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A N
E S S A Y
T O W A R D S A
Natural History
O F T H E
H E R R I N G.

B Y
JAMES SOLAS DODD, Surgeon.

*Frustra invocari Deos, nisi addens industriam,
Manum Rotæ admovens etiam.*

PLUT. in Lacon.



L O N D O N:
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Y A S S M

A S S E M B L Y

V I C I N I T Y

C O U N C I L

D I R E C T O R S

O F

T H E

F R E E

B R I T I S H

W H I T E

H E R R I N G - F I S H E R Y

A N D

T H E

C O U N C I L

To the Right Worshipful

Slingsby Bethell, Esq;

P R E S I D E N T,

To the Right Worshipful

Stephen Theodore Janssen, Esq;

V I C E - P R E S I D E N T,

And to the

C O U N C I L

O F T H E

Free *British* White Herring-Fishery.

G E N T L E M E N,

IT is as just as it is a positive Command, to render to *Cæsar* the Things that are *Cæsar's*; which on the present

DEDICATION.

sent happy Occasion I am endeavouring to fulfill, in committing to your Protection, my Essay toward the History of the *Herring*; for to whom should a Piece that had any relation to that beneficial and useful Animal, be offered, but to those *Gentlemen* whose publick Spirit, have so gloriously prompted them to make it the Means of an universal Blessing.

My Gratitude for your
kind Acceptance of what I
now

DEDICATION.

now dedicate to you, gives you the sole Claim to it, if there were no other Motive; nor can I wish for any Thing more earnestly, than that it was worthier of your Regard, than I fear it is; but if I shall have contributed, by this Essay, towards the Promotion of your laudable Designs, the pleasing Thought of having my *Mite* well received, will give me the highest Sense of the Obligations you have laid me under, and of the Honour
I have

DEDICATION.

I have in subscribing myself,

Gentlemen,

Your most Obedient, and

Most Humble Servant,

Gough-Square,
March 25,
1752.

James Solas Dodd.

PREFACE.

IF the Importance or Dignity of a Subject can warrant the Choice, none can deny but that which I have chose is sufficiently warranted; the *Herring-Fisbery* is an Undertaking that will redound endless Honour to the Promoters here, as well as unspeakable Emolument to the *English* Nation. Our Neighbours the *Dutch* have long enjoy'd surprising Benefits that have accrued to them wholly from their Attention to this; it is almost entirely from the *Herring-Fisbery*, that they have raised a Country labouring under the Disadvantages of intemperate Air, excessive Expences in maintaining their Dykes, and want of almost all those Necessaries in which we so greatly abound, to that Plenty, Wealth, and Power they at present enjoy: Their *Fisbery*
B employ

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employ such a Number of Hands that otherwise, for want of Work, would have been burthensome to the State, that is scarce credible ; no less than 450,000 being employ'd in the Year 1688, since when to this Period they have daily encreased to the great Encouragement of Navigation and Trade in general. The Number of Traders that find Subsistence from thence are amazing ; scarce an Artificer in *Iron, Lead, Wood, Hemp,* or indeed any Manufacture but what drew thence their chiefest Gain, not to mention that such a Number of People that otherwise would have scarce subsisted, now wear good Cloath, and eat good Victuals to the help of *Butchers, Bakers, Brewers, Farmers, Woollen* and *Linnen Manufacturers, &c.* besides the abundance of Trades depending on them. The *Fish* they take they never fear a Vent for, always finding a Market in the Catholick and Northern Counties,

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tries, as *France, Spain, Denmark, Russia, Portugal, Swedeland, Prussia, Poland, Germany, Norway, Italy, Liefland, Holstein, &c.* at their several Ports of *Bremen, Hamburgh, Stratten, Stade, Quinsborough, Revel, Riga, Lisbon, Narva, Lubeck, Franckfort, Dantzick, Embden, &c.* in return for which they bring *Arms, Allum, Brandy, Honey, Hemp, Copper, Iron, Steel, Mill-stones, Potashes, Corn, Currants,* and all Grocery Wares ; *Deal-boards, Clapboards, Wainscot, Velvets, Sattins, Sarsenets, Damasks, Furs, Fustian, Glass, Pitch, Oil, Resin, Rusbes, Skins,* and a Multitude of other Things, of which their Country is destitute, and which they could not do without, but must have ; and had they not these *Fish* to export (as the Country produceth nothing equivalent) they must otherwise be forc'd to go in Ballast for, with Money : the Consideration of all these Advantages
B 2 reap'd

reap'd from the *Herring-fishery* by the *Dutch*, which *Herrings* are caught on own Coast, hath at various Times employ'd the Thoughts of several *Englishmen*. to try if they could not bring an *English Fishery* to the same flourishing Condition that the *Dutch* have theirs; but their being ill-supported and frown'd at by superior Power, caus'd these noble Schemes to prove abortive; but now we can with Joy behold the *Fishery* carried on under the Auspices of the State, by a Set of GENTLEMEN, who seem as if pick'd from the whole World to encourage our way to Wealth and Honour, and shew that as we have the Advantages of Nature, we will likewise have those of Art. The prodigious Success we have already had sufficiently evinces the Truth of the Excellency of this Undertaking, and the happy Prospect of succeeding endless Advantages is now so opened that scarce any one can doubt of them.

them. A Door is set wide for the Employment of the industrious Poor, the forming a naval Nursery, and bringing to our Artificers all the numerous Gain that hath encreas'd the Wealth of the trading *Hollanders*: We can at a great deal less Expence maintain our *Busses*, with less Danger and Delay catch the *Fish*, and these considered, we can certainly sell them cheaper to foreign Marts, so need not fear a Vent, and can now in return for those native Treasures bring home those Merchandizes we want, without draining our Kingdom of ready Money, and so consequently all those Returns will become more plentifully here.

It has often been urged that there may be at last a Deficiency of Fish, since so great Numbers being taken every Year may not allow those that are detach'd from the main Body to return to their native Place to spawn; but these Objections are severally fallacious.

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fallacious. For 1st, We cannot find that they do return, but passing farther out into the Ocean become a Prey to great Fish; and as for spawning they do not return to do that, for they lay their Spawn chiefly in Creeks and Bays, in the Channels they pass thro', and they are so excessive numerous that they are inexhaustible; for the Shoals of even their divided Bodies are so great, that they cover the Sea for Scores of Leagues in Circumference, and the Number may be guessed at by the Quantity yearly taken, which tho' very great, do not diminish them, but prove them to be almost infinite. For so long ago as the Beginning of the last Century * in twenty-six Weeks fishing, from *Buchanness*, to the *Thames* Mouth, 2000 Busses from sixty to two hundred Ton each, caught one with another eighty Lafts, which is in all 16000 Lafts, or 192,000 Barrels, each of which Bar-

* *John Keymers* Observ.

rels

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rels containing thirty two Gallons, and usually 1000 Fish, make only twenty six Weeks Produce, to be one Hundred and ninety two Millions of Fish, amazing Quantity! and yet nothing in comparifon of what is caught by other Nations, what escape the Busses and are devour'd by other Fish, and what remain behind at their Origin.

It was the Consideration of the above, and that none hath as yet given a more particular account of this noble *Fish*, than what is scattered here and there in the Works of the Naturalists, that hath induced me to essay this short Account, that the Curious may observe with what Elegance these *Fish* are form'd, and how useful to Mankind in several Capacities, both as Food and Medicine, and that this may be a Spur to some more able Undertaker to oblige the World with yet a more full Account. Let none think, that as we see eve-

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ry Day the Subject of these Sheets, they are to be disregarded, or that the Enquiry into the most minute Part of the Creation is trifling, or useless. The wisest and learnedest Pens hath from time to time made the watery Inhabitants their Theme: Some hath written on them in general ^a; some particularised them ^b; some wrote of their Names ^c; some their Anatomy ^d; some their Cure ^e; some their Nature ^f; some their Wonders ^g; some their catching ^h; and almost all their Use ⁱ: Nor among other Fish hath the *Herring* been neglected, but hath been thought worthy of a whole Work, witness *Paul Neucrantz*, who wrote a Treatise in quarto which he entituled, *De Harengo, exercitatio medica, in qua principis piscium exquisitissima bonitas summaque gloria asser-*

^a *Figulus Theophrastus, Ovid, Burgundus, Aldrovandus, Willoughby, Bellonius, &c.* ^b *Piso, Nieremberg, Jovius, Schwenkfelt, &c.* ^c *Peucer, a Quercu, Stephanus, &c.* ^d *Steno.* ^e *Salvianus.* ^f *Kraut, Pinguia, Dubravius, Oppian, &c.* ^g *Jonston.* ^h *Oppian, Bodin.* ⁱ *Nonnius,*

ta

ta & *vindicata*, printed at *Lubeck* in the Year 1654, where the highest Encomia are placed on this chief of Fish: Therefore since so many truly learned have made this their Subject (as I shall sufficiently shew) let none wonder that I have fixt it mine, and I can only wish my Reader the same Pleasure in perusing as I had in the Observations and composing of this Essay, and then they with me will not think their Time ill spent.

It may be thought necessary here to give some Account of the Materials of this Essay, and from whom I collect. Let thus much suffice, that I borrow from all I meet with suitable for my purpose, and should any one meet a Passage here that he may find elsewhere, if it is not marked as a Quotation, or the Author named, let him not censure me as a Plagiary, or as if I design'd to rob the original Authority,

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ty, for I think that every Quotation would be tedious, as I have taken from so many. *Halley, Bayle, Moreri, Chambers, &c. &c. &c.* have help'd me, and I acknowledge myself indebted for several Lines, to that short but excellent Account in the *London Daily Advertiser*, and some other Papers, to the concealed Author of which I return my Thanks, and confess a Debt; claiming no Merit to myself beyond that of a Collector.

I N T R O-

I N T R O D U C T I O N.

BEFORE we proceed to the Account of the *Fish*, let us just take a Review of those Writers that hath exercised their Pen, not only on this, but on others also, which, though not immediately pertinent to this Subject, yet hath some Concern, since the Knowledge of the Form and Qualities of this *Fish* may, by means of their Works, be brought into some Comparison with others; and such a Catalogue may help the Memory of some Gentlemen, who may think that Comparison not useless. If we take this View in Order of Time, or Degree of Truth, the sacred Writ must stand foremost for Antiquity, and for its indubitable Veracity, which hath related their Creation, called several by Name and hath pronounced them "Good," the latest since *Moses*; was *Xenocrates*, a Philosopher of *Calcedonia*, Son of *Anthenor*, and Disciple to *Plato*. He govern'd the School of *Athens* for twenty-five Years, (he succeeded *Speucippus* A. M. 3611,) and was sent Ambaf-

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Ambaffador, by the Athenians, to Philip, of Macedon, and a long Time after, to Antipater, in which he shew'd himself Master of great Prudence and Moderation, and was in great Esteem with Alexander the great. He wrote six Books of Philosophy, six Books of Nature, and one of Riches; and died in the eighty-second Year of his Age, stifled with a Heap of Meal he fell into; his Works of Food, from those living in the Waters, printed first in Greek, then in Latin, with the Scholia of Conradus Gesner, printed with Dugravivius, of the Nature of Fish, at Zurich, Anno 1559, in 8vo.

Theophrastus, a Philosopher of Erefus, a Man so eminent, that he is said to have had two Thousand Disciples; he studied under Lucippus, Plato, and Aristotle; He was born in the Year of the World 3652, and before the Incarnation 310, he wrote several Works, among which are De Piscibus, Liber Unus, and another. De Piscibus in sicco degentibus, printed with the rest of his Works; first by Aldus at Venice, anno 1479, in Folio; at the same Place, anno 1497; at Paris, anno 1529; at Basl, anno 1550; and by Aldus the Son, anno 1552,

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1552, and several Editions, too many to enumerate.

Ovid, the Poet, wrote a Tract of Fishes called Halieutecon, about eight Years before the Christian Æra.

Pliny, the great Naturalist, who flourished in the Reigns of Vespasian and Titus, hath in his History of the World in thirty-seven Books, wrote largely of Fish and their Cookery in the Roman Manner.

Oppian, a Poet and Grammarian, of Anazarba, a City of Cilicia, lived in the second Century and composed a Poem of Fishing nam'd Αλιευτικῶν, sive de natura & Venatione Piscium libri quinque, printed in Latin at Cologne, anno 1471 in 4to; in Greek at Florence, 1515 in 8vo; in Greek and Latin at Paris, with the Comments of Boeinus, 1555 in 4to; and many more Places with different Commentators, as Rittershuffius, Lippus, and Bodin. This Tract was in such Esteem by the Emperor, Antoninus Caracalla, (to whom it was dedicated) that he gave a Crown of Gold for every Line in this Poem.

William Rondeletius, born an. Dom. 1507 at Montpellier, wrote a Book of the Sea-fish, with their Figures engrav'd, first printed

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printed at *Lyons* in the Year 1554, among which the *Herring* obtains a Place; the Year following he publish'd *Universe Aquatiliū Historiæ, pars altera, cum veris ipsorum imaginibus*, and to this Day remains as an Author of great Repute.

Hyppolitus Sakvianus, born of a noble Family at *Rome*, anno 1514, who profess'd and taught Physick there twenty-two Years with great Success, and died *an. Dom. 1572*, aged 58; published two *Tomes* in Folio, of Fishes with their Images cut in Brass, in his Life-time, namely *an. Dom. 1555*; and after his Death *Majetta*, at *Venice*, printed *De aquatiliū animalium curandum formis*, under his Name.

Nicolaus Marschalcus, of *Rostock* in the Duchy of *Mecklenburg*, printed there, in the Year 1520, a Work in Folio, of his own, entitled *De aquatiliū & piscium historia*.

Paulus Jovius, a celebrated Historian, Physician to Pope *Clement VII*, and afterwards Bishop of *Nocera* in *Italy*, wrote *De Romanis piscibus, libellus*; first printed at *Rome*, by *Minutius Calvus*, anno 1524, in Folio, and afterwards at *Basil* in 8vo. with the rest of his Works.

Robert

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Robert Stephan wrote of the *Latin* and *Greek* Names of *Fishes* with other Animals, at *Paris*, 1536.

Franciscus Massarius, a learned Physician and Philosopher, of *Venice*, who lived anno 1530, wrote *In nonum Plinii de naturali historia librum, Castigationes & annotationes. In quo agitur de natura aquatiliū, ac remotiore piscium cognitione*, *Basilæ*, 1537 in 4to.

Leodegarius à Quercu wrote of the Names of *Fish*. About this Time *Peter Firens* engraved the Figures of all the known Fishes.

Carolus Figulus wrote *Ἰθυολογία, sive dialogus de piscibus*, printed at *Cologn*, anno 1540, in 4to.

George Kraut wrote of the Natures and Operations of *Fish*, anno 1544. As did *Hildegardis de Pinguia*; indeed *Kraut* only commented on him.

In 1548 there came out an anonymous Piece printed by *Theobald Pagan*, of *Lyons*, called the *Greek* and *Latin* Names of *Trees* *Fruits*, *Herbs*, *Fish*, and *Fowl*, (from abundance of Authors) with the *French* Interpretation, and another of the like at *Franckfort*, anno 1552, with *Cuts*.

About

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About the Year 1560, flourish'd the celebrated *Peter Bellon*, Doctor of Physick, of the Univerfity of *Paris*, born at the Village *la Sourletiere*, of the Province of *Main*; he was a great Author, wrote Comments upon *Dioscorides*, translated him and *Theophrastus* into *French*; wrote Accounts of his Travels, and Treatises upon the Nature of Fowls, &c. And also, *De aquatilibus, libri duo, cum iconibus ad vivam ipsorum effigiem, quoad ejus fieri potuit, expressis*, printed at *Paris* 1553; he was murdered anno 1564.

The next of Note was *Caspar Peucer*, a very learned *German* Physician and Mathematician, born in *Lusatia*, anno 1525. He was greatly beloved by (and married one of the Daughters of) that eminent Divine, *Philip Melancthon* 1550. Among many learned Works, he wrote of the Names of Fishes, and being long held in Prison by the Elector of *Saxony*, he departed *Sept. 25, 1602*, aged 78.

John Bodin, a Lawyer of *Angiers*, was a great Naturalist, and such an Historian that he would answer immediately to any Difficulties proposed to him. He left Comments upon the four Books of *Oppian's* Fishing,

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Fishing, printed at *Paris* 1555, in 4to. He was born at *Angiers*, studied the Civil Law at *Toulouse*, but left that and came to the Bar at *Paris*: He was greatly beloved by several Kings and Princes, particularly the Duke of *Alançon*, with whom he came to *England*; he died of the Plague at *Laon*, anno 1596, in the sixty seventh Year of his Age.

Conrad Gesner, the *Pliny* of *Germany*, was born at *Zurich* in *Switzerland*, anno 1516; he began his Studies in *France*, and having finished them, travelled into *Italy*; on his Return, being chosen Professor of Philosophy (which he taught at *Bern*, *Lausanna* and *Basil*) he applied himself particularly to explain what belong'd to natural History, and to find out a more easy and compendious Way of learning Sciences, than is commonly practised in Universities: His Writings are as good as numerous, among which, the fourth Volume of his History of *Animals* treats Of *Fish*, and was printed at *Zurich*, anno 1558, in Folio; he commented upon *Ovid's Halieuticon*, and *Pliny's* Account of *Fish*, and gave them *German* Names in alphabetical Order, and published *Æli-*

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an of the Nature of Animals, in seventeen Books, with the Interpretation of Peter Gillius. Thus having established a lasting Fame, he died of the Plague at Zurich, in the Year of our Lord 1565, and of his Age 49. The Year 1558 also produced a Work of Franciscus Boussuetus, entitled, *De Natura Aquatiliū Carmen, in Universam Gulielmi Rondeletii, quam de Piscibus Marinis scripsit Historiam; cum vivis eorum imaginibus.* Lugdini apud Matthæam Bonhomme, 1558, in 4to, Tomis duobis.

Janus Dubravius, in the Year 1559, published at Zurich five Books *de Piscinis & Piscium, qui in alis aluntur Naturis.*

Laurentius Lippus set forth an Edition of Oppian, with the Scholia of George Piëtorius, Printed at Basil 1560, in 8vo.

Caspar Schwenckfeldt of Silesia wrote *Theriotropheium Silesi in quo Animalium, hoc est Quadrupedum, Reptilium, Avium, Piscium, & Insectorum natura, vis ac usus, perstringitur Lignicii, apud Barthol. Voigt, & David Alberti, 1603, in 4to.*

Ulysses Aldrovandus, of Bologna in Italy; he was a famous Physician and Philosopher, of both which he was Professor; he

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he was an incomparable Searcher into the Works of Nature, and wrote 120 Treatises, among which are five Books of *Fishes* and one of the *Whale*; an elegant Work, with many Prints of their Forms, and excellent Accounts of their Natures and Properties. Printed in Folio at Boronia, anno 1613. He having, by his Searches into the Nature of Animals, quite impoverish'd himself, died anno 1605. He had, after his Death, the Honour to have his Elegy written by Cardinal Mapheo Barbarini; afterwards Pope Urban VIII.

Ludovicus Nonnius, of whose Life we have no Account, wrote among other Things, *Ichthyophagia sive de Piscium esu.* Printed at Antwerp 1616, in 8vo.

Michael Zanard of Bergamo, in the Venetian State, publish'd Disputes of the universal Elements in three Parts; the third of which, among other Animals, treats of *Fish*. They were printed anno 1619, at Venice in 4to.

Stephen Schoenveldt wrote a Work entitled, *Ichthyologia & Nomenclatura Animalium Marinorum, fluviatiliū lacustrium, quæ in florentissimis, Ducatibus Slesvici & Holsatiæ,*

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Holsatiæ, & celeberrimo Emporio Hamburgo occurrunt triviales, ac plerorumque hætenus desideratorum Imagines, brevis Descriptiones, & Explicationes. Hamburgi, apud Heringium 1624, in 4to, a Work of great Learning and Use.

Vincentius Burgundus of *Beauvais*, an elaborate Writer, in his large Works treated of almost every Thing; and with the rest, his seventeenth Book was *de Piscibus, & quæ ad eos referuntur*; and the fifteenth of the second Tome on the same. They were printed in 1624, in four Volumes Folio.

Caspar Marcucius of *Lucca*, about this Time, publish'd a Dispute with *Leonard Fuchsius*, entitled, *De Jejunio, & esu Piscium in vere, Disputatiuncula adversus, Clariss. Med. Leonbardum Fuchsum*. Printed at *Venice* in Twelves.

