

The same provision is made respecting Inspection Bills and Weekly Reports as for Flour.

BEEF AND PORK.

The Inspector must cut up and pack or unpack and examine, adding salt if necessary, and cooping all Beef or Pork submitted to him, at his own or other stores, he being bound to provide one. The same rules apply with respect to brands as to flour. Soft or still-fed to be branded "Soft" in addition to the grade, and unmerchantable as "Rejected." Re-inspected after 12 mos. the meat shall have the word "Old" added, and the former brand and date must remain in every case.

The Inspector is to receive 20 cts. per brl., 12½ cts. per hf do., 30 cts. per tierce, and 18 cts. per hf do., exclusive of cooorage and repairs—not to exceed 10 cts. The brands to be made on one head in a space 14 by 8 in. under a penalty of \$30.

All beef which the Inspector finds on examination to have been killed at a proper age and to be fat and merchantable, shall be cut into pieces as nearly square as may be, not more than eight nor less than four pounds weight, and shall be sorted and divided for packing and re-packing in barrels, half barrels, tierces and half tierces into four different sorts, to be denominated respectively, "Mess," "Prime Mess," "Prime," and "Cargo" Beef.

Mess Beef shall consist of the choicest pieces only, that is to say: Briskets, the thick of the Flank, Ribs, Rumps and Sirloins of Oxen, Cows or Steers, well fattened; and each package shall be branded on one of the heads with the words "Mess Beef."

Prime Mess Beef shall consist of pieces of meat of the second class, from good fat cattle, without shanks or necks; and shall be branded on one of the heads thereof with the words "Prime Mess Beef."

Prime Beef shall consist of choice pieces of fat cattle, amongst which there shall not be more than the coarse pieces of one side of the carcase, the houghs and neck being cut off above the first joint and shall be branded on one of the heads with the words "Prime Beef."

Cargo Beef shall consist of the meat of fat cattle of all the descriptions of three years old and upwards, with not more than half a neck and three shanks (with the houghs cut off above the first joint,) and the meat otherwise merchantable; and shall be branded on one of the heads of the package "Cargo Beef."

A barrel in which Beef is packed or re-packed shall contain 200 lbs., a half do. 100 lbs., a tierce 300 lbs., half tierce 150 lbs.

All pork which the Inspector finds on examination to be fat and merchantable, shall be cut in pieces as nearly square as may be, and not more than six nor less than four pounds weight, and shall be sorted and divided into five different sorts, to be denominated respectively: "Mess," "Extra Prime," "Prime Mess," "Prime," and "Cargo" Pork:

Mess Pork shall consist of the rib pieces only, of good hogs; not weighing less than 200 lbs. each; and barrels and half barrels, tierces and half tierces containing such Pork shall be branded on one of the heads "Mess Pork."

Extra Prime Pork shall consist of heavy untrimmed fat shoulders, cut into three or four pieces.

Prime Mess Pork shall consist of the pieces of good fat hogs not weighing less than 190 lbs each, the barrel to contain the pieces of one hog only, that is to say: 2 half heads (not exceeding together 16 lbs.) with 2 shoulders and 2 hams and the remaining pieces of a hog,—the tierce to contain the relative proportions of heads, shoulders and hams, and the remaining pieces of one hog and a half; but when the Pork under inspection is from hogs exceeding two hundred pounds each in weight, the Inspector shall make "Mess Pork" of such rib and side or flank pieces thereof, cut in the manner and of the weight above prescribed, as shall in his judgment be equal in quality on the average to Mess Pork, as above defined, and the packages shall be branded "Prime Mess Pork."

Prime Pork shall consist of the pieces of good fat hogs, not weighing less than 150 lbs. each, the barrel to contain the coarse pieces of one hog and a half only,—that is to say,—3 half heads, (not exceeding together 24 lbs.) 3 hams, 3 shoulders, and the remaining pieces of a hog and a half,—the tierce to contain the relative proportions of heads, shoulders and hams, and the remaining pieces of 2 hogs; the packages to be branded "Prime Pork."

Cargo Pork shall consist of the pieces of fat hogs, weighing not less than 100 lbs. each,—the barrel to contain coarse pieces of not more than 2 hogs, that is to say: 4 half heads, (not exceeding together 30 lbs.) 4 shoulders and 4 hams, and the remaining pieces of 2 hogs, and to be otherwise merchantable Pork;—the tierce to contain the relative proportions of heads, shoulders and hams and the remaining pieces of 3 hogs; these packages to be branded "Cargo Pork."

But in all cases the following parts shall be cut off, and not packed, namely,—the ears close to the head,—the snout above the tusks,—the legs above the knee joint,—the tail shall be cut off, and the brains, tongue and bloody gristle taken out.

Each barrel in which Pork of any of the foregoing descriptions may be packed or re-packed, shall contain 200 lbs., and each tierce 300 lbs.,—and each half barrel or half tierce one half those quantities respectively.

Rejected Beef or Pork must have the defect which renders it unmerchantable branded on the package.

The salt used in packing and re-packing Beef and Pork inspected and branded, shall be clean St. Ubes, Isle of May, Lisbon, Turk's Island, or other coarse grained salt of equal quality; and every barrel of fresh Beef or Pork shall be well salted with 75 lbs. and every tierce with 112 lbs of good salt as aforesaid, exclusive of a sufficient quantity of pickle as strong as salt will make it;—and to each barrel of Beef or Pork shall be added 4 oz., and to each tierce 6 oz. of saltpetre; and each half barrel, or half tierce of fresh Beef or fresh Pork shall be salted with half the quantity of salt and saltpetre above mentioned with a sufficiency of pickle; and in all cases of packing and re-packing Beef or Pork to be inspected and branded under the authority of this Act, the Inspector may use salt, saltpetre and pickle in his discretion.

Barrels, tierces, &c., must be made of good seasoned white oak staves, heads not less than ¾ in. thick, each stave on either edge at the bilge for barrels at least ½ in, and for tierces ¾ in,—half bris. and half tierces