

such whole fish shall be branded with the denomination of the fish, and a like designation as is prescribed by this Act in respect of the qualities, &c, of other pickled fish.

11. ALL RUSTY OR SOUR FISH shall be branded with the word "rusty" or "sour," in addition to other brands.

No foul or tainted fish, or fish mutilated for the purpose of concealing marks and appearance of illegal capture, or unsizeable, shall pass inspection. The Inspector is to seize and J. P. to confiscate fish illegally captured or exposed for sale or export in an unwholesome condition. Fish cured in "bulk" and afterwards packed in bris. must be marked as such.

Each cask or package of fish shall contain fish of the same kind or parts of the same kind and quality, properly packed in separate layers, and on every layer of fish so packed in the cask, a sufficient quantity of good, clean, suitable salt, free from lime, shall be placed, and the cask being properly packed and headed shall be filled with clean pickle, strong enough to float a fish of the kind so packed. Unsound fish are to be separated from sound and the latter re-packed, and both marked according to quality.

Re-packing must be done by or in presence of Inspector or Deputy. Any other person re-packing or branding forfeits \$20. If a Deputy do not perform his duty efficiently the Inspector may re-inspect and claim fees, &c., from Depy. The contents of packages shall be—a tierce 300 lbs., hf do. 150 lbs., bri. 200 lbs., hf do. 100 lbs., quintal 100 lbs., draft 200 lbs., box of herrings 25 lbs., weight to be exclusive of salt and pickle. Brands as for other articles.

The Boards of Examiners of Inspectors of fish and fish oils, shall fix and have in charge the standard for fish oils in Nova Scotia, New Brunswick, Quebec and Ontario, respectively; and the same shall be classified and branded according to such standards, as follows:—

1. WHALE OIL shall be free from adulteration of every kind, and shall be branded as such, with the class according to quality appointed by standard: if No. 1, "Pale;" if No. 2, "Straw;" if No. 3, "Brown."

2. SEAL OIL shall be free from adulteration of every kind, and shall be branded as such, with the quality per standard: if No. 1, "Strictly Pale;" if No. 2, "Pale;" if No. 3, "Straw;" if No. 4, "Brown;" if No. 5, "Dark Brown."

3. PORPOISE OIL shall be free from adulteration of every kind, and shall be branded as such, with the quality per standard: if No. 1, "Pale;" if No. 2, "Straw;" if No. 3, "Brown."

4. COD OIL shall be free from adulteration, and be branded as such.

5. HERRING OIL and all other fish oils shall be branded as such.

The gauge of each cask and the "outs" are to be ascertained and marked on it. Water or other adulteration to be drawn off. Casks to be staunch and in good condition. Brands same as other articles with name of Province in which they are inspected added.

FEES—Per tierce of salmon, salmon-trout or sea-trout, 15 cts.; per half tierce do. do. 10 cts.; per brl. of do. do. 15 cts.; per half barrel do. do. 10 cts.; per brl. of mackerel 10 cts.; per half brl. do. 7 cts.; per barrel of herring 5 cts.; per half brl. do. 3 cts.; per barrel of shad 10 cts.; per

half barrel of do. 7 cts.: per barrel of white-fish, 10 cts.; per half barrel of do., 7 cts.; per barrel of pickled codfish, hake, haddock, or catfish, 5 cts.: per half barrel of do., 3 cts.; per barrel of dry salted codfish, hake, haddock, catfish, ling or pollock, 5 cts.; per half barrel of do. do. 3 cts.; per barrel of bass, 10 cts.; per half barrel of do., 7 cts.; per barrel of cod tongues, cod sounds, halibut or eels, 10 cts.; per half barrel do, 7 cts.; inspecting, gauging and branding each puncheon or hogshead of oil, 20 cts.; branding each tierce or barrel of do., 10 cts.

These rates to be exclusive of salt, pickle, cooperage, storage, and labour employed in washing, rinsing, cleaning, nailing, screwing or re-packing and pickling any fish.

When fish are not inspected at the place of packing, the packer's name and quality of the fish must be marked in paint, on each package; and when they are inspected at the place of sale, the Inspector shall empty out ten packages in each hundred, which shall regulate the grade of the fish so submitted for inspection.

The Act does not apply to fish landed in the Dominion from United States fishing vessels for the purpose of re-shipment to the United States, unless the owners wish them inspected.

BUTTER.

All butter to be branded by the Inspector must be packed in firkins or kegs, made of the best seasoned wood, and each bound with sufficient hoops, and being of the following sizes and dimensions, that is to say,—the firkin to contain 56 lbs.; length of the staves from croe to croe, 14 inches; diameter of head, 11 inches; thickness of staves, $\frac{1}{2}$ inch; thickness of head, $\frac{1}{2}$ inch; the package to weigh in no case more than 10 lbs., dry; keg to contain 81 lbs.; length of stave from croe to croe, 17 inches; diameter of the head, 13 inches; thickness of the staves, $\frac{1}{2}$ inch; and of head, $\frac{1}{2}$ inch; package to weigh not more than 13 lbs., dry;—The weight of each package shall be branded on the outside at the centre of the stave or bilge, with the name of the maker under penalty of \$1 per package, upon the maker.

If butter is brought for inspection not so packed, it must be re-packed by the Inspector, who receives the cost of the new package, and 5 cts each for trouble, &c.

In inspecting butter, the Inspector shall take out the head of each package and pass the taster through the butter, from end to end, and shall empty out and throw aside all salt or pickle which, in his judgment, is not necessary to the preservation of the butter; and after he has ascertained the quality of the butter, he shall replace what has been taken out by the taster, and if there is a deficiency of loose salt, so that he thinks the preservation and condition of the butter would be promoted by an additional quantity of salt, he shall add such quantity;

He shall then have the package securely headed and coopered, and shall inscribe or brand on the head of the package the gross weight thereof in pounds avoirdupois, excluding fractional parts of a pound, and the tare, which shall include one pound weight for each firkin, and two pounds weight for each keg, for soakage over and above the coopers' tare, then brand on the head as other articles, adding the quality of the butter as "first," "second," "third,"