John Eusebius Nieremberg of *Madrid*, publish'd a History of Nature in sixteen Books, and in that largely discourses of *Fish*. Printed at *Antwerp*, anno 1635 in Folio.

George Marcgrave de Liebstad of *Misnia* in *Germany*, wrote eight Books of Natural History, the fourth of which is of *Fishes*; it is dedicated to the illustrious Count

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Count *Maurice* of *Nassau*, and printed at *Leyden* in Folio, 1648, and at *Amsterdam* in the same Form, and the same Year by *Lewis Elzever*.

William Piso of *Leyden* was Author of the Natural History of both the *Indies*, and of *Brasil*; among which the *Fish* have no small Share. He practis'd at *Amsterdam*, where his Works were printed anno 1658 in Folio.

John Jonston comes next in Time, tho' in Eminence he might have been almost the foremost. He was an excellent natural Historian, and scarce any Production of Earth, Air, or Water escaped his Notice. His natural History of *Fishes* and *Whales* in five Books with Brass Figures, and four Books *de Exanguibus Aquaticis* were published together at *Franckfort*, in the Year 1649, and gain'd great Honour.

Marcus Aurelius Severinus, a copious Author and great Anatomist, hath left us Comments upon *Theophrastus*. Printed at *Naples* 1654.

Paul Neucrantz wrote an express Treatise of the *Herring*, as mention'd in the Preface. Printed at *Lubeck*, anno 1654, in 4to.

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Nicholaus Steno the great Anatomist dissected Fish, as did Dr. Grew, Dr. Collins, and many others.

Since the above, Willoughby hath published an History of Fishes, and several others, not to mention short Descriptions for the Use of Children; and I purposely omit Schroder, Schaliger, Lovell, and abundance of Authors that treat of their medicinal Use. Since the Necessity of the Subject, not Choice, seem'd to be the Cause of their mentioning them, and their chief Substance will be inserted hereafter. The great Aristotle hath wrote on Fish in his Works, tho' scarce enough to afford any Materials here; and I only mention him, lest it might be thought he was neglected. And should any Reader, who finds an Error or Omission here, instead of impertinent Criticisms, send me his Emendations, I should be as thankful for, and esteem the one as much as I contemn and despise the other.

T H E

(23)

A N

E S S A Y

TOWARDS A

NATURAL HISTORY

OF THE

H E R R I N G .

C H A P . I.

Of the Names, Division, and Kinds of the HERRINGS.

THOSE Authors that have divided the Inhabitants of the Water into Classes, have called the Herring a marine, pelagious, scaled, oviparous Fish, of the nonspinous Kind, having only one Fin in the Back; and it may, without Impropriety, be called a Fish of Passage. This Fish is known to almost every Nation, and was even to the ancient Greeks and Romans; the Greeks call'd it *Μαυις*, *ἄλλεξ*, the Latins *Hálec*, *Halex*, *Halecus*; *Harengus*, *Harenga*, and *Alosa Minor*; the Spaniards, *Aleche*, *Harénque*; the

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 the Portuguese *Arenquæ*; the Italians *Arin-*
ga; the High Dutch *Hæring*; the Low
 Dutch *Harinck*; the French *Hareng* and
Harenc; the old Saxons *Hæring*, each of
 which have their several Derivations; as
ἄλλεξ *ab ἄλξ* *Mare*; from which the Latin,
Halex is plainly derived; thence *Halec* and
Halecus as the different Gradations that
 Language proceeded by, softened the
 Primitive. From the same Root arose
 the Spanish *Aleche*. The Word *Harengus*
 seems to be quite a Primitive, and that
 from it is derived the High Dutch, *Hæ-*
ering, the Low Dutch, *Harinck*, the Spa-
 nish, *Harenque*, the Saxon, *Hæring*, the
 French, *Harenc* and *Hareng*, and the Ita-
 lian, *Aringa*. The Portuguese *Arenque*
 proceeds from the Spanish; and the English
 Word *Herring* from the Saxon, as the Af-
 finity of their Names evince.

The Shad, the Pilchard, the Sardinia,
 the Sprat and the Anchovy, all seem to
 be Species of the Herring; and Mr. *Wil-*
loughby expressly says, that the Sprat is no-
 thing more than the Fœtus of the
 Herring. The Greeks called the Pilchard,
Μαυρίδιον & *Τριχίς* *α* *τριχῶ*, *Curro* *ob veloci-*
tatem natandi, by which Names they like-
 wise

Of the HERRING. 25

wife express'd the Sprat and Sardinia; in-
 deed the Shad they nam'd *Θρισσα* *α* *τριζω*, *Stri-*
deo, as the Verse of *Ausonius* saith.

Stridentesque focus obsonia plebis Alosas.

Auson. in Mosel.

The Latins also call'd the Shad *Thris-*
sa (literally from the Greek) as well
 as *Alosa* and *Clupea*; the Pilchard, Sprat
 and Sardinia they express'd by one
 Name, *viz. Sarda*, à *SARDINIA INSULA*,
ubi plurimum hic piscis. The French pro-
 miscuouly call them *Sardaine*, *Sardine*,
Sarde, or *Sardelle*. The Italians, like the
 Latins, unite all in the Name *Sardella*;
 as do the High Dutch in *Sardin*. The
 Spaniards likewise have but one Word,
viz. Sardina, but the Low Dutch are more
 diffuse, and name the Pilchard *Sardin*,
 the Sardine *Sardijn*, and the Sprat *Sprot*;
 from whence our Word the Shad hath
 obtain'd a distinct Name in every Lan-
 guage. The Greek and Latin as above,
 the High Dutch *Laus-fisch* or *Ein schnei-*
der carpem; i. e. *Sartoris Carpio*, the Tay-
 lor's Carp; also *Alsen* or *Elsen*; the
 Low Dutch *Elsen*. The French *Halachie*,
Alôse, and *Chiepe* (plainly from the Latin)
 the

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 the Spanish *Sáboga* and *Sávalo*; and the
Italian Alofa and *Scarda*. Thus much
 Dictionaries inform us, but some say it is
 an Error to think by the Word *Halec*,
 the Romans express'd the Herring, for
 the *Halec* was no particular Fish, but a
 Kind of Sauce made of any Kind of Salt
 Fish; and *Rondeletius* affirmeth, that our
 Herring is neither the *Geres* of *Pliny*,
 nor the *Halec*, nor the *Halex*, nor the
Moenis, nor the *Lencomenis*; but at the
 same Time doth not say what they call'd
 them. For tho' they are a northern Fish,
 it is not to be suppos'd but that the Ro-
mans had some Knowledge of them, if
 they did even receive that Knowledge af-
 ter the Conquest of *Britain* and the nor-
 thern Expeditions, it is not to be suppos'd,
 that during the long Time the *Romans*
 made stay in *Britain*, they should be
 wholly unacquainted with the Fish the
 surrounding Sea produced; hence they
 must have some distinguishing Name for
 them, which they could not derive from
 any but the antient *British*, if they de-
 riv'd at all. For the *Saxon* seems rather
 to be derived from the *Latin*, *Harengus*,
 than

Of the HERRING. 27

than that from any we know; unless the
British Word had some Affinity, which
 we know not.

But it may be objected, that allowing
 the above, how was it known to the
Greeks, and how are we sure that *Mawic*
 is the real Word for the Herring, since
Rondeletius affirmeth the contrary? To
 which may be answer'd, that his Autho-
 rity alone is not of Force sufficient to stand
 against a received Opinion, since he hath
 brought no Arguments to the contrary,
 and all his Adherents build that Objec-
 tion solely on the Belief, that the Her-
 ring never pass the Streights Mouth,
 which several Authors have said. But to
 that, I can oppose the Conviction of my
 own Sight, having seen, caught, and eaten
 Herrings off *Tangier-Bay*, as it were in
 their Passage up; and about three Weeks
 after, in a calm Day, with a Seyn Net,
 caught four (in Company with other Fish)
 between the Island of *Alboran* and *Cape*
Tres Forcas, on the *Barbary* Shore about
 the Lat. 35°. 30" and Long. 2° 00" from
 the Meridian of *London*. Thus it is not
 in the least improbable, that there might,
 when a Shoal have been large, some
 (few

(few in Comparison to the whole) have escaped either the Fisher's Nets or the Porpus's Jaws; and swimming on reach the *Archipelago*, enough to authorize the *Grecian* Name; since if the *Greeks* saw them, they must express them by some Words; and why not by this? But should it be deny'd the Herrings ever reach'd the *Greek* Coast (as I see no Reason why it can) yet might not some *Greek* Travellers in more northern Countries behold these Fish, and tell them to one another, and to their Countrymen at their Return, by this Name? Do not we here in *England* at this Day give Names to exotick Animals we never saw here, only upon the Credit of faithful Travellers? And since Names are only distinguishing Marks of Ideas, and as we are near certain the Herring hath subsisted as long as the Creation, we need not cavil at particular Words, since they must be expressed by some.

It is evident the Sprats are young Herrings, since they appear immediately after the Herrings are gone, and seem to be the Spawn just vivified (if I may use that Expression) and a more undeniable Proof of their being so, is their Anatomy, since on the closest search no Difference, but
Size

Size can be found between them. The Pilchard approaches near in Form to the Herring, and the Shad more different; yet they may be said to be with the Sardine and Anchovy, only Parts of the same *Genus*.

The Anchovy being rather the most different, we will add a Word on them. They are a Fish of Passage, and constantly caught in the Months of *May*, *June*, and *July*, on the Coasts of *Catalonia* and *Provence*; at which Season they constantly pass the Straits of *Gibraltar* into the Mediterranean, and *Collins* saith they are plenty on the West Coast of *England* and *Wales* (which may shew the Reasonableness of our Opinion, that the Herring may pass as well as they) *Scaliger* saith, the Anchovy is of the Herring Kind, and some others of the Sardine or Pilchard (which is near the same) their Name is assuredly derived from the *Spanish*, *Anchova*, or the *Italian*, *Anchiovie*, the *French*, *Anchëve*, *Anchôis*, from the vulgar *Latin*, *Anchoia*; which is contracted from the Word *Encrasicholus*, derived from the *Greek*, *Ἐγκρασιχολος*, a Compound of *εν*,
in

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in, νερας, Caput & χολος, Bilis: That is, hav-
ing Gall in its Head; the *Latins* also call'd
it *Felliceps*, or Head of Gall, denoting its
Bitterness. The Use of the Anchovy
and their Cure shall be seen hereafter.



C H A P.

Of the HERRING.

C H A P. II.

The Anatomical Description of the
HERRING.

THE Fish at its usual full Growth is
commonly about twelve Inches in
Length, and its Circumference four Inches.
Its chief Fin is exactly in the Middle of
the Back, and is compos'd of seventeen
Rays, of which the fourth and fifth are
the longest; the Gill Fins have seventeen
Rays likewise, and the Belly a Pair of
Fins at nine. Another descends from the
Anus about an Inch, compos'd of sixteen
Rays. The first Thing that appears on
an external View, is a fine Arrangement
of oblong Scales, placed like the Slate of
an House, one over another; they are
inserted into the *Parenchyma* of the Skin
to each other, by a glutinous Substance,
which they stick fast. They are clear, and
not ting'd with Yellow, as most other Scales,
and in Substance they are firm and so-
lid,

lid, as made up of *cartilaginous* Fibres and Filaments closely put together, and more nearly so at their Origin, from whence they diverge to the Extremities. Their Use is to defend the tender Skin, when they encounter hard Bodies. When they are removed, a finely woven tender Skin presents, the Back of which appears of a beautiful Blue, pretty dark, which lighting by Degrees down the Side, loses itself in a shining resplendent White. Between this and the Muscles appears at sometimes a Portion of black Fat, under which you see the Muscles of a Cream Colour lodged in many Ranks one within another; each covered with its peculiar Membrane, each furnished with *tendinous* Fibres, and almost all guarded with small Bones. The Head comes next under Consideration, the Skull of which is bony, and hath a small Protuberance running like a Spine along the whole outward Surface; on each Side of which is seated two narrow oblong Cavities. The inward Surface is bedeck'd with many Hollownesses and Asperities, it is form'd of several Bones join'd by Sutures, which are not indented, but like the *Har-*
monia.

Harmonia. It narrows very much towards the Nose, and is deeply depress'd in its Sides. The Brain is compos'd of nine *Processes* in three Ranks. The first Row are a Pair of *Protuberances*, beautifully orbicular; the second Rank are six more, but those are much larger, and in Figure a longish Oval; and the last is a single one of a triangular Figure. The Cavities are generally filled up with a *Lymph* of a saline Taste; the *Dura* and *Pia Mater* are very visible; the *Medulla Spinalis* is different from all other Fish, as that it is whole, and not divided by a Fissure into equal Parts, therein more resembling the human and terrestrial Animals. From out the middle *Processes* are produc'd the *Optick Nerves*, which are very short, and do not meet, but pass immediately, and without any Intersection, to the Bottom of the Eye, and are the first Pair in this Animal. The Eye is of a particular Conformation, the *Tunica Choroides* hath a Kind of muscular Substance at the Bottom of it, lying round the *Optick Nerve* at a small Distance from it; by which Means it can dilate or contract the *Choroides* at Plea-
D sure,

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 fure, and thereby lengthen or shorten
 the Eye. The *Iris* is of a beautiful Red,
 the *Cryftalline Humour* is like that in
 other Fish, orbicular and wanting Eye-
 lids; it hath likewise, in common to
 others a *nictitating Membrane*. The next
 two Pair of Nerves are the *Olfactory*, for
 they are four in this Animal, two of each
 Side; the upper Pair arife from the *mid-
 dle Processes*, and running along the Skirts
 of the Brain, and the Inſide of the Eyes
 for near an Inch, join to two oval white
 Protuberances of ſimilar Subſtance with
 the Brain, and ſtretching over theſe, form
 an Arch; and interſecting each other,
 join at the Extremities of the Noſtrils.
 The lower Pair ariſes from the *Anterior
 Processes*, and paſs along under the Region
 of the Head, where they unite near
 three fifths of an Inch; then they part
 and join to the lower Part of theſe round
 Protuberances, without the anterior Pro-
 ceſſes of the Brain. Theſe Organs of
 ſmelling are contain'd in a *cartilaginous*
 Cavity near the Mouth, and the Noſtrils
 are lined with ſuch extream fine *Fibrille*,
 that there is no Doubt to be made but
 that this Fiſh enjoys this Senſe to an ex-
 quiſite

quiſite Degree. In the Mouth is obſer-
 vable the *Palate*, which is a Concave of
 a Silver Colour, full of fold, edged with
 a bony Semicircle, beſtudded with nu-
 merous minute Teeth; farther in the
 Mouth are two Protuberances made rough
 with more Teeth, and behind that the
 Origin of the Spine; the Uſes of the
 Roughneſs of the Palate is to aſſiſt in re-
 taining their Food in Maſtication, and
 the Teeth ſerveth not only to catch their
 Prey, but to retain it likewise, till it can
 be diſpos'd of by Deglutition. There-
 fore as they feed on ſmaller Fiſh, Nature
 hath well adapted that *Apparatus* to hin-
 der their Eſcapes. The *Tongue* is ſmall,
 ſharp, and edged, with a bony Rim,
 the under Jaw protuberate ſome Diſtance
 before the upper; the Gullet is en-
 dued with thin carnous Fibres, ſerving
 as Muſcles, and beſet with Glands of
 different Shapes and Magnitudes. It is
 compoſed of four diſtinct Coats, very
 different from thoſe of the Stomach; it
 is inſerted into the left Side of the Sto-
 mach, which is largeſt above, and ter-
 minates in an obtuſe Cone. This is re-
 markable, that the Liquor that may be
 D 2 found

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 found in the Stomach is never acid, but of an *armoniac*, or high saline Taste; the *Duodenum* is on both Sides pierc'd by membranous Appendages, or *Intestinula Caca*, beginning in large Cavities, and ending in Cones, which appear to be so many Receptacles of the *Chyle*. The Guts in general are small, having no Circumvolutions; being, I believe, needless, considering the numerous Appendages give a Check to the *Chyle* in Reference to its Motion. The *Pancreatick Duct* is single, and join'd with the *Porus Bilarius*, near its Infertion into the *Duodenum*; the *Pancreas* is seated under the Stomach, and is sometimes of a reddish, and sometimes of a yellowish Colour. This Fish hath also a Spleen of a long oval Figure, and a purple Colour, and affixed all along the Surface of the Stomach. The *Liver* is of a reddish Colour, and thickest in its Origin, lodg'd some Part on the Neck of the Stomach; and the other Part encompassed with the Intestines. The *Gall Bladder* is of a brownish Colour, fastened by a Neck to the Concave Part of the Liver, and its Body is of a depress'd round Figure; the *Kidneys* are placed on each Side the Spine, having

Of the HERRING. 37
 ing their Beginning near the Gills. They are of some Length, and are of a pyramidal Figure, the *emulgent Vessels* descend the Spine, and are very visible; and the *Ureters* extend from the Kidneys to a small Bladder, which emptieth itself through the *Intestinum Rectum* by the *Anus*. The Parts of Generation in the he and she Herring are the soft and hard Rows, the Milts are truly substituted in the stead of Testicles, they are of a Kind of a conick Figure, as beginning and ending in small Extremities, and having a Belly in the midst. They are seated on each Side and under the Intestines, and are conjoin'd to each other under the lower Region, by the Mediation of a Membrane, and are fastened to the Sides by thin Tunicles adjoining to, and deriv'd from the common Coat of the Rows. Their Use is to prepare a seminal Liquor, for which End they are furnished with divers Kinds of Vessels, Arteries, Nerves, and Veins, &c. The spermatick Arteries arise out of the descendent Trunk of the *Cava*, pass down the Spine, and send a Trunk the whole Length of the Milt; out of which do sprout fruitful
 D 3 Branches,

Branches, elegantly divaricated through the outward Coat, and do terminate in the Milts or Testicles, into which they do transmit Blood. The spermatick Veins arising out of the ascending Trunk of the *Vena Cava*, do sport in numerous small Branches thro' the Coats and Substance of the Milt, and are Companions to the Arteries, and have their Extremities also implanted into the Glands, relating to the Testicles commonly called soft Rows; out of which, after a Secretion is made of the *albuminous* Part, the more Red is reconvey'd thro' the Trunk of the *Cava* into the Liver, and so to the Heart. The Nerves of the Milt or Testicles take their Rise from the vertebral Nerves, sprouting out of the spinal Marrow, the Elongation of the Brains, and do impart their numerous *Fibrils* to many minute Glands; their Substance is an agregate Body, compos'd of many *spermatick Arteries, Veins, Nerves, and Vesicles of seminal Liquor*. These Glands are very small and numerous, and seem to be of an oval Figure, and have many Extremities of Vessels implanted into their Substance; and every Gland is encircled with a proper Coat,

besides

besides the common Integument inclosing them all. The Milt is also furnished with many little Cavities attending their Glands, endued with minute Pores leading into those Cells, the Repositories of a Kind of milky Humour; which in Truth is the seminal Liquor. Thus the great Use of the Milt is to procreate genital Matter, which several Authors think is perform'd in the following Manner.

“ The Blood, associated with Chyme,
 “ is carried by the spermatick Arteries
 “ into the Substance of the Glands be-
 “ longing to the Row; wherein the more
 “ soft and chymous Parts being not affi-
 “ mulated into Blood, are secerned from
 “ it, and do associate with a noble Juice
 “ (distilling out of the Extremity of the
 “ Nerves) impregnated with firmenta-
 “ tive Dispositions, exalting these ferous
 “ and chymous Particles, which are far-
 “ ther concocted by a peculiar Ferment.
 “ The Relicks of the milky or the semi-
 “ nal Juice, adhering to the Coats of
 “ the Vessels, seated in the Glands of the
 “ Milt; whereupon the white genital
 “ Liquor being well prepar'd, is receiv'd
 “ into the secretory Pores, agreeing in
 “ D 4 Shape

“ Shape and Size with the Atoms of
 “ the feminal Matter, and is reposed in
 “ many minute Cells, as so many small
 “ Receptacles of it, till it is discharg’d
 “ thro’ a common Duct or *Deferent*
 “ *Vessel* upon the Spawn (excluded by
 “ the Female) and lodg’d upon some
 “ Sand, or other convenient Bed of Earth,
 “ bedew’d with this choice Liquor; giv-
 “ ing Life, Nourishment, and Increase.”

