

In proportion. They must be hooped and covered $\frac{3}{4}$ of the length with good oak, ash or hickory hoops. A hole for the pickle of at least 1 in. must be bored. The barrel is to be 27 to 28 $\frac{1}{2}$ in. long containing for Beef 28 to 29 gals., for Pork 30 to 31 gals. Tierces 30 to 31 in. for Beef to contain 41 gals. to 45 and Pork 45 to 46 gals., half brls. and tierces to contain half of those quantities. Inspector must provide storage under penalty of \$4 per day and is liable to a penalty of \$40 if he leave Pork or Beef exposed to weather more than 6 days. He may charge storage after 10 days. Any person branding a barrel—not the owner or packer or an Inspector or deputy, is liable to a penalty of \$40 for each package, and the owner must add the word "owner" to his brand. If Beef be packed as above and marked with owner's name, date and place of packing and quality, it may be exported though not inspected, nor need rounds of beef, rounds and briskets of do. pig pork, tongues of meat cattle or of pigs, hams or cheeks of pigs, or smoked or dried meat put up in tubs, casks, barrels or otherwise be packed or inspected as above; but for exporting them not so marked, or beef or pork not so packed and marked, the party forfeits \$1 per package.

POT AND PEARL ASHES.

The Inspector shall empty the whole of the Pot or Pearl Ashes out of the barrel, or open both ends of the barrel, and if necessary, scrape the barrel and cakes of Ashes, and carefully examine and sort them into three different qualities to be called or branded as *first*, *second*, and *third sort*, determining them as follows:

First sort Pot Ashes, shall contain 75 p. c. of pure alkali, at the least:

Second sort Pot Ashes, shall contain 65 p. c. of pure alkali, at the least:

Third sort Pot Ashes, shall contain 55 p. c. of pure alkali, at the least;

First sort Pearl Ashes, shall contain 65 p. c. of pure alkali, at the least;

Second sort Pearl Ashes, shall contain 55 p. c. of pure alkali, at the least;

Third sort Pearl Ashes, shall contain 45 p. c. of pure alkali, at the least;

Each quality shall be in all other respects, entitled to rank of the quality designated thereon.

The Inspector shall re-pack the Ashes, properly coopered, and weigh each brl., and mark on the branded head, with black, the weight thereof, including tare, and the weight of the tare under it. The Inspector's name, place of inspection, &c. to be branded as on flour, beef, &c.

Ashes adulterated with stone, sand, lime, salt or other improper substances are to be marked "unbrandable." The crustings and scrapings of each lot are to be gathered and delivered to the owner or their value deducted from the inspection fees. Brls. to pass inspection in Ontario or Quebec must be, for Pots—of good oak or white ash, for Pearls of these black ash or elm, well seasoned, completely hooped with at least 4 oak, ash, hickory, blue beech or elm hoops, or 10 good iron hoops, staves 30 to 32 inches long, head 20 to 22 in. diam., chime not exceeding 1 in. Manufacturer must mark the weight on each barrel before filling it. Inspector must provide safe storage, forfeiting \$2 per barrel not safely stored, and \$2 to the owner, besides actual damage. In Montreal the store must be

first class, provided with metal gutters and spouts and covered with metal or slate and approved by the Board of Trade. It and its contents must be insured for at least \$100,000, and as much more as will cover the value. Fees 8 cts. per 100 lbs., actual cost of brls. furnished, 20 cts. for each new head, 15 cts. for cooperage and repairs including nails and end hoops, 25 cts. for filling brl. when necessary, 25 cts. for separating lime, raw ashes or damaged do., when mixed with those inspected. Inspection must be performed in 36 hrs. after delivery. 8 cts. storage chargeable, if ashes are left over 10 days and less than 40, and 5 cts. per mo. after 40 days. In Montreal $\frac{1}{2}$ cts. per brl. may be added for insurance. The Inspector there must report to the Board of Trade when required. For false branding, &c., or retention of ashes or misstating inspection Bill the Inspector forfeits \$100 and his place. For false or fraudulent Bill he may be imprisoned 2 to 7 years. Ashes may be exported without inspection if the owner mark it as provided for beef and pork—unless so marked or falsely marked he forfeits \$20.

FISH AND FISH OILS.

The Inspector must see that all fish have been well struck with pickle and salt, and preserved sweet, free from taint, rust, salt burn, oil or damage of any kind. Those inspected for market or exportation must be packed as follows:—

Tierces, brls. and half brls. must be made of sound, well seasoned split or sawed staves, free from sap, and in no case to be of hemlock, the heading of hardwood, pine or spruce, free from sap, and planed on the outside, at least $\frac{1}{4}$ in. thick, staves $\frac{3}{4}$ in. thick. Staves for salmon and mackerel brls. 28 in. in length, heads, between the chimes, 17 in. Staves for herring brls. 27 in. long, the heads between the chimes shall be 16 in. All casks shall be hooped; their length from each chime, with sound, good hoops of not less than 1 in. wide at the large end for trees and brls., and in no case to be of alder. The makers of all trees, brls. and hf do., to brand the initials of their Christian names and whole surnames at or near the bung staves, under a penalty of 20 cts. per package.

Inspection of pickled fish, fish oils, codfish tongues or codfish sounds cured for market or exportation, and contained in packages as hereinafter mentioned, is compulsory in every Province, except Manitoba and British Columbia, at any place where an Inspector is appointed. Penalty for sale or shipment for exportation uninspected, forfeiture of article and \$5 per package.

Pickled fish so cured, and fish oils, codfish tongues and codfish sounds, shall be inspected, weighed, or gauged and branded, only in accordance with this Act; green codfish, in boxes or packages, shall be inspected and culled; and a certificate of inspection for the latter shall be granted.

Fish inspected under the Act to be branded respectively:—

1. SALMON to be branded "No. 1" shall consist of the largest or best and choicest kind, being well split, the blood being well washed out before being salted, well cured, in the best condition, and in every respect free from taint, rust or damage of any kind:

"No. 2" shall comprehend the best salmon that remain after the selection of the