

substance, in gloomy still nights, exhibits a phosphoric light, as if a cloth, a little luminous, was spread over the sea.

Some conjecture may be formed of the infinite numbers of these invaluable fishes that are taken by European nations from what Lacepede relates—that in Norway twenty millions have been taken at a single fishing, that there are few years that they do not capture four hundred millions, and that at Gottenburgh and its vicinity seven hundred millions are annually taken ; “but what are these millions,” he remarks, “to the incredible numbers that go to the share of the English, Dutch, and other European nations ?”

Migrations of these fishes are stated to take place at three different times. The first when the ice begins to melt, which continues to the end of June ; then succeeds that of the summer, followed by the autumnal one, which lasts till the middle of September. They seek places for spawning, where stones and marine plants abound, against which they rub themselves alternately on each side, all the while moving their fins with great rapidity. According to Lacepede, William Deukelzoon, a fisherman of Biervliet, in Dutch Flanders, was the first person who salted herrings, this was before the end of the fourteenth century ; others attribute this invention to William Benckels or Benkelings of Bierulin. To show his sense of the importance of this invention, the Emperor Charles V. is stated to have visited his tomb, and to have eaten a herring upon his grave. The smoking of this valuable fish, we are told, was first practised by the inhabitants of Dieppe in Normandy.

Next to the herring, the pilchard\* is valuable to our own country, especially to the inhabitants of Cornwall and Devonshire, to whom this fish is as important as the herring to other parts of the kingdom ; they frequent the southern

\* *Clupanodon Pilcardus*.