Let us now return to the middle Cavity.
 The Diaphragm is of the Cartilaginous
 Kind, having no Fleshy Fibres, or Muscu-
 lar Expansion, and so consequently no Mo-
 tion, but seems designed only for a Par-
 tition and for other Parts to be connected to.
 The Heart is just below the Gills, in a
 small Apartment a little larger than the
 Heart, to give Room for Motion. The
 Heart is tricuspidal and inclosed in a trian-
 gular Pericardium, that is membranous,
 of extream Fineness, and very closely con-
 nected; out of the Base of the Heart ariseth
 an Aorta, guarded with a Cartilaginous Sub-
 stance, which send forth divers Branches. The
Branchia or Gills are a System of Branches
 of Arteries and Veins, formed into Arches
 and affixed to bony Processes, to keep
 them in due Order, and give them Strength
 and

and Defence against the Assaults of ill Ac-
 cidents. The Subclavian Axillary and Cru-
 ral Vessels are wanting, as are the Pulmo-
 ry Arteries and Veins, but they are supplied
 by the numerous Branches and Divarication
 of the Blood and Vessels seated in the Gills,
 which are substituted by Nature for the
 Passage and Refinement of the Blood in-
 stead of the Lungs. This curious Contex-
 ture of Vessels hath plainly some Affinity
 with the Pulmonary Arteries and Veins,
 as the Blood coming from the Ventricle of
 the Heart, is first impelled into the Trunk
 and Branches of the Aorta, then into the
 Branchial Arteries, and afterwards received
 into the Extremities of the Branchial Veins,
 so that the Blood maketh a Circuit through
 the Blood Vessels of the Gills, in some
 manner resembling those of the Lungs,
 and thereby is impregnated with Particles
 of Air in the Branchia, as well as in the
 Substance of the Lungs, of other Animals.
 And that the red Fringe of the Bony Arches
 are truly Ranks of Arteries and Veins;
 importing and exporting Vital Liquor to
 and from the Heart. It may be here ob-
 served, that the Tail, Fins, and swimming
 Bladder are essential to the well-being of
 the

the Body, since by Means of them they pass from Place to Place, and catch their Food. It is the Tail that is the chief Instrument of Swimming, and not the Fins as commonly thought; for they serve only to keep the Body well poised and ballanced and prevent Vacillation, and for this Reason the Tail is more strong and muscular than any Part of the Bladder. The Swimming Bladder is a long Vesicle of Air, by which Means the Fish is enabled to sustain itself in any Depth of Water. For the Air in that Bladder being more or less compressed, according to the Depth the Fish swims at, takes up more or less Space, and consequently the Body of the Fish, (part of whose Bulk this Bladder is) is greater or lesser, according to the several Depths; and yet retains the same absolute Weight.

Now the Rule of sinking in a Fluid is, that a Body heavier than so much Water as is equal in quantity to the Bulk of it, will necessarily sink; a Body that is lighter will swim, and a Body of equal Weight will rest in any Part of the Water. By this Rule, if the Fish in the middle Region of the Water be of equal Weight with

with the Water, Bulk for Bulk, the Fish will rest there without any natural Tendency either upward or downward; and if the Fish be deeper in the Water, its Bulk becoming less by the greater Compression of the Bladder, it will still remain commensurate to the Gravity of the Water in that Part. If the Fish be higher than the middle Region, the Bladder dilating itself, and the Bulk of the Fish consequently encreasing, but not the Weight, the Fish will rise upward, and rest a-top of the Water. It is probable that the Fish, by some Action, can emit Air out of its Bladder, and take fresh in; and Mr. Ray observes there is in most Fishes a Channel manifestly leading from the Gullet to the swimming Bladder, which doubtless serves for the Conveyance, and that there is a muscular Power in the Coat of the Bladder, whereby the Fish can contract it as it lists. The same Author adds, in Confirmation of this Doctrine, that it is, if the swimming Bladder of any Fish be pricked or broke, the Fish sinks to the Bottom, and can neither support nor raise itself; and in flat Fish that lie always at the Bottom there is no swimming Bladder at all.

C H A P. III.

Of their Progreſs and Catching.

THEY are a very numerous Fiſh, and every Draught of them is very conſiderable; they ſhine in the Night, and communicate a certain Brightneſs to the Water.

Authors agree, that juſt before their Approach to the North Seas the Air and Water give Tokens that they are at hand, and that the Inhabitants of *Shetland* are very expert in the Knowledge of theſe Signs, though none hath given us to know what they are: However, about the *eighth* of *June* they appear in ſurpriſing Numbers. There hath been many Conjectures from whence they come, and moſt have concluded that it is unknown, but muſt be ſomewhere very far North: And we may reaſonably ſuppoſe, that ſome providential Impulſe cauſes them yearly, and at ſuch a Period, to ſend off a Detachment for human Uſe: For though ſome ſuppoſe that the Surf or ſmall Worms that ſwim on the Surface
of

of theſe Seas, are provided for, and allure the *Herring-Shoals*, yet that cannot be the ſole Cauſe. I deny not that when they are proceeded ſo far, that Nutriment keeps them here, and ſeems provided by Providence for their Subſiſtance; yet I ſay that cannot be the ſole Cauſe, for then all the whole Stock of *Herrings* would each endeavour at this Regale; and beſides, that Opinion muſt ſuppoſe the Place of their Origin (wherever it be) to be deſtitute of ſuch Food, which, if it is, how do the Remainder ſubſiſt? And how ſpawn to produce the next Shoal? And if it is not, for what Reaſon do thoſe Quantities wander to ſeek that that they may have at home? No, no Reaſon for their Tranſit can be aſſigned but the careful Hand of God, that ſo liberally provides for the Inhabitants of theſe Regions, and thro' them for more diſtant ones.

However they come, and the firſt Sight of them is at *Shetland*, and there the Fiſhers firſt meet them, and ſpreading their Nets in the fair Way of the Fiſh, ſoon load their Veſſels, then the Herrings proceed to the *Scottiſh* Coaſt, and there meet another Attack coming forward. At their firſt
ſetting

setting out, meeting a Stop from the Island of *Great Britain*, they divide, and one Part steer W. or S. W. leaving the Isles of *Orkney* and *Shetland* to the left, pass the Western Isles, and proceed to *Ireland*, and there meeting a second Stop subdivide, one Part of which keeping the Coast and Shore of *Britain*, pass away South down *St. George's Channel*, and coming on between *England* and *Ireland*, enter the *Severn*, where they meet their Friends again, the second Part of the second Division edging to the W. and S. W. go along the West Shore of *Ireland*, keep still upon that Coast, to the South-Shore of *Ireland*, then steering S. E. meet their Friends who came down the *Irish Channel*.

The second Part of the first Division made in the North, parting a little to the E. and S. E. come down to the *German Ocean*, and keeping close to the Coast of *Britain*, pass by *Shetland*, and make the Point of *Buchaness* and the Coast of *Aberdeen*, filling all the Bays, Firths, Creeks, and Rivers as they pass with their innumerable Spawns. After the *Scots* north of *Tay* have fished the *Dunbar* and *Fife* Boats fall in with them as they come away South ;
and

and rounding the high Shores of *Berwick* and *St. Tabb's*, they are not seen till they arrive at *Scarborough*, and not in Bulk 'till they come to *Yarmouth Roads*, and so pass the *Thames Mouth* all along the Coasts of *Kent*, *Suffex*, *Hampshire*, &c. to the Land's End, where come the Remains of the other Squadron, they having been lessened on the other Side of *Britain*, who all by this Time having cast their Rows become shotten, and are doubtless a Prey to *Porpusses* and other large Fish inhabiting the Ocean. As to their Number, I have in the Preface shewed them to be excessive, and Fishermen say, that the Proportion of what is caught by all the *European* Fishermen does not bear the Proportion of above one to a Million.

Herrings have been seen on the Shores of *North-America*, though not in such Quantities as here, nor are they seen farther South even in that Country than the River of *Carolina*. Whether these may be part of that mighty Shoal which at their first coming by the Coast of *Greenland*, might, instead of coming to the South-Eastward with the rest, keep to the Coast of *America*, on the North-West Side, or whether

whether those may be of the Remainder of them that pass our Channel, we cannot tell; but this we know, that they are not seen, at least in any Quantity, in any of the Southern Countries, as *Spain*, *Portugal*, or the Southern Parts of *France*, on the Side of the Ocean, or in the Mediterranean, or the Coasts of *Africa*; but as if they were forbidden to go that Way, on purpose that we might supply them, they are seen no more, nor can any tell what becomes of them. The Time of their Stay off *Crane-Head* (the outermost Part of *Brassy Sound*) is usually fourteen Days, from the 8th to the 22d of *June*; thence they go to *Farry-Islands* (seven Leagues to the South-West of *Sbetland*;) the Fishing-place is called *Buffin's Deeps*, and is twenty Leagues to the northward of the *Firth*, there they stay fourteen Days, that is to the 6th of *July*, and in the Fishing Grounds under *Cbevit Hills* and *Cbevit Chace*, and off *Buchannefs*, fourteen Days more to the 20th of *July*; then being some Days in their Passage, they are followed to the *Dogger-Bank*; they stay thirty-seven Days, and so about the Beginning of *September* they come to *Yarmouth Roads*, where they continue
Seventy

Seventy Days; from thence they fall off to the Southward followed by small Fishermen, it being dangerous for the Busses.

The Right of Fishing, and Sovereignty of the Seas, have caused many Controversies. It is certain that no Nation under Heaven is so accommodated for Fishing as the People of *Great Britain*. The Wealth of the two *Indies* may be said to be brought home to their Doors; the Herrings and the white Fish are caught no where but upon their Coasts, or the Coasts of their Colonies; and the Whale-Fishing lies fairer to them, and nearer to their Hands than to any Nation who have Means to undertake it. The *Dutch* indeed rival us in the Herring-Fishery; (how long they may do so may be guessed at) which yet, if we may believe Tradition, was at first chiefly owing to the Indolence and miserable Weakness of some northern Boroughs or Corporations. 'Tis certain the *Dutch* bought all their Herrings formerly of the *Scots*; that is to say, the *Scots* were the Fishermen; for the Shoals of Fish lay all upon their Coast, and they could with greater Ease go out at all Seasons, to fall in with them on their first Appearance in their
E Seas,

Seas. Then the *Dutch* came with their larger Ships, and bought in the Fish while they were new taken and among the Salt, and carrying them home, repack'd them, and exported them again to several Markets of *Europe*, where they were in Demand. But the Sea-Coast Towns growing rich by this Trade with the *Dutch*, and perhaps vain with the Riches, made, if true, a most unaccountable, and to themselves fatal, Bye-Law, viz. that the Fishermen should not sell any Fish to the *Dutch* till they had first brought them on shore, that the Burghers and their own Merchants might buy what they wanted, and then the *Dutch* might buy the rest.

The *Dutch* complained that this would not serve their Turn; that is, if they could not have the Fish immediately new and at their first catching, they would not be afterwards fit for curing or pickling; and that if they would not let them buy them as usual they must turn Fishermen themselves. This, however, moved not the Towns at all, but tenacious of their own Privileges, they insisted the *Dutch* should come on shore to buy their Fish if they would

would have them; upon which, as the Nature of the thing directed, the *Dutch* the next Season fitted out Busses, furnished themselves with Nets and Tackle suitable, and have done so ever since, to the forewounding the *British* Fishery, and the enriching the *Hollanders*, as it is to this Day. The *English* indeed, after the uniting the two Nations into one Government, contended with the *Dutch* several times for the Right of Fishing. But in those Days, namely, the Reigns of King *James* and King *Charles* I. *England* was generally on the losing Side, and the *Dutch* too strong to be beaten out of their Herring-Fishery. But notwithstanding the *English* and *Scots* had still a great Share in this Fishery, and may now hope in a few Years to enjoy, if not the whole, at least such Part as to exceed the *Dutch*. The *Scots* alone were said to cure on the East and West Sides of *Britain* every Year near five thousand Lafts, that is fifty Millions of Fish. But if we include the *Irish*, that is to say, the *Scots* on the North of *Ireland*, they cure many thousands Lafts more, which is after the

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Scots and *Dutch* have done with them in their first Fishing off *Shetland*. The immense Quantity of these Fish still spreading the whole Coast, they appear again first about *Dunbar*, upon the East Side of *Scotland*, then about *Yarmouth* Roads, upon the Coasts of *England*, by the Counties of *Norfolk* and *Suffolk*: And here besides what are consumed in the Countries, and carried within Land, which are a prodigious Quantity; and besides what the *Dutch* take, and the *French* also (for they all come to fish on this Coast) the *English* alone in *Yarmouth* and *Leostaff* generally cure from forty to sixty thousand Barrels, which they do by Smoke, and call them red Herrings; moreover they are also taken in vast Quantities in the Channel between *England* and *France*, which are chiefly used for home Consumption in the City of *London*, and other Ports on the River *Thames*, where the Quantity used, especially in Times of plentiful Fishery, amount to many thousand Lasts; but these are not for Merchandize.

This

Of the HERRING. 53

This Account is authorized by a very great and faithful Author*, but as there hath been another Reason for the *Dutch* gaining our Fishery, asserted in a late Pamphlet, we will give that, and I believe they are both true, and might one serve to add to the other; and it is this, that about the Middle of the sixteenth Century, one *Violet Stevens*, a discontented Fishmonger of *London*, having some Dispute with, and thinking himself ill-treated by the Company, went over and settled at *Enchuyssen*, and instructed the *Dutch* in the great Wealth of our Coasts, and with how much Ease it might be taken from us by an industrious People, carrying on their Fishery vigorously, and under right Management. How well they followed his Instruction; how much they improved upon them, and what advantageous Consequences flowed from their receiving readily, and making good Use of good Advice, Events have fully shewn. Considering the Affinity between the Herrings and the Pilchards, it may not be foreign to spend a few Lines on them.

* Dr. Edmund Halley,

They come in almost at the same Seasons with the Herrings, chiefly shew themselves on the Shores of our western Counties of *Devonshire* and *Cornwall*, and are rarely seen any where else in the World, at least not in such like Quantities. The *Cornishmen*, say of the Pilchard, that it is the least Fish in Size, most in Number, and greatest for Gain, of any that they take out of the Sea. Their Season is generally from the Beginning of *August* to the first of *November*. They are said to pursue a small Fish called the *Brit*, and this draws them into the Mouths of small Rivers and Havens; a whole Shoal of these have been seen to come driving with the Tide of Flood into *Dartmouth* Haven, which is but narrow at the Mouth, though broad within; and go out again, no Boats or Nets being at hand to take them. They swim so near the Surface, that they are discernable at a great Distance by the Rippling of the Water.

There are two Ways of fishing for these Pilchards, and the Fishermen are called either *Drovers* or *Sayners*.

The

The Drovers watch the Shoals of Fish entering into the Mouths of Rivers and Harbours as above, where they wait with large square Nets, placed athwart the Tide; and the Shoal of Pilchards passing by and over them. All that come in the Way of the Net, are entangled and taken.

The Sayners take them in the open Sea. These complain that the Drovers spoil their Fishing, for that those driving Nets take but a few, and that they break and scatter the Shoals of the Fish, fraying them from the Shores; neither are the Fish taken that Way so merchantable, being bruised in the Meshes of the Nets, and in tearing them hastily out. The Sayn is a large Net in the same Fashion with those used in Rivers, but very much larger; for as the River Sayns are forty or fifty Fathom long, those used in the Seas are sometimes five or six hundred Fathoms, and each Sayn is managed by three or four large Boats at least, each having six Men. With these Boats and Sayns they ply about in the Sea, where they expect the Fish; and they are directed in their Work by a Man, or several Men,

E 4

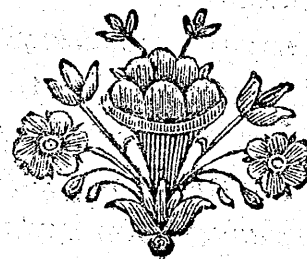
who

who are placed on the Hills call'd the *Balkers* or *Huers*. These Men standing on a high Clift, can discern the Ccurse the Fish take by the rippling of the Water, and they give Notice by shouting or whistling loud, by waving a Flag, or such Signal as is agreed upon; and accordingly the Men in the fishing Boats order their Matters.

At the Appointment of these *Balkers*, the Men in the Boats let down the Sayn, and draw it this Way or that Way, as the Shoal lies; then the Net being wholly spread, they row round, and coming behind the Fish, they beat the Water with their Oars to drive them into the Net. At last they either close and tuck the Net up into the Sea, drawing the Fish into their Boats, or draw it away to Land; which, if the Shore be not rocky or too steep, is much the surest and most advantageous Way. By this Method they will take three or four hundred Ton of Fish at a Time, and that very frequently; I don't say at one Haul, but out of the same Shoal of Fish.

These *Pilchards* are cur'd by packing and pressing, as the *Herrings*, and sent

sent into the Streights to the several Ports of *Spain*, *Italy*, and the *Levant*, where they generally meet with a good Market. They formerly cur'd them by smoking, and the *Spaniards* therefore call'd them *Fumadoes*; but they have left off that Method some Years.



C H A P.

C H A P. IV.

Of the Method of curing the
HERRINGS.

THE Method of salting, and curing Herring was found out, as some say, *A. D.* 1397; tho' others bring it down to *A. D.* 1416. And it is observ'd, that *William Buckelz*, or *Bachelen*, a Native of *Bier Uliet*, render'd his Name immortal, by the Discovery of the Secret of curing and pickling Herrings; and the Emperor *Charles V.* coming into the Low Countries made a Journey to the Isle of *Bier Uliet* with the Queen of *Hungary*, on Purpose to view the Tomb of the first Barreller of Herrings. The Method is as follows: When the Herrings are design'd for the white Pickle, as soon as they are taken out of the Sea, one of the Crew appointed for this Office cuts them open, and carefully separates the Guts from the Rows, the Firmness of which is a great Mark of their being well done; then casting away the Guts, and leaving the Rows sticking whole

whole to the Fish, they are first well washed in fresh Water, then put into a strong Brine, that will bear an Egg, made of fresh Water and Sea-salt, where they are suffer'd to lay fourteen or fifteen Hours; then taking them out, they drain them, and when well drain'd, dispose them evenly in Rows in the Barrels, pressing them well down, and strewing a Layer of Salt both at Top, and at the Bottom. When the Barrel is thus filled, they stop it close down, lest any Air should get in, or Brine run out; for the Air rusts the Herring, and the Loss of the Brine, by depriving some Part of their due Proportion of Salt, may cause them to stink; and when they are repack'd, take the same Care. There hath been Objections made, that the *Dutch* Herrings eat not so rancid, more mellow, and taste less of the Salt than ours; but let the Objectors consider how long they have been in Salt, and the short Time ours have. It is not with Fish as with Flesh, where, when the Salt hath insinuated itself into the more close Texture of the Meat, after a Time it ceases to preserve, and preys on and destroys the Substance of

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of the Meat; but the Fish being more lax, and containing more Moisture, its longer Continuance mellows the Substance, and takes off the fiery Heat of the saline Particles. Thus as they sell no Herrings at home till foreign Marts are serv'd, they may well in *Holland* eat more mellow than those here, that are sold and eaten almost as soon as caught; and whatever some may imagine, it is certain that the longer a Barrel of Herrings is kept unopen'd the less of the Salt and more of the Delicacy of the Fish will be tasted. The later in the Season the Fish are caught, as they are fatter; so is it, that they are more rancid, unless they are stronger press'd, which indeed is the only real Difference. The Curers of the *Pilchards* take especial Care in their Pressing, and was a little more Force used to our *Herrings*, none could tell any Difference between them and the *Dutch*.

When the *Pilchards* are caught, they are brought to a Warehouse on Shore; where they are laid up in broad Piles, being supported all round; and as they pile them, they salt them with Bay-salt, and which, during the Time, they lay soaking

Of the HERRING. 61

ing (which is usually between twenty or thirty Days) they run out a great deal of Blood, dirty Pickle, and Bittern; which draws out a great deal of Oil from the Fish. When they are taken out of the Pile, there remains a large Quantity of Blood, Salt, Scale, &c. at the Bottom, which serves for the next Pile; with the Addition of fresh Salt. They now wash the *Pilchard* in Sea Water to cleanse away the Dirt and Blood, and when drain'd dry, they barrel them; and pressing them hard down, they squeeze out a large Quantity of Oil at a Hole in the Bottom of the Cask, and then they are fit for Sale.

