

5. ECONOMIC RESULTS.—The cultivation of fish is destined to be come as important among the American farmers and planters as the cultivation of cattle, sheep, swine, poultry, or of grains, fruits, and berries. They have long since ceased to leave the latter to shift for themselves and to cope with their enemies, knowing that in such a struggle live stock, grains, and fruits come off second best or succumb. Fish should receive the same care and attention, both as to improving varieties, artificial propagation and growth. The practice which farmers will obtain in carp culture will probably open the way to the successful culture of various other kinds of fish. The hardiness and wide range of diet and the rapid growth of carp especially fit it to be the precursor in fish farming. Every rural community is destined to have its fish ponds in the same abundance that it has its pig pens or its poultry yards. This will enable every farmer, however remote from market, to introduce fresh fish into his bill of fare at a very trifling cost. The carp may be made a pleasurable pet, learning to come to its food at call, if habitually fed in one place, and in shallow water, or upon a plank submerged a few inches. From these places, by reason of its tameness, it can be taken even with the hands. Finally, there is no more tasteful and economic means of decorating a plantation or a country seat than by a carp pond neatly prepared and protected. If, however, any persons should imagine that these good results are to be attained merely by filing an application for carp and upon the receipt of the fish leaving them to shift for themselves, and unaided to cope with their enemies, it is well that their minds be disabused at the first, for there is no provision of nature anywhere whereby a man shall obtain his daily bread except by the sweat of his brow.

UNITED STATES FISH COMMISSION, *August 21, 1883.*

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**55.—PROCESS OF PRESERVING FISH.**

**By RALPH S. JENNINGS.**

[Patent No. 273,094, granted February 27, 1883.]

**CLAIM.**—The process, substantially as described, of treating salted fish for the destruction or killing of the alga germs contained in the salt of such fish, such process consisting in rapidly passing, at or about at a speed as hereinbefore mentioned, the fish over a sufficiently heated surface, or through or in contact with heated air or superheated steam, at or about a temperature of 400° Fahrenheit, so as to superficially heat the fish to an extent required to kill the said germs, without heating the interior of the fish to the injury thereof.

BALTIMORE, MD., *August 10, 1882.*