

GO PORK, in which there shall not be more in one barrel than four shoulders without the legs as aforesaid, and not more than two heads with the ears cut off and snout, and brains and bloody grizzle taken out as aforesaid, which head shall not exceed twenty-five pounds weight, and shall be otherwise fat and merchantable Pork, and shall be branded on one head of each such barrel, "Cargo Pork," and every half-barrel of Mess, Prime or Cargo Pork shall contain one half of the quantity of the different kinds and qualities of Pork of the whole barrel, and the Pork so to be packed shall be cut in pieces as nearly square as may be, provided that Mess Pork shall be cut as nearly as possible in pieces of four pounds weight, and that Prime and Cargo Pork shall not exceed twelve, nor be under four pounds weight, that each barrel and half-barrel of Pork shall be Salted and Pickled with the same weight and quantity of Salt and the same kind of pickle as is in this act provided for branding of Beef, designating the different qualities or denominations herein described."

By the Act, there are three qualities of Pork only known and designated, that may be lawfully packed, re-packed, and branded for exportation; viz: MESS, PRIME, and CARGO. According to the letter of the Law, "Mess Pork shall consist of rib pieces only, of good fat Hogs." Therefore, the whole body of the Hog, from the shoulder back, including the ribs, shall be packed and branded, Mess Pork. The space, between the rib the hip bone and thin flank, is not designated as Mess, altho' no reason is discovered why it should be rejected as inferior; and as this part will afford equal satisfaction to the consumer, it is believed that it may be packed of this quality, without any departure from the true spirit of the law.