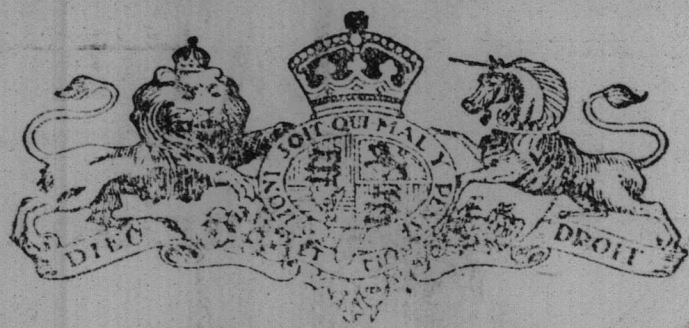




Rules and Regulations for the Manufacturing and Refining of Cod Liver Oil

RULES AND REGULATIONS

In connection with the Manufacture of Refined Cod Liver Oil, made under and by virtue of "An Act Respecting the Refining of Cod Liver Oil," passed by the Legislature May, 1916, and amended June, 1919.

1. Application for Licenses for the manufacture of Refined Cod Liver Oil shall be in the following form:

I, _____, residing at _____, in the District of _____, do hereby apply for a license to engage in the business of Refining Cod Liver Oil for the year ending April 30th, 19____, at my factory situate at _____ in the District of _____ of which factory _____ is foreman, style of plant being _____ (direct steam or jacketed apparatus) subject to the Rules and Regulations governing this industry; and I hereby certify that I have the undermentioned material:

Sufficient galvanized or tin cooling tanks for cooling the oil. Tin shutes to be used when straining. Double calico straining bags. Calico strainers for top of cooling tanks.

2. Upon receipt of said application the Minister of Marine and Fisheries may issue the necessary License which shall be in the following form:

By virtue of the power vested in me under "An Act Respecting the Refining of Cod Liver Oil," I _____ do hereby License _____ in the District of _____ residing at _____ to engage in the business of Refining Cod Liver Oil for the year ending April 30th, 19____, at his Factory _____ situated at _____ in the District of _____ of which plant _____ is foreman, style of said plant being: _____

3. No fee shall be charged for said License.

4. Said License shall be renewed yearly, from the 1st day of May in each year, upon receipt of application, which shall be posted by applicant to the Department of Marine and Fisheries.

5. The Minister of Marine and Fisheries may refuse at any time to issue a License to any person who has violated one or more of the Rules governing this industry, or to any person who has not complied with the instructions of the Inspector or Inspectors appointed under these rules and regulations.

6. The owner or manager of every factory or plant operated for the Manufacture of Refined Cod Liver Oil shall cause to be branded on every barrel or other package containing Refined Cod Liver Oil manufactured by him, the number corresponding to the number of the Refined Cod Liver Oil License of said refiner. For this purpose he shall obtain, through the Department of Marine and Fisheries, a suitable branding iron, the cost of the same to be fixed by the Department and defrayed by the Licensee.

No branding irons other than those obtained from the Department of Marine and Fisheries shall be used.

No jacketed apparatus now in use to be renewed. Any repairs required only to be allowed at the discretion of an Inspector. In future, none other than direct Steam Apparatus to be used in the manufacture of Medicinal Cod Liver Oil.

7. Any person in this Colony selling or purchasing or being in any way a party to any transaction in the nature of a sale or purchase of any barrel or other package containing Refined Cod Liver Oil without said barrel or package being branded as above described shall be deemed guilty of an offence against these Rules and Regulations. All Refined Cod Liver Oil shall be inspected before being placed in Freezer.

8. The Licensee of every factory shall, at the end of each season's operations, and not later than ten days after the closing of the factory or plant, send a Return to the Department of Marine and Fisheries, showing the quantity of livers steamed or boiled, quantity of oil of the various grades obtained therefrom, on proper forms to be supplied for the purpose by the Department of Marine and Fisheries.

All Licenses shall be kept in factories for examination by Inspector.

9. The Licensee or his foreman shall answer all letters or circulars relating to the manufacture of Refined Cod Liver Oil addressed to them from the Department of Marine and Fisheries, or from Inspectors appointed under these Rules.

10. A License shall be cancelled:

- If the Licensee or his foreman fails to comply with any Rules or Regulations.
- If factory is not kept as scrupulously clean as the business demands.
- If it is shown at any time that the liver or oil from any other fish except the codfish is utilized and the product is offered for sale as Cod Liver Oil.
- If the Licensee or his foreman be shown to be incapable of manufacturing a good grade of Cod Liver Oil for human consumption.

11. The Governor in Council shall appoint an Inspector or Inspectors who shall be under the control of the Department of Marine and Fisheries.

12. The Inspector or Inspectors so appointed acting in conjunction with the Government Analyst shall establish minimum Standards for:

- Non-freezing Cod Liver Oil.
- Refined Cod Liver Oil intended for human consumption.