On the other Hand, when the *Herrings* are to be cured Red, as soon as they are caught, they wash, cut, and lay them in Brine as for pickled Herring; but let them soak in the Brine double the Time the others do, that is to say, twenty four Hours. As they are to take their whole Salt here, which the pickled ones do not, they taking half theirs in the Barrel.

When the *Herrings* are taken out of the Brine, they spit them, that is, string them by the Head on little wooden Spits; and

and thus hang them in a Kind of Chimney made for that Purpose. And when the Chimney is as full as it will hold, which is usually twelve thousand, they make a Fire underneath of a Kind of Brush Wood, that yields much Smoke, but no Flame.

Here the Herring remains till it is sufficiently smoak'd and dry'd, which is about twenty four Hours; then they are taken down and barrel'd up for keeping. Their Goodness consists in their being large, fresh, fat, soft and pliable, well salted and barrel'd; their Roes safe within them, and their Outside of a yellow Gold Colour.

The Anchovy when caught, hath their Heads cut off, their Guts taken out, laid in Barrels, and salted. There is a Way of pickling Sprats as Anchovies, which shall be shewn in its Place.

C H A P. V.

Of the Use of the HERRING as Food.

AS to the Use of the Herring as Food, it must be remembered they are Sea Fish, which as they are of all others the sweetest, so likewise they are the least hurtful; for tho' they are of a thicker and more fleshy Substance, yet that Flesh is more light and easy of Concoction. *Zeno* and *Crato*, two Physicians, in the Time of *Plutarch*, commended them above all others to their sick Patients, and not without Desert, as *Moffet* justly observes. For as the Sea Air is purest of all other, being most purified by Winds, so the Water thereof is most laboured, and nourisheth for us the wholesomest and lightest Food; lightest, because continual Exercise consumeth the Superfluities of Sea Fish, and wholesomest, because the Salt Water wash away their Filth and Uncleaness. Those Sea Fish are universally accounted the best that are Fish of Passage, as is the Herring; and those

those especially whose Transit is near rocky, gravelly, and sandy Continents or Shores. So that Herrings, when compared to River Fish, are of a more pure and wholesome Nutriment, less moist and clammy, easier of Concoction, sooner turned into Blood, and fitter for Man's Body. It is universally allow'd that Fish differ greatly in wholesomeness, according to what they have lived on. Some there are that feed on a Saline Mud, as those near *Leptis* in *Africa*, in *Eubœa*, and about *Dyrrhachium*, which makes them unwholesome for most Stomachs.

Others feed on bitter Weeds and Roots, which make them as bitter as Gall, of which, tho' we have none in our Seas and Rivers, yet in the Islands of *Pene* and *Clazomene* they are very common. Also *Pliny* saith, that about *Cephalenia*, *Anipelos*, *Pbaros*, and the *Delian* Rocks, Fish are not only of a sweet Taste, but of an aromatick Smell; whether it is by eating of sweet Roots, or devouring of Amber and Ambergrease. Some also feed and fat themselves near to the common Sewers, Sinks, Channels and Draughts of great Cities; whose chiefest Meat is
either

either Carrion or Dung. *Cæsar*, *Crassus*, and *Curius* fed their Fish with Flesh and Liver, as did the *Hieropolitans*, in *Venus's* Lake. In *Champagny* they fed them with Bread, and Luxury grew so high, that *Vidius Pollio* fed them with his condemn'd Slaves, to make them more fat and pleasant to the Taste.

The proper Food for Fish is either Flies, Frogs, Grasshoppers, young Fry and Spawn; and chiefly certain wholesome Roots, Weeds and Herbs growing on the Bottom and Sides of Seas or Rivers. But neither they that are fed with Men, nor with Garbage or Carrion, nor with City Filth, nor with any Thing we can devise, are so truly sweet, wholesome and pleasant as they which in good Seas and Rivers feed themselves; enjoying both the Benefit of fresh Air, agreeable Water, and Meat correspondent to their own Nature.

The Herring may be said to be without the Defects, and have the Perfection of the above Description of different Temperaments, and those who have analyz'd the Herring, say they contain much Oil and Volatile Salt; that the Temperament
F is

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 is cold, and that in the first Degree *Al-*
drovandus saith, "they have a soft fat
 " Flesh, and fried fresh in Butter are
 " delicate; and adds, some use them
 " (when the Back Bone is taken out)
 " with Onion, Apples, Vinegar and Oil;
 " also roasted, or water'd and broil'd."
 So that *Moffet* must labour under some
 Inconsistency, when he saith " that Her-
 " rings are an usual and common Meat
 " for the Nobility as well as for the poor
 " Men; the former using them for Va-
 " rieties Sake and Wantonness, and the lat-
 " ter for the Want of other Food, and
 " that it is the chief Support of *Lent*.
 " And a little farther saith from *Thomas*
 " *Cogan's Haven of Health*, that by eat-
 " ing fresh Herrings many have fallen in-
 " to Fevers, and red Herrings nourish
 " the Body as much as rusty Bacon; and
 " says of himself, that new Herrings
 " are bad and pickled far worse, tho'
 " you correct them ever so much with
 " Oil, Vinegar, Salt or Pepper. That
 " as for salt Herrings well water'd, or
 " steep'd in warm Milk, they taste not
 " ill after they are broil'd; yet they give
 " none or bad Nourishment, saying to
 " Plow-

Of the HERRING. 67

" Plowmen or Sailors, Soldiers or labour-
 " ing Persons." On the contrary, *Le-*
mery saith (and I believe Truth will evince
 more justly) " that they are pretty nou-
 rishing, easy of Digestion, and produce
 good Juice." I can appeal to any one,
 whether they ever knew any bad Conse-
 quence arising from their Use, or whe-
 ther they have not found them to pos-
 sess all the good Qualities; that all Au-
 thors but that one have ascrib'd to them,
 and I believe all will concur with me,
 to declare that they are sweet of Taste,
 strong in Nourishment, and productive of
 no Ill to any one. In Certainty of which,
 and that my Readers may never be de-
 ficient of Methods of preparing them for
 Food, answering both to Profit and Elo-
 quence of Taste, I shall here subjoin a
 Number of Receipts for their Assistance
 in that Preparation.

The Use of the Herring, as commonly
 dress'd, is obvious to every one; and I
 shall only dwell on a more neat Manner,
 and on the various Methods of dressing
 both the fresh, pickled, and red *Herrings*.

An excellent Dish may be made of the fresh Herrings in the following Manner.

To stew Herrings.

When your Herrings are scaled, washed and the Fins cut off, put them in a Stew-pan, with no Liquor but a quarter of a Pint of White Wine, some Mace, whole Pepper and Salt. When they are half stewed, put in some thick Cream, and a little Piece of Butter dip'd in Flour; when that is melted, put in some Oysters with their Liquor; keep them often shaking till the Fish and Oysters are enough, or that the Oysters will break; squeeze in a little Lemon, give them a Scald, and pour them into a Dish.

Herrings may be potted, and afford delicate Food, for which take the following excellent Receipt.

To pot

To pot Herrings,

Take any Number of Herrings, gut them and cut off their Heads, then put them in an Earthen Pot, lay them very close, and between every Layer of Herring strew a little Salt; put in Cloves, Mace, whole Pepper and Nutmeg cut to Bits, not grated; fill up the Pot with Vinegar and Water, and an eighth Part white Wine; cover it with brown Paper, tie it down and bake it with brown Bread. When cold 'tis fit to eat.

If you have a mind to pot Herrings after they are pickled, you must lay them all Night in Milk, and parboil them before they are put into the Pot, adding more Vinegar. Thus you have an excellent Relish. I will here add a good Receipt for baking them.

F 3

To

To bake Herrings.

Take thirty Herrings, scale them, cut off their Heads, put out their Roes, and wash them very clean, lay them to drain four or five Hours, and roll them in a dry Cloth, season them with Pepper and Salt, and lay them at their full Length in a long Venison Pot. When you have laid one Row, shred a large Onion very small and mix it with a little Cloves, Mace and Ginger cut small, and strew it all over the Herrings, and then another Row of Herrings and Seasoning, and so do till all is in the Pot; let it stand seasoned an Hour, then put in a Quart of Claret, and tie it over with Paper, and bake them.

N. B. Note here once for all, that every Receipt for fresh Herrings may be done with the pickled prepared as above.

To make

To make a Herring-Pye.

If you have a mind for an excellent Herring-Pye, proceed as follows:

Take your Herrings split, headed, scaled, boned and washed; then make a good Puff-paste, and lay your Dish or Pattipan, season your Herrings with Spice, and lay a Layer of Butter and a Layer of Herrings, till all is in; then take three Anchovies, Eel, chop'd small, hard Yolks of Eggs, Marrow, sweet Herbs, a few Oysters, some small Pepper, grated Bread and Nutmeg, Make up the Forced-meat with raw Eggs into Balls, some round; lay them about your Herrings; put Butter over all, lid your Pye, and an Hour will bake it.

The *Portuguese* and *Spaniards* have a peculiar Method of dressing them, which is thus:

F 4

Herring

Herring the Spanish Way.

Take the Fish, take away their Heads, Tails, Fins and Guts, and soak them a Night in Vinegar, then wipe them dry, and score them on the Back very deep, then take Thyme chop'd very small, a little Mace and Nutmeg, mix them together, and therewith fill the Scotches of the Fish; then tie them round with a Thread, and lay them on the Gridiron and baste them with Butter, (or Oil if in *Lent.*) Take care the Fire is not too hot; turn them and baste till both Sides are brown; then when they are ready eat them with this Sauce, dissolve six Anchovies very well with half a Pound of Butter, three Spoonfuls of made Mustard, some Vinegar and a Clove of Garlick chop'd small.

I mentioned in the fourth Chapter a Method of pickling Sprats to eat like Anchovies; which may be done as follows:

To

To Pickle Sprats like Anchovies.

Take a Peck of Sprats just as they are out of the Water, neither washed nor wiped, two Pounds of common Salt, four Pounds of Salt Petre, four Ounces of Bay Salt, two Ounces of Sal Prunella, Cochineal twenty Grains, Pound all in a Stone-Mortar, and put a Layer of Sprats into a Stone Pot, then a Layer of Seasoning, and thus fill your Pot; press them down hard, and cover very close; Let them stand six Months, and then they are fit for Use.

To pickle Herrings like Anchovies,

If you would counterfeit Anchovies in a better manner,

Take fresh Herrings, take out the Bone, and cut the Flesh into long Slices, of the Size of Anchovies, then to one Hundred of these Pieces take Pepper, Nutmeg and Petre Salt, each half an Ounce, half an Ounce

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Ounce of Mace, and half a Pound of common Salt, beat all fine, and lay your Fish in Layers, and between every Layer strew the Seasoning, with four or five Bay Leaves; then boil Red Wine, and pour in hot enough to cover them. Cover the Steam in with a Plate, and when cold tie them down close; and thus they exceed Anchovies.

To shew that Herrings are capable of being dressed in any manner, I shall, to the former Recipes subjoin Methods of all manner of Dressings, as Soops, Ragoo, Fricassee, &c.

To make Herring-Soop.

Take eight large Herrings, skin and boil them in six Quarts of Water: When they are enough take them up, pick off the Flesh and put in the Bones. Take four more Herrings, a Piece of Lemon-Peel, a Bundle of sweet Herbs, whole Pepper, two or three Blades of Mace, a little Horse Radish, the Crust of a Penny Loaf, and a little Parsley,

Of the HERRING. 75

Parsley. Cover it close, and let it boil till there is about two Quarts, then strain it off, and add an Ounce of Vermicelly; set it on the Fire, and let it boil softly: In the mean Time get a *French Roll*, cut a little Hole in the Top, take out the Crumb, fry the Crust brown in Butter, take the Flesh of the Fish you laid by, cut it into little Pieces, put it into the Saucepan, with two or three Spoonfuls of the Soop, shake in a little Flour, put in a Piece of Butter, a little Pepper and Salt, shake them together in the Saucepan till it is quite thick, then fill the Roll with it. Pour your Soop into your Dish; let the Roll swim in the Middle, and send it to the Table.

To roast a Brace of Herrings,

Take two very large Herrings washed very clean, strew a little Salt, hang them on the Spits of a Tin-Oven. Throw away all the Water that comes from them for the first Half-hour; then throw on a little Nutmeg, Mace and Cloves, beat fine, and a little Salt; flour, and baste with Butter
and

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and Crumbs of Bread. When one Side
is done turn the other. Then have ready
some Anchovy and melted Butter, some
of the Liver of the Fish boiled and bruised
fine; mix it well with some Butter and
two Yolks of Eggs, strain through a Sieve,
and put them into the Saucepan again with
a few Shrimps, or pickled Oysters, the
Juice of a Lemon and a little Red Wine.
Pour it into the Pan that you put your
Herrings in, and stir all together; then
pour it again into the Saucepan, keep it
stirring, let it boil, and then serve it up,
garnished with pickled Barberries.

To broil Herrings.

Scale them, gut them, cut off the
Heads, wash them clean; dry them in a
Cloth, flour them and broil them, but
with your Knife score them a little. Take
the Heads and mash them, boil them in
stale Ale, with a little whole Pepper
and Onion; let it boil a quarter of an
Hour, then strain it, thicken it with But-
ter and Flour, and a good deal of Mus-
tard.

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tard. Lay the Fish in the Dish, and
pour the Sauce into a Bason.

To fry Herrings.

Clean the Herring, fry them in But-
ter, have ready a good many Onions peeled
and cut thin; fry them of a light Brown,
with the Herrings, lay your Herring in
the Dish, and the Onions round, and But-
ter and Mustard in a Cup.

To dress red Herrings and Cabbage.

Boil your Cabbage tender, then put it
into a Saucepan, and chop it with a
Spoon; put in a good Piece of Butter,
keep it stirring, lest it burn. Take some
red Herrings and split them open, and
toast them before the Fire, till they are
hot through; lay the Cabbage in a Dish,
and the Herring on it, and send it to
Table hot.

To make a Virginia Trout.

Take pickled Herrings, cut off their
Heads, and lay the Bodies two Days and
Nights

Nights in Water; then wash them well, season them with Mace, Cinnamon, Cloves, Pepper, and a little red Sanders. Then lay them close in a Pot with a little Onion, chopt small and strewed between them, then put in a Pint of Claret, and cover them with a double Paper tied on the Pot, and bake them. They are to be eaten cold.

To stew Herrings.

Take half a Dozen large Herrings; gut them, and put a Lump of Butter in the Belly of each of them, put them in your Fish-Kettle, pour in half a Pint of boiling Vinegar, then put in a Pint and a half of red Wine, and a Pint of boiling Water. Season the whole with Salt, Pepper, sweet Herbs, Parsley and Shal- lot; and let it stew slowly, and when ready, serve up.

A Ra-

A Ragout of soft Roes.

Take some soft Roes, and let them lay a little while in warm Water. Then put in a Stew-Pan some melted Butter, Mushrooms, Truffles slic'd, and sweet Herbs; fry it a little, season it with Salt and Pepper, moisten it with Gravy, and let it stew over a slow Fire. When stew'd, take off the Fat, and then put in the Roes; let it stay till they are enough, and serve up hot.

A Terrine of Herrings.

Take your Herrings, gut them, cut off the Heads and Fins, and cut them in long Slices, season'd with Pepper, Salt, and a little fine Spice; place these Slices in a Stew-pan, season'd Top and Bottom alike. Put some Butter to it, cover the Stew-pan, and let it stew over a slow Fire; being stew'd, take off the Cover, skim it well, and pour into it a Ragout of soft Roes. Let it be well relish'd,

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relish'd, and serve it up hot in your Ter-
rine.

A Pye of soft Roes.

Take your Roes blanch'd, then lay a Puff-paste Crust at the Bottom of the Pan, and put over it a Stuffing of forc'd Meat; place your soft Roes over it with Mushrooms and Truffles, season them with Pepper, Salt, and sweet Herbs. Lay over them some Butter with Slices of Bacon, cover your Pie with Crust, colour it with Eggs, and bake it. When baked, take it out and open it. Take out the Fat with the Slices of Bacon, pour in a Ragout, and serve up hot.

*A Pudding with pickled Herrings
of Mushrooms.*

Take your pickled Herrings, soak them in Water twenty four Hours. Then take four Pounds of Crumb of a new Loaf, let it be soak'd in Cream, and then boil'd; then boil your Fish well, bone, skin, and mince them small, and put in your boil'd Crumbs with a Dozen
Eggs,

Of the HERRING. 81

Eggs, and two Pound of Butter. Season it with a little Parsley, sweet Basil, Nutmeg, Shallot, and a Glas of Sack. All these Things being mixed together, tie them up in a Napkin, and put them in boiling Water; let it have a good Colour, and serve up hot.

*Boil'd pickled Herring with
Carrots.*

Take your large Herrings, soak them well, boil some small Carrots in Water, and throw your Fish cut into Slices into it. Your Fish being done, dish it up, and with each Fish two or three Carrots. Take some Parsley wash'd and cut small, which put in a Sauce-boat, and melted Butter in another, and serve up.

N. B. Some put Mustard in the Butter.

G

A Fri-

A Fricassee of Roes.

Take a Quantity of soft Roes blanch'd, cut them into Dice; put a Lump of Butter in a Stew-pan, and tofs it up with an Onion cut small. After that put in your Dice, and give them two or three Toffes; this done, put a little Flour over them, moisten them with a little Fish Broth, season'd with Salt, Pepper, sweet Herbs, and fine Spice; and let them stew gently. Being done, thicken it with Yolks of Eggs, Parsley cut small, and a Dash of Vinegar, serv'd up hot.

Note, That pickled Roes will do as well steep'd in Water to unfalt them, and omitting Salt in the seasoning.

The above Receipts are partly new, and partly collected, being willing to throw together all that can be said of the Use as
Food;

Food; and as Anchovies have been mention'd, I will just add two extraordinary Preparations of them (extracted from a well-receiv'd Book of Cookery) only for their Oddity.

Anchovies in the Form of a Canopy-Bed.

Take some Anchovies, wash them, slit them in two, and bone them; cut some small Slices of Bread, the Breadth of a Thumb, and the Length of a Finger, and fry as many as you please. Put in the Bottom of the Dish some rasped *Parmasan* Cheese, put over it the fried Bread, moisten each Slice with a little *Cullis*; strew over again some Cheese, place your Anchovies, and moisten them with *Cullis*. Make another of fried Bread, and place them across, so that the Middle of each Slice of it be opposite to the Ends of the Slices of the Bread plac'd before. The Dish being thus fill'd, put it in the Oven, or under a Cover, with Fire under and over to give it a Colour; being ready, serve it up hot.

Anchovies like lighted Matches.

Your Anchovies being order'd as those before, dip them in white Wine; and make a Paste as follows. Take a sufficient Quantity of fine Flour, and mix it with Wine or Beer, put some Hog's Lard over a brisk Fire; dip your Anchovies in the Paste, put them one over another in your Hog's Lard, and take care they don't stick together. Being pretty well colour'd, take them out, drain them, fry some Parsley; dish up your Anchovies, garnish them with fry'd Parsley, and serve them up immediately. At another Time dip your Anchovies in beaten Eggs, strew them with Crumbs of Bread, and fry them with Hog's Lard as before.

Thus you have a Number of Receipts for dressing this Fish, which may evince their Use, and shew that they are capable of entering into all Forms as Food.

And

And it only remains to give some general Cautions on the eating of Fish.

The Use of Fish in Meats is an excellent Alternative, and by their surprizing Variety shews as well the providential Care of their Creator, that we should not be as other Animals, confined to one Food alone, but enjoy an uncloying Difference; and that as their edible Kinds exceed in Number the Beasts fit for Food (*Pliny* making 177 several Sorts) so by their moderate Use we might not live too long on Meat, that by its being eat over abundantly would hurt the Body. A Continuance of Flesh alone would breed Humours, Crudities, and Indigestions, overheat the Blood, and render it too viscid to pass the proper Channels; but the Intermediation of Fish provides a Remedy, and attemperates the Ills arising from the contrary.

