

in proportion to the quality of the Pork. That made from the best qualities of grain, Indian corn, peas, and oats, packed at the usual season, 200 lbs. to the barrel, and re-packed and pickled with pickle strong as salt will make it, will increase in weight five or six per cent. Pork made from soft grain and roots, will gain little, if anything, in weight under the operation of salt. Pork made at distilleries will always decrease in weight by the operation of salt. Much of this description is soft and unworthy of the brand, unless improved by hard feed. And it should be understood that all Pork, however good the quality, *will decrease in weight* during the summer heat, and will gradually do so until the close of the hot season, especially when transported and exposed to the heated atmosphere. Pork will always run short of the original weight when found destitute of pickle. This generally occurs from some defect in the barrel—a loss of from three to six per cent. to the owner—and the evil of defective barrels does not end with the owner of the provision, but extends to the inconvenience, expense, and loss of reputation to the Inspector, if he is so unfortunate as to pass over unnoticed any defects that prove to the injury of the provision, and tends to the disrepute of the provision of our country.

Ample directions are given for the lawful and sufficient barrel; and should our friends from the Upper country in future neglect to conform to the information given, they will have no cause to complain if all unlawful barrels are condemned in this market.

FINIS.