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Bulk Packaging in British North America, 1758-1867: A Guide to the Identification and Reproduction of Barrels

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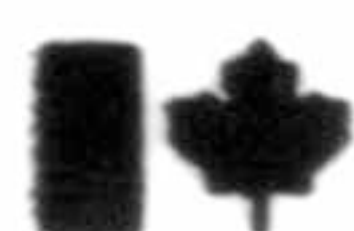
Introduction

In 1981 a research project was initiated to provide data on the packaging and labelling of nineteenth and early twentieth century consumer and trade goods. The information gathered will be used to enhance the representation of such goods at Parks Canada's national historic parks and sites. The data will also provide guidelines to archaeological and material culture researchers in the identification and classification of artifacts. The first study in this project is restricted both in subject matter - British North American barrel specifications, 1758-1867 - and in sources -largely the various colonial statutes or laws pertaining to the inspection and regulation of foodstuffs produced for domestic consumption or exportation. It is recognized, nevertheless, that the information will also be of practical value to museums and other institutions committed to the visual and physical representation of the past and for this reason the study has been made available in published form.

Scope

When faced with today's vast multitude of consumer goods presented in a myriad of individual or unit containers and packages, it is difficult to realize that this is a distinctly twentieth century phenomenon. Until the last years of the nineteenth century only a small portion of consumer goods, such as patent medicines and some toiletry articles, were individually packaged. Most products were packed, shipped and sold in bulk. Smaller or unit sales transactions occurred only at the retail level where the store owner transformed bulk quantities into individual sales. The most common bulk container in use during the nineteenth century was the barrel. Though constructed from a basic pattern or design, it exhibited versatility in size and could be adapted to different needs. The generic cask encompassed kegs of ten gallons or less and tierces of 46 gallons capacity which could hold almost one quarter ton of goods. 'Tight' barrels carried liquids such as alcoholic beverages or vinegar without leaking, 'dry tight' barrels were used to transport powdery fine products such as flour or dry chemicals, while 'slack' barrels sufficed for the shipment of apples and a wide variety of small bulk products. Many of British North America's major export products were shipped in barrels. These included pot and pearl ashes, beef and pork, flour and meal, and pickled fish (see appendix A for a list of domestic goods, exports and imports which were always or often transported in barrels). Because they rolled, barrels were relatively easily manhandled and manipulated in and out of vessels and vehicles. Once regulated in size and capacity according to their intended contents, they made easier the task of weighing, storing and evaluating for customs purposes the bulk commodities which comprised much of British North America's trade. Finally, they made up one of the major colonial export trades. Much of the wood cut in Canadian and New Brunswick forests was turned into barrel staves and headings for domestic, British and West Indian markets.

While a number of primary and secondary sources have been utilized in the preparation of this brief narrative, the tables which follow have been compiled and



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synthesized from but one source, the statutes of five pre-Confederation British North American colonies. The encouragement of export trades was a major preoccupation of colonial administrations. Politicians, merchants and officials recognized the essential role of the bulk container and they regulated its composition and specifications, as well as its contents. By so doing they left behind a written record which has long outlived the transitory and ephemeral containers themselves. In the five colonies and over a period of 110 years approximately 165 statutes were enacted to regulate and control all aspects of the inspection, packaging, shipment and sale of eight groups of consumer commodities. The west coast colonies did not enact any legislation pertaining to barrel specifications prior to British Columbia's entry into Confederation in 1871.

Using the Tables

The tables which follow are based upon political jurisdictions and arranged according to container contents under eight headings. The tables present data, from 98 separate statutes, which pertain directly to the physical characteristics of the containers, the nature of the brands or marks required by law, and the contents themselves. Most of the regulatory statutes contain enforcement clauses in the form of penalties for ignoring or evading the established rules and specifications. These have not been included.

Succeeding statutes dealing with a particular commodity usually built upon earlier regulations, either adding new requirements or making small changes in previous legislation. Frequently a statute will theoretically repeal all earlier legislation and then proceed to enact a set of regulations virtually identical to those which it supersedes. The tables are set up in such a manner as to indicate only changes or additions as they occur. If, for example, one wished to obtain all existing statutory information on barrels for packaging pickled fish in Nova Scotia in 1850 it would be necessary to consult not only the data contained in N.S. 12 Vic., Cap 15 (1849), but also