

*georgianus*), is a highly esteemed fish, that is very common in every part of the colony during the summer months, but is in best condition at the commencement and close of the season. Its sides are partially armed with keeled spines like those of the horse-mackerel, but its brilliant yellow tints and deep compressed body readily distinguish it. The flesh is very delicate, but less so in the larger sized fish, about 12in. in length being the best size for the table. The trevalli frequents shallow water and feeds among the rocks, so that it may sometimes be caught by the hand at low water. In Auckland it is sometimes called the yellow-tail, but this name appears to be also used for the kingfish. The fish known as trevalli in the Dunedin market is a different fish, allied to the warehou.

*Haku*.—The haku of the Natives is the kingfish (*Seriola lalandii*) of Wellington and the yellow-tail of Australia. In the months of January and February in each year large shoals of this fish visit Cook Straits and occasionally enter Wellington Harbour. They are generally of two distinct sizes, the smaller about 6lb. weight and 20in. long, and the larger about 4ft. in length and weighing about 40lb. The flesh is very rich and well flavoured, but like all fishes of this class must be eaten quite fresh. These fish are often caught in moki nets, to which they do great damage. They also drive on to exposed beaches, several of them being generally cast up together. The Natives value them very highly, and eagerly search the coast for them at the proper season, and have been known to carry choice specimens far into the interior as gifts to friends. This species has a wide range, being found on the high seas of the Atlantic. In New Zealand it is not mentioned as having been seen farther south than Cook Strait, but in all probability it must occur along the whole of the west side of the Island. In its habits it is migratory and gregarious, like the tunny. The latter fish has, however, a proper representative in these seas (*Pelamys Chilensis*), which, judging by the head of a specimen that was caught in Cook Strait, and now in the Museum, must attain to a length of between 8ft. and 9ft.

*Warehou*.—The sea bream (*Neptonemus Brama*) is a fish deservedly prized by the Natives. In Wellington it appears in the market in October, and continues at intervals during the whole summer, but the largest specimens are seen in the north during the winter. It cannot be considered a common fish, especially in the south, and according to the Natives, it is very irregular in its visits to the coast. Those commonly brought to Wellington weigh from 1lb. to 6lb., but in the north, outside Hokianga Harbour, they are sometimes obtained 3ft. in length, in which case their weight would not be less than 25lb. or 30lb. The flesh of the smaller sized warehou is rich with a very delicate flavour, and they deserve to be preferred to the tarakihi and young moki, along with which they are generally sold in the market. In Dunedin market, during the autumn months, a closely allied species (*Platystellius huttoni*) passes for trevalli, but these fish are very small, and rarely exceed the prescribed size.

*Mackerel*.—This valuable fish (*Scomber australasicus*) is well known as an occasional visitant in Wellington Harbour, being called by the Natives tawatawa. In colour, size, and form it closely approaches the common mackerel of England, and is very superior in delicacy to the scad or horse-mackerel, which is commonly called the mackerel in New Zealand. As the mackerel is a migratory fish, making periodical visits to the coast from deep water, it will, no doubt, become better known when regular fisheries are established. In Europe the mackerel is obtained throughout the year, but is most abundant in early summer, and is caught either with a hook or drift-nets. In the north of Auckland the Natives make great preparations for fishing tawatawa at the time of new moon during summer and capture immense numbers.

*Rock-cod*.—This (*Percis colias*) is the coal-fish of Captain Cook and blue-cod of the settlers in the South, and the pakirikiri of the Maoris, and is the most commonly caught fish among rocks on the coast. When quite fresh it is wanting in firmness, but if slightly salted for twenty-four hours it is greatly improved in quality. In the neighbourhood of rocks, in from 10 to 15 fathoms of water, is the best fishing-ground for the rock-cod, but they are also caught inside harbours, and even far up the Sounds on the West Coast, keeping at about 10 fathoms below the surface alongside of the great submarine precipices that descend vertically for more than 1,000ft. They are, however, rarely brought to market, although they may be caught at any period of the year. Their full size is about 5lb. weight.

*Gurnard*.—The red gurnard or kumukumu (*Trigla kumu*) is very abundant during the summer months in the harbours in the North, and full nets are sometimes drawn in Wellington with no other fish in them. The full-grown fish weighs about 4lb., but all sizes are used as food, the smaller ones being preferred. The flesh is firm and white, but rather dry and deficient in flavour. The grunting noise which this beautifully-coloured fish makes when caught should be mentioned, as it is a great source of amusement to amateur fishermen.

*Kanae*.—The grey-mullet (*Mugil Perusii*) is a very familiar fish to residents in the northern parts of the colony, where it forms a staple article of food among the Natives at certain seasons, and is the commonest fish sold in Auckland. Kanae have of late years been commonly obtained on the west coast as far south as Porirua, at the north entrance of Cook Strait, and occasionally enter, but are not common in Wellington Harbour, probably because a rocky coast and deep water are not suitable to their habits. The kanae frequents the tidal rivers, going out to sea in summer and returning in the winter in immense numbers. They are captured generally with nets, but they also take the bait. The Natives frequently capture them on still moonlight nights by paddling their canoes close to the banks of the streams; the fish are startled by the beat of the paddle, and leaping up fall into the canoe. This mullet excels all other New Zealand fishes in richness, and is now dried and smoked in large quantities for sale in Auckland, where several extensive establishments also exist for tinning this fish. In this form it is highly esteemed, rivalling the American tinned salmon in the market.

The makawhiti or aua of the Maoris (*Agonostoma Fosteri*), a common fish obtained at all seasons of the year by fishing from the wharves in the harbours, is commonly called herring, from its general