Yarmouth do encounter the fishers bringing herring to the said town in the time of the fair, and do buy and forestall the herring before they do come to the town. And also the hostlers of the same town; that lodge the fishers coming thither with their herring, will not suffer the said fishers to sell their said herring nor meddle with the sale thereof, but sell them at their own will, as dear as they will, and give to the fishers that pleaseth them, whereby the fishers do withdraw themselves to come thither, and so is the herring set at much greater price than ever it was, to the great damage of our lord the king, of the lords, and of all the people.” Upon this a statute was made, called the “Herring Statute,” by which it was ordained that no herring be bought or sold in the sea, nor until the cable of the ship be drawn to land. Fishers to be free to sell their herrings to whom they will, without hindrance from their hostlers or any other, but only between sunrise and sunset.

No one to buy herring to hang in their houses at a higher price than 40s. per last, “but less in as much as he may.” No one to go by land or by sea to forestall herring, “but the herring shall come freely, unsold, unto the haven.”

“No pyker to make buying of fresh herring in the
haven of Yarmouth betwixt the Feasts of St. Michael and St. Martin"; "no vessel called pyker, of London nor of none other place, shall enter into the said haven, to abate (pur encherir, to enhance or raise), the fair in damage of the people."

All hostlers to be sworn before the wardens of the fair to receive their guests well, to aid them reasonably; and for every last of herrings, sold through them to another, they were to receive forty pence, and to be responsible for the payment by the purchaser; but on herrings bought for themselves they were not to receive commission. The hundred herring was fixed at six score, the last at ten thousand.

Yarmouth people were to sell a last of red herrings bought for 40s. fresh, if sold within forty days, at half a mark gain, and not above. London carriers attending the fair were to carry a last of herrings from Yarmouth to London for one mark, and not above.

Two lasts of shotten herring to be sold for the price of one of full. Two lasts of shotten red herring to be sold one mark dearer than one last of full red. "And that the same barons and bailiffs of Great Yarmouth cause to be kept these present ordinances in all points, and to be cried in every Sunday between St. Michael and St. Martin's upon the pain to lose their franchise."
CHAPTER IX.

TOWN WALL AND HAVEN MOUTH, AND THE OLD TOWN.

N 1260 Henry III., upon petition of the burgesses, granted them permission to enclose the town with a wall and a moat, but nothing of much importance seems to have been done for many years. The great plague which ravaged the town in 1349, swept off 7,052 souls, being most of the inhabitants, reducing the trade and the town to a very low condition. The wall was still unfinished 126 years after the grant had been made. For the purpose of building the wall the town was empowered to collect a custom upon all goods imported and exported. This was afterwards supplemented by voluntary contributions from the inhabitants of the neighbourhood. The wall contained a compass of about 2,238 yards, having ten gates and sixteen towers. After finishing the wall, a moat was made round the town, with bridges at each gate; the moat being deep and wide
enough for boats to pass with their lading to any part of the town.

Afterwards, when "great guns" came into use, the town was further strengthened by mounts and ravelins, etc. In Henry VIII.'s reign the walls were still further strengthened by being rampired, which work was not completed until the reign of Queen Elizabeth, when, in consequence of the sending out of the Spanish Armada, the work of fortifying the town was pushed on. A boom was also erected between the two jetties across the haven, and two men appointed to take charge of it, with instructions to have it opened and shut at convenient times, but by no means to leave it open during the night.

The sea has been for centuries waging a contest with the river Yare, rejecting any acquaintance with its waters by casting up a sandbank in front of what should be its natural exit. This is the sandbank upon which the town is now built. In consequence of this antagonism between the fresh and the salt waters, the river has been deflected out of its course; its principal channel, which entered the sea to the north of the town, being entirely stopped, forcing the waters to pass through the southern one. It might have been hoped that the waters of the three rivers, being confined to a single channel, the Yare would be able to maintain, at least, an even contest with its ancient antagonist; but the sea had too many sands in battalion order at hand, which it was continually flinging forward, so that the mouth of the river, which was between Corton and Lowestoft, became so ob-
structured that in the time of King Edward III, navigation became so dangerous "that few ships of burthen could safely enter in, or go out."

This put a stop to the trade of the town, and the people petitioned the king for liberty to cut a haven nearer the town, opposite to Corton, which was granted them; but after considerable expense this only served them twenty-six years. The sea got the better of both people and river. Another petition was made to King Richard II. to cut a haven still nearer the town, and permission was given, as was also the right to levy 12d. for five years upon every last of herrings, brought into the town. Sixteen years later, A.D. 1408, this haven was rendered useless from the same causes, and again resort was had to petition to Henry IV., who granted the request, and bountifully contributed, out of the customs taken at Yarmouth, the sum of £100 per year for five years towards the expenses, which sum was only received in part. This haven was maintained successfully, but at great expense, for 100 years; by which time the charges were found to be insupportable. Some little help was given by a remittance of "fifty marks parcel of their fee-farm for the term of six years." Afterwards some further help was given of a like character, as the town had lost very much of its trade. In 1508 the people petitioned King Henry VII. for liberty to cut out the mouth of the haven much nearer unto the town than the former. "This, with their own labour and expense, they maintained for twenty years, when, for a fifth time, they became suitors for liberty to cut out
another haven." "But stormy wind and sea prevailing, the mouth of that haven . . . was choked." The people became so impoverished by this continual contest, that they could no longer support the charge of keeping an open way to the sea, yet it was imperatively necessary that something should be done. It was decided to sell some of the church plate, ornaments, and robes; by these means, and by contributions from town councillors and aldermen, £1,816 was raised. With this sum, in the third year of Edward VI., by the king's permission, the townsmen began their sixth haven, this through mismanagement, after considerable further expenses, was not completed after eight years, and was obliged to be stopped up. It was then determined to make the seventh and, happily, the last attempt. This, after being begun, was seriously damaged by the sea, upon which "The town was advised to send for some experienced workmen . . . whereupon by means of Henry Manship . . . was brought over a certain Dutchman, a man of extraordinary knowledge and experience in works of that nature, called Joyse Johnson, who was appointed to be the master of the works."

