



DEPARTMENT OF MARINE & FISHERIES
St. John's, Newfoundland.

Rules and Regulations

RELATING TO THE STANDARDIZATION OF CODFISH; MADE UNDER AND BY VIRTUE OF THE ACT ENTITLED "AN ACT TO PROVIDE FOR THE STANDARDIZATION OF CODFISH" PASSED 1920.

1. All fish purchased from the fishermen by any Exporter or buyer, whether in St. John's or in the Outports, shall be bought subject to a cull, to be applied according to the standards hereinafter set forth; provided however that at the following places, or such other places as shall be specified from time to time by public announcement in THE ROYAL GAZETTE:—Namely, Lead Cove, Brownsdale, Sibley's Cove, New Melbourne, Ladle Cove, Dotting Cove, Musgrave, Lumsden, Cape Island, Wadhams, Peckford's Island, Holyrood, St. Mary's, Peter's River, Branch, St. Vincent; fish may be purchased on a talqual basis.

2. The standards upon which fish shall be culled are as follows:

SUB-SECTION (1) SHORE FISH

(a) PRIME OR EXTRA NUMBER ONE MERCHANTABLE

Sound Fish over 18 inches in length from crux of tail to base of the nape;

1. Having white napes,
2. Of even surface,
3. Thoroughly clean on back and face,
4. Not showing blood or liver at napes or blood at sound bone,
5. Not showing salt on the face, and
6. Split to crux of tail.

(b) MERCHANTABLE

Sound Fish under 18 inches and over 10 inches from crux of tail to base of nape being

1. Of even surface,
2. Thoroughly clean back and face,
3. Not showing blood or liver at nape, or blood at sound bone,
4. Not showing salt on the face,
5. Split to crux of tail.

(c) NUMBER TWO QUALITY

Any fish not passing as Extra Number One Merchantable, or Merchantable, but not being broken, sunburnt, slimy, dun, or very rough in appearance.

(b) WEST INDIA:—

Fish that is broken, sunburnt, slimy, or dun.

NOTE:—Talqual shall include all grades of dry fish except West India.

All Shore Fish must be thoroughly hard dried to pass as dry fish of any grade. Pickled fish must not be mixed with dry salt bulk fish, but will be graded on same standards as dry salt bulk fish.

SUB-SECTION (2) LABRADOR AND STRAITS FISH

(a) NUMBER ONE LABRADOR

Fish shall be split to the crux of the tail, washed from the knife and free from blood stains, clots, liver and gut. It shall be firm, thoroughly salted and well-pressed. It shall be washed out of salt bulk by hand. All slub and slime shall be removed from back. The fish shall be dried sufficiently to stand shipment without loss in weight.

(b) NUMBER TWO LABRADOR

Fish not passing as Number One, but not being broken, sunburnt, dark in appearance or consisting of rock cod shall be graded as Number Two quality.

(c) LABRADOR CULLAGE

Fish that is broken, sunburnt, dark in appearance, or consists of rock cods shall be graded as Cullage.

SUB-SECTION (3) SOFT CURED HEAVY SALTED NEWFOUNDLAND CODFISH

Soft Cured, Heavy Salted, Newfoundland Codfish shall be culled by the same standards as are applicable to Labrador.

3. The prices paid by the buyers whether in St. John's or the Outports for the various qualities as set forth in Section 2 hereof shall be regulated in the following manner:—

(a) SHORE FISH

There shall be paid for Prime or Extra Number One Merchantable a sum equal to 50c. per quintal more than that paid for Merchantable Fish; and there shall be paid for Merchantable Fish a sum equal to \$1.50 per quintal more than that paid for Number Two Quality; and there shall be paid for West India Quality a sum equal to \$5.00 per quintal less than that paid for Number Two Quality.

In places where, by virtue of Section 1 hereof fish may be purchased on a Talqual basis the price paid shall be \$1.00 per quintal less than the current price paid for Merchantable Quality.

(b) LABRADOR AND STRAITS FISH

There shall be paid for Prime Number One Labrador or Straits Fish a price equal to \$1.50 per quintal more than that paid for Number Two Quality of Labrador or Straits Fish, and there shall be paid for Cullage a price equal to \$5.00 per quintal less than that paid for Number Two Quality Labrador or Straits Fish.

(c) HEAVY SALTED SOFT CURED NEWFOUNDLAND CODFISH

There shall be paid for Prime Heavy Salted Soft Cured Newfoundland Fish a price equal to \$1.50 per quintal more than the price paid for Number Two Quality Heavy Salted Soft Cured Newfoundland Fish.

4. All Exported Fish from Newfoundland and Labrador shall be inspected by a duly qualified inspector or inspectors, who shall be appointed by the Minister of Marine and Fisheries. Their duties shall be to inspect the quality of all cargoes or shipments, to issue certificates, specifying the grades and qualities of the fish inspected, to inspect the manner in which the fish is packed and stowed and to inspect the manner in which the cargoes are stowed and the vessels' holds dunnaged.

