

first quality, and shall be good, sound, well split and cured fish, in the best condition, and in every respect free from taint, rust or damage of any kind.

"No. 3" shall consist of those that remain after the selection of the first two qualities, but must be good sound fish, and in every respect free from taint, rust or damage of any kind.

2. MACKEREL to be branded "Mess Mackerel," shall consist of the best and fattest mackerel, being well split, having the blood well washed out before being salted, well cured, in the best condition, and free from taint or rust or damage of any kind, and shall be such as would have measured not less than fourteen inches from the extremity of the head to the crotch or fork of the tail, and shall have the heads and tails taken off:

"Extra No. 1" shall consist of the best and fattest mackerel, being well split, having the blood well washed out before being salted, well cured, in the best condition, and free from taint or rust or damage of any kind, and shall measure not less than fourteen inches from the extremity of the head to the crotch or fork of the tail:

"No. 1" shall consist of the best and fattest mackerel, being well split, having the blood well washed out before being salted, well cured, in the best condition, and free from taint, rust or damage of any kind, and shall measure not less than thirteen inches from the extremity of the head to the crotch or fork of the tail:

"No. 2" shall comprehend the best mackerel that remain after the selection of the "Extra No. 1" and of "No. 1" qualities, and shall be properly split and washed, well cured and in every respect free from taint, rust or damage of any kind, and shall measure not less than eleven inches from the extremity of the head to the crotch of the tail.

"Large No. 3" shall consist of good sound mackerel, properly washed, well cured and free from taint, rust or damage of any kind, and shall measure not less than thirteen inches from the extremity of the head to the crotch or fork of the tail.

"No. 3" shall consist of good sound mackerel, properly washed, well cured and free from taint, rust or damage of any kind, and shall measure eleven inches and upwards from the extremity of the head to the crotch of the tail.

All mackerel under eleven inches in length, of good sound quality, and free from taint and rust or damage of any kind, shall be branded with the word "Small Spring" or "Small Fall" in the place of a number.

All short, sunburnt or ragged mackerel, of whatever class, and not otherwise defective, shall be branded "No. 4."

3. HERRINGS, GASPÉREUX and ALWIVES to be branded "No. 1" shall consist of the largest and best fish:

And those to be branded "No. 2" shall comprehend the best herrings that remain after the selection of the first quality.

All undersized herrings to be branded "No. 3," with the word "Small" in addition to the other brands.

All ripped herrings shall be branded with the word "split," in addition to other brands.

All gibbed herring shall be branded with the word "gibbed," in addition to other brands.

All herrings that are not gibbed or ripped

shall be branded with the word "round," in addition to other brands.

All spring-caught herrings shall be branded with the word "Spring," in addition to other brands.

The above shall be well cleansed and cured, and in every respect free from rust taint or damage.

4. Smoked herrings to be branded "No. 1" shall comprehend the best and fattest fish; and those to be branded "No. 2" shall consist of the poorer, smaller and inferior fish. Both of these qualities shall be well smoked, free from taint, and not burnt or scorched; no red or smoked herrings shall be so branded unless well saved and cured, and carefully packed in good barrels or half barrels; and if in kegs or boxes, the same shall be of well-seasoned boards, the sides, top and bottom, of not less than $\frac{1}{2}$ an in. in thickness, and the ends at least $\frac{1}{2}$ of an inch thick; the inside measurement of each box shall be 18 in. long, and 9 in. broad and 8 in. deep, well nailed, and the tops or covers smoothed.

Tainted, burnt, scorched and badly smoked herrings, shall be considered "refuse," and may be branded as such without any other character.

5. SEA TROUT "No. 1" shall consist of the largest, best and fattest kind, being well split, and in every respect free from taint, rust or damage of any kind.

"No. 2" shall comprehend the best trout that remain after the selection of the first quality, and shall be good sound fish, free from taint, rust or damage of any kind.

6. LAKE and SALMON TROUT to be branded "No. 1 Lake" shall consist of the largest and fattest fish, and be free from taint, rust or damage.

"No. 2 Lake" to be the next best fish, free from taint, rust or damage.

7. WHITE FISH to be branded "No. 1" shall consist of the largest and fattest kind, cured in good condition, and be in every respect free from taint, rust or damage.

"No. 2" shall consist of those that remain after the selection of the first quality, and be free from taint, rust or damage.

8. GREEN CODFISH in barrels, with or without pickle, to be classed "No. 1," shall consist of the best and fattest, being well split and cleansed, well cured, in first-rate condition, and in every respect free from taint, salt-burn, rust or damage of any kind, and shall measure at least fifteen inches to the crotch of the tail.

Those remaining, after selection of first quality, to class "No. 2," shall be sound, well cured fish, and free from taint, salt-burn, rust or damage of any kind.

9. ALL OTHER KINDS OF FISH not enumerated herein, and belonging to denominations specified in this Act, such as ling, hake, haddock, pollock, catfish, halibut, shad, bass, eels, codfish tongues, and codfish sounds, in casks or barrels, shall be branded as such, and must be sound and well cured, free from taint, salt-burn, rust or damage of any kind.

10. SMALL FISH, which are usually packed whole, with dry salt or pickle, shall be put into good casks, of the size and materials required by this Act for the packing of split, pickled fish, and shall be packed close, edge-wise in the cask, and properly salted with good, coarse, wholesome, dry salt; and the casks shall be filled full with the fish and salt, and no more salt shall be put with the fish than is necessary for their preservation; and the casks containing