The work of making the haven was duly accomplished, and although it has ever been a constant expense to maintain the victory won, the victory has been gained over the sea, though doubtless more might yet be done to make the port of Yarmouth suitable for ships of a much heavier tonnage than can at present gain access to the harbour. The mouth of the haven is protected by two piers jutting out into the sea at
right angles to the previous course of the river. One of them on the Suffolk coast, just under the Gorlestoncliffs; the other on the Norfolk side upon the sands. Both piers are of timber: the southern one turns the river face to face to the sea, being mightily strengthened by concrete packing. At this point the slightest breeze is quite sufficient to provoke a renewal of hostilities, at which times the sea madly charges both piers, more especially the southern one, dashing over it with impotent rage. Joyse Johnson's work, begun in 1568, remains to this day a record of his honesty and of his wisdom. It has had to be supplemented largely since then, as his plans were not fully carried out, probably for the want of money; as the inhabitants for many years afterwards were constant petitioners to the reigning sovereign for help to maintain what had been won after such great contest.

The town of Great Yarmouth is built upon the east bank of the river Yare, at its junction with the Bure, the Waveney having added its waters higher up. Opposite the junction of the Yare and the Bure stands the Parish Church, named after St. Nicholas, built about 1123, by Herbert, surnamed "Losinga," i.e. a "liar"; who, on account of alleged simony, was enjoined to build this church and others. The church has three aisles, the middle one being the longest, measuring within the walls 230 feet, the breadth of the three aisles being 108 feet. The Norman tower with Early English windows, and the spire, the fishermen's well-remembered landmark whilst yet far out
at sea, spring from the centre of the building. It is said to be the largest Parish Church in the country, its porch being larger than the Church of St. Lawrence in the Isle of Wight. An organ was erected in it in 1545, but the one now in use was built in 1733, since which time it has been several times enlarged, its pipes now numbering over 3,000.

The town wall at the north rested upon the river Bure, from which it proceeded east for a short distance, thence south, and again east, so as to enclose the Parish Church and yard, from which it proceeded south, taking a curve almost parallel with the river for a distance of somewhat over 4,500 feet; it then turned to the west, and rested upon the river Yare. The town was thus protected on the west by the river, and upon its other three sides by the wall.

The old town is built in blocks with exceedingly narrow streets, called "rows," which are numbered 1 to 145. The rows in some instances are less than three feet wide, but generally they measure from four to six feet.

On account of these narrow streets, which are mostly paved with cobble stones, the old town has been likened to a gridiron, the rows representing the bars of the grid. In these rows are yet to be found interesting relics of some of the houses of the wealthy inhabitants of the olden time, the upper storeys of which, occasionally projecting over the lower walls, shut out considerable of the little sky left by the narrow way. The houses of the well-to-do of former days, situate in the rows, are now turned
into warehouses, sail lofts, and smaller tenements for the poor. The rows are still traversed by the old-fashioned troll-cart, a long narrow vehicle without sides, running on two low wheels. In order to economise space, the wheels are placed underneath the hinder part of the troll, which is higher than the front, and very similar in appearance to the ancient "British war-chariot" (see page 40).

Of course it is impossible for two of these to pass each other, and the pedestrian must needs, on meeting one, press into a doorway, or be content to retrace his steps. Fortunately the town was not dependent entirely upon the rows for means of progression, as these were intersected at right angles by one or more wider streets, according to the width of the town. The principal houses were built along the quay side, which is over a mile in length, and for a portion of its distance ornamented with an avenue of trees. There the merchant prince watched from his windows the vessel loading his herrings for the sunnier skies of the Mediterranean, or his fishing boats unloading their silvery spoils from the bleak North Sea, or the dusky collier from Newcastle with its black antidote to the familiar north-easter.

The greater portion of the town wall is now gone, but there are several "bits," with an occasional tower, yet preserved, welcome to the lover of the pencil as affording an opportunity for securing a reminiscence of a pleasant visit. The town possesses one of the largest market-places in the country, covering nearly three acres of ground. The market is well served
and attended, especially during the visiting season, when the thousands of strangers greatly add to the liveliness of the scene. The market days are Wednesday and Saturday.
CHAPTER X.

MODERN TOWN.