Indeed the Use of Vegetables would answer in great Measure that End, but as we have this Variety, we are bound to their Use. *Gatis, Queen of Syria*, made a

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 Law, that no Meal should pass thro' the Year without Fish; which tho' bordering too much on the other Extream, yet shew'd that she had great Conceptions of their Use.—The Use of them in *Lent* is too well known in most Countries to doubt the Cause of that Institution, which was design'd by Pope *Gregory* (the Founder of the *Carthusian* Order) as a Check to the inordinate Lusts and Sallies of the Blood; which the continual Use of Flesh would undoubtedly occasion. I deny not that by high and poignant Sauces, they may be made to administer as much bad Fewel as any other Food; but yet that is solely the Fault of the Sauces, and not of the Fish themselves, which if eaten simply and moderately, are quite the contrary (if we except Oysters, Crawfish, and a few others.) *Moffet* hath given some Rules to be observed in eating of Fish, which take in his own Words: “ Sodden Fish, “ or broil'd Fish is presently to be eaten “ hot; for being kept cold after it but “ one Day, unless it be cover'd with “ Wine, Pickle, or Vinegar, it is corrupted

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“ rupted by the Air in such Sort, that
 “ sometimes, like to poisonous Mush-
 “ rooms, it strangleth the Eaters. Also
 “ Fish coming out of a Pan is not to be
 “ covered with a Platter, lest the Va-
 “ pour congeal'd in the Platter drop
 “ down again upon the Fish; whereby
 “ that Fish, which might else have nou-
 “ rished, will either cause vomiting or
 “ scouring; or else corrupt within the
 “ Veins.
 “ Whosoever intendeth to eat a Fish
 “ Dinner, let him not heat his Body
 “ first with Exercise, lest the Juice of his
 “ Meat, being too soon drawn by the
 “ Liver, corrupt the whole Mass of
 “ Blood; and let no Fish be sodden or
 “ eaten without Salt, Pepper, Onions,
 “ or hot Spices. For all Fish compared
 “ with Flesh, is cold and moist, of lit-
 “ tle Nourishment, engendering water-
 “ ish and thin Blood. And if any shall
 “ think that because Crabs, Skates, Oi-
 “ sters and Cockles procure Lust, there-
 “ fore they are likewise of great Nourish-
 “ ment,

“ ment, the Argument is denied ; for
 “ tho’ they blow up the Body with
 “ Wind, and make good Store of sharp
 “ Nature, which tickleth and inciteth us
 “ to Venery, yet that Seed is unfruitful,
 “ and that Lust wanteth Sufficiency ; be-
 “ cause it cometh not from Plenty of
 “ natural Seed, but from an itching
 “ Quality of that which is unnatural.
 “ *Vide Moffet’s Health’s Improvement*, Page
 “ 235, 236.”

These Remarks of *Moffet* baiting the
 Courteness and Inelegance of Style, is
 of great Use, and ought to be well heeded,
 lest many Inconveniences should arise
 from the Irregularities of eating of Fish,
 that might unjustly be laid on the Fish
 themselves, that is only due to the Faults
 and Heedlessness of the Eater.

C H A P. VI.

Of the medicinal Use of the
HERRINGS.

THE Herring is likewise endued
 with medicinal Qualities, tho’ not
 to those exalted Degrees that many others
 are, yet sufficient to prove they are not
 entirely useles ; they are used both inter-
 nally and externally, tho’ the outward
 Use is most frequent. Their Applica-
 tion to the Soles of the Feet are univer-
 sally known : Several Authors indeed
 have ascribed the Service thence accru-
 ing to arise more from the Salt than the
 Fish. But as I shall obviate that Objec-
 tion hereafter, I shall only in Answer
 to that say here, that I believe, were it
 put to the Test, an Application of Brine
 alone would never have that Efficacy
 and

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 and Advantage that hath been observ'd
 to arise from the Herring Cataplasm.
 Dr. Quincy in his Dispensary espoufes the
 Opinion of the Virtue of the Salt, and
 having rank'd the Fish among the Ri-
 peners and Drawers, saith, " This Fish,
 " as it is in *Pickle*, is often prescrib'd
 " in a *Cataplasm* to the Feet in Fevers ;
 " because it is reckoned to draw the Hu-
 " mours downward, and thereby relieve
 " the Head. But such a Property seems
 " more likely to arise from the Salt which
 " is used in the Pickle, than from the
 " Virtues of the Fish ; for the Heat of
 " the Part would put the saline Particles
 " into Motion, which by vellicating the
 " Fibres, that are very sensible in the
 " Soles of the Feet, occasion a greater
 " Derivation of Fluid that Way, and
 " thereby make a Revulsion from other
 " Parts." I much wonder that none
 hath as yet attempted to try the Truth
 of so speedy an Argument, apply'd
 (as I said above) Brine alone : How-
 ever, Dr. Fuller commenting on Feet Ca-
 taplasms,

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taplasms, hath these remarkable Words,
 which seem not in the least to ascribe
 the Virtues to the Pickle alone. " That I
 " may practically explain (according to
 " my Notions) the several Kinds, Man-
 " ner of Operations, and rational Use
 " of Applications to the Feet ; I say
 " they act.

" I, By impressing a brisk Touch on
 " the Soles of the Feet, and the *Cutis*
 " being thereby exquisitely sensible, the
 " Force of the Medicine is thence deriv'd
 " on to the minute Fibres, Membranes,
 " Nerves, Brain and Spirits, and so very
 " readily to the Heart, Arteries, and
 " Blood. Of this Kind there are two
 " Sorts.

" 1. Those that are by Nature quiet-
 " ing and made actually hot, as the *Lo-*
 " *tion for the Feet* (which see) and they
 " are used properly, when the Blood be-
 " ing in an high Ebullition, circulateth
 " unequally, and rusheth impetuously into
 " the superior Parts, as in burning hot
 " Head-achs and Watchings.

" 2. Those

“ 2. Those that are acrid and stimula-
“ ting, as the *Cataplasm of Herring* and
“ of *Radish*. And they are indicated
“ when the Spirits being oppressed (but not
“ exhausted and vanquish'd) grow stupid
“ and sluggish, as in soporose Cafes.

“ II. They act (not upon the Feet
“ primarily, but) on the Spirits, by an
“ immediate Contact of Particles sent off
“ into the Blood. They are of two Sorts
“ likewise.

“ 1. Such as rouse up and expand, as
“ Treacle) (i. e. *Theriaca*) Garlick, Mus-
“ tard, Euphorbium, &c. And these
“ are required where the Spirits are spent,
“ and languish so extreamly, that not
“ being able to make good their Conti-
“ nuity, and even Expansion, they fall
“ into Startings, Tremblings, and Stop-
“ pings, as in Fevers, with Twitchings
“ of the Tendons, and swooning Fits.

“ 2. Such as pacify the enraged Spi-
“ rits, as Pigeons and Chickens slit open
“ alive, Lambs Lungs, &c. warm. And
“ we use these when the Spirits being
“ vehemently irritated, fly into Explofi-
“ ons;

“ ons; as in pertinacious Watchings,
“ Phrenzies, and Convulsions in Fevers.”

And when he gives the Receipt for
the Herring Cataplasm, he says nothing
of attributing to the Salt, Briony or black
Soap, any more Virtues than to the
Herring; but joins them as equally useful.
The Receipt from him is thus.

A Cataplasm of Herrings.

Take white briony Root new digged
up (or if it be dried, then the Powder
of it) two Ounces; black Soap three
Ounces, pickled Herrings (or Anchovies)
four Ounces; Salt, one Ounce and a
Half: Mix.

It's to be bound to the Soles of the
Feet, and changed every twelve Hours,
and is chiefly used where the febrile Mat-
ter assaulting the Head, and oppressing
the Spirits, causeth a Stupor or Sleepi-
ness.

Dr. Quin-

Dr. Quincy hath two fimilar Cataplasms, — One the fame as the former, with the Addition of Vinegar ; the other, Take green Rue one Handful, black Soap, bay Salt, of each one Ounce. One pickled Herring stript from the Bones, Ointment of Marshmallows, an Ounce and a half; sharp Vinegar as much as is fufficient to make them into a smooth Poultefs.

N. B. “ As in the Quotation from Dr. Fuller, two other Medicines for the Feet are mention’d, it will not, I presume, be improper to infert them here, as they will ferve to illuftrate his Reafoning.

“ *A Cataplasm with Radifh.*

“ Take Roots of Horfe-Radifh, Squills, each two Ounces ; Rue, Mustard-Seed, Salt, each one Ounce, black Soap, two Ounces ; Vinegar, as much as is ufeful to beat it up with.

“ Some-

“ Sometimes for the greater Stimulation I add powder’d *Cantbarides* two Scruples. Bind it to the Soles of the Feet in Fevers.”

A Lotion for the Feet.

“ Take white Poppy Heads (bruifed together with the Seed) four Ounces ; Willow Leaves, Lettice, Mallows, and Violet Leaves, each two Handfuls, boil’d in Milk and Water, each five Pints, to a Gallon. Strain and diffolve in the Liquor four Ounces of Nitre, and put it into a convenient Wash-pot.”

The Remarks on the above are fo ufeful, that I fhall make no Apology for rather inferting them here, than referring the Reader to the Original.

“ Let the Patient (fays he) fit with his Feet in it (as hot as can be endured) for half an Hour ; and fo go to Bed, and compofe himfelf for Reft, and try to fleep. *Joel* would have, that

“ that after the Lotion, the Soles of the
“ Feet should be rubb'd hard with Salt
“ and Vinegar; and then, that the Pa-
“ tient should stand on an oaken Board
“ heated very hot. For this (he says)
“ will wonderfully draw down Rheums
“ from the Head.

“ In violent hot raging, æstuating Fe-
“ vers, when the acrid, fervent, boiling
“ Blood gets a Head, and tumultuously
“ breaks in upon the Brain, and accends
“ *i.e.* (*sets on Fire the Spirits*) and drives
“ them into Distraction and Fury; there-
“ by exciting in the Head Ardor, Hif-
“ fing, Humming, Crackling, unexplica-
“ ble Conturbation, frightful Fancies,
“ Terror, Frenzy, *Delirium* and Watch-
“ ing. I say, in such a Case, a *Pedilave*,
“ that is, potentially cold, and actually
“ hot, useth to bring great Relief; for-
“ asmuch as it inclines the Motion of the
“ Blood downwards into the inferior Parts,
“ and at the same Time does not unkin-
“ dle or flutter it ever the more, but ra-
“ ther

“ ther on the contrary, refrigerates and
“ quiets it.

“ For you must know first, there are
“ two perfectly distinct great provincial
“ Circles of the Blood; one by the
“ ascending Artery, through the Parts
“ situate above the Heart, and the other
“ by the descending Artery, through
“ the Parts below. Secondly, that by
“ how much the more rapidly, and with
“ greater Stream the Blood rusheth thro'
“ the inferior Province, by so much the
“ more placidly, and with less Current
“ of Necessity will it flow thro' the op-
“ posite superior Province, and so on
“ the contrary. And upon this Founda-
“ tion is grounded the rational Doctrine
“ of universal Revulsion.

“ But here it is as great Concern to
“ observe, that in such Fevers as are
“ *Mali Moris*, where the Blood doth
“ not boil and rage, and rush violently,
“ but rather is too sluggish and dead,
“ and scarce irrigates and vivifies the
“ Brain, Nerves, and Muscles enough;
“ H “ and

“ and also where the Poverty, Weakness,
 “ broken Ranks, Desertion and Diffipa-
 “ tion of the Spirits, produce Watch-
 “ ing, Phrenzy and Twitchings: In such
 “ a Case (I say) *Lotion of the Feet* is found
 “ utterly pernicious, because by how much
 “ the more it increases the inferior Cir-
 “ cle, just so much the more doth it di-
 “ minish the superior. And so conse-
 “ quently defrauds the Brain of Blood
 “ and Spirits, which fail'd too much for
 “ want of them before.

“ *Herman Vander Heyden* saith, in vio-
 “ lent Bleeding at the Nose, when the
 “ Blood hath issued forth in manner of
 “ a Torrent, the speediest and most cer-
 “ tain Remedy (when all other means
 “ have failed) hath been to put the Pa-
 “ tient's Feet into warm Water, as far as
 “ to the very Knees; as it happened to
 “ one that was at the very Point of
 “ Death. Whence by the Trial of this
 “ Experiment he was happily recover'd,
 “ when both his Legs and Thighs for
 “ want of Blood had now grown cold,

“ and

“ and no marvel, for his Blood flying
 “ up to his Head, he had lost no less
 “ than eighteen Pints of Blood by the
 “ Nose, as by most exact Observation
 “ was found. And *Vigo* adviseth the same
 “ in a Quinsy.”

On the other hand some * Authors
 have deny'd the Good accruing from
 those Applications to arise from a Revul-
 sion; for (say they) when in a conti-
 nual, yea; in malignant Fevers, where
 a *Delirium* is imminent, or the Patient
 cannot sleep, we apply Plaisters (or Cata-
 plasmis to the Feet, which are held to be
 applied for Revulsion Sake. Truly here
 is a notorious Fallacy of the Cause com-
 mitted, for they are all hot Things, which
 abound with their volatile Salts, and are
 of very thin Parts. Pigeons cut open
 alive, pickled Herrings, split Horfe-Ra-
 dish, Leaven, with Salt, Mustard, &c.
 Hence, while in the said extream Parts
 of the Body, both the venous and ar-

* *Vallesius, Bonetus, Simon Pauli, &c.*

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terious Blood being burnt up with the febrile Heat, is made heavy and dull, cannot freely circulate, these very Things applied to the Soles of the Feet do attenuate, melt, and put in Fusion that fixt Blood and Serum, by means of those subtle and volatile Salts wherewith they abound; and so by Accident, while the free Circulation of the Blood is procured in the Feet, and it cannot restagnate into the Head, natural Sleep creeps on.

To prove that the Herring may be of Use in the Plague and pestilential Fevers, I will here quote a Passage from *Brudus Lusitanus*. *

“ In a pestilential Fever we must take
“ diligent Care of the Stomach, that the
“ Patient may be able to retain what he
“ takes; otherwise we can neither help
“ the Strength, nor oppose the Disease.
“ Wherefore Reason tells me that salt
“ Fish will be of Use, if it be such as is
“ easily concocted; for it is certain that
“ it dries the Stomach exceedingly, causes

* *De Vi&tu Febr.*

“ an

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“ an Appetite and immoderate Thirst,
“ settles a subverted and naufeating Sto-
“ mach. As I was writing these Things,
“ it was told me, that an old Chirurgeon
“ in *England* used successfully to feed
“ People sick of the Plague with salt
“ Fish, which the *English* call *Herrings*;
“ which if you cannot have, instead of
“ them he uses a less Sort of Fish, which
“ take the Salt and Smoke as well; but
“ you must warn your Patient to abstain
“ from Drink, till an Hour after eating
“ of them, but afterwards give him as
“ much cold Water as he can drink at
“ one Draught. The Use of such Fish
“ is most effectual against the thin, cor-
“ rupt Humidity in the Stomach, and
“ how much such salt Fish strengthens
“ the Stomach, represses loathing, and
“ causes an Appetite. Their very Smell
“ declares whereby no small Appetite is
“ procured to the Stomach; he therefore
“ that is content with these Reasons, let
“ him use them broiled, being steep'd in
“ Vinegar, or in Juice of Sorrel.

H 3

“ How

Here he expressly declares that they are good, giving his Reason for the same, and another Author * hath given Approbation for making a Medicine with the Pickle, to cleanse foetid Ulcers. Thus may be seen the Estimation this Fish hath had for their several external Uses, and for their internal ones. The same Author recommends their Roes dry'd, powder'd, and drank, to open Obstructions of the urinary Passages; and the Ashes of the Herring burnt as a Lithentriptic. He adds, that used in Clysters, is of Service in Sciaticas, and Dropsies; and not without Reason. It would be well worth the Trial of those that have Opportunity, to endeavour at an ample Discovery of their medicinal Use, and an Improvement of the Hints given us by Authors. The Fat helps Kibes (that is to say, what runs out after the pressing them) *Marcellus* saith, that the Flesh of Sprats applied help those

* *Schroder.*

bitten

bitten by the *Prester*, * and that the Powder of their Heads burnt helps against Botches and Pains of the Throat, as also against the Swelling, Stench, and Canker of the Gums; and *Brasavolus* affirmeth, that taken before Meat, they loosen the Belly, as doth the Head, used as a Suppository concerning Anchovies. *Aldrovandus* recommends them for phlegmatick Agues, and *Moffet* for Help in Digestion. Several more might be added, but not being sufficiently warranted, I forbear and leave the above to the Consideration of the curious, I am certain that they possess some of the above good Qualities, and thereby have the greater Reasons for Belief of the other, that they may be made into an Oil of excellent Service in Cramps and convulsive Contractions. Take the following approv'd Method.

Take twenty large pickled Herrings, cut them, mash them well in a Stone Mortar, boil them in a Glass Vessel in

* *That Serpent thought to be the fiery Serpent of the Israelites, called in the Bible, סרפ*

two Quarts of stale small Beer for two Hours, stopping the Vent, that no Effluvia may come out. Then take, and in a strong Press squeeze out all the Liquid, which place in an earthen Vessel well cover'd in a cool Vault for six Weeks; and on the Top there will swim a precious Oil, which take carefully off, and preserve well stopt for Use.

Here what Virtues may be ascrib'd to this Oil, cannot arise from the Salt in the Pickle, which here only mellows and fits the Fish for this Use; for in a cool Place the Salt would not dissolve into an Oil, but rather chrystalize, as the Salt used to the Herring is not a lixivial one.

There is a Method of procuring an excellent Elixir from the Bones of Herrings, which operates in febrifick Cafes by Sweat and Urine. The Process is as follows.

Elixir

Elixir Ossium Halecum,

Elixir of Herring Bones.

Take ten Pound of Herring Bones dry'd and grossly powder'd; put them in a Retort, lute it, and place it in an open Furnace; give it a Degree of Fire every two Hours, till no Fumes are seen in the Receiver. Then let all cool, and there will be an Oil, a volatile Salt, and a pungent volatile Spirit; which put in a clean Retort, and by Fire unite together.

Then take eight Ounces of this united Spirit, and put into a Cucurbit with two Pound of rectify'd Spirits of Nitre, one Pound of Diaphoretic Antimony, and four Ounces of Volatile Salt of Tarter; distil and cohobate so often, till it is perfectly united. Then add an Ounce of Oil of Nutmeg, and half an Ounce of Oil of Cinnamon, digest in a Matrafs ten Days, and pour off for Use; which keep in a well stopt Bottle.

The

The Dose of this is from four to ten Drops, wherever a high Volatile Cordial is necessary.

An Extract of the Herring may be made as follows.

Extractum Halecis,
Extract of Herrings.

Take six Pounds of fresh Herrings, four Ounces of Salt of Tarter, and put into a Matrafs, and pour on six Pints of rectify'd Spirits of Wine; let it stand in Infusion in a Bath Heat for four Days, then decant, and pour on six Pints more, and let it infuse till it will give no more Tincture. Put these Tinctures together, and filter them, and exhale the Humidity in a Sand Heat, till the Matter be left at the Bottom the Thickness of Honey.

Half a Scruple of this taken for a Dose in the Form of a Bolus, is of great Service in all urinary Obstructions, and join'd
to

to other Deobstruents, may be of great Utility in other Obstructions.

If you calcine the Herring in a Crucible, a Powder is made, which join to white Sugar, and blown into the Eyes, is said to help the eradicating of Films or Specks.

You may even candy the Flesh in this Manner: Take the Flesh clear'd from the Bones, and cut in long Slips, then parboil in Water and a little Sugar; then take out and dip into Honey boil'd to a very high Consistence, and let them be taken out and laid to candy. They are of Use in Asthmas.

*For a Balsam of Use in Arthritick Cases, take the following Recipe.**

Take Herrings pickled what Quantity you will, mash them all to Pieces, and mix with Spirit of Salt, an Ounce to each

* *Marfchaleus.*

Pound of the Mash. Put into a proper Glass, and digest in Horse-dung the Space of two Months, till it is turn'd into a noble Balsam, of which take the Dose of ten Drops on Sugar twice a Day for the above Use.

To digest and cleanse foul Ulcers, make

Unguentum Detergens Halecis,

A cleansing Ointment of Herring.*

Take fresh Herring twelve Pounds, Oil of Olives the same Quantity; boil three Hours, and strain off.

