

That year the average catch per trawler was 13 793 Hl., that of other deck vessels 3 533 Hl. per ship.

Up to 1927 most of the herring caught used to be salted for export. But that year such enormous quantities were landed, that a large portion was sold to factories to be devoted to the preparation of herring-oil and herring-guano.

All herring to be salted for export, must be sorted by authoritative-ly appointed sorters; and if not exported within three weeks from salting, a re-sorting must take place. The herring sent to foreign markets, or sold in Iceland with a view to export later on, must be furnished with a certificate made out by a sorter appointed by the Icelandic government. The total export and value of salted herring during 1924—1927 will be seen from the following table:

Year	Quantity in tons	Value in kr.
1924 . . .	9 386	4 882 483
1925 . . .	16 795	7 397 094
1926 . . .	11 465	5 075 245
1927 . . .	19 627	5 769 609

Some of the herring is spiced. In 1927 this variety of cured herring was exported to the value of 2 442 873 kr. Sweden is the chief market for Icelandic herring.

Of late factories have been established for the preparation of herring-oil and herring-guano; and these commodities having a much wider and surer market than the salted herring, there is every likelihood of this industry developing strongly in the near future. The total export of herring-oil in 1924—1927 will be seen from the following table;

Year	Herring-oil	Value
	Tons	Krónur
1924 . . .	2 568	1 985 183
1925 . . .	2 701	1 731 378
1926 . . .	2 461	1 344 893
1927 . . .	6 355	2 947 313

In 1927 the export of herring-guano realized 2 389 630 kr.

### THE FISH EXPORT

The bulk of the fish is prepared with a view to foreign markets, and mainly exported fully cured, though part of it is also sent on the market half-cured or even wet-salted. From October to New Year or sometimes even longer the trawlers pursue ice-fishing and sell their catches in England. The total export of fish (excl. herring) has been: