

These vaccines are supplied to stock men, upon request, at cost, and are always in good demand.

Large numbers of specimens of diseased tissue are received at this laboratory for microscopical examination. By this means diagnoses are arrived at and the owner informed of the findings, in order that intelligent measures may be adopted by him. Experiments in research work are also conducted, and much valuable information and data collected.

In order, however, to facilitate the work it has been found necessary to establish a similar laboratory in Alberta and another in British Columbia, where experiments are conducted on scientific principles with diseases existing in the provinces mentioned. The work in these laboratories has been of a sufficiently high order to receive recognition by eminent authorities.

The Meat Inspection Division of this branch was inaugurated with the passing of the Meat and Canned Foods Act in 1907.

It is scarcely necessary to enter into any explanation as to the reasons for the passing of such an act, other than to say that other countries exporting meats to Great Britain had in operation a system of inspection whereby they were able to guarantee that such exported meats were obtained from animals free from disease, and that the different processes of cure had been carried on in a sanitary manner. It will, therefore, be apparent that to preserve our bacon trade something along similar lines must be followed.

By the provisions of the Act and the regulations made thereunder no meats or meat food products can be shipped from province to province, or out of the Dominion, unless they have first been inspected and stamped with the Inspection Legend, the Crown and the words "Canada Approved," as also the establishment number, except dressed carcasses fed and killed by farmers, of which

there are but few shipments. This has the effect of bringing under inspection all packing plants of any importance, and preventing inter-provincial trade being carried on by others. All meats and meat food products handled by such establishments are inspected and marked, even those which enter into local consumption.

A description of the method of inspection would require too much space to properly describe. It might, however be stated that two classes of inspectors are employed, viz.: Veterinary and lay.

The Veterinary inspectors, of whom some 85 are now employed, must, before being permanently appointed, pass a special qualifying examination, and serve a probationary period of three months. Their duties consist in making very careful ante and postmortem examinations of all animals which enter the yards of an establishment, which, if found to be unfit for food, are condemned and destroyed under their personal supervision, and if healthy are passed. During the last fiscal year 2,637,835 carcasses were examined, of which number 6,151 were condemned, as also 546,159 portions and 732,394 lbs.

One of this class of inspectors is in charge of the work of inspection in an establishment, whose decision regarding condemnations, sanitary equipment or conditions is final. Any appeal from his judgment is dealt with from this office.

Lay inspectors are men whose qualifications are the result of practical knowledge, gained by having been actually engaged in the meat packing industry. Their duties consist in supervising the cutting, curing and manufacturing of meats, as also the sanitary conditions of the plants. Any irregularity is at once reported by them to the Veterinary inspector in charge and dealt with by him.

Complete detailed reports are for-