

from the beginning of November till March, and afford very seasonable relief to the poor of the metropolis. They are sometimes pickled, and rendered in flavour scarcely inferior to anchovies; from which they are only to be distinguished by their bones being indissoluble. At Yarmouth they are cured like red herrings.

3. The *Alosa*, or *Shad*, has a forked snout, and black spots on its sides: it frequents the river Thames about the latter end of May, or the beginning of June, and is considered a very coarse and insipid fish. But the Severn affords this fish in very great perfection, and on its first appearance, which is usually in May, or in very warm seasons in April, it is esteemed a delicacy, especially in that part of the river that flows near Gloucester, where they are taken in nets, and often sell dearer than salmon. The London fishmongers distinguish the Severn from the Thames shad, by calling the former *alose*. The old fish come from the sea into the river in full roe, but where they spawn is not determined, for their fry has not yet been ascertained. The Severn shad is sometimes, though rarely, caught in the Thames, and is called by the fishermen *al'is*, (properly *alose*). They continue in the Severn about two months, and
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