An important feature of the modern town is the New Town Hall, a red brick and stone building in Queen Anne style, freely treated, built at an expense of £40,000; which was opened by H.R.H. the Prince of Wales, in 1882. It is built upon the site of a former one, upon the quay facing the river. The toll-house, in existence in 1261, situate in Middlegate Street, is a very interesting relic of early times, with a front well worth seeing. It is in a very good state of preservation considering its age. It was used in after years as a gaol, and was the scene of Sarah Martin's self-denying labours; who, in spite of her own poverty, found means of visiting the prisoners, helping them to a more human state of mind, and mitigating the cruelty of the prison treatment usual to the times. A few of the old houses still remain in the town, but they are mostly hidden under modernized fronts; one, facing the river, reputed to have been built in 1596, is supposed to be the one in which the death of Charles I. was determined. Near the Parish Church
THE OLD GAOL OR TOLL-HOUSE.
The Scene of Sarah Martin's Labours.
is the Fisherman's Hospital (with a figure of Charity in the square yard, and one of St. Peter under a cupola over the inner gate), built by the Corporation one hundred and eighty years ago, for the accommodation of twenty old fishermen. The population of the town at the last census numbered nearly 45,000; this is of course largely supplemented in the summer months by thousands of visitors. There are also churches and chapels, with charitable institutions incidental to a town of the size of Great Yarmouth. It is approached by three lines of railway, two of which belong to the Great Eastern Company, and one to the Eastern Midland, and in summer time by steamers from London. There is also a steam-packet service with Hull and Newcastle. There are several points of interest in the neighbourhood, as Somerleyton Park, the seat of Sir Saville B. Crossley; the old Roman ruin of Burgh Castle; Caister Castle, with its picturesque tower; and for those on fishing intent there are the celebrated Norfolk broads.

The modern town occupies the space between the old town and the beach, along which has been made a magnificent marine parade over three miles long. Here, facing the German Ocean, are the principal hotels and fashionable lodging-houses, and the splendid beach, the all-day-long delight of childhood and the welcome invigorator of the wearied.

The beach begins at the harbour's mouth, some two miles to the south of the town, and extends far away to the north, being from 100 to 150 yards in width. The sea at Yarmouth always presents a lively scene
from the many vessels and steamers passing through the roads, as well as from the numerous fishing vessels belonging to the port. There are three piers, and, during the season, the usual bathing-machines and pleasure-boats. At the height of the season the visitors number from twenty to thirty thousand; and, in addition to the regular season, there is a quieter one extending up to Christmas. From its exposed easterly situation, the coast of Great Yarmouth is subject to fierce storms, especially during the winter months, when wrecks are frequent and lives lost are many: happily many are also saved through the courage of the life-boat crews. But it is while following their dangerous occupation far out in the North Sea that our fishermen run their greatest risks, and where so many lives are swallowed up by the cruel waves.

"But men must work and women must weep,  
Though storms be sudden and waters deep."

In 1877 eighteen fishing vessels and 116 souls were lost in a single storm, leaving 118 children, 55 widows, and 12 aged parents unprovided for.

"For men must work and women must weep,  
And there's little to earn and many to keep."

A special fund was raised, which was nobly contributed to by London, to meet the severity of this loss. There is a small permanent fund invested for the benefit of the dependent survivors of those fishermen who have subscribed to it, but these only number some 300. The Mayor of the town is the chairman, and Mr. G. T. Watson, manager of the
Sailors' Home, a fine building facing the sea, is the Secretary, who would be glad to acknowledge contributions for the relief of foreign as well as home-born shipwrecked sailors. South of the town, upon the Denes, so often covered by the brown swaths of the fishermen's nets, there was built in 1817, in commemoration of Lord Nelson, a Norfolk man, a lofty fluted Column, springing from a massive square pedestal. The Column is surmounted by a ball resting upon caryatides, and above this is placed a fine figure of Britannia. The Column is 144 feet high, and is ascended by 217 steps. From the top may be seen, in fine weather, Norwich Cathedral, and a magnificent view of the roadstead with its panorama of ships and steamers, the distant sea with "ropes of smoke lacing the sky" against the horizon, uncoiled by the far-away steamers hasting on to a foreign port.

The Fish Wharf, upon which is built a large shed 750 feet long and 40 feet wide, was constructed in the year 1869 for the better accommodation of those engaged in the staple industry of the town. It is situate a mile from the Town Hall, lower down the river, just outside the south end of the town. In front of the shed is a landing quay, 40 feet wide, paved with granite cubes; below this, at a distance of something over 1,500 feet, and nearly opposite the Nelson Monument, is a ferry to the village of Gorleston. All along this line of riverside during the height of the season, herring boats are moored with their noses to the quay, packed as closely as they
can be placed; sometimes even two and three boats deep; the herrings from the outer tier being passed in baskets over the decks of the two inner ones; the boats alongside the wharf delivering their herrings; while those lower down the river, having freed themselves from their burden of fish, are again busily engaged taking in fresh stores preparatory to their next voyage. Occasionally during the season the whole of the space, from the beginning of the fish wharf to some distance beyond the ferry, is occupied by boats delivering their catch of herrings; and the shed and the wharf, with an aggregate space of about 10,000 square yards, are covered with wicker baskets, called swills, each holding five hundred fish, awaiting sale or removal to the different curing premises. The boats, as they complete their delivery of fish, have to seek at once other quarters in the river, to make room for those arriving with later catches.
How to Cook the Plymouth Herring.

"Of all the fish of the sea, Herring is king."

"Herring in the land,
Doctor at a stand."

"Red Herring ne'er spake but e'en [once]:
Broil my back but not my weamb."

N former days, before new fashions had led men astray, causing us to "take a forgetfulness" of the worth of the herring, it was not thought unworthy of a place before kings and nobles. If it were the denizen of some distant sea, found swimming in solitude instead of in schools (which are sometimes to be measured in miles), and if every herring were sold at a crown per scale, it would doubtless be as highly prized as any other foreign novelty. Its merits have long suffered an undeserved eclipse; but at length the delicacy of the bloater and the savouriness of the ham-cure are again causing the herring to be recognised as worthy of the attention of all who estimate worth by quality rather than by cost.
The real Yarmouth bloater, which is in season from August to December, is purposely cured with the smallest possible modicum of salt and smoke, just to retain the delicacy of the fresh fish for a few days; the slight smoking and salting adding to, as well as preserving, the original flavour. Of course, with such slight curing the bloater will not keep like the ham-cure, which by the mode of its preparation acquires a distinctive value of its own. It may be observed, that by over-cooking this class of cure the fish becomes very dry, and consequently over-salt; so that palates which are very susceptible to this condiment, should choose that mode of cooking which will keep the fish from becoming dry. Acids, such as lemon, cut up fat, and in this way assist digestion, bringing this pleasant addition within the reach of those who might otherwise find them indigestible.
BLOATER CURE.

