will see that I here allude to the Mackarel.* This is one of the thoracic fishes, or those whose ventral fins are situated below the pectoral. It is very widely dispersed, being found in the Arctic, Antarctic, and Mediterranean Seas, as well as in the Atlantic Ocean. It hybernates in the seas first mentioned, where it is stated to select certain depths of the sea called by the natives Barachouas, which are so land-locked, that the water is as calm at all times, as in the most sheltered pools; the depth of these asylums diminishes in proportion to the proximity of the shore, and the bottom is generally muddy and covered with marine plants. It is in these muddy bottoms that the mackarel, directed by their instinct, pass the winter. They plunge their head and the anterior part of their body in the mud, keeping their tails elevated vertically above it. In the spring they emerge, in infinite shoals from their hiding places, and proceed southward for the purposes of depositing their eggs in more genial seas; more than half a million of these have been discovered in a single female.† These fish die as soon as they are taken out of the water, and then they emit a phosphoric light. The Scomber is one of the fishes which, according to Pliny, was used for making the celebrated Roman pickle named Garum, and he calls it a fish good for nothing else: if he means our mackarel, it is singular that its value, as an article of food, should not have been discovered. The Garus or Garum derived its name from a crustaceous animal so called, from which it was sometimes made. Apicius is said by Pliny to have employed the liver of the mullet in concocting it.

What the mackarel is to the north of Europe, the Thunny is to the south. It deposits its eggs in May and June, when it enters the Mediterranean, seeking the shores in shoals arranged in the form of a parallelogram, or as some

^{*} Scomber Scombrus.

⁺ Scomber Thynnus.