13. Samples of Oil shall be furnished by the official in charge of any factory to the Inspector, Department of Marine and Fisheries or the Government Analyst, or the Inspector may take samples himself from any factory.

14. It shall also be the duty of the Inspector or Inspectors to visit all factories and to instruct manufacturers in the most approved methods of manufacture.

15. It shall be compulsory for all manufacturers to carry out all Rules and Regulations and instructions from the Inspectors.

16. As provided by Section 3 of the "Act Respecting the Refining of Cod Liver Oil," no Refined Cod Liver Oil shall, after July 1st, 1916, be exported from this Colony unless the package containing same shall bear a Government brand or mark, by label, stencil or tag, as may be arranged by the Department of Marine and Fisheries.

There shall be two distinct brands:

- Signifying Non-Freezing Cod Liver Oil for human consumption.
- Signifying Refined Cod Liver Oil for human consumption.

The contents of the package so branded shall conform to the Standard set by the Government Analyst and Inspector.

17. His Excellency the Governor in Council shall appoint as many Sub-Inspectors to carry out the branding, marking, stencilling or tagging

as may be found necessary in conformity with the Sections of Chapter 104 of the Consolidated Statutes dealing with the Inspection of fish oils, and upon such terms and conditions as may be found necessary for the efficient carrying out of these Regulations.

18. A certificate of Inspection must be produced by the Exporter to the Customs Officer when applying for Export Entry for the exportation of Refined Cod Liver Oil and Non-Freezing Cod Liver Oil, and an inspection fee of two cents per gallon shall be paid to the said officer by the Exporter to be remitted to the Department of Marine and Fisheries at St. John's.

19. Any person who shall not obey the orders of the Inspectors, or who does not carry out their instructions shall be deemed guilty of a violation of these Rules and Regulations, and may have his License forthwith cancelled on complaint of said Inspector, or on complaint of any person who may certify that the Instructions or Rules of the Inspectors have not been complied with.

20. No packages other than a new barrel made especially for the purpose, a new butter oil cask, a tin-lined barrel or tin-lined cases, to be used to contain Medicinal Cod Liver Oil. All inferior casks shall be condemned by Inspectors. All casks being shipped to Manufacturers must be properly bunged, using pure white burlcloth.

PENALTY CLAUSE.

For any violation of the Rules and Regulations hereinbefore mentioned, or for any non-compliance with the instructions of an Inspector, the person in default shall be liable to a fine not exceeding One Hundred Dollars and Costs and in default of payment, to imprisonment for a term not exceeding six months, for each offense. Such penalty to be recovered in a summary manner before a Stipendiary Magistrate or Justice of the Peace.

Rules for Making Cod Liver Oil

For the Guidance of Manufacturers

1st. The manager in charge of factory must see that the livers are fresh; that all brown or poor livers are thrown out; that there is no gall bladder attached to any livers.

2nd. The good livers must then be washed in a tub of clean fresh water.

3rd. The pan in which the livers are boiled must be perfectly clean inside, before any livers are placed in it.

4th. Before you start to boil any livers, you must have sufficient steam.

5th. Turn on the steam, and use as much as you need to have for the quantity of livers you have in your pan. Boil until the white scum floats off (which will take about thirty minutes). Don't forget to stir the livers, and see that those in the bottom and those around the sides are brought into direct contact with the steam all the time.

6th. Turn the steam off, and allow all to settle, not exceeding five minutes according to capacity of liver boiler.

7th. Then you dip all the oil you can get, which is the finest white oil. Put this oil in a cooling tank made of galvanized iron, and let the oil remain there till next morning. Don't forget to put a straining cloth over the cooling tank before you put any oil in, so that it will catch any bits of blubber; allow to remain 12 or 14 hours, or longer if possible, then dip from cooling tank and strain through double calico bag, inside bag to be one inch smaller all around; then strain into a tin shute under the bags, the cask to be at the end of the shute with a funnel, to lead oil into casks, which funnel to be covered with cheese cloth.

8th. When you have dipped the finest oil from the top of the liver boiler pan, take all the blubber from the pan while it is warm. The oil from this blubber is not fit for medicinal purposes.

9th. Then clean your liver pan with warm water and washing powder. Have it bright and clean for the next boiling.

10th. Every bag, cloth, tank, funnel and pan, must be washed only with warm water, soap and powder. Soda must not be used.

The best results for medicinal oil can only be obtained by the use of tin barrels. Wooden packages generally make the oil dark, and destroy its fine flavor. Keep all oil in barrels in a cool place, and covered from the sun.

Department of Marine and Fisheries,
St. John's, Newfoundland.

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Issued By Authority Codfish Standardization Commission

TO THE FISHERMEN OF NEWFOUNDLAND:

PROPOSAL REGARDING THE METHODS TO BE ADOPTED TO IMPROVE THE CURE OF NEWFOUNDLAND CODFISH.

