



# KLIPPFISKUR

## CLIFF FISH



Klippfiskur var í mong áratíggju ein týðningarmikil útflutningsvøra hjá Føroyum. Toskur, sum varð flaktur og saltaður, varð turkaður á fiskastykkjum. Sólin og lotið turkaðu hann. Fiskaarbeiði var fyri tað mesta konufólkaarbeiði. Tær vaskaðu fiskin, breiddu hann, vendu og bóru saman í stakkar ímóti kvøldi. Tá ið fiskurin var klárur til útflutnings, varð hann skildur eftir stødd og góðsku.

Í Føroyum varð farið undir at virka klippfisk longu í 1772, men tað vann ongan frama tá. Eftir 1856, tá ið kongligi einahandilin varð avtikin, og fríhandil varð ein møguleiki, vaks klippfiskurin so líðandi til at verða ein av týðningarmestu útflutningsvørunum. Tá í tíðini varð róð út við smáum árabátum, og leiðirnar lógu ikki langt úr landi. Nóg mikið var av toski, og smáhandlar um allar oyggjarnar keyptu útróðrarfisk og fóru at virka hann til klippfisk. Sum tíðin gekk, og framleiðslan vaks, gjørdur hesir keypmenn sær síni fiskastykki.

Í 1872 byrjar slupptíðin, sum økir í stórum um klippfiskaframleiðsluna. Nú varð fiskað á bankum undir Føroyum og undir Íslandi. Klippfiskanøgdin vaksu stóðugt, og sluppirnar vórðu alsamt fleiri. Í 1901 vóru tær 87. Heilt fram til seinna heimsbardaga var klippfiskur okkara høvuðsútflutningsvøra. Meginparturin varð seldur til Spania og onnur lond í Suðurevropa.



Klippfiskur, translated as "cliff fish", is dried and salted cod. For several decades, it was the Faroe Islands' most important export product. Traditionally, the salted cod was dried by the sun and cold wind on the cliffs during the summer, hence the reference to cliffs in the name. For the most part, it was women who salted, washed and prepared the fish for drying. When ready to export, the fish was sorted according to size and quality.

The process of drying salt cod was introduced in 1772. However, it was not approved of by the locals at first. After the monopoly trade was abolished in 1856, free trade gave way to many local merchants who started to recognise the importance of dried salt cod. Cod was an easily accessible resource, fished from small rowing boats, and the conditions for drying and salting the cod were also good. This process preserved the fish, which meant it could last for a long time in the warm climate of southern Europe. Small shops in all parts of the Faroe Islands could purchase cod from fishermen. As production increased, many merchants built their own stone-paved sites for drying the salted cod.

A new era in fishing for 'klippfisk' began when smacks were introduced in 1872. Sailing with smacks made it possible to fish on banks surrounding the Faroe Islands and Iceland. The production of 'cliff fish' increased proportionately with the number of smacks in the Faroese fleet, which counted 87 in 1901. "Cliff fish" was the Faroe Islands' main source of export until World War II.