Then add Gum Euphorbium, Powder of white Hellebore, each four Ounces. Gum Olibanum, Gum Sarcocol, and Gum Elemi, each half a Pound; yellow Wax, two Pounds. Melt and make an Ointment.

This is a Medicine of great Service in the Itch and all cutaneous Eruptions, and may be conveniently join'd with an eighth

* Neucrantz.

Part of Mercury; allay'd with Turpentine for Leprosies, being warily used.

I shall here give some Processes of their farther Preparation, naming their Authors.

Essentia Harengorum,
Essence of Herrings.

Take twenty soft roed Herrings, cut them in Pieces, and put into a Cucurbite with a Quart of Spirits of Wine, and eight Ounces of White Wine. Let them digest in Horse-dung for six Weeks, and pour off and filter for Use.

This is a Diuretic, and may be taken to the Quantity of thirty Drops in a proper Vehicle.*

Vinum Halecum,
Herring Wine.

Take ten Herrings, Cinnamon, Salt of Tarter and Cloves, each two Drams, in-

* Schwenkfeldt.

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use in strong white Wine two Quarts for a Month; then strain off, and boil the Wine over a slow Fire, continually holding over the Vessel a wet Cloth to catch the Vapours, and deprive it of its fishy Taste. Then keep for Use.

Let none think that the Steam going off will deprive it of its Virtues, which in this Preparation does not consist in its Volatility. This is design'd for Diabetes. So says my Author.*

Mummiæ Harengorum,
Herring Mummy.

Take Myrrh, Aloes, Bitumen Judaicum, Cedar-Wood, each one Pound, make into a fine Powder, and therewith fill the Bodies of as many Herrings as it will fill; then lay them to drain for four Days. Then take Frankincense, Resin, and Colophonia, each a Pound; melt them together, and dip the Herrings therein; give

* *Dubravius.*

them

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them as they dry, two or three Coatings, and bind them round with *Indian Leaf*, give another Coating, and bury them in a Vessel for six Months before they can be used, but the older the better.

The Author of this * saith, that no congeal'd Blood can lie in the Body of those that take it; that it will effectually cause the spitting of Blood, and any Effects of internal Bruises.

The Dose is ten Grains in a Gill of Tent.

A Distillation of Herrings, after the Manner of Vipers, afford like them a Spirit, a Water, a fœtid Oil, and a Volatile Salt. †

Put twelve Pound of Herrings (their Entrails pull'd out, and the Flesh a little dry'd in the Shade) into a coated

* *Schonborn ex vetust. M. S.*

† *Rosegrave de Harengo. C. 1. L. 17.*

Glass

Glass Retort. Set it in a reverberatory Furnace, fit to it a large Receiver, and lute the Joints close; then begin the Distillation with a small Fire to warm the Retort gently, and to drive out a phlegmatick Water Drop by Drop. When this Water ceases to drop, increase the Fire a little, and Spirits will come forth, which will fill the Receiver with white Clouds, and at last a black Oil will distil, and a little Volatile Salt will stick to the Side of the Receiver. Continue the Fire till there comes no more, then let the Vessels cool, and unlute them; shake about the Receiver a little, that the Volatile Salt may fall from the Sides and pour all into a Bolt Head fit to it, with a Thread and a small Receiver, and lute the Joints with a wet Bladder.

You must place your Vessel in Sand, and with a gentle Fire under it. The Volatile Salt will sublime and stick to the Head, and uppermost Part at the Bolt Head; separate and keep them in a Vial well stoppt.

That

That which remains at the Bolt Head must be turn'd into a Funnel lined with brown Paper; the Spirit and Phlegm will pass through, but the foetid Oil will remain behind.

The Spirit and Phlegm mixt confusedly, must be put into an Alembic, and distill'd in vaporous Bath, till half the Liquor comes off, and you'll have a Spirit, that must be kept well stoppt; and the Phlegm throw away as of no Use.

The Volatile Salt is a high Sudorifick and Deobstruent, of excellent Service in malignant Fevers, and very prevalent in epileptic Cases; the Dose from four to twelve Grains in a proper Vehicle.

The foetid Oil may be applied to contracted Sinews, and is of such Strength, that four Drops exceeds ten of Oil of Savine for the same Uses.

The Spirit is of the same Virtues with the Salt; Dose from six to thirty Drops. Nor are these the only Virtues that are said to be inherent in this Fish. For several Authors have related several Things

I

concern-

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concerning them, that we shall give with-
out any Remark, leaving them to the
Reader's Belief or Trial.

The Gills burnt to Powder are account-
ed a Specifick in, and a Preservative from
Epilepsies. (a)

One that was troubled with a Fistula
at the lower Orifice of the Stomach, was
cured by swallowing every Morning for a
Month, a Herring's Heart. (b)

The Liver dry'd to Powder, and mixt
with Honey is a present Cure for the
Tooth-ach. (c)

The Gall mixt with Honey and taken,
cures the Dyfentery. (d)

The Spawn put in a linen Cloth and
apply'd, is excellent in the Piles. (e)

The soft Roe distill'd produceth a Wa-
ter exceeding Frog's Spawn Water for a
cooling Cosmetick, is good in Burnings,
Redness in the Face, and Eruptions of the
Body. (f)

(a) Breu. (b) Arnold. de Vill. Nov. (c) Ti-
motheus. (d) Nicander. (e) Weeberus. (f) Gal-
lius lib. Chym.

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The Oil of the Roes is good for Deaf-
ness, mixt with Eels Gall, and dropt in-
to the Ear. *

The following Receipt taken out of an
old Manuscript, requires some Considera-
tion.

Take the Oil press'd out of fresh Her-
rings, a Pint, a Boar's Gall, Juices of
Henbane, Hemlock, Aisel (*i. e.* the lit-
tle House Leek) Lettice and wild Cat-
Mint, each six Ounces; mix them to-
gether, and boil them well, and put
them into a Glass Vessel well stoppt. Then
take three Spoonfuls of the above and
put into a Quart of warm Ale, and let
the Person that is to undergo any Ope-
ration sit before a large Fire, and drink
of this by an Ounce at a Time, till he
falls asleep, which Sleep will continue
during the Space of three or four Hours;
and all that Time he will be unsensible
of any Thing done to him.

* Aldrovand.

The Author of this adds, use it warily, and prove it advisedly. If you begin with a little Quantity, you may increase it when you will; but if you give him too much at once, you cannot diminish it when you list.

This hath some Appearance of Reality, that is to say, of causing Sleep; tho' I much doubt if any Thing can so far lock up the Senses and dull the Feeling of the Nerves, as to render a Man insensible of Pain. However true this may be, it implies, not that this should be wholly disregarded, since it is not impossible that by proper Methods this may be so far amended, and its Force render'd more potent, so as to form an external Opiate, that may be of Use where Internals dare not be administered.

It is the general Complaint against Opiates, that to hysteric or maniack Patients they cannot be safely given, since they fly to the Head, and increase rather than diminish the Distemper; therefore every Attempt to supply a *Desideratum* in Physick merits its due Regard. And I cannot

cannot but think, that if by the Means of this Medicine meliorated, that *Desideratum* could be supply'd, it would redound endless Honour to this Fish. I now expect to hear abundance of Objections both against an external Opiate, and against allowing this Fish any Share in the Good this Preparation may produce, which I will endeavour to obviate.

I am sensible that the general received Opinion is, " That *Opiates* are used " internally with more Success than ex- " ternally: not, say they, that it may " not be applied the latter Way, but be- " cause it chiefly respects the Cause, it is " generally used in the former. And if " it be used as a Topick, it acts no other- " wise than by demulcing, digesting, and " mollifying, and by communicating Part " of its *Effluvia* to the Blood: And that " Narcoticks (except they are actually " cold) being applied outwardly, take " not away the Sense of the Part, they " repel not, but discuss, mollify, and di- " gest. For that Hypothesis of the An- " tients

“ tients was false that determined Nar-
 “ coticks to be cold, and that by the
 “ Application of them the Sense of the
 “ Part is intercepted, taken away, and
 “ dies, which is against Experience ; for
 “ Opium being applied and worn for
 “ twenty four Hours or more, is so far
 “ from taking away the Sense, that it
 “ rather mollifies. Thence Henbane be-
 “ ing boil'd with Milk, does greatly af-
 “ swage scorbutical Pains, but it does it
 “ chiefly with its softening and digesting
 “ Virtue ; in like Manner we have seen
 “ a Plaister of Henbane, very much to
 “ help Pains, to discufs and promote Sup-
 “ puration, as there was Occasion.” *

This, I think, is the whole Argument.

First, That external Opiates affect not the Cause.

Secondly, That no Narcoticks but what are actually cold, take away the Sense of the Part.

* *Bonetus.*

Thirdly,

Thirdly, That all Narcoticks are hot (from which two last Articles is drawn the Reference, that no Narcoticks can help externally.)

Fourthly, That *Opium* worn taketh not away the Sense, but only mollifieth the Part.

Fifthly, That tho' Henbane boil'd helpeth scorbutical Pains ; it doth it not by a soporifick Quality, but only by a softening and digesting Virtue. And

Lastly, That a Henbane Plaister, easing Pains, discuffing, or suppurating, acts only from the same Principle.

To all which may be opposed,

First, That Experience can shew that external Opiates may affect the Cause of a Distemper ; for there are Ways of sending its Particles into the Blood thro' the Pores, by joining with it a Medicine of a penetrating Quality, as may be seen in the *Balsamum Anodynum Bateana*, which none can deny doth greatly ease Pains ; and that apparently not from an actually Cold : And *Opium* properly dissolv'd in Oil of Turpentine, is no despicable external Ap-
 I 4 plication

plication for easing Pains, and that not only by discuffing or mollifying, but by carrying narcotick Particles into the Vessels, and thereby allaying the uneasy Sensation.

Secondly, That Assertion of not being able to take away Sense of Pain from any Part by any Narcotick but what is actually cold, is destroy'd by Reason and Experience, and his own Testimony, for just following the former Words; *Bonetus* adds, " Yet it is not to be deny'd, that a Sulphur, which they call Narcotick, is found in those very Medicines (above-mentioned) which is communicated to the Blood partly, even in outward Application."

Saffron, a noted Anodyne, is allow'd not to be cold, and we daily see its salutary Effects in outward Application.

The third Objection where he expressly calls not only Opium, but all Narcoticks hot, is likewise fallacious; for not to mention that some, as *Galen*, *Dioscorides*, *Tralian*, *Avicenna*, *Paulus Aegineta*, *Oribasius*, *Ætius*,

Ætius, *Garcias ab Horto*, &c. and in the last Century *Olaus Borrichius* in a Treatise, *de Somniferis*, held, that *Opium* was cold; and their Reasons in brief are from its powerful fixing the Animal Spirits, and disabling them for a Time from Duty; from the *Stupefaction* it causes like other *Narcoticks* (which are granted to be cold;) from its Effects in cold Sweats, and last of all in cold Death, if taken too liberally; or on the other Hand, some as *Matthiolus*, *Platerus*, *Gerrard*, *Gesner*, *Sennertus*, *Bauchinus*, *Doringius*, *Wedelius*, *Wepfer*, &c. take it to be hot, by Reason of its bitter Taste, penetrating Smell, and sudorifick Effects; which Difference is not to be here determined, whether it is hot or cold, or both. For there have not been wanting some to say it is even cold in the fourth Degree, and hot in the third, as *Eustachius Rudius* maintains, * making *Opium* to consist of a mixt and imperfect Temperature, not uniform and exact: As *Lentils* and *Coleworts* are said both to loosen and

* *De morb. occult. et Venen. l. 1. cap. 6.*

bind the Body, according to their different Parts; and as *Roses, Succory,* and the like, do consist of both *cool, watry, insipid* and *hot bitter* Parts mixed together: *Galen* affirming, * that *Nature,* as well as *Art,* does often compound Medicaments of *dissimilary* and heterogeneous Parts; I say, waving a Disquisition into the real Temperament of *Opium,* or allowing that to be hot, doth not any Ways help the Truth of that Assertion which need not be refuted but by himself; saying in one Place, *no Narcoticks but what are actually cold,* and the next Line denying any to be so. No more need be added here, but to say that Hemlock, Henbane, Nightshade, and many others, are by almost Universal Consent deem'd *cold.*

The fourth Article, that *Opium* taketh not away the Sense of any Part to which it is applied, is also groundless; and I will only refer the doubtful to mix ten Grains of crude *Opium* with two Ounces

* *Lib. 1. § 2. de Alim. facult. propr.*

of

of distill'd Vinegar, and dip a Cloth therein, and apply.

The fifth and sixth denying any Ease produced by Henbane boil'd or in Plaister, to proceed from a narcotick Quality, is of no Force; for the sleepy Particles in Henbane are so powerful, that even the Roots tied round the Neck send forth such a stupifactive Effluvia, that Sleep hath been procured from that.

Thus having, I think, destroy'd every Objection to the outward Use of Opiates, the next general Objection is, that allowing the above Medicine, or the subsequent Emendation thereof to be effectual, this doth not proceed from any Help the Oil of Herring can give. This is of little Reason, for none can deny that common Oil can help to soften the Skin, and widen the Pores, and thereby make the greater Passage for the Anodyne Particles to enter. If common Oil can do so much, what then may be expected from an Oil so strongly impregnated with penetrating Particles as this? And those who doubt this, need only for Proof apply

ply this alone to any Part, and they will soon find the Penetration exceed their Belief.

The Emendations I propose, are as follows.

Take of the Oil of Herrings (prepar'd as above) a Pint, the Gall of a Boar, Juice of Hemlock, and Night-shade, each three Ounces; black Poppy-heads half a Pound, cut the Heads, and infuse in the Juices for six Days, then exprefs strongly out, and mix with the above Oil and Gall, Lettice and Purslane Juices, each two Ounces, Spirit of Saffron and Camphire, each one Ounce. Mix all exactly, and evaporate over a slow Fire in a Glass Vessel and a Sand Heat, to the Thickness of Honey; and when you have Occasion to use it, letting the Patient be warm in Bed, rub one Dram into the Pulses of the Wrist, and Sleep will ensue.

This Medicine thus prepared may do a great deal, both in procuring Rest, or apply'd in lesser Quantities to Pains in several Parts; for the Oil and Gall penetrating

ting the Pores, and widening and rendering them susceptible of the cooling Narcoticks, cannot but greatly ease. And let no one fear that it is too cold to be applied, it being really no more so than requisite; the Spirit of Saffron and the Camphire being sufficient Guards against any Danger that may be feared.

I might expatiate here on the great Service accruing to this Medicine from the Oil of Herrings, but I decline it, lest it might (tho' unjustly) be taken not for Truth, but for the earnest Contendings of an Author for his Darling Subject; and so lay me open to Blame rather than Approbation. However none can deny the Usefulness of this Fish in all Capacities.

I will here take an Opportunity to clear what may seem a Contradiction; for having first prov'd the Transit of the *Herring* up the *Mediterranean*, * I afterwards seem to assert that they do not pass; I

* Page 48.

say

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 say seem, because on a close Attention it will not be found to amount to a positive Assertion. The Words, *not at least in any Quantity*, not being an Exception to what I have seen; nor what I have seen any to the Expression of the Author, from whom I quote this.* He adds, "as if forbidden to go that Way, as it were on Purpose that we might supply them," a Remark that will hold in general, tho' not in the mention'd Particular. I know the close Reader will think this Explanation needless, as it is to him, but as there are many cursory Readers, it may not be altogether improper to obviate any Objection that can be made.

* Dr. Halley.

C H A P.

C H A P. VII.

A Consideration of their peculiar Advantage to the British Nation.

THE particular Advantages accruing to the *British* Nation from a vigorous Prosecution of this noble Scheme, cannot be foreign to their History, nor, I am sure, displeasing to a true Lover of his Country; and tho' I may here use many Passages already to be met with, let it not be thought that that can be avoided, since whatever coercive Arguments have been already used cannot but be useful here.

It has been from the Beginning of the *Dutch* Fishery, that this Nation hath look'd with an evil Eye on their invading our Property, and not we alone, but other Nations have made their Remarks on the Industry of the *Dutch*, and the Supineness of us. *Puffendorff*, that learned and politick

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 litick *Swede*, in his *Introduction* remarks,
 that in his Days it was by the northern
 Nations thought a Reflection on us, if we
 did not attempt a Recovery; which he
 thought might be easy enough. He first
 says, when reflecting on our establishing
 Colonies abroad, that we might have bet-
 ter employ'd our Men, having these re-
 markable Words, " Under this King's
 " Reign (i. e. *Charles I.*) Colonies were
 " established in *Virginia*, *Bermudas*, and
 " *Ireland*; by which Means the *English*
 " have extended their Dominions. But
 " there are *some* who believe that this
 " hath weakened the *English* at home,
 " and that in all Probability it would
 " have been more profitable for *England*
 " to have employ'd those People in Ma-
 " nufactory and *fishing of Herrings*; which
 " produce such vast Riches to the *Dutch*
 " in the very Sight of the *English*."

Thus may be seen the Opinion of a
 By-stander, who cannot be supposed to
 be prejudiced on any Side, to whom, and
 whose Patron it was indifferent whether
 the

Of the HERRING. 129

the *Dutch* stole, or *we* permitted; and
 to whom the concurring Opinion of all
 hath given the justly acquired Name of
 a faithful, impartial, and well judging
 Historian. This Opinion therefore thus
 circumstanced ought to have great Weight,
 and I doubt not, will with all unp.eju-
 diced *Britons*, to whose Hearts the Love
 of their Country, and the Increase of their
 national, as well as private Wealth is
 dear.

Puffendorff, a little after speaking of the
 Condition, justly points out our Advanta-
 ges and our Hindrances, namely, the
 Luxury in eating and drinking in the
English in these Words:

" The *Sea* likewise is very profitable
 " to the *English*, affording great Quanti-
 " ties of *Fish*, which are daily catch'd by
 " the Inhabitants, tho' by the *Negligence*
 " and Laziness of the antient *English*,
 " who did not apply themselves indus-
 " triously to *fishing*; they have lost a great
 " Part of that Advantage by the *Nether-*
 " *landers*. Indeed, from antient Times,
 " they

“ they have made Use of this Advantage,
 “ and got vast Riches by the *Fishery* of
 “ *Herrings* and *Cods*, giving only a small
 “ *Gratuity* to the *English*, (which they
 “ have long left off,) in case they have
 “ Occasion to dry their *Nets* on their
 “ *Shores*; tho’ oftentimes the *English* en-
 “ vying the *Netherlanders*, will force them
 “ to pay more than ordinary, which has
 “ several Times served as a Colour for a
 “ War betwixt both Nations.

“ But the Sea is extremely advanta-
 “ geous to *England* upon another Ac-
 “ count. For thereby the *English* being
 “ separated from their neighbouring Na-
 “ tions, cannot easily be attacked, where-
 “ as they may easily invade others; and
 “ in Regard this Island is situated almost
 “ in the very Middle of *Europe*, in a nar-
 “ row Sea, where all Ships, which ei-
 “ ther go *East* or *Westward*, must pass
 “ by, and withal is naturally accom-
 “ modated with a very deep Coast and
 “ commodious Harbours. It lies most
 “ convenient for Commerce and Trade,
 “ which the *English* carry on in most
 “ Parts

“ Parts of the World, and the *Dutch* hi-
 “ therto have been the only Obstacle that
 “ they are not become Masters of the
 “ whole Trade of the World; for it
 “ proves very disadvantageous to the *Eng-
 “ lish*, that they love to eat and drink
 “ well, and that in great Quantity, and
 “ by Reason of their Love of Ease, they
 “ are forc’d to employ double the Num-
 “ ber of Seamen in their Ships of what the
 “ *Dutch* do. And besides they will not
 “ be contented with a small Gain; where-
 “ as the *Dutch* live very sparingly, never
 “ refuse the Penny, and therefore are
 “ easier to be dealt with than the *Eng-
 “ lish*.”

The above Passage, at the same Time
 that it points out the main Obstruction,
 inspires also with a Thought that the
 Means of remedying this must be by Use,
 and consequently we may expect to find
 every Day the Love of Labour increasing
 in us, if properly supply’d; that the *Eng-
 lish* Seamen bear great Hardship in Diet,
 cannot be deny’d, tho’ it must be confess’d
 not very patiently. Yet provided they have
 K 2 their

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 their Bellies full, they despise all other
 Fatigue, and it is false to say that there is
 more Fatigue in working a Bus than in
 any other trading Vessel; and the Cold
 is set at nought by a *British* Sailor, when
 wrapt in his *Fear-nothing* Jacket, and his
 Inside lined with good Provision. The
 Advance of Price, between good and bad,
 is not equivalent to the Good or Ill
 that may arise from the Difference; and
 here allowing that Advance to be ten
per Cent, as that must be the utmost,
 that does not exceed the Expence of a
Dutch Bus, as they must victual their
 Men till they arrive to the fishing Place;
 which expends the Equivalent, and the
 Balance of Gain will be greatly on our
 Sides.