No. 1.

Open the fish, remove the gut, and place on a dish before the fire inside upwards. Toast a thin slice of ham over the fish, and serve with lemon inside a ring of mashed potatoes.

No. 2.

Cut off the head, and split the fish open down the back. Take out the backbone and roe, or milt; grill, skin downwards without turning. Serve hot.

No. 3.

Cut off the head, and draw out the gut without opening the fish; place on a gridiron over a clear fire, turning occasionally. Serve hot, with pepper and salt.

No. 4.

Should the fish be found too salt when cooked by either of the previous methods, place it in front of a quick, clear fire, whole, i.e. without removing the head
or opening it; turn occasionally, and when cooked cut off the head, split open, and remove the roe or milt. Spread a little butter over the inside of the fish, and squeeze a few drops of lemon upon it. Serve hot.

TO POT BLOATERS OR HERRINGS.

No. 5.

Open and place inside to inside in a dish as many herrings as wanted, putting minced shallots, or bay-leaves, and a sprinkling of flour between each herring. Fill the dish with spiced vinegar. Bake very slowly till the bones are soft. Eat cold.

ROES AND MILTS.

No. 6.

When the roe or milt is not cooked with the herring, it may be cooked and served as follows:—

Grate the uncooked roe of a ham-cured herring over hot buttered toast.

Break into a buttered frying-pan one egg for each roe or milt; place a roe or milt across each egg while cooking. Eat with mustard and lemon.

Pound the roe in a mortar with an anchovy, and serve with bread and butter, or hot buttered toast.

The hard roe of the ham-cured fish need not be cooked, but cut into thin slices and eaten with toast.
or bread and butter. A little mustard is a pleasant addition. This will be found a delicious relish for tea.

HAM CURE.

No. 7.

Remove the heads and tails from two herrings, split them, take out the roes or milts, and, placing the insides together, fasten with skewers, one on each side; place on a gridiron over a clear fire for three or four minutes, turning them several times. When done, separate, and rub a little butter on the insides. Serve hot with slices of lemon. Eat with mustard.

How to serve the roe or milt.—See Recipe "Roes and Milts," page 82.

No. 8.

Cut off the head and tail, split open down the back, take out the backbone, and gut, leaving in the roe or milt. Take a thin slice of bacon, the size of the opened fish, and lay it over the inside of the fish; broil through the bacon, turning the latter as needed. Serve with slices of lemon, and mustard.

No. 9.

HORS D'ŒUVRE.

Take two or more herrings, cut off the heads and tails, strip off the skin, and remove the backbone, and gut. Place between the two herrings a small lump of
butter, sweet herbs, or minced shallots, or mushrooms, or pieces of bay-leaf. Sprinkle the whole with fine bread crumbs, bind in buttered paper, and grill slowly, or bake in moderate oven twenty minutes. Cut the bandage, and serve in the paper with slices of lemon.

No. 10.

Fold a piece of paper once round the herring, and place it in the oven or broiler without removing the head. Let it cook gently for fifteen minutes. Split, serve with slices of lemon and cayenne. By this plan the herring retains most of its oil.

No. 11.

*For Those who Object to the Oil of the Fish.*

Make incisions through the skin across the herring, place on the gridiron over a quick fire for about three to five minutes, turning frequently. Wipe off surplus oil, and serve.

No. 12.

Cut off the head, but do not open the herring. Cook over or in front of a quick, clear fire for three or four minutes; turn frequently. When done, split open, and serve hot.

No. 13.

Grill the herrings whole over a clear fire for about four minutes. Cut off heads and tails; open, remove
gut and bone, lay on dish inside upwards, and place on each fish a poached egg, and serve with parsley round the dish.

No. 14.

Cut off the head, open, and remove the gut, place in a dish; cover with cold water from eight to ten hours, dry with a cloth, and grill over a clear fire; when done spread a little butter on the inside. Serve with lemon and mustard.

No. 15.

Place the herring whole in a frying-pan full of boiling water; let it simmer from three to five minutes; remove, and dry before the fire; cut off the head, and serve with butter and mustard, and hot buttered toast.

No. 16.

Place the herring whole in a dish of boiling water, cover close, and let it remain for five minutes; then remove and grill for two minutes. Serve without opening.

No. 17.

Remove the head and gut, cut the fish into lengths diagonally, one inch wide; place in a basin, and pour on boiling water; cover close. After standing about five minutes place the pieces on a dish, dry in the oven, and serve with butter and mustard.
No. 18.

Marinés.

After steeping the herrings in water a few hours, according to their saltiness, place them in a dish of milk into which one or more uncooked mushrooms, according to size, have been broken; let the herrings remain in this for half an hour; remove, egg and bread crumb, and place in oven till brown. Serve with bread and butter.

No. 19.

Marinés.

If found too salt, steep the herrings in milk or water from two to twelve hours; drain, skin, and bone, and place in sufficient milk to receive them, mixed with a large teaspoonful of mustard, a teaspoonful of minced shallot, and another of dried parsley. Leave the herrings half an hour in this, remove, egg and bread crumb them, and place in moderate oven till brown. Serve with buttered toast.

