

STURGEON FISHERY.

THE river Volga, especially near its mouth, is the principal scene of this fishery. When the fish enter the river, which they do, like many others, at stated seasons, for the purpose of depositing their spawn, large enclosures of strong stakes are set across the river to intercept and prevent its return; the enclosures narrow up the river, and the animal, getting into these confined places, is easily speared.

This fish (*Accipenser sturo*), of which there are several species, breeds in the Caspian Sea, in such numbers as to fill the rivers flowing into that lake. Fifteen thousand Sturgeons are sometimes taken in one day, with the hook, at the station of Sallian, on the Persian coast, and upwards of 700,000 were taken in the year 1829, in the Russian dominions on the coasts of the Caspian.

The flesh of the Sturgeon is salted and dried for consumption during the numerous fasts enjoined by the Greek Church, but the two products the most valuable, are isinglass and *caviare*. The former is prepared from the air-bladder, and large quantities of it are annually imported into England from St. Petersburg. *Caviare* is a preparation from the roe, of a strong, oily, but agreeable flavour, and is increasing in estimation here, if we may judge by the increased importation of it; a great deal is also consumed in Italy.