5. The Inspector or Inspectors shall report upon any cargo so inspected to the Minister of Marine and Fisheries, who shall then cause a certificate to be issued, specifying the Grades, qualities of the cargo or shipment, or may refuse such Certificate, where in their opinion the cargo is not of a quality suitable for the market to which the cargo is to be shipped, or where the cargo is not stowed, packed or prepared in such a manner as will in their opinion permit of its arrival at destination in a sound condition.

6. The Certificate of Inspection shall be in the following form:—
Department of Marine and Fisheries.
Issued by Authority of the Codfish Standardization Commission appointed under the Fish Standardization Act, 1920.

CERTIFICATE OF INSPECTOR

This is to certify that the undermentioned fish has been packed in or loaded on board the..... at the port of..... by Messrs..... under Codfish Export License No..... under the supervision of duly appointed Inspectors and is of the undermentioned qualities and suitable for shipment to.....

Grade or Grades of Fish	Quantity of each Grade	Packed in or loaded on board	Marks
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Secretary of Codfish Standardization Commission

Inspector.

Sub-Collector of Customs.

1920

and shall be attached to the Bill of Lading covering any shipment of Codfish.

7. The Codfish Standardization Commission shall from time to time lay down such standards of grade and quality for the various markets as in their opinion seems advisable and all shipments shall be prepared in accordance with the standards so laid down.

8. The standards of quality for Shore Fish shall until further order be as follows:

BRAZIL

Quality. Number One. Light Salted Shore Fish, sound, irregularly salted and split, generally known as Madeira.

Size. Up to 18 inches.

Dryness. Must be thoroughly well dried and hard.

ITALIAN

Quality. No. 1—Prime light salted, sound Merchantable Fish, well split, of even surface, clean, white, or yellow in colour.

Size. Small, 12 to 18 inches; Large Small, 17 to 20 inches.

Dryness. Must be thoroughly well dried and hard.

No. 2.—Similar to No. 1 in Quality and Size, but not so regular in splitting, salting and colour.

SPANISH

Quality. Thick, Prime, Sound Merchantable Fish, yellow or golden colour, well split, light salted, of even surface.

Size. Small, 12 to 17 inches; Medium, 17 to 22 inches; Large, 22 inches up.

Dryness. Not too dry—"young" (that is to say soft and freshly cured) fish preferred. No. 2.—Similar to No. 1 in Quality and Size, but not so regular in splitting, salting or colour.

NOTE:—The requirements of this Quality, are very small.

LISBON

Quality. Light salted, sound Merchantable fish, well split, of even surface, clean, white or yellow in colour, of medium thickness.

Size. Small, 10 to 17 inches; Medium, 17 to 22 inches; Large, 22 inches up.

NOTE.—Cargoes shipped consist of two-thirds small and one-third large and medium. No. 2.—Similar to Number 1 in size, but not so regular in splitting or salting. Fish having salt showing on face not objected to.

Dryness. Must be well dried.

OPORTO

Quality. Light salted, sound Merchantable Fish, well split, of even surface, clean, white or yellow in colour, of medium thickness.

Size. Small, 12 to 17 inches; Medium, 17 to 22 inches; Large, 22 inches up.

NOTE.—Cargoes should consist of two-thirds large and medium, one-third small.

No. 2.—Salty fish of same size as No. 1 quality.

Dryness. Must be well dried.

NOTE.—All qualities, sizes over 18 inches, to be white naped.

9. The standards of quality for Labrador Fish shall until further orders be as follows:—
LABRADOR. Same qualities for all markets.

No. 1 Fish. Fish to be split to the crux of the tail, washed from the knife, free from blood stains, clots, liver and gut. To be firm, thoroughly salted and well pressed. To be washed out of salt bulk by hand. All slub and slime to be removed from back. To be dried sufficiently to stand shipment.

No. 2 Fish. Fish not complying with these requirements to be classed as Number 2 quality and to be stowed in such a manner in the vessel as to form a distinct part of the cargo.

10. Shore fish cured in Labrador style shall be known as Heavy Salted, Soft Cured Newfoundland Codfish and shall be shipped only as such. The standards of quality shall be the same as in the case of Labrador.

11. Any fisherman or vendor of fish or any person acting as agent or on behalf of such fisherman or vendor who interferes with an Inspector or obstructs him in any way in the performance of his duties under Regulations 4, 5 and 6, shall be guilty of an offence and liable on summary conviction to a fine not exceeding \$50.00, or in default imprisonment for fifteen days.

12. Any exporter or purchaser of fish or any person acting as agent or on behalf of such exporter or purchaser who interferes with an Inspector or obstructs him in any way in the performance of his duties under Regulations 4, 5 and 6, shall be guilty of an offence and liable on summary conviction to a fine of not less than \$100.00 and not exceeding \$250.00, or in default imprisonment for thirty days.

Recommended by Standardization Commission, approved by the Governor-in-Council.

AUG 12-14, 17, 19, 21

W. F. COAKER, Minister Marine & Fisheries.