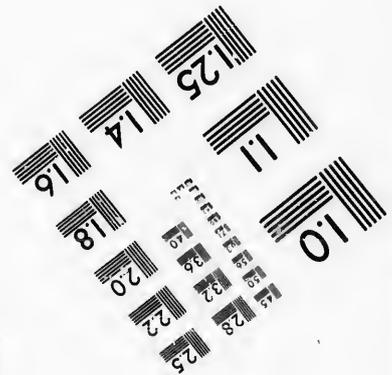
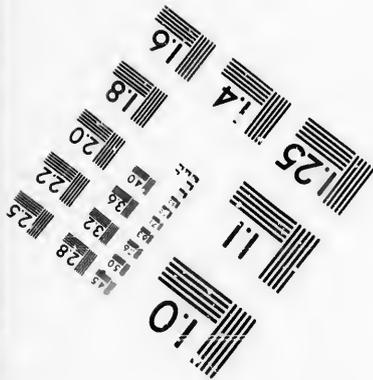
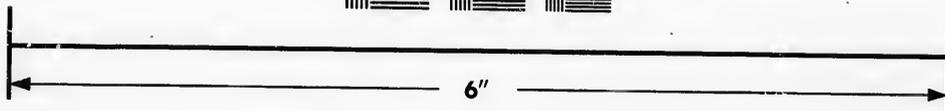
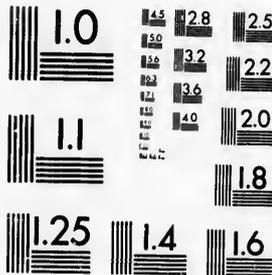


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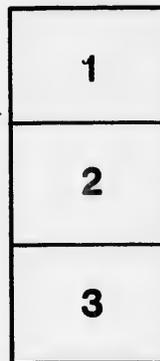
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REMARKS

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ON

THE SUBJECT OF
PACKING & RE-PACKING
BEEF AND PORK.

CONTAINING, ALSO,

THE MATERIAL PARTS OF THE ACT,
REGULATING THE INSPECTION
OF
THOSE ARTICLES FOR EXPORTATION

FROM

THE PROVINCE OF
LOWER CANADA.



By WILLIAM MOORE, INSPECTOR



MONTREAL :

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INTRODUCTION.

HAVING lately received the appointment of an Inspector of BEEF and PORK for the City and District of Montreal; from a careful examination of the Act pointing out the duties of this office, I have endeavoured to form conclusions, where the Law is not explicit, according to the true intent and meaning of the Enacting Authority. And as my conceptions of the law will not warrant a conformity of proceeding, in some particulars that have lately prevailed in the department of Inspection in this city, as relates to Pork, there is evidently a misapprehension of the intention of the law, somewhere. Therefore, at the commencement of my business in this capacity, it appears to me expedient, and not foreign to my duty, to lay before the public such parts of the Act, as may be applicable and necessary to be understood by all who are in interest, whether purchaser, seiler, or consumer; but, more especially, for the information of gentlemen, who intend to improve this as a market for their Beef and Pork; and to explain the principles and standard that I contemplate as binding upon me to apply in practice. All of which I submit for public consideration; and, if it shall be found that I have formed just constructions of the Statute, I trust that my system will meet with approbation and support.

W. M.

DECEMBER, 1826.

THE undersigned having perused the following Pamphlet, are of opinion that if the different Inspectors of Beef and Pork, will rigidly adhere to the principles therein laid down, they will give general satisfaction.

(SIGNED.)

MAITLAND, GARDEN & AULDJO.

HORATIO GATES & CO.

JABEZ COLT & CO.

THOMAS PORTEOUS.

JOHN BROWN.

CHARLES L. OGDEN.

FORSYTH, RICHARDSON & CO.

EXTRACT FROM

An Act to regulate the Curing, Packing, and Inspection of Beef and Pork, to be exported from the Province of Lower Canada.

