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LAWS OF PRINCE EDWARD ISLAND.

CAP XIX.

An Act for regulating the inspection of Pickled Fish for exportation from the Island.

[Passed April 3, 1865.]

BE it enacted by the Lieutenant Governor, Council and Assembly, as follows:

I. The Lieutenant Governor in Council, as soon as this Act shall go into operation, shall appoint in and for every County in this Island a Chief Inspector of Pickled Fish, who shall be duly sworn in the form prescribed in the Schedule to this Act annexed marked (A), and shall give a Bond in the form prescribed in the Schedule to this Act annexed marked (B), with two securities in Two Hundred Pounds to Her Majesty for the faithful discharge of his duty.

II. Every Chief Inspector shall appoint a sufficient number of Deputies to act under him during pleasure, whose duty it shall be to carry out, faithfully, the provisions of this Act, and he shall be responsible for their official conduct, and shall take a Bond from each of them in fifty Pounds, with two securities, and every such Deputy shall be sworn to the faithful discharge of his duty.

III. On any Chief Inspector ceasing to hold his office, such Bonds shall be deemed to be assigned to his successor, and the Deputies shall become and be the Deputies of such successor.

IV. All Pickled Fish intended for exportation in Tierces, Barrels or Half Barrels, over and above the number or quantity of Ten Barrels, (which may be exported with or without such inspection, weighing and branding as next hereinafter prescribed), shall be inspected, weighed and branded, in accordance with this Act, by a Chief or Deputy Inspector duly appointed and sworn; and any person who shall inspect or brand any cask of Pickled Fish without being duly appointed and sworn, shall be liable to a penalty not exceeding Five Pounds for every cask inspected or branded by him.

V. All Tierces, Barrels and Half Barrels, in which Pickled Fish are intended to be packed, shall be made of sound, well seasoned, split or sawed staves, free from sap, and in no case to be of Hemlock, and the heading shall be of hardwood, pine or spruce,

free from sap, and planed on the outsides, and shall be, at least, three quarters of an inch in thickness, the staves shall be five eighths of an inch in thickness; staves for Salmon and Mackerel Barrels shall be twenty-eight inches in length, and the heads between the chimes seventeen inches; staves for Barrels for Herring and Alewives twenty-seven inches in length, and the heads between the chimes shall be sixteen inches.

VI. The makers of all Tierces, Barrels and Half Barrels shall brand the initials of their christian name, and their whole surname, at or near the bung stave, under a penalty of one shilling and sixpence for every package not so branded.

VII. The qualities of Pickled Fish shall be classed as follows:

Salmon to be branded number one, shall consist of the largest, best and fattest kind, being well split, the blood being well wash out before being salted, well cured in the best condition, and, in every respect, free from taint, rust, or damage of any kind.

Those to be branded number two shall comprehend the best Salmon that remain after the selection of the first quality, and shall be good sound fish, well split and cured in good condition, and, in every respect, free from taint, rust, or damage of any kind.

Those to be branded number three shall consist of those that remain after the selection of the two first qualities, but must be good fish, fairly split, and, in every respect, free from taint, rust, or damage of any kind.

VIII. Mackerel to be branded number one 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.

IX. Those to be branded number two shall comprehend the best Mackerel that remain after the selection of the first quality, 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.

X. Those to be branded number three, *large*, shall consist of good sound Mackerel, properly washed,