1. That the position of the Newfoundland Fisheries in relation to those of Norway, Iceland and Britain be placed before the fishermen and the public through the press, and in any other manner that will illustrate the necessity for improving our cure of fish if we are to successfully market our fish in competition without that from other countries.

2. That a full and complete statement of the essential features of curing that must be adopted by all fishermen if the cure is to be improved shall be published and circulated throughout Newfoundland and Labrador.

3. That Inspectors shall be appointed whose duty it shall be to examine and inspect all fishery and curing stages, boats, etc., throughout Newfoundland and the Labrador with a view to:

- Explaining the methods to be adopted to improve the cure;
- Bringing about an improvement in the construction and sanitary conditions of Fishing Stages;
- To collect and distribute information as to catch of fish or other matters affecting the interests of the fishermen and the country generally.

NOTE:—The Inspectors should eventually be given authority to condemn stages that are unfit for the sanitary curing of fish.

4. That fish purchased from the fishermen by exporters, whether in St. John's or in outports shall be bought subject to a cull.

5. That all exports of fish from Newfoundland and the Labrador shall be inspected by duly qualified inspectors and certificates issued specifying the nature, style, cure and quality of the fish, and that specific standards shall, if possible, be laid down for the guidance of the Inspectors.

SUMMARISED, THE REQUIREMENTS MOST ESSENTIAL FOR IMPROVED CURING ARE:

- Clean boats, stages and splitting tables.
- Well split fish.
- Fish to be well washed from knife—all blood, liver and gut to be removed.
- Clean stage for curing fish.
- Regularity in salting.
- Fish to be washed thoroughly on back and face when taken from salt bulk.
- Fish to be bled as soon as taken from the water when possible.

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 removed from back. To be dried sufficiently to stand shipment without loss in weight. Fish not complying with these requirements to be classed as No. 2 quality and to be stowed in such a manner in the vessel as to form a distinct part of the cargo.

SHORE FISH, CURED LABRADOR STYLE

To be known as Imitation Labrador. All Shore Fish cured Labrador style will be graded as such and not as Labrador and must be cured as above. This making of this quality of Imitation Labrador is not encouraged as the demand will be very limited.

The black should be removed from the fins of Shore and Bank Fish from 18 inches up. Such fish when well cured will be classed Extra No. 1 and will command the highest price.

CURING OF FISH

Fish is an article of food, and this fact must be kept clearly before all those who have the handling of it from the time it is caught until it reaches the consumers' table. Unfortunately, this fact is lost sight of by nearly all those who are occupied in the Fisheries of Newfoundland whether they be the catchers, curers or exporters. There is not sufficient care exercised by any one of the several classes of handlers. The fishermen in their anxiety to get their catch under salt forget the fact that the fish they are curing is to be eaten by some person many thousands of miles away possibly many months hence. The exporters in their desire to, first: secure a large stock, and second: to send it to market quickly, also lose sight of the same fact. This must change, and in future all interested in the fisheries must always remember that they are handling an article of food, and treat it accordingly.

The first essential feature of all processes for handling food products is cleanliness. The boats into which the live fish are thrown from trap or hook must be clean, sweet and free from gurry of past catches. The stage upon which the fish are thrown from the boat must be clean. The splitting tables must be clean and kept clean throughout the whole time that the fish is passing over it. The curing stages must be thoroughly cleansed before the season opens, and kept clean during the whole season. Pound boards should be well washed frequently. Water is plentiful and cheap and should be used without stint. Stages should be limed at least once every year, inside and out.

With thoroughly clean boats, stage heads, splitting tables and stages the first step towards good fish is secured. The next is cleanliness in handling the fish. All blood, livers and gut should be removed; all slime and gurry thoroughly washed off before the fish is put under salt. This can only be done by well washing the fish when split in plenty of clean water.

The fish should be split to the crux of the tail and laid open evenly without pockets. The sound bone should be removed to about half an inch beyond the end of the sound, to allow the blood in the bone to drain out. If this is done the fish, on going to salt, will have every chance of turning out of salt bulk or pickle a perfect fish.

Salting should be done with care. Much fish is spoiled by irregular salting and by careless packing in bulks. Salting should be completed without delay. Fish should not be laid away to be salted at convenience. Washing out from salt bulk should be done by hand—every fish being washed back and face separately. Eighteen hhds. Cadiz salt should be used in salting Labrador cure. Shore cure should not be bulked higher than three feet and from ten to twelve hhds. Cadiz salt to the hundred quintals.

The length of time for remaining in salt bulk or pickle is a matter for the judgment of the person in charge of the curing, as also in the curing once the fish has been washed out of bulk.

In some cases it is thought advisable that hook and line men should throat their fish immediately they are removed from the hook. This permits the fish to bleed, and not only insure a whiter fish but retards decay of the fish.

The foregoing approved by the Standardization Commission.

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W. F. COAKER,
Minister Marine and Fisheries.

Marine and Fisheries Department,
June 28th, 1920.