—•••••

And be it further enacted by the authority aforesaid, That no Beef which shall be killed after the first day of November next, shall be packed or re-packed in barrels or half-barrels for exportation, unless it be of fat Cattle not under three years old, and that all such Beef shall be cut in square pieces as nearly as may not exceed twelve pounds weight, not less than four pounds weight, and that all Beef that said inspectors shall find on examination to have been killed at a proper age, to be fat and merchantable, shall be sorted and divided into three different sorts for packing and re-packing in Barrels and half-barrels, to be denominated MESS, PRIME and CARGO. Mess Beef shall consist of the choicest pieces of Oxen, Cows, or steers well fattened, the shin, shoulder, clod and neck shall be taken from the fore-quarters, and the legs and rounds from the hind-quarters, and each barrel or half-barrel containing Beef of this description shall be branded on one of the heads with the words "Mess Beef." Prime Beef shall consist of choice pieces of Oxen, Steers, Cows and Heifers, amongst

which there shall not be more than half a neck and one shank with the hock cut off, and one of the heads of all Barrels or half-barrels containing Beef of this description shall be branded with the words "Prime Beef." That Cargo Beef shall consist of fat Cattle of all descriptions of three years old and upwards, with not more than half a neck and three shanks without the hocks in each barrel or half-barrel in proportion, and to be otherwise merchantable, shall be branded on one of the heads with these words, "Cargo Beef," and every Barrel of Beef shall be well salted with seventy-five pounds of clear St. Ubes, Isle of May, Lisbon or Turk's Island Salt, or other Salt of equal quality, exclusive of Pickle made as strong as salt will make it, and to each barrel of Beef shall be added four ounces of Saltpetre, and each half-barrel of Beef shall be Salted with one half of the quantity and of the same quality of Salt above-mentioned, and two ounces of Saltpetre.

And be it further enacted by the authority aforesaid, That from and after the first day of November next, every barrel and half-barrel in which Beef shall be packed or re-packed shall be made of good seasoned white oak Staves and Heading free from every defect, and each barrel shall contain two hundred pounds weight of Beef, the barrels to measure sixteen inches and a half between the chimbs, and to be twenty-eight inches long, to be hooped with fourteen good white Ash, Hickory or Oak hoops, the head to be made of good thick stuff, the hoops to be well set and drove, the half-barrels to contain not less than fifteen nor more than sixteen gallons, and hooped in the same manner as the whole barrels, and to contain one half the quantity of Beef as the whole barrels.

And be it further enacted by the authority aforesaid,

That one head of every barrel and half-barrel in which Beef or Pork is packed or re-packed for exportation shall be branded the weight it contains, with the initial letters of the Inspector's name who shall have inspected the same, with the name of the city where it was inspected in legible letters; also the addition of L. Canada.

And be it further enacted by the authority aforesaid, That from and after the first day of November next, every barrel and half-barrel in which Pork shall be packed or re-packed shall be made of good seasoned white Oak Staves and heading, free from every defect, and each barrel shall contain two hundred pounds of Pork, and shall not be less of guage than thirty, nor more than thirty-one gallons, and each half-barrel shall contain one hundred pounds weight of Pork, and shall not be less of guage than fifteen, nor more than sixteen gallons, and that the said barrels and half-barrels shall in every respect be hooped and made in the same manner as is in this act provided for Barrels and half-barrels for packing and re-packing of Beef.

And be it further enacted by the authority aforesaid, That there shall be three qualities of Pork known and distinguished by the names of MESS, PRIME and CARGO Pork. Mess Pork to consist of the rib pieces of good fat Hogs only; barrels or half-barrels containing such Pork shall be branded on one of the heads, "Mess Pork." Prime Pork to consist of the next best pieces, with not more than three shoulders in one barrel, which shall contain no legs, nor more than twenty pounds of head that shall have the ears cut off and the snout above the tusks, the brains, and bloody grizzle taken from out of the head, and one of the heads of every such Cask shall be branded "Prime Pork." And the third quality of Pork shall be denominated CAR-