No. 20.

Place in a stew-pan enough milk to cover the herrings, a lump of butter, sufficient flour to thicken slightly, a sprinkle of sweet herbs and pepper; stir till it comes to the boil. Having opened, gutted, boned, and skinned the herrings, cut them across, and place in the pan till hot through; turn all out on a
COOKING.

hot dish, sprinkle over a layer of bread crumbs, place in oven to brown. Squeeze over a few drops of lemon, and serve.

No. 21.

*For Luncheon or Breakfast.*

Cut off the head, split open, remove the backbone, soak for two hours in warm milk and water. Cook through the back on gridiron over a clear fire. Serve with butter and mashed potatoes.

No. 22.

Split the herring open down the back, and lay it in an ordinary pie-dish, cover it with boiling water, and cover it down close for ten or fifteen minutes, according to the size of the fish. Take out and lay on a cloth for a few seconds to remove the moisture (do not rub the fish), and dry in front of fire or in the oven. Serve hot on fish d’oyler, skin upwards; eat with buttered toast. The roe may be treated the same as the herring in this case.

No. 23.

* Balls or Cakes.*

Sufficient mashed potatoes, one tablespoonful of Spanish onions cut up very fine, one egg well beaten, one herring skinned, boned, and chopped fine. Mix all thoroughly together; form into cakes or balls, and fry for five minutes in butter. Serve with lemon.
THE SILVERY HOSTS OF THE NORTH SEA.

No. 24.

SALAD.

Cut up fine one Spanish onion and the flesh of the back of a ham-cured herring; make a dressing of one tablespoonful of milk, one teaspoonful of mixed mustard, and another of vinegar, a little pepper (Cayenne if preferred), the hard roe of a herring grated up fine. Mix thoroughly. Lettuce in place of onion if preferred.

Bloaters keep longest when hung on a line separate from each other in a current of dry air.

Ham-cured herrings should be kept in a dry cool place, in their original packages, covered down, and removed only as required for use.
Visit to a Herring-Curing Establishment.

BY A VISITOR.

[From The Eastern Daily Press, August 25th, 1881.]

S a visitor to Yarmouth, I was desirous of seeing something of the process by which the fish delivered out of the smacks are converted into "bloaters," and so I went down to the Fish Wharf, at the south end of the quay, hoping to be able to have my curiosity gratified. The Fish Wharf is a model wholesale market. From the boats moored alongside the quay the herring are delivered out of the hold and counted into big baskets, called "swills." These swills are contracted round the middle, so as to have the form of a figure "8," and these are placed upon the stand of one or other of the salesmen, who offers them by auction. Most of the buyers are fish-curers, who have extensive premises in and around the town, where they conduct a business which has attained for Yarmouth a celebrity such as no other fishing port
enjoys. I was afforded the opportunity of following a lot of freshly-caught herring to one of these establishments—the Yare Fishery Works—over which I was shown by one of the proprietors, Mr. C. Stacy-Watson, who I observed had just had the honour of taking a noble lord over his extensive premises. Messrs. Stacy-Watson's establishment is a short distance behind the Fish Wharf. It has been constructed on the newest principles, and has been fitted with the latest improvements, so as to economize time and labour. This fish-curing establishment is in the form of a parallelogram. When the swills of herring have been brought by the long carts into the yard, they are carried into a brick-floored building, entered by sliding doors, called a "barfe" house. Here the herring are sometimes heaped up in "cobs," that is, in piles varying from eighteen inches to three feet high, the preservative salt being sprinkled over layer after layer of fish. Under this process the herring acquire that degree of saltiness which the curer deems necessary. In the "barfe" house are several huge tubs or vats, in which the herring are next washed, so as to remove the loose salt and scales, and any dirt which may have got among them from the time they were caught. The next process is that of "spitting" them. This is done by women. The "spits" are rods of wood, four feet long, with pointed ends, which are inserted through the gills of the fish. As each "spit" is filled with fish, it is placed in a "room" in a drying-house. This word "room" has, however, a meaning which differs from the conventional term. These herring
VISIT TO A CURING ESTABLISHMENT.

drying-rooms have neither floors nor walls. They are, however, very lofty, those in Messrs. Stacy-Watson's new establishment being about twenty-five feet from the rafters to the roof. The rafters at the base of the rooms are six feet above the brick floor of the drying house. From these rafters, nearly four feet apart, spring a series of stout uprights, which reach to the roof, and across these, from side to side of the building, parallel with the rafters, are stout rails, at intervals of about eighteen inches. There are thus formed a series of narrow, floorless compartments with skeleton walls. These are the drying-rooms. The spits, full of herring, are handed up to a man, who places them on the horizontal rails, so that the fish extend across the room. When one pair of rails is filled, the man fills the next lower pair with the spits, taking care to place each spit exactly under the other. When a room is thus filled, any one standing on the floor can look up amid the spits of herring to the roof. On the brick floor, oak dust, shruff, or billet, is placed and ignited, and then the process of smoking begins. A herring is subjected to only one or two hours' smoking to convert it into a "bloater."

