

Mess Pork is chiefly selected from the largest fat Hogs; but it may be admitted, from a fair construction of the law, that well fattened Hogs, one of which shall make a barrel of Pork complete, may, in the proportion of one to five, be selected for this brand.

It is recommended, as an improvement to Mess Pork, in the process of cutting, to separate the belly from the side above the teats, as being inferior when salted, but may be rendered with the lard without loss.

Prime Pork "shall consist of the next best pieces, with no more than three shoulders to the barrel, and shall contain no more than twenty pounds of head, with the ears cut off, and the snout above the tusk." Accordingly, Prime Pork may consist (after the selection of Mess pieces from large Hogs) of three shoulders, twenty pounds of head, and every other part of the Hog to make up the quantity or weight. So, also, Hogs one and one half to the barrel will inspect as lawful Prime.—Therefore, the Inspector may conform to the letter of the law, and yet there will be found a considerable difference and variation in quality by the consumer. This disparity results, not from any fault in the Inspector, but from a defect in the system.

The Inspector, however, is bound, as far as may be in the nature of the case, to maintain the principles of the law, by his endeavours to promote and establish an equality to the brand. Where the quantity for inspection be considerable, and of various sized Pork, it may, in some degree, be equalized by a careful intermixing and proportioning the larger with the smaller; and, as the assorting for the barrel can no where be made with so much correctness, or the same facility, as at the cutting block, it is earnestly recommended to Gentlemen,