GO PORK, in which there shall not be more in one barrel than four shoulders without the legs as aforesaid, and not more than two heads with the ears cut off and snout, and brains and bloody grizzle taken out as aforesaid, which head shall not exceed twenty-five pounds weight, and shall be otherwise fat and merchantable Pork, and shall be branded on one head of each such barrel, "Cargo Pork," and every half-barrel of Mess, Prime or Cargo Pork shall contain one half of the quantity of the different kinds and qualities of Pork of the whole barrel, and the Pork so to be packed shall be cut in pieces as nearly square as may be, provided that Mess Pork shall be cut as nearly as possible in pieces of four pounds weight, and that Prime and Cargo Pork shall not exceed twelve, nor be under four pounds weight, that each barrel and half-barrel of Pork shall be Salted and Pickled with the same weight and quantity of Salt and the same kind of pickle as is in this act provided for branding of Beef, designating the different qualities or denominations herein described."

By the Act, there are three qualities of Pork only known and designated, that may be lawfully packed, re-packed, and branded for exportation; viz: **MESS, PRIME, and CARGO**. According to the letter of the Law, "Mess Pork shall consist of rib pieces only, of good fat Hogs." Therefore, the whole body of the Hog, from the shoulder back, including the ribs, shall be packed and branded, Mess Pork. The space, between the rib the hip bone and thin flank, is not designated as Mess, altho' no reason is discovered why it should be rejected as inferior; and as this part will afford equal satisfaction to the consumer, it is believed that it may be packed of this quality, without any departure from the true spirit of the law.

Mess Pork is chiefly selected from the largest fat Hogs; but it may be admitted, from a fair construction of the law, that well fattened Hogs, one of which shall make a barrel of Pork complete, may, in the proportion of one to five, be selected for this brand.

It is recommended, as an improvement to Mess Pork, in the process of cutting, to separate the belly from the side above the teats, as being inferior when salted, but may be rendered with the lard without loss.

Prime Pork "shall consist of the next best pieces, with no more than three shoulders to the barrel, and shall contain no more than twenty pounds of head, with the ears cut off, and the snout above the tusk." Accordingly, Prime Pork may consist (after the selection of Mess pieces from large Hogs) of three shoulders, twenty pounds of head, and every other part of the Hog to make up the quantity or weight. So, also, Hogs one and one half to the barrel will inspect as lawful Prime.—Therefore, the Inspector may conform to the letter of the law, and yet there will be found a considerable difference and variation in quality by the consumer. This disparity results, not from any fault in the Inspector, but from a defect in the system.

The Inspector, however, is bound, as far as may be in the nature of the case, to maintain the principles of the law, by his endeavours to promote and establish an equality to the brand. Where the quantity for inspection be considerable, and of various sized Pork, it may, in some degree, be equalized by a careful intermixing and proportioning the larger with the smaller; and, as the assorting for the barrel can no where be made with so much correctness, or the same facility, as at the cutting block, it is earnestly recommended to Gentlemen,

in packing their Pork for this market, to exercise the precaution pointed out. This measure, adopted from a knowledge of the law and our system of inspection upon a fair and liberal scale, will enable the owner to form a good estimate of what his Pork will prove to be on inspection.

Prime Pork "shall contain no legs;" and accordingly the law is complied with, when cut handsomely above the knee and gambrel joints. The snout must be separated above the tusks, and however the Act may be construed, it is recommended to cut the jaw above the tusks, that part being inconsiderable in weight, often not well cleaned, and always inconvenient in packing. And as the character of Prime Pork should be fully supported, the intermixing of Hogs of less weight than 160 lbs. is disapproved.