These curing-houses of Messrs. Stacy-Watson are fitted with improved windows for regulating the heating and ventilation. The old-fashioned plan was to have sliding windows, similar to those in use on the upright sides of greenhouses; but when a drying-house is filled with smoke, it is difficult for a man to adjust such means of ventilation properly and expeditiously, for it must be done quickly, as a drying-
house filled with smoke cannot be entered with impunity. By means of long weights, which counterbalance the windows, Messrs. Stacy-Watson's men can walk round a curing-house and open all the windows to a fixed point in the short space of time in which they can hold their breath. The "ham-cured" herring, having undergone a special process, are subjected to the smoke for a considerable period. When they are sufficiently cured, they are collected and packed in barrels. These barrels are sold by weight, not by the number of fish they contain. Herring are pressed into the barrels by means of a small circular screw-press till the requisite weight is secured. Messrs. Stacy-Watson & Co. make their own barrels, of well-seasoned material, and have at the present time 6,000 in stock. This is done that they may guarantee sound packages for their fish, which they export in large quantities to Italy and the Levant. When the barrels are duly weighed and packed, they are branded according to the quality of the fish. I found the coopers employed on the establishments busily at work making barrels, to add to the huge store which now nearly fill the several chambers. There is another branch of the herring-curing business to which my attention was directed. In the floor of a long building I observed seven deep cement-lined tanks or vats, which I learned were pickling vats. These seven vats will hold 660,000 herring. After the herring have been kept in these vats for a time, they are packed in barrels and sent away, chiefly to the Emerald Isle, where they are
purchased by Paddy to eat with his potatoes. Another class of prepared herring are "gypped" herring, that is, herring which have been eviscerated, and are then salted and dried. These are sent in large quantities to the Baltic. From this establishment alone thousands of barrels of herring are yearly sent out of Yarmouth, principally to Ireland, the Baltic, Italy, and the Levant.

BLACK FRIARS TOWER.
MEANINGS AND DERIVATION OF WORDS.

1. BARF HOUSE, shed or open ground-floor, where first stage in curing herrings takes place.
2. BARTH, shelter, a ground-floor.
3. COB, supposed to be from the Welsh cwb, a compact mass.
4. GYP, Per. giepen, to gape.
5. HERRING, from the German "Her," or in modern spelling, "Heer," an army, great number, multitude, with the idea also of unity.
6. LAST, lastage or lestage. Derived from the Saxon last, a burden in general, as also particularly a certain weight or measure; for, as we say a last of herrings, so they say ein last corns (last wines, i.e. two tons), etc.
7. LOVES, Dan. lufte, "to air." Ger., luften, "to lift," so as to expose to the air.
8. MAUND, Fr. mande, an open basket.
9. PED, an osier basket with lid.
10. RIVERS, Dan. rive, to lacerate.
11. ROARERS, Dan. rore, to stir about.
12. ROW, Fr. rue, a street.
13. SWILL, Gael. suil, a willow.
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C. STACY-WATSON & CO. received the ONLY AWARDS at the National Fisheries Exhibition, Norwich, and the Fisheries Exhibition, Gt. Yarmouth, for HAM-CURED HERRINGS & ANTI-PILFERAGE PACKAGE, and the only Prize Medal awarded at the International Food Exhibition, London.

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PRESS NOTICES.

"The Greatest Delicacy of the Season—What is it? Tastes differ, and there is abundance of choice; but after honey (which the young folk consider to be always in season), we should say, just now, a real Yarmouth Ham-cured Herring at breakfast, following upon an early morning stroll to promote the hunger which is the best condiment at every meal, would carry the verdict. A family box from the inexhaustible Yarmouth stores of Mr. C. Stacy-Watson, was tested the other morning in our presence, and there was no questioning the result. 'Less meat and more herring,' would not be a bad medical prescription—especially for the breakfast table. Economy and health would be equal gainers. We ought to add, take care how you 'cook' your herring when you have 'caught it.' Like cooking a potato, it is no doubt a very simple process, but it may not the less be regarded as a triumph of the culinary art. Mr. Stacy-Watson has issued a book of hints how to cook herrings. There are dozens of ways; and his suggestions will be invaluable in the kitchen."—Hand and Heart, October 26th, 1877.

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"A CAPITAL BREAKFAST RELISH.—The majority of people get tired of ham, bacon, and eggs for breakfast, and long for a change. Such persons we advise to try the Ham-cured Yarmouth Herrings sent out by Mr. C. Stacy-Watson, of Great Yarmouth. Although they have been advertised in our columns several weeks, it was only a few days ago that we had the opportunity of tasting them, and after trial we can recommend them as a very capital breakfast relish. They are sent out in boxes of various sizes."—Coventry Standard, March 9th, 1877.

"As I have mentioned on previous occasions, the 'sportive' features of the exhibition are, in my estimation, of small account in comparison with those connected with the great industry of our coast. The 'herring' is the staff of life to hundreds all round our seaboard. Future exhibitions will probably do something more to foster and encourage the catching and curing of this remarkable and prolific creature. The herring employs a larger amount of capital—engages more fishermen—gives more work to boat-builders, net-makers, curers, and innumerable other handicraftsmen—and demands a larger sacrifice of life than any other fish that swims the sea. It is breakfast, dinner, and tea to thousands of the poor, and the occasional luxury of the rich. Whether as 'Bloater' or 'Ham-cured' it is alike useful and delicate. It has made Yarmouth everywhere famous. Packed in Messrs. C. Stacy-Watson and Co.'s thief-proof, Anti-pilferage Box, which I am glad to see has obtained a diploma of honour, the ham-cured article goes to all parts of England, and indeed of the civilised world, and then, delicately cooked, with just a masterful squeeze of lemon to soften its flavour and imbue its own rich aroma with another, it makes the produce of the pig vulgar, and becomes a food for lords and monarchs as well as for labourers and artisans. But why do I write thus about the herring? Simply because it is the foundation of a great industry, and to suggest that in future exhibitions this fact should be to the front."—Eastern Daily Press, May 7th, 1881.

