

17. Remove and keep cool. Do not probe. Keep cool.
18. After twelve or fifteen hours bathe again, the half-pounds half an hour.
19. Remove and keep cool, do not probe.
20. In very hot weather, repeat No. 18 after another twelve hours. Page 24.
21. Do over any leak and treat as a fresh can.
22. Before commencing "scald" in fresh hot water all vessels, tables, knives, forks, cloths, &c., which are likely to come in contact with the meat.
23. Let the shortest possible time elapse between breaking off and packing and between sealing and bathing. Bathe in small lots rather than wait till the day's catch, if large, is sealed.
24. Allow no bodies, refuse or other offal to accumulate about the factory or to be thrown into the water around it. Factories built in the water should have a free clean flow at every tide: those built on shore are to be kept clean as above mentioned, within and without.