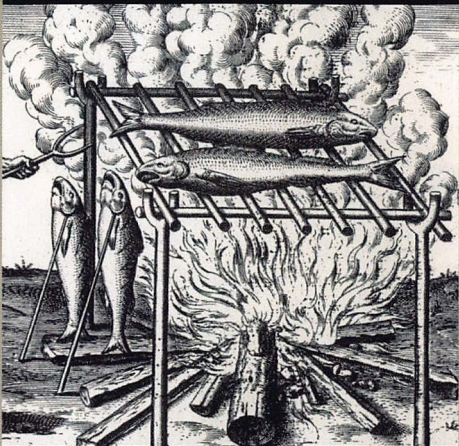


Preserving Fish



**Captain John Smith
Chesapeake National
Historic Trail**



Preserving Fish

Sometimes, a fisherman might not want to eat the fish that they catch right away. There are ways that fish can be preserved so that it can be stored. American Indians did this by smoking their fish. The heat from the fire would dry out the fish and chemicals in the smoke would coat the fish in an acidic layer. Both the dryness and the acidity of the fish kept bacteria from growing. Fire was also a tool used to catch fish. Fishermen would light small fires in their canoes at night, and the light would attract fish.