"We must also draw the attention of our readers to a simple yet admirable adaptation to the necessities of the fishing trade. This is in the shape of packages for the better preservation
and carriage of cured herring. They are exhibited by Messrs. C. Stacy-Watson & Co., of Great Yarmouth, who have obtained what we understand to be the only diploma for the article in its marketable shape. These herring (which are exhibited in bulk, not as samples or specimens of cured fish, but as packages taken from stock) are 'Ham-cured' by a process known only to this firm. They also obtained a diploma for their Anti-pilferage Package. This appliance is designed to meet a long-felt want in the trade, that of securing consignments of fish from the petty thievery constantly going on amongst the servants of public carriers, much to the annoyance of merchants and consignees. Messrs. C. Stacy-Watson & Co.'s invention differs from the ordinary square box, primarily in its being wedge-shaped. The expediency of this is obvious when we point out that an iron band is passed over the thinner, and knocked down cooper fashion to the thicker part. This of itself would make the package very secure; but, in order to render it more so, nails are driven through holes bored in the iron band for that purpose. Herrings thus packed are proof against pilferage; but in the improbable event of an attempt being made to extract the contents, the appliance is made self-detecting by placing a label over the iron band, and covering the entire surface of the lid, the address card being fastened in the centre of the label and over the band. Thus protected, the package is safe, and in the case of any tampering a sure clue is afforded to the discovery of the delinquent; and when the advantage is considered, viz., the receipt of goods well packed and in perfect condition, there is not the least doubt that they will reap their reward in an increased demand for their excellently cured and securely packed commodities."—Eastern Daily Press, May 7th, 1881.

"Messrs. C. Stacy-Watson & Co., of Yarmouth, are to the fore with cured goods, and what is termed their 'Anti-pilferage' package, for both of which they have secured diplomas. All can test the eatables for themselves, and we recommend a trial. The box, however, must be seen or used to be appreciated as it ought to be. It is one of the simplest and best inventions we have seen for many a day, and perfectly calculated to
accomplish the purpose to which it is devoted. The firm have
done for fish-packging what some ingenious mechanics say they
have accomplished for locks, made them unpickable. We will
not discuss the question of locks—that is a matter we must
leave to experts and rivals; but Messrs. Stacy-Watson & Co.'s
invention is perfect. It consists of a wedge-shaped instead of
a square box. Here is the great departure from the old
practice. An iron band is made to slide from the thinner to
the thicker part, when it is nailed to the box, and the lid thus
securely fastened. In order, however, to render the box a
tell-tale should violence be attempted, the label is placed over
the iron, and as the lid must either be broken or the iron band
be disturbed, the evidence would be complete of some one's
guilt, and inquiry would in all probability lead to detection.
But supposing the genius of thievery overcame the obstacle, it
would occupy so much time, that the result would not only be
dangerous, but annoying and profitless; so that in every way
this simple invention is a great improvement, and a perfect
security against that petty crime, pilfering. This firm charge
no more for the new package than they did for the old, thus
showing their desire to meet the wants of the public, and to
secure them the full quantity of articles they order and pay for.
Much vexation is avoided, disputes rendered almost impossible,
and a vast amount of temptation prevented. This invention is
little to look at, but its value has been found in practice, and its
increased usefulness and demand are the best test of success.”
Norwich Argus, Special, April 27th, 1881.

“The herring-curing process is a most important industry, but
there are, of course, different methods employed. The Ham-
cured Herrings, as they are styled, are undoubtedly a choice
breakfast delicacy, and of the excellence of those prepared by
Messrs. C. Stacy-Watson & Co., of the Yare Fishery Works,
Yarmouth, we can speak in terms of unqualified praise. Caught
between October and December last, these delicious fish are
now in splendid form, but they will retain their good qualities for
twice as long a period as has elapsed since they came ashore.
This firm, we understand, treat a vast number of barrels a year,
and the novel recipes they give for cooking the fish should be
procured from them, as a perusal will put the cook up to 'a wrinkle' or two not before understood. We are surprised this firm got no more than a diploma of honour."—Norwich Argus, Exhibition Edition, May 4th, 1881.

"Of those Ham-cured Herrings, prepared by Messrs. C. Stacy-Watson & Co., we can speak, as we have before spoken, in terms of unqualified praise. This firm has held a foremost place in the Exhibition with their Ham-cured Herrings . . . and their new invention the 'Anti-pilferage Package,' for both of which we are glad to see they have obtained diplomas of honour, the only awards for either."—Hand and Heart, May 20th, 1881.

"HAM-CURED HERRINGS.—This breakfast-table relish is again ready. Mr. C. Stacy-Watson, of Great Yarmouth, is acquiring a wide reputation for the supply of these charming Ham-cured Herrings. We have tested them now for some years, and each year we are disposed to say we appreciate them better, though we hardly see how that is possible. A Family Box direct from Great Yarmouth, will make a welcome gift in any home. We advise our readers to try it."—Hand and Heart, September 7th, 1880.

"YARMOUTH HERRINGS, ETC.—At the recent Fisheries Exhibition, Norwich, prominent among the exhibitors were Messrs. C. Stacy-Watson & Co., the well-known fish curers and exporters, and the sole proprietors of what is known as the 'Anti-pilferage Package,' of the celebrated Yarmouth Bloater and Ham-cured Herrings. These specialities are very good, and deservedly popular wherever they are known."—Australian and New Zealand Gazette, June 25th, 1881.

"FISHERIES EXHIBITION, GT. YARMOUTH.—C. Stacy-Watson & Co.'s exhibits are numerous and excellent in every particular. First, we may notice a plan of his herring-curing buildings on South Denes Road, and which will hang fifty lasts, and also tanks for pickling fifty lasts (over a million-and-a-quarter herrings). There is a stand specially devoted to C. Stacy-Watson's toothsome Ham-cured Herrings, and his far-
famed 'Anti-pilferage Package' for which he received a diploma of honour (the only award given for either) at the recent Norwich Exhibition. It is needless to expatiate on the merits of the 'Anti-pilferage Package,' as its merits have already been fully acknowledged."—Yarmouth Gazette and North Norfolk Constitutionalist, July 23rd, 1881.

"Messrs. Stacy-Watson & Co. showed the Ham-herring in addition to the 'Anti-pilferage Package.' The quality of these fish was demonstrated by Mr. Watson opening a package in our presence. These were last year's fish, packed in April of the present year, and when the box was opened they were found to be as sound and full-flavoured as when they were packed. The Anti-pilferage Package, invented by Mr. Watson, has been a great success, and is everywhere spoken of in the highest terms. It thoroughly answers its purpose, namely, prevents pilfering in the passage of the goods from one place to another. Numerous testimonials have been received as to the success of his package, and although its introduction and make entail a considerable addition to the cost as compared with the old style, no addition of price is made."—Yarmouth Independent, July 23rd, 1881.

"'HAM-CURED' HERRINGS.—As tasteful as ever, this breakfast delicacy ought to be found on every breakfast table. Messrs. Stacy-Watson & Co., of Great Yarmouth, have made the 'Ham Cure' quite famous."—Church Standard, February 16th, 1883.
TESTIMONIALS.

"COUNTY ANALYST'S OFFICE, London Street, Norwich, October, 1877.

"I hereby certify that I have made a very careful examination of some boxes of Bloater and Ham Herrings, as sent out by Stacy-Watson & Co., of Gt. Yarmouth, to ascertain whether they were smoked with oak wood, or with common and cheaper materials—as is too often the case. The result of my examination has perfectly satisfied me that they are cured with oak smoke; and I may further add that it is seldom I have tasted any herrings equal to them in flavour and quality, and certainly have never had them surpassed.

"(Signed) FRANCIS SUTTON, F.C.S.,
"Fellow of the Chemical Societies of London and Berlin, Public Analyst for the County of Norfolk, Borough of Gt. Yarmouth, etc."

"March, 1881.

"Sirs,—Since I made the original examination of your Bloaters and Ham Herrings in 1877, I have repeatedly compared them with the fish sold in fish shops and by travelling salesmen, with the result that your method of curing finds preference at the table, and the genuine oak flavour is always the same.

"(Signed) FRANCIS SUTTON."

From the Rev. CHARLES BULLOCK, B.D., Blackheath.

"To my taste they are exquisite. I regard you as a benefactor of the country."
From J. Hutton, Rector of Stilton.

"Your Family Box of 'Ham-Cured' Herrings is of excellent quality."

From F. Barlow, Mayor, Cambridge.

"The Herrings duly to hand, and very good indeed; so good, that I shall be glad to receive another box."


"Kindly forward to the above address two packages of the same fine description of Bloaters as you sent me last year."

From A. E. Rutter, Esq., Summerside, Shaftesbury, Dorset.

"Will feel obliged by Messrs. C. Stacy-Watson & Co. forwarding a barrel of their 'Ham-Cured' Herrings, which were so delicious last season."

From T. C. Penny, Esq., Little Dartmouth, Dartmouth.

"Box of 'Ham-Cured' Herrings has given great satisfaction, and friends inquire where they come from."

From J. H. Thompson, Delifield Road, Charlton.

"The Herrings sent last season were splendid."

From G. Jennings, Esq., Elvaston Castle, Derby.

"If you have any Bloaters or Kippers, please send the Earl of Harrington a box to above address. You have sent them here before."

From James Smale, Hales Street, Southwark, London.

"So very fine in flavour. I should like you to send me six boxes of the same kind just sent."

From Viscount Hardinge, South Park, Penshurst, Kent.

"Lord Hardinge would be obliged by your sending him a box of fifty Bloaters, same as before."
From John Head, Esq., Somerton, Somerset.

"The barrel of 'Ham-Cured' Herrings has arrived, and they are very good. Some of my neighbours have taken a part, so that I require another barrel as before."

From Thomas Casely, 1a, Kentish Town Road, London.

"They are really very fine. I don't know where such a quality get to when they arrive in London, for we never see them."

From Robert McCracken, Esq., 38, Fenchurch Street, London.

"The Bloaters are really delicious, which fact was demonstrated by the manner in which they disappeared from my breakfast table this morning."

From Mrs. W. Vigor Fox, Comberbech House, Northwich, Cheshire.

"Encloses P.O.O. requesting Mr. Stacy-Watson to send her a box of his 'Ham-Cured' Herrings, which are much liked."

From J. R. V. Bryant, Esq., St. Michael's Square, Pembroke.

"The fish are very good, and the box cannot possibly be opened on the way."

From Henry Ribband, Esq., Bonchurch, Isle of Wight.

"The Bloaters you sent me arrived safely, and were most beautiful. Kindly send me another 90 box as soon as possible."

From Francis Sutton, Esq., County Analyst's Office, London Street, Norwich, March, 1883.

"I have great pleasure in telling you that the barrel of 'Ham-Cured' Herrings which I bought of you at the end of last year, and also the box had at the beginning of this year, turned out of first-rate quality, and possessed the same rich oak-smoke flavour as those which I originally examined in 1877."
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