As a measure of some utility to the country, and tending somewhat to improve the character of our inspection, I shall suggest the best manner of treatment preparatory to barrelling. I shall take it as granted, that every correct farmer will be careful to slaughter and dress his Hogs in a clean and handsome manner; which should cool in a hanging position, as, in this manner, the carcase will retain the best shape for cutting; but if laid down, the open part should be set upwards and dilated, to let off the animal heat. Damage is often sustained by carelessly piling up the Pork when butchering. Lying in this situation, the vapour and heat confined, the inner parts soon become sour and musty. Neither Pork or Beef should be cut or salted, until the animal heat has fully passed off. The cutting and separating a carcase of Pork is a very simple process, when understood; but as there is a preferable manner, which, every gentleman, dealing in this article, may not fully comprehend, I shall be a little par-

ticular in its explanation, to prevent waste and a re-cutting by the re-packer.

The head being first separated from the neck near the ears, split, the brains extracted, the snout and lower tusks taken off, it remains to split the upper part through the socket of the eye, that the blood may discharge from the grizzly part below, and to crack the joint connecting the upper with the lower jaw. Crack the bones of the neck pieces. In separating the body from the shoulder, no lean of the latter should remain upon the former. Of large Hogs, the shoulder pieces will be found broad, and after separating crosswise, the upper part may be split, and the bone of the lower part or shoulder be twice broken. The middling pieces, of whatever quality, may be cut through from the belly to the back, in pieces of four and a half or five inches in breadth; the ribs cracked in two or three places, according to length. The tail piece should not be split at the back, but cut near the crotch bones, and the legs or gammon cut in three pieces, the bone of the lower part cracked at the joint and below. Crack, also, the crotch bone.

Pork often sustains damage by too much parsimony in the use of Salt. The quantity used may, in some measure, be conformed to the length of time before, and the season when, to be re-packed; but I would not risk Beef or Pork, under any circumstances with less than half a bushel, and a strong pickle to each barrel. A free use of Salt is generally the best economy, with the addition of at least two ounces of Salt Petre to the barrel. The latter tends, very much, to the preservation and good appearance of the provision when overhauled.

It is believed that neither Beef or Pork should be risked from Lake Ontario, with less than one bushel to the barrel; and after all this care and

precaution, one thing more is indispensable,—*Good Barrels*. The law furnishes the rule as to size, and timber to be made use of, and as so much consequence is attached to the barrel containing provision, the safety of which depends upon its retention of pickle, there must be a sufficient motive with every Gentleman, interested in the articles under consideration, to exercise the greatest attention to the procurement of tight barrels. The law requires no more than fourteen hoops to a barrel, but custom has established full binding, which is far preferable.

These observations are offered as the result of several years' experience in the superintendance of putting up salted provisions for exportation in a satisfactory manner; and from the information obtained of the present mode of proceeding with Beef in this place, I am persuaded that some improvements are necessary, and may be applied in the treatment of this article; and I discover no reason, why the Beef of this Province may not be raised, and supported in character, when brought in competition with that of any other country. It appears from an examination of the Law governing the inspection, that much is left to the discretion of the Inspector, and in the conclusions that he may draw, there is, of course, a liability to error and consequently want of conformity in the proceedings of Inspectors. The words of the Law are "That no Beef shall be packed or re-packed for exportation unless of good fat Cattle, not under three years old." As respects the age, the law is distinct, but as to qualifications otherwise, it is not so. It is, also, explicit as to the parts which are to be rejected as unsuitable for Mess, it is implied what sized Cattle will make lawful Prime, and what may receive the brand as Cargo. Thus, good fat Cattle only,

not under three years old, will admit of the lowest brand, Cargo. Of course, larger and better Beef is required for Prime and of the best quality only shall be packed as Mess. As there is no standard premised in the law, enabling the Inspector to decide what degree of fatness shall be adopted as a rule of approbation, the Inspector may, in this particular, resort to precedent in the practice of this and other countries, as a guide. In attending to this subject, it appears evident, that the seller, the purchaser, the shipper and consumer, have mutually an interest, that the character of the Beef of this province be well supported. Therefore the propriety is enforced, that the Inspector, in the exercise of his discretion, should by no means approbate or countenance a standard of Inspection, that will admit of any disparity in foreign markets, with that of the U. States; whose laws of inspection bear a similitude to the laws of this Province.

