

well cured, and free from taint, rust, or damage of any kind, and shall measure thirteen inches and upwards from the extremity of the head to the crotch of the tail.

XI. Those of the next inferior quality, free from taint or damage, of not less than ten inches in length as aforesaid, shall be branded number three.

XII. Herring or Alewives to be branded number one shall consist of the largest and best fish; and those to be branded number two shall be the smaller and inferior description; both qualities shall be well cleaned and cured, and, in every respect, free from taint, rust, or damage of any kind.

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

XIV. All Herring that are not gibbed shall be branded with the word "gross" in addition to other brands.

XV. All rusty fish of whatsoever kind or class shall be branded with the word "rusty," in addition to other brands.

XVI. All fish known as Pickled Fish that may be cured in bulk, and afterwards packed in barrels, shall be branded with the word "bulk" in addition to other brands.

XVII. Tainted fish of any class or kind shall, on no account whatever, be permitted to pass inspection.

XVIII. All inspected Pickled Fish, whether ripped, or otherwise, shall have been well struck, or salted in the first instance, and the qualities shall be those hereinafore prescribed in the several clauses of this Act respectively; the fish shall be very carefully sorted and classed according to their respective numbers and quality; each cask shall contain fish 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 suitable salt shall be regularly placed, the quantity to be not less than half a bushel for a barrel, and in like proportion for other packages, at the discretion of the Inspector.

XIX. After the cask shall have been properly packed and headed it shall be filled with clean pickle sufficiently strong to float a fish of the kind packed.

XX. Casks shall contain the quantity of fish hereinafter prescribed for each cask respectively, the fish shall be carefully weighed, perfectly clear of the salt and pickle, that is to say, a Tierce three hundred pounds, a barrel two hundred pounds, a half barrel one hundred pounds.

XXI. They shall be branded on the head of every cask, barrel and half barrel, of pickled fish, in plain legible characters, after the same has been inspected, classed, weighed and packed in accordance with this Act, the description of the fish, the number and the quality, the weight contained in the package, the initials of the christian names, and the whole of the surname of the Chief or Deputy Inspector by whom the fish was actually inspected, the name of the place, where he acts as Inspector, the abridged name of the County, the letters P. E. I. for Prince Edward Island, and the year of the inspection.

XXII. Every Inspector who shall actually inspect and brand any cask or package of Pickled Fish, or any cask or package intended to contain Pickled Fish, in accordance with all the provisions of this Act, shall be entitled to the following fees from the owner or the person who employed him:

For every tierce, ninepence.

For every barrel of Herring or Mackerel, fourpence

For every half barrel, the same proportion to be paid by the owner or person who employed him.

XXIII. The inspecting, classing, weighing, packing and branding any cask or casks of Pickled Fish shall be done in the immediate presence and sight of an Inspector; and any Inspector suffering the same to be done, except in his immediate presence and sight, or who shall lend or suffer his branding irons to be taken to be used, shall be liable to a penalty of Ten Pounds for every offence.

XXIV. In every case when it may become necessary, in consequence of any casualty, to repack a cask of inspected fish, such repacking shall only be done by or in the presence of an Inspector, if one be within five miles of the place of repacking; and any other person attempting to repack or brand any such cask of Pickled Fish, shall be liable to a penalty of Five Pounds for every offence.

XXV. Every Chief Inspector, by himself or Deputy, shall be obliged, without any unnecessary delay, to inspect all Pickled Fish under the provisions of this Act, when called upon so to do, under a penalty of Five Pounds for every default; provided that no Inspector shall be obliged to proceed more than ten miles from his place of residence for that purpose; nor shall any inspector be compelled to act unless, at least, ten packages shall be ready for inspection. He shall likewise inspect all Tierces, Barrels and Half Barrels intended to contain the Pickled Fish that he is called upon to inspect, and condemn all such casks or packages as shall not be made conformable to the provisions of this Act

XXVI. Whosoever shall intermix, take out, or shift any inspected Pickled Fish in or from any package that has been inspected, packed and branded, or shall alter any brand or any cask of Pickled Fish after it has been branded by a legally appointed Inspector, or shall refill any package previously branded, or shift any head in any package after it has been inspected and branded, shall be liable to a penalty of Five Pounds for every cask.

XXVII. Any person who shall export, or attempt to export, any package of Pickled Fish not inspected and branded in accordance with this Act, over and above the quantity or number of barrels hereinafore excepted from the provisions of this Act, shall forfeit Ten Shillings for every package exported or attempted to be exported.

XXVIII. Any Vessel that shall have on board any Pickled Fish not legally inspected and branded, for the purpose of and with the intent of exporting such fish contrary to the provisions of this Act, over and above the quantity hereinafore mentioned and excepted, shall not be allowed a clearance until such Pickled Fish shall be relanded.