

no use but for the soap-boiler. Some lots of Pork have been materially injured, and nearly ruined, by reason of a too abundant use of saltpetre, or some other ingredient producing a rust and an offensive smell. Many have erred in cutting the leg, or shank, from the shoulder, and also from the ham; as when so separated, are too small and cannot be branded; of course are separately packed and sold for cuttings. Thus it appears that great sacrifices have resulted, chiefly from the deficiency of the barrels, and withholding the necessary supply of salt to ensure preservation; and, therefore, all who may hereafter incline to adventure in packing Beef and Pork, are forewarned of the necessity of providing good and sufficient barrels, and an ample supply of good and pure salt. There is no salt preferable for curing provision, to that of New York. A proportion of coarse salt may be used in packing, one peck to the barrel, when conveniently to be obtained.

The lawful size of the barrel, for packing beef, is twenty-nine gallons; for pork, thirty gallons, wine measure; and are required to be made of good and well-seasoned white oak, or white ash timber. Staves twenty-eight and a half inches in length, in thickness half an inch; heading, eighteen inches in length, and three-fourths of an inch in thickness; each barrel to be two-thirds of the length covered with good white oak, ash, or hickory hoops, leaving one-third of the centre uncovered, and bored in the centre of the bilge with a bit of one inch diameter, for the reception of pickle, and must never be bored and pickled at the head.

By law and practice, four grades of pork are packed and branded for exportation in Lower Canada, namely: Mess, Prime Mess, Prime and Cargo, two hundred pounds to the barrel.