As I have quoted *Puffendorff*, take one
 more Passage from him, which shews
 the Thoughts of other Nations, as I have
 observ'd above; speaking of *Holland*, he
 saith, "The Country in general is more
 " fit for Pasture than Tilling, for it pro-
 " duces scarce so much Corn as is suffi-
 " cient for the fifth Part of its Inhabi-
 " tants;

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" tants; but this Want is made up by
 " the Industry of the Inhabitants, and the
 " great Convenience of so many Rivers, and
 " the Seas fit for Fishing and Navigation.
 " *The Herring Fishery* and that of Cods
 " brings in vast Riches to them, and
 " some have computed that the *Hollanders*
 " sell every Year seventy nine thousand
 " two hundred Lasts (which makes one
 " hundred and thirty eight thousand
 " four hundred Tuns) of Herrings, which
 " amount to the Value of one million,
 " three hundred and seventy two thou-
 " sand Pounds Sterling; not including
 " what is transported into *Spain, Italy*, and
 " *France*, and what is consumed at home."

In a late Pamphlet it saith three hun-
 dred thousand Lasts, and Sir *John Bur-*
roughs saith the yearly Value of the Fish,
 Strangers rob us of, amounts to ten Mil-
 lion of Pounds Sterling; which concurs
 with the former, as *Puffendorf* excludes
 the Trade. The Promotion of the *Bri-*
tish Fishery is no Novel or sudden Scheme,
 but the ripening into Fruit of former un-
 rooted Attempts, and the mature Delibe-
 ration

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ration of a Combination of Heads, than which for Knowledge of Trade, perhaps there is not at present in our whole Land as many so adapted.

The *Fishery* we have shewn above to have been solely in our Possession, and that it was owing to Negligence and Pique, that it hath so long been alienated from us; a sufficient Instruction to the present Age not to let private Cabals, secret Machinations, or open Opposition, destroy the wise Production of the Promoters of this Scheme. To their eternal Glory let it be remember'd, to the Joy of this Nation, and the Confusion of its Enemies, that they have, by prudent Steps, parliamentary Application, and careful Conduct, brought it so forward, and to such Maturity, that nothing can destroy or overthrow but our own Blindness or wilful Obstinacy.

The Gain the *Dutch* have receiv'd by this, hath from Time to Time been an Eye-sore to true Lovers of their Country; and hath been the Cause of most of the *Dutch Wars*. Should I give some

some Account thereof, I hope it would not be frown'd on, since only design'd as drawing a Parallel between former and present Management; or as a Spur to my Country, to assist with these Endeavours, the Carriers on of so noble an Undertaking.

In the Reign of King *James I.* the *Dutch* paid an Acknowledgment for Leave of fishing, which being withdrawn, his Son King *Charles I.* in the Year 1636, sets forth a Proclamation, declaring, "Where-
" as King *James* did, in the seventh Year
" of his Reign, set forth a Proclamation
" touching fishing; whereby all Persons
" of what Nation or Quality soever (be-
" ing not his natural born Subjects) were
" restrained from fishing upon any of
" the Coasts and Seas of *Great Britain,*
" *Ireland* and the rest of the Isles adja-
" cent, until they had orderly obtain'd
" Licences on that Behalf. Since which
" Time neither the King his Father, nor
" himself, have made any considerable
" Execution of the said Proclamation,
" but have expected a voluntary Confor-
K 4 mity

" mity thereto ; but now finding by Ex-
 " perience, that all the Inconveniencies
 " which occasioned that Proclamation,
 " are rather increased than abated. And
 " his Majesty well knowing how far he
 " is obliged in Honour to maintain the
 " Rights of his Crown, hath thought it
 " necessary to renew the aforesaid Re-
 " straint of fishing, and to declare that
 " his Resolution is to keep such a compe-
 " tent Strength of Shipping upon his
 " Seas, as may be sufficient both to hin-
 " der farther Encroachments upon his
 " Regalities, and assist and protect those
 " his good Friends and Allies ; who
 " shall henceforth with Licence endeavour
 " to take Benefit of fishing upon his
 " Coasts."

And soon after sent a Fleet under Com-
 mand of the Earl of *Northumberland*, to
 disperse the Fishers, who dispers'd them ;
 and sent them to pay thirty thousand Flo-
 rins for Leave to continue their fishing
 that Summer. *

* *Rushworth says, Thirty thousand Pounds.*

After-

Afterwards, in the Reign of the second
Charles, anno 1664, he order'd *Downing*
 his Embassador to demand Satisfaction of
 the *Hollanders*, they having spoil'd the
English of their Right in Reference to
 decay of Trade ; as the Speaker of the
 House of Commons said, to the Value of
 seven or eight hundred thousand Pounds.

The *Dutch* having procur'd a short
 Peace ; towards the End of the next War,
 we are assur'd the King demanded by his
 two Ambassadors at *Utrecht* as Articles of
 it, among other Things, a hundred thou-
 sand Pound Sterling for the Liberty of
 Fishing ; and afterwards, namely, *Decem-*
ber, anno 1673, the *Dutch* sought to
 obtain a Peace of the King by granting
 all he could expect. The Account given
 by *Rapin, Temple*, and some others, not be-
 ing full, I shall give it here at large from
Bulstrode, as it is the best concerning the
 resolute Demand of an entire Exclusion
 from fishing without Licence ; and a most
 surprizing and unaccountable falling off
 of a vigorous Resolution.

" About

“ About this Time the Marquis *De Fresno*, Embassador Extraordinary from *Spain*, presented to the King a very warm Memorial, menacing a War, unless the King would embrace a Peace with *Holland*, upon these three Points.

“ The *First* was, The Flag to content.

“ *Second*, Eight Hundred Thousand *Pattacoons*; and,

“ *Lastly*, The mutual Restitution of *Places* and Prizes taken in *Europe*.

“ To which his Majesty returned the following Answer; That if they would add a Promise to regulate the *East-India* Trade, give Liberty of Departure to the *English* at *Surinam*, and not to *Fish* on the *English* Coasts without Permission;

“ As to his Majesty, he would be content:

“ But that the Place of Treaty must be *Cologne*, and Respect paid to the Mediation of *Sweden*, which could not be

“ avoided, because it was accepted by all;

“ but because his Majesty's Answer to the said Memorial may be fully seen, I shall

“ here repeat it, which was sent to me by
“ the

“ the Lord *Arlington*, then Secretary of
“ State.”

HIS Majesty having seen and considered a Memorial delivered to him by his Excellency the Marquis *de Fresno*, Embassador Extraordinary from the Catholick King, bearing Date the twentieth of *December* instant, commands this Answer to be made thereunto.

That he was not a little surprized to find, the Contents of this Paper confirmed to him, the Report of a Treaty made betwixt the King his Master and the STATES GENERAL OF THE UNITED PROVINCES, the Assisting of whom in this War, was a manifest Breach of the seperate Article in the Treaty betwixt the two Kings, binding them reciprocally not to assist each others Enemies in any open War, and his Majesty's Wonder thereupon hath been the greater, that the Treaty with the *States General* was never owned to him by the Embassador himself or by any other *Spanish* Minister. And that his Excellency was pleased to look upon it (when the Rumour thereof came

came first abroad) as a malicious Invention of the Enemies of the King of *Spain*, diffused only to create a Misunderstanding betwixt his Majesty and that Crown; whereas now it seemed to be a real Thing, and doth no less according to the Tenor of the said Memorial, than threaten a War to his Majesty, if he will not submit himself to Conditions imposed upon him by his declared Enemies; notwithstanding which, his Majesty esteems himself in some Degree, beholden to the Catholick Queen for having imparted to him, the Terms and Conditions upon which the *States General of the United Provinces* will be content to make a Peace, since in so many Months that his Majesty's Plenipotentiaries have been at *Cologne*, their Deputies could never be brought to make a clear Declaration of any Offers they would stand to, but held them still under such Ambiguities as they might at all Times receive from them, as they should see Cause.

Now altho' the Conditions offered in the said Memorial are very small, in respect of the great Expence of Blood and Treas-
 ure

sure that War hath cost; yet, that the World may see how desirous his Majesty is to contribute to the general Peace of Christendom, he declares, he will be contented with any reasonable Conditions for a Peace, suitable to his Honour and the Interest of his Subjects.

The Offers made in his Excellencies Name are;

First, The *Flag* to be adjusted to his Majesty's Satisfaction.

Secondly, A reciprocal Restitution of Places and Prizes, that are or may be taken during the late War.

Thirdly, The Sum of Eight Hundred Thousand Pattacoons.

Now if the States General will extinguish their Pretences to the Restitution of Prizes, as a Thing impracticable, and never insisted upon in any Treaty of Peace; and to the above named Offers add these additional ones, which cannot well be denied.

First, An equal and reciprocal Regulation of Trade in the *EAST-INDIES*, as was promised particularly in the late Treaty of *BREDAH*.

Secondly,

Secondly, Leave to his Majesty's Subjects yet detained at SURINAM to depart thence, with their Estates and Effects, pursuant to the said Treaty, and their own reiterated Promises and Orders.

Thirdly, That the STATES GENERAL shall for the future abstain from FISHING upon the Coasts and Shores of any of his Majesty's Dominions with Leave and Passport first obtained.

His Majesty declares, that as to himself, he will be content with these Conditions; but because the Wording of the Articles thereupon is of equal Moment to the Things that shall be contained in them, and that this cannot be effected but by Persons equally intrusted and impowered on both Sides, his Majesty farther declares, that he will divert his Plenipotentiaries at COLOGNE to apply themselves, together with the Deputies of the STATES GENERAL thereupon, with the Mediators of the CROWN of SWEDEN; who having been accepted and authorized on both Sides, and the City of COLOGNE having been insisted upon by the DUTCH to the Mediators

Mediators for the Place of Treaty, his Majesty conceiveth, that neither the Place nor the Mediators can be declined, *without* a notorious Offence to the Parties concerned, and more particularly to the Honour of the Crown of SWEDEN; and his Majesty assureth himself, that this his Proceeding will appear so fair and equal to the Catholick Queen, as not to lessen in any Degree in her Royal Breast, the Esteem she proposes to have for his Friendship and Alliance, which his Majesty hath ever used to his utmost Endeavour to cultivate and improve, particularly in making himself the principal Interest to the two Peaces of PORTUGAL and AIX LA CHAPPELLE, so valuable to the Crown of SPAIN in the Minority of their King, and in continuing the Peace between FRANCE and SPAIN, from any Violation or Disturbance for this present War, as he did in the Treaty made with the most Christian King, *when he entered into the Union and Confederation with him against the STATES GENERAL OF THE UNITED PROVINCES.*

Given

Given at the Court at WHITEHALL, the fifteenth of *December*, One Thousand Six Hundred and Seventy-three.

Signed

ARLINGTON.

“ Upon this Memorial, many Members
“ of Parliament had the *States General's*
“ Reply to his Majesty Answer, to the
“ Memorial sent inclosed to them in Print;
“ before the King had received the Original;
“ Sir *William Coventry* had four Copies sent him in several Packets, which
“ he forthwith carried to the *Lord Keeper*,
“ and his Lordship to the King; by which
“ may be seen, what incongruous Things
“ the *States General* suffered, who endeavour to dethrone his Majesty by their
“ Appeal to his People, without taking
“ Notice of the King. The Original of
“ this Reply of the *States General*, was
“ sent to his Excellency the Marquis *de Fresno*, who thought it so scandalous for
“ him to offer, and sent it back to the
“ *States General* with great Indignation.
“ But towards the End of *January*, his
“ Excellency

“ Excellency presented a Letter from the
“ *States General* to the King, wherein they
“ granted five of the six Points in a full
“ Manner, but they refused any Acknowledgment for the *Fishing*. The ninth of
“ *February* following, the Peace betwixt
“ *England* and *Holland* was signed and sealed by the *Spanish* Embassador, as Plenipotentiary for *Holland*, and by six Privy Councillors on the *English* Side, viz.
“ The Lord Keeper, the Lord High Treasurer, Duke of *Monmouth*, Duke of *Ormond*, with the two Principal Secretaries of State. The Scope of the Peace was
“ as follows; The Treaty of *Breda* remains firm; the Marine Treaty confirmed for nine Months; and that Commissioners should presently meet to regulate the *East-India* Trade, in which
“ Regulation *Spain* to be left the Umpire, as it is the Guaranty of the whole
“ Treaty; *New York* to be restor'd; the *English* to come from *Surinam*; Eight
“ Hundred Thousand Pattacoons to be paid in the Time specified; the *Dutch*
“ Ships to strike in the *British* Seas, from
“ L “ Cape

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 “ Cape Finistre to the Naze in Norway
 “ an Article for hindering each from suc-
 “ couring the Enemies of the other. But
 “ no Mention is made of the Fishing, that
 “ remained in the same Condition it for-
 “ merly did.”

Here was a surprizing Change, that that very Thing that first caused the *Dutch* War, should be thrown aside at the Conclusion of a Peace, it justly surprized every Body; but from it we may infer a few Particulars; first, That the Promoters of this present Undertaking went quite the right Way to work in the first setting out, not to attempt by supreme Authority to exclude the *Dutch* from the Liberty of Fishing, since that would never have succeeded, as the same under Plots and secret Contrivances would have been employed as well now as heretofore, and that even allowing an Exclusion could have been practicable, it would never have been of any Service to us, unless before such a Thing had passed, we had had ready a sufficient Number of Ships, Men and Tackle, to have immediately supplied their Place,
 otherwise

otherwise the foreign Marts, not having the usual Supply, might, ere we could have got enough to have served them, have turned their Thoughts towards finding out another Provision answerable to that, and the *Sardinia* Trade being nearest to this, would have encreased, and we should have been in the Situation of the Dog in the Manger, who could not eat himself nor would suffer others; on the other Hand, allowing we had a Fleet of Buffes, (which is impossible) the excluded *Dutch* would have continually annoyed them, and we must necessarily have been forced to keep a Naval Force to protect them, which would have encreased the Charge, and thereby lessened the Profit arising from the Fishery: This is certainly true, tho' in the Debate on the Passing the Bill for the Establishing the Society, it was urged, that it could not succeed without there had been an exclusive Act; the Mistake of which, and that the Method of raising a Subscription, in the Manner it now subsists, was the best Method, was clearly proved in the Debate, in answer to such Objections.

A second Inference to be drawn from that Peace is, that the only Way to retrieve our long lost Property, and in the End, infallibly to subvert the *Dutch* Fishery, is to share it with them, and as we can undoubtedly, if aided by a hearty Concurrence, afford to sell the Fish cheaper, they must be constrained either to leave off or undersell, the latter of which being impossible to them, in the long Run the Advantage will fall on us, provided as before said, if our Vessels are increased by a hearty Concurrence and Subscription; besides, in this Method of Proceeding, we give no Umbrage to any other Powers, for it may be supposed, that as heretofore the *French* and *Spaniards* interposed their Endeavours to hinder our engrossing the whole Trade, that they would never set down contented with an exclusive Fishery, but use their utmost Endeavours to destroy it; but the Proceeding in this Manner, as it is most equitable, so it is most easy, reputable and well concerted: Doubtless, at present the neighbouring Nations are not pleased to see our Endeavours to retrieve our Right; but
as

as hereby there is no just Colour or Pretence for an open Obstruction, they are forced to go underhanded and politically to work, to try to poison the Minds of the People, and cause the dampning Frowns of Superiors upon it, that, they think is the only present Way left them to overthrow what they can easily foresee must tend, in the End, to their Prejudice, as it must enure a Number of Men to *Marine* Industry, and form a Nursery, out of which we may man Fleets able to shake the Powers of *France* or *Spain*; this they foresee, as must every *Briton* that is not either blinded by Interest, Prejudice or Obstinacy. Those who are by Interest, we cannot hope to alter; the Obstinate may, in Time, be brought over, and we hope a little while will open the Eyes of the Prejudiced. It is true, so insignificant an Individual ought not to dictate or exhort; but, in such a Cause as this, every the least Member of this Body Politick, may be warm'd with a Love of his Country, and may, without Blame, use every Method to manifest his Zeal for the publick Good, inspired by
L 3 that

that, let me beseech my Countrymen to banish Prejudice and Credulity, and not to let the most rhetorical Harangues, or Ciceronian Eloquence dispute away a visible Good, but let plain unadorned Truth prevail, and be the only Scale in which they will weigh the Reasons offered.

Let not those that have already contributed repent, or lay their Hands to the Plow and go back, but (to carry on the Metaphor) finish the Tillage, and doubt not a Harvest.

Let every one think that what is here given is not lost, but is productive of a twofold Advantage; one to himself, and the other to his Country, Interest to himself, and to his Nation all that can enrich or aggrandize it. Let him reflect on our antient Glory, and think that the present complained of Degeneracy, does not arise from the Weakness of the single, but of the whole. *French* Politics and Finesses have more softned and enervated the present Race when in a Body than seperated; many a Man that hath declined a Fight, hath not done it from Heart but Custom
and

and Example, but would have opposed singly an Enemy, tho' he fled with the Multitude. Let every one think on this, and think that on the Good or Ill of this Undertaking, depends, in great Measure, the Restoration or Decline of the antient unfullied Honour of the *British* Nation, and with prophetick Eyes behold his Subscription, by raising martial Fame, save future Cities from Flames, future Lives from Slaughter, and his future Virgin Offspring from Violation; on such a Theme what might not be said, a national Good ought to warm every Heart, and I doubt not but every true born Son of *Britain*, that *Foreign Gold or Foreign Maxims* hath not depraved, may justly say with the Poet,

I own the glorious Subject *fires* my
Breast,
And my Heart's darling Passion *stands*
confest;
Beyond, or Love or Friendship's sacred
Band,
Beyond myself I prize my native Land;

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On

On this Foundation I would' build my
Fame,
And emulate the *Greek* or *Roman*
Name.

Think *Britain's* Peace bought cheaply
with my Blood,
And die with Pleasure for my Coun-
try's Good.

These Words Mr. *Rowe* hath judi-
ciously put into the Mouth of one known
to be a steady Lover of his Country, and
such Words become the Mouth of a
Briton. Shall one sneer and say, Ah!
ye know not what you do that embark
in a Design; ye know not what it will
come to, ye trust your Money in hopes
of Gain, without Certainty of returning
even your Principal, and are not sure that
your Money shall be apply'd to the Uses
design'd? Remember the South-Sea. No
— Tell the invidious Carper, that here
is all moral Certainty of Success, that
there is no Fear of having your Money
embezzled, that being sufficiently, and
beyond Distrust, doubly secur'd, both by
the

the Worth and Probity of the Mana-
gers, and by their Accounts being sub-
ject to the Inspection of a Parliament;
that would never suffer another Imposi-
tion upon well-meaning People, but re-
gard the Money of each private Person
as the publick Sinews. Therefore under
such Appearances of Success let no one
fear a Loss, but cheerfully contribute to
the raising this Undertaking to the *Acme*
of Perfection; then we shall rejoice and
sing; then again the entire Balance of
Power will be in *British* Hands, and then
we may sit down each Man under his
own Vine and his own Fig-tree, and fear
no Invader, since after that Period should
any be so daring as to attempt to shock
our Peace, we could draw from our Buf-
fes a Train of hardy Veterans, true *Bri-
tish* Seamen, who alone could guard that
Island they support.

C H A P.

C H A P. VIII.

An Account of the Steps taken to bring the Society to an Existence, with its Rules.

TH O' the giving an Account of the Methods made Use of by the worthy Projectors is of no Use to the Gentlemen concern'd, as Modesty always attends true Merit, yet as this Book may fall into Hands wholly unacquainted with the Trouble that attended the bringing forward this great Work, and as many are wholly ignorant what they owe to the Fathers of the Fishery, I will here give a Detail of their Proceedings, rendering due Reverence to the first Writers thereof; which, tho' already dispersedly publish'd, must be join'd to this Essay to make it compleat.