It has long been a settled principle, that neither Beef or Pork is improved by re-packing. Beef especially, should be slaughtered where it may be put up and qualified with the brand for exportation; and this fact may always be urged, as a weighty reason for sending Beef to market on the foot.

In this manner, only, can dependence be placed upon its being cut, and in all other respects treated, to insure the best reputation. For the promotion of the great object of improving and giving stability of character to the Beef and Pork of Montreal, the public may depend, before another season, upon finding in the neighbourhood of this City, extensive accommodations for slaughtering and packing Beef and Pork in the most creditable manner.

The fact should be generally known, that Beef always suffers a diminution of weight from the opera-

tion of Salt, and that in proportion to the age and quality of the animal from which it was taken. At the same time, it may be understood that Pork accumulates weight in salting. The purchaser or consumer, therefore, must, in the nature of things, bear the result, whether loss or gain.

The object of Government, in enacting the law under consideration, was, undoubtedly, to establish an uniformity of character in each grade of Beef or Pork for exportation; and that this character should be raised and maintained by a conformity of proceeding among those who are charged to carry it into effect. Whatever may apply to those who have gone before me, I can build upon no other foundation than a principle of obedience to the rules laid down in the statute for my government; and upon this principle, I shall cheerfully unite with others of the appointment, in discharge of the duties of this office,

Altho' the Act of this Province, regulating the Inspection of Beef and Pork, came into existence sixteen years since, it does not appear, that any stability of character is attached to those articles for exportation. If it can, with truth, be said, that Inspectors have, from a negligent or indiscreet execution of the law, sometimes given just cause of complaint to the consumer; and if it also be true, that inspectors have erred on the other hand, by misapprehension of the law, or by unlawfully attempting to raise the credit of their brands, with just cause of offence to the owner or their employers, why our provisions have not attained to any consistency of character is accounted for. However, when we compare the quantity of Beef and Pork imported with that exported from this Province up to the year 1820, it is believed

the balance of Export would not be found very considerable; but the quantities of those articles, especially Pork, brought to our market the present year, with the prospects before us, encourage the expectation that they will soon form a considerable and respectable part of the export from this Province; provided our system be correct and maintained with discretion. The fact is always before us, that those commodities are not universally the production of this Province, and that it is not our local situation, alone, that will ensure all the advantages that attach to locality; but very much depends upon the good character that this Province shall give to the immense quantities of those articles naturally inclining to her markets.

If our system is not the best, it should be revised; but we must steadfastly adhere to it, until altered by Government.

The United States have the advantage of us in experience, and when we enquire of the reputation of the Beef and Pork exported from the States more contiguous to this Province, we find that Massachusetts stands foremost in reputation of salted Provision of every description; not only her Beef and Pork, but all kinds of Fish, Butter and Lard. Hence, we may rationally conclude, that her system is the best as respects the articles under consideration; and, perhaps, this recurrence to the system of Massachusetts may be improved as a suggestion, whether it would not tend very much to the commercial interest of this Province, to institute a system of regulations applying to Fish, Butter, and Lard, for exportation.

Perhaps some Gentlemen, who may chance to examine these remarks, will notice that I have overlooked the Irish System, which, from the reputation it has given to her Beef and Pork, should

not be neglected : to which I might reply, that there is not one word, in the exposition of the law, that implies any reference to the system of Ireland. However, I freely concede, that the reputation of the Irish Provision, for retaining the highest state of preservation, is undoubted; and the system for curing is peculiarly adapted to that end. I shall make no remarks of the Pork by way of comparison; but as relates to Beef, it has been considered indispensable in the Irish system, to apply salt in a manner and otherwise treat it, effectually to extract and drain the juices to ensure preservation; but, if it has been found from experience, that Beef can be preserved and the fluid retained, fixed and combined with the solids, surely this improvement should supersede the ancient system. As I am persuaded of this fact, and in conformity to our laws, I must approve the Modern System.

FINIS.

