

resemblance in size and form to that fish, except in Dunedin, where it is known as mullet. It is, however, a very different fish in value from the true mullet or kanae.

The red mullet (*Upeneoides vlamingii*) represents in these seas a fish that is highly esteemed in Europe, and which was prized by the Romans for their banquets above all other kinds. Our red mullet was first caught by Captain Cook in Queen Charlotte Sound, and the second specimen was not caught for a hundred years afterwards, off the Brothers. It is probably not uncommon, and, if its habits were better understood, could be obtained in quantity for the market.

*Butterfish*.—The marare of the Natives, sometimes known as the kelpfish among the fishermen and the butterfish in the market (*Coridodax pullus*), is the fish most commonly sold in Wellington during the winter months. It has rather a forbidding appearance, having a dark-coloured slimy skin and inelegant form; it is nevertheless very good food, the flesh being exceedingly short in the grain and well flavoured without being rich, every part of the fish being singularly deficient in oil. It is always advisable to remove the skin as soon as cooked, as if allowed to remain in contact with the flesh while cooling it imparts to it a disagreeable taste. Its usual weight is from 4lb. to 5lb., and the largest specimens measure about 20 inches long. Large quantities of the butterfish are caught in Foveaux Strait and brought to market in Invercargill, and it will probably be found on all parts of the coast where kelp grows. The bones of the marare are singular, from their being of a bright-green colour. It feeds on zoophytes, scraping them from the surface of the kelp with its curiously-formed teeth, which are curved plates, one in the upper and two in the lower jaw, with sharp-cutting edges that cut like scissors. This fish does not bear keeping, nor does it preserve well in any form.

*Red-cod* (also called the yellow-tail and the haddock) (*Lottella bacchus*) is a well-known fish on some parts of the coast, being the species that is cured and sold as the Findon haddock at Port Chalmers. It is a handsome fish, with a brilliant play of metallic colours when alive. The usual size is about 24in. in length, and weight 4lb. to 5lb. They are generally obtained with the hook where there is a sandy bottom, in ten to fifteen fathoms water. They are common in Port Underwood, and are netted in Wellington Harbour, and, though rarely got on the exposed parts of a rocky coast, are caught in abundance from vessels lying at anchor in the roadsteads off Hokitika and Greymouth.

*Lotella rhacinus*, a closely-allied species, having a larger head and longer fins, has been termed the hake, but it is apparently a rare fish in these latitudes, and only small-sized specimens have been seen.

Another fish of the cod kind (*Pseudophycis breviusculus*), has a deeper body than the foregoing and more delicate flesh, resembling that of the whiting. It is abundant on the west coast of Otago, where specimens are caught with the hook, in fifteen fathoms water, at the entrance to Dusky Bay, weighing about 5lb.

*Pilchard* or *Sardine* (*Clupea sagax*). This is a true representative of the herring kind in these seas, and it visits the east coast of Otago every year in February and March, and when the schools migrate they extend as far as the eye can reach, followed by a multitude of gulls, mutton-birds, barracouda, and porpoises. So densely packed are they some years that by dipping a pitcher in the sea it would contain half fish, so that if large boats and suitable nets were employed thousands of tons could be caught. In the beginning of April they appear in Queen Charlotte Sound and are caught in large numbers, and converted by salting and smoking into the highly-esteemed Picton herring. Towards the end of April they appear on the coast of New South Wales, but nevertheless it is very probable that these herrings do not really migrate beyond retiring to the deep sea off-shore to deposit their spawn. Another fish of the same family, not uncommon in New Zealand, and exceedingly abundant in Victoria, is the well-known anchovy (*Engraulis encrasicolus*), being identical with the well-known anchovy of commerce. This fish is easily distinguished from the pilchard by its long head and projecting upper jaw and deeply-cut mouth.

*King* (*Genypterus blacoides*). This fish, which is not included in the official list, as it should have been, is also known as the Cloudy Bay cod, is exceedingly common in Cook Strait and on other parts of the coast to the southward. It is, however, seldom brought to market, not being as much appreciated for food as it deserves. It is a large fish, reaching occasionally 5ft. in length, weighs 15lb. to 20lb., and has a white flaky flesh that takes salt well, and, being easily freed from bone, is well adapted for curing in the same manner as the codfish of commerce. It is in best condition in the beginning of winter. This is one of the fish that is cast up on the beaches outside Wellington Harbour after heavy gales in extraordinary profusion. It is very voracious, with powerful well-armed jaws, and takes the bait greedily, so that large numbers can be readily caught.

*Flatfish*.—Under this term are sold many species of valuable food-fishes, which are justly the most highly esteemed of any in our markets. They are all, with one exception, of small size, and frequent estuaries, saltwater lagoons, and the larger rivers. The only deep-sea species we yet know is the so-called turbot (*Amotrites Guntheri*), which is, though a most delicious fish, very unlike turbot. It will be, as at present, rarely seen in the market until deep-sea fisheries are established, when most probably this and many other valuable kinds of fish will come into abundant use.

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