The first Attempt for the establishing a *Herring* Fishery, was on the 8th of *February*, 1748-9; when a Bill being thought of

of for the Encouragement of the *BRITISH white Herring* and *Cod-fishery*, a Committee was appointed to consider of, and report to the House the State of the *British Fishery*, with the usual Powers; and that all Members attending the Committee should have Voices.

May 11th. several Merchants and Traders of the City of *London*, in Behalf of themselves and others, the Merchants and Traders of *Great Britain*, presented a Petition to the House, setting forth, that on a mature and deliberate Enquiry into the Nature of the *British Herring* and *Island Cod Fishery*, they conceived that the same might be carried on with eminent Advantage to the Trade and Navigation of these Kingdoms. And if established on right Principles, conducted with Skill and Integrity, and powerfully supported, was capable of answering every beneficial Purpose that could be proposed by any new Scheme of Commerce, the civilizing of his Majesty's *Highland Subjects*, the increasing of the Vent of our staple

staple Manufactures, the multiplying of Seamen, the employing a vast Number of industrious, and otherwise helpless Poor; lessening the parochial Incumbrances, easing the publick Taxes, and improving the national Wealth. Therefore praying the House to give such Encouragement for carrying into Execution this invaluable Branch of Commerce, in such Form and Manner, as to the House should seem meet.

The Petition was referred to the said Committee, appointed to consider the State of the *British* Fishery, and *May* the 23d. Lieutenant General *Oglethorpe* the Chairman made a Report, which after being read, was referred to a Committee of the whole House.

On the 30th of *May* the House resolv'd themselves into the said Committee, and their Resolution was the same Day reported by the said Lieutenant General *Oglethorpe* their Chairman, and agreed by the House, and was as followeth: *viz.*

That

That the carrying on the *British* Herring and Cod Fisheries will be of eminent Advantage to the Trade and Navigation of these Kingdoms, and is highly worthy the Consideration of Parliament; and deserves proper Encouragement.

Pursuant to the said Resolution, a Bill was then ordered to be brought in, and the said General *Oglethorpe*, Mr. Alderman *Janssen*, Sir *James Lowther*, Admiral *Vernon*, and Sir *Richard Lloyd* were ordered to prepare and bring in the same; the Bill was accordingly presented to the House by the said General *Oglethorpe* on the 2d of *June*, and after being read a first Time, was ordered to be read a second Time, which was on the 6th, and committed to a Committee of the whole House for that day sevensnight.

On which Day the Parliament was prorogued, and the Bill thereby lost for that Time; but on the 15th of *January*, 1749-50, it was reviv'd, and on that Day the Commons resolv'd, that on the *Thursday* sevensnight following it would resolve itself

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 itself into a Committee of the whole House to consider of the State of the *British* Fishery. And as soon as this Resolution was agreed to, there was presented to the House, and read, a Petition of the Bailiffs, Chamberlain, Commonalty, and Fishermen of the Town and Corporation of *Southwold* in *Suffolk*, setting forth, that the said Town had for Time out of Mind been an ancient fishing Town for *Herrings* and *Sprats*, which were redded by the Merchants, Fishermen, and others residing in and near the said Town; and also for catching of Cod, Scate, and other Line-fish, which had been the only Support of a great Number of Families for several Years last past, but that to the Surprize of the Petitioners the *Dutch* had for better than eight Years past fished in their *Schuyts* so near the Shore, that their Nets has swept upon the Ground; which not only swepted the *Herring* Fish out of the Bay, but also hindered the Petitioners in laying Lines for Cod, Scate, and other Fish, as there had been one hundred

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hundred *Dutch Schuyts* at a Time, anchoring and driving in the said Bay in two or three Fathom Water. So that the Petitioners, to their great Loss, could not fish by Night or by Day; and that if at any Time the Petitioners informed them thereof, or gave them the least Umbrage for their foul Fishing, they threatned to run over them, and sink their Boats, or tear their Netts with their Lee-boards, which Proceedings the Petitioners were informed were contrary to Treaties, and if not prevented, in future would be the entire Ruin of a great Number of Families; and therefore praying for such Relief as to the House should seem meet.

Which Petition was referred to the said Committee, and on the 20th there was presented to the House and read, a Petition of the Merchants and others, concerned in the *Herring* Fishery off *Loestoff* in *Suffolk*, containing the same Complaint against the *French* as well as the *Dutch*, and adding, That as the *French* and *Dutch* Boats were much larger, and had more Men

Men than theirs, they durst not fish amongst them, for fear of having their Nets cut, or otherwise destroyed by them, as had often been the Case, to the Loss of many hundred Pounds, particularly within the last two Years.

This Petition was likewise referred to the said Committee, and the same Day the House, according to Order, resolved itself into the said Committee, as it did again February 14th, and the next Day Lieutenant General *Oglethorpe*, their Chairman, reported by Order, their Resolutions which were agreed to by the House, and were as followeth, *viz.*

First, That the carrying on the *British White Herring* and *Codd* Fishery, would be of great Advantage to the Trade and Navigation of these Kingdoms, and that all Impediments to the same ought to be removed as much as possible.

Secondly, That as a further Encouragement to all Persons whatsoever, as well Bodies Politick and Corporate as others, to engage in the *White Herring* and *Codd* Fisheries, a Bounty of thirty Shillings *per*
Ton

Ton should be granted and paid out of the Customs, to all new Vessels, from twenty to eighty Tons burthen, which should be built for that Purpose, and actually employed in the said Fishery.

Third, That for encouraging Adventurers to employ their Money in the said Fisheries, a Society should be incorporated by the Name of the *Free British Fishery*, by Charter not exclusive, with Power to raise a Capital not exceeding Five Hundred Thousand Pounds, and at 3*l.* 10*s.* *per Cent. per Ann.* should be granted and paid out of the Customs to the Proprietors, for fourteen Years, for so much of the Capital as should be actually employed in the said Fisheries.

Pursuant to these Resolutions, a Bill was ordered to be brought in, and Lieutenant General *Oglethorpe*, the Lord *Baltimore*, Mr. Alderman *Janssen*, Sir *James Lowther*, Admiral *Vernon*, Sir *Richard Lloyd*, Sir *John Cust*, and Mr. *Townshend*, were ordered to prepare and bring in the same.

The Reader will observe, that this Committee did not come to any Resolution relating

lating to the two Petitions above mentioned; and indeed they did not so much as take them into their Consideration, because the Petitioners could not say, that they had ever applied to his Majesty in Council, or to any of his Ministers of State, for Redress of the Grievance they complained of; and it was very justly thought improper to bring such an Affair under the Consideration of Parliament, unless the Petitioners had previously applied to the proper Place, and had not in a reasonable Time met with any Redress.

February 26, General Oglethorpe presented the Bill to the House, being entitled, *A Bill for the Encouragement of the British White Herring and Cod Fisheries*; when the same was read a first Time, and ordered to be read a second Time, and to be printed. March 6th, it was read a second Time, and committed; and on the 15th, two Petitions were presented and read; one from several Merchants and Owners of Ships and Vessels belonging to *Great Yarmouth*, in *Norfolk*; and the other from several Masters and Owners of Ships and Vessels

Vessels belonging to *Loestoff*, in *Suffolk*; both setting forth, That they had several Ships built for, and fit to be employed in the said Fisheries, and therefore praying, That the Bounty might be extended to Vessels built before, as well as those built after the Commencement of the Bill, or that they should have such Encouragement, as to the House should seem reasonable; But they were ordered to lie on the Table; and no Alteration was made as to this Part of the Bill.

March 17th, The Bill passed thro' the Committee, with several Amendments; the 21st, it was reported, and the 26th, it was read a third Time, passed, and sent to the Lords; where it run a great Risk of being rejected, or at least of having Amendments made to it, which would have made the Commons reject it, as being a Money Bill; for when their Lordships went into a Committee upon it, April 4th, both the Earl of *Winchelsea* and the Lord *Sandys*, declared against the whole of the Bill, because they thought, that instead of encouraging, it would ruin the *British* Fishery;

and afterward several Amendments were proposed, but no Question was insisted on till they came to consider the Preamble of the Bill, where the Commons had omitted to leave out the Words, *and Cod*, tho' they had left them out of the Title, therefore the leaving these Words out of the Preamble was insisted on; whereupon there ensued a Debate, in which the Lord *Sandys*, the Duke of *Bedford*, and the Lord Chancellor, spoke for leaving out these Words; and the Duke of *Argyll*, the Earl of *Granville*, and the Lord *Batburst*, against it. At last the Question was put, If the Words, (*and Cod*) should stand part of the Preamble, upon which the House divided, and the Question was carried in the Negative, by thirty-one not Contents, to eighteen Contents. After this the Bill was read a third Time, and returned to the Commons with this Amendment, *April 6th*, to which their Concurrence was desired.

Tho' this was but a very small Amendment, yet it was of great Consequence to the Privileges of the Commons, as this was confessedly a Money Bill. However,

as

as every Gentleman was zealous for encouraging the *British* Fishery, an Expedient was found for agreeing to it, without injuring their Privileges, as follows, *viz.*

When the Amendment was taken into Consideration and twice read, the House was moved, That several Entries of the Proceedings of the House upon the said Bill, contained in the Minute Books, and in the printed Votes of that House, of *March 21st* and *26th* last, shewing the Title of the said Bill, as the House had proceeded upon it, and the Alteration made by the House in the said Title, upon passing the said Bill, might be read; which being read accordingly, and some Account given to the House of what passed in part of the Proceedings of the House upon the said Bill, it was moved, that the Journal of the House, of *Jan. 25*, in the 5th of *William* and *Mary*, in relation to the Proceedings of the House upon the Amendments made by the Lords to the Bill, entitled, *An Act for granting to their Majesties an Aid of 4s. in the Pound, &c.* might be read, and the same being read accordingly, the Amend-

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ment

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 ment was then agreed to, General *Ogle-*
thorpe was ordered to carry the Bill to
 the Lords, and acquaint them therewith,
 and it was ordered, That the said Amend-
 ment should be particularly entred in the
 Journal of that House; to the End the
 Nature thereof might appear.

This was the Expedient, and the Bill
 having thus passed both Houses, it received
 the Royal Assent at the End of the
 Sessions.

In Pursuance to this Act, on *Wednesday*
 the 19th of *September*, 1750, at a General
 Meeting of the Persons named in the Act
 of Parliament, for encouraging the *British*
White Herring Fishery, held at the *King's*
Arms Tavern in *Exchange Alley*, on Notice
 given for that Purpose, pursuant to an Or-
 der of their Excellencies the Lords of the
 Regency, the following List of Governor,
 President, Vice-President, and Council was
 agreed by a great Majority, to be proposed
 to the Crown for Officers to be named in
 the Charter.

His Royal Highness *Frederick* Prince of
Wales, Governor.

Slingsby

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Slingsby Betbell, Esq; President.
Stephen Theodore Janssen, Esq; Vice Pre-
 sident.

And, for the Council,
 Lieutenant General *Handyside*.

John Edwards,
Francis Craiestyn,
Edward Vernon,
Robert Boottle,
William Northey,
George Stephens,
Richard Baker,
Claude Johnson, } Esquires.

Sir *Nathaniel Curzon*, Baronet.

William Davis,
Andrew Drummond,
Michael Wilkins Conway,
Jonathan Watson, } Esquires.

Lieutenant General *Ogletborpe*.

George Dunbar,
Velters Cornwall,
George Doddington,
Robert Crammond,
Samuel Clarke,
Roger Hogg,
William Bowden, } Esquires.

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Sir

Sir Boucher Wray, Baronet.

John Lidderdale,
John Turner,
Simon Rogers,
Charles Raymond,
John Vaughan,
Francis Gwinn,
George Bower,

} Esquires.

And it was at the same Time agreed, that *Edward Vernon*, Esq; Lieutenant General *Oglethorpe*, and Mr. Alderman *Janssen*, be desired to wait on their Excellencies the *Lords of the Regency*, with the above List of Persons to be humbly proposed to the Crown, for Officers to be named in the Charter for the intended Corporation of the *Free British Fishery*.

And the same was presented accordingly; and,

On *Thursday* the 11th of *October*, his Majesty's Royal Charter passed the Great Seal, for encouraging the *British White Herring Fishery*, and for incorporating,

Sir

Sir James Lowther,
Sir Nathaniel Curzon,
Sir Boucher Wray,
Sir Walter Blackett,
Sir Cyril Wych,

} Baronets.

Together with the several other Gentlemen therein mentioned, by the Name of *The Society of the Free British Fishery*, for the Term of twenty-one Years.

His Royal Highness having been graciously pleased to signify his Acceptance of the Office of Governor, on *Thursday* the 25th of *October*, his Royal Highness the Prince of *Wales* (escorted by a Party of Horse Guards as far as *Temple-Bar*, and leaving them there) proceeded in his State Coach, (attended by two others, in which were the Lords of his Bed-chamber, &c.) to *Fishmongers-hall* in *Thames-Street*, where he was received, on his alighting, by Mr. Alderman *Bethell*, President of the *Society of the Free British Fishery*; Mr. Alderman *Janssen*, Vice President; *Edward Vernon*, Esq; Lieutenant General *Oglethorpe*, and the rest of the Council of the said *Society*, and at the Hall Door by the Wardens and Court

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Court of Assistants of the *Fishmongers Com-*
pany, and by them conducted into the Great
Parlour, and placed in a Chair prepared for
his Reception; then Lieutenant General
Oglethorpe addressed his Royal Highness in
the following Speech.

May it please your Royal Highness,
“ THE *Parliament* pass'd last Sessions
“ an Act for the Encouragement of
“ the *British White Herring Fishery*, in
“ Consequence of which, His *Majesty* hath
“ been most graciously pleased to grant his
“ Royal Charter of Incorporation, wherein
“ your Royal Highness is constituted the
“ First and Present *Governor*, and the said
“ Charter also appoints a *President, Vice-*
“ *President and Council*,
“ Permit me, *Sir*, to present this Charter
“ to your Royal Highness, it bears Date the
“ *Eleventh* of this Instant *October*, and fixes
“ the first General Court to be held with-
“ in thirty Days from the Date thereof.
“ The *President, Vice President, and Coun-*
“ *cil*, attend to pay their Duty to your
“ *Royal Highness*, and to receive your Com-
“ mands,

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“ mands, and at the same Time that they
“ express their most grateful Acknow-
“ ledgements to the *King*, your Royal
“ Father, for his most Gracious Favour
“ in granting the Charter, they beg Leave
“ to return your *Royal Highness* their most
“ unfeigned Thanks for the high Honour
“ which *You* have done them, in accept-
“ ing the Dignity of *Governor*, and for so
“ graciously condescending to honour them
“ with your *Royal* Presence.
“ Your *Royal Highness* has upon all Oc-
“ casions, shewn so high a Regard to the
“ Prosperity of these Kingdoms in gene-
“ ral, and of their Commercial Interests
“ in particular, that this *Society* must
“ think themselves extreamly happy, in
“ having your *Royal Highness* at their
“ Head, and cannot doubt of any Affi-
“ stance from your *Royal* Favour, which
“ may contribute to the Perfecting of this
“ great National Undertaking; which,
“ tho' attempted by many of your Royal
“ Predecessors, is left to be happily ac-
“ complished by you.”

To

To which his Royal Highness was pleas'd to return the following Answer.

GENTLEMEN,

“ I Thank you for these Expressions of
 “ Duty to the King, and Regard to
 “ me. I shall, on all Occasions, have a
 “ warm Heart for any Thing that pro-
 “ motes the Welfare of this Nation; and
 “ in particular in so laudable an Under-
 “ taking as this is.

“ May we soon regain this Branch of
 “ our Trade, and may this Country al-
 “ ways maintain the Dignity, Power, and
 “ Influence it ought to have.”

Then the *General* produc'd the Charter to his Royal Highness as Governor of the Society, which he was pleas'd to order to be read, which was done accordingly; his Royal Highness always standing up bare-headed on the repeating his *Majesty's* Name.

Lieutenant General *Oglethorpe* then presented it to his Royal Highness, who was pleas'd to deliver it to the Care of *Slingsby Bethel*, Esq; the *President*.

The

The Clerk of the *Fishmonger's* Company then address'd his Royal Highness in a short Speech, wherein the Company begged Leave to be permitted for some further Opportunity to wait on his *Royal Highness* with the Freedom of their Company; which he was pleas'd most graciously to accept.

His Royal Highness then eat some of the *Herrings* that were placed before him, and after drinking *Prosperity to the British Fishery*, took his Leave, and was reconducted back to his Coach in the same Manner as above; which was preceded in the Cavalcade by his Footmen and Watermen, two and two.

Agreeable to this Charter, and the Order of his *Royal Highness* the Prince of *Wales* as Governor, on *Wednesday* the 7th of *November*, was held a general Court of the Corporation of the Free *British Fishery*; when the several necessary Resolutions were taken for putting the Society into a Course of acting, and for the opening of a general Subscription, at

Messrs.

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 Messrs. Surman, Esq; and Co. in Lombard-Street.
 Sir Richard Hoare and Co. in Fleetstreet.
 Messrs. Child, Esq; and Co. at Temple-bar. And
 Messr. Drummond, at Charing-Cross.

And then the Court adjourn'd.

It only remain'd now to give a succinct Account of the Constitution of this Society. This Society consists of two distinct Parties, the one a Joint-stock Company in the City of London, the other of several Chambers in any of the Out Ports of Great Britain. The Chambers are thereby obliged to subscribe into the General Stock ten thousand Pounds each, to act under their own separate Directions for their own Loss or Gain, to receive the Bounties in common with the Joint-stock in London; transmitting their Accounts annually, and upon Oath, of all Moneys expended in the White Herring Fishery, together with the proper Vouchers, if required, to their Governor, President and

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and Council in London, in order for their laying the same, together with those of the Joint-stock, for the Inspection of the Commissioners of the Customs, and the Approbation of Parliament.

By this Act a Bounty is appointed to be paid out of his Majesty's Customs at three per cent. per annum for fourteen Years, from the Date of the said Act, upon all Monies employ'd by the Society in the said Fishery; not exceeding the capital Sum at five hundred thousand Pounds, provided that one hundred thousand Pounds, Part thereof be employ'd in fourteen Months, or together with the Contracts payable in six Months, after (the Money for making good such Contracts, being first lodged in the Bank of England) which together makes two whole Years from the Date of the Subscription, over and above which, another Bounty is granted of thirty Shillings per Ton on every Vessel built and fitted out for this Fishery, from twenty to eighty Tons Burthen. There is also another Bounty subsisting, by Virtue of a former Act of Parliament of two Shillings

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lings and eight Pence, to be paid on every
Barrel of Herrings exported.

It is proposed for the Time to come,

First, That at the End of each Year,
the Accounts of the Joint-stock to be
made up.

Secondly, If Loss by unforeseen Acci-
dents, or otherwise, should accrue, the
Gain of the succeeding Year shall replace
the same; so that the Capital be preserved
entire.

Thirdly, That the Bounty of three *per*
cent. be not subject to, or any Way inter-
mixed with the Account of Trade, but
to be paid half yearly; as received by the
Government, without Delay.

Fourthly, That the Bounty upon the
Tonnage, and that upon the Export of
Herrings, shall go to, and make Part of
the yearly Dividend, if there be a Profit
over and above the half yearly Payment
of the three *per cent.*

These are the just and equitable Reso-
lutions of the Society, to which every one
will

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will undoubtedly accord; and how I
might add the Speeches in the Deba-
ters passing the Bill; but as they must
be taken from the Magazines, and as
we are not sure they are authentick,
we decline the Repetition, and conclude
with wishing that each Man of Wealth
would look on this Undertaking in the
Light it deserves, and is to be held in
by the never to be forgotten Promoters.
Then they would subscribe enough to
put it out of the Power of any Thing
of Man, or united *British* Enemies to
obstruct the Procedure, or subvert the
good Ends it was design'd for, of pro-
moting Trade, retrieving our Right,
employing the Poor, increasing our na-
val Strength, and thereby aggrandizing
and rendering happy the Kingdom in
general; and that it may do this, may
that Power that inspired the Heart of
the first *Projector*, and the worthy *Fur-*
therers with this noble Thought, in-
spire us all with the Spirit of Unity

N and

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and Concord, that no Dissention may
break the Links of this well connect-
ed Chain, but that it may remain firm
to the last of our Days and be the
Means of Peace, Liberty, and Security
to our Sovereign and his Kingdoms.

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