

Herrings, as follows:—The quality number *One*, of Salmon or Mackerel, shall comprehend Fish of the fattest and best kind, having, previously to being Salted, the blood thoroughly scraped from the back-bone and being properly soaked, well cured, and in every respect free from any rust, taint or damage whatsoever; and the Mackerel shall be Fall Fish: The quality number *Two*, of Salmon and Mackerel, shall comprehend the best of those that remain after the selection of the first quality; and the quality number *Three* shall consist of the thinnest and poorest Fish, or of good Mackerel under Eight Inches in length; both qualities shall be sweet and wholesome, entirely free from rust, taint or damage, properly cured, and well soaked before being Salted: The quality number *One*, of Herrings, shall be of the fattest and best Fish; and the quality number *Two*, of the poorer, thinner, and inferior Fish—both qualities of the said Fish shall be carefully pipped and cleaned, and cured, and be sweet, and wholly free from rust, taint, or damage; and they shall also be Packed with at least Five Gallons of suitable Salt to each Barrel, and so in proportion for other Casks; and no Mackerel not split shall be Inspected; and all Rusted Fish shall be branded “No. 4, *Rusty*”; and no tainted or damaged Fish of any kind shall be permitted to be Packed or Inspected for Exportation.

Salmon & Mackerel,
No. 1.

No. 2 & 3.

Herrings and other
Fish.

Rusted Fish.

VIII.—*And be it further enacted*, that the several Casks containing Pickled Fish so Sorted, Packed and Inspected as is herein directed, shall be branded in legible characters, on one head of the Casks, with the description of the Fish and the number of the quality thereof contained therein, and the Month and Year in which such Inspection was made, and also with the initial letter of the Christian name, and the whole Surname, of the Inspector by whom the same shall have been Inspected, the name of the place where he acts as Inspector, and the letters N. F. L. D., for Newfoundland, and also the date of the Year in which such Fish was caught; and if such date cannot be ascertained, the Fish to be branded “*Old*.”

Manner of branding
Casks.

IX.—*And be it further enacted*, that the Sorting, Weighing, Inspecting and Branding any Cask of Fish, as aforesaid, shall be made or done either by or in the presence and sight of some one of the said Inspectors who hath given security as aforesaid; and unless in such immediate presence and sight of an Inspector, no other Person whomsoever shall be allowed to Brand a Cask, or Sort or Inspect such Fish, under a penalty not exceeding *Three Pounds Sterling*, and the like penalty upon the Inspector suffering the same to be done.

Sorting, branding,
&c., to be done in
presence of an
Inspector.

Penalty.

X.—*And be it further enacted*, that in any case where it becomes necessary, in consequence of any casualty, to repack a Cask of Inspected Pickled Fish, intended for Exportation, such repacking shall be done by an Inspector, if one be within Five Miles of the place of repacking.

Repacking.

XI.—*And be it further enacted*, that no Pickled Fish shall be Exported from this Island, in Casks, unless the Master or Owner shall produce to the Collector of Customs, or other proper Officer who may be authorized by the Governor, a Certificate from the Inspector of Pickled Fish, that the same has been Inspected, Packed and Branded, according to the directions of this Act; and the Certificate shall express the number of Barrels, Half-barrels, and Tierces, thus shipped; the kind and quality of Fish they contain, with the name of the Master and Owner, or Shipper, and the name of the Vessel on board which

No Pickled Fish to
be exported without
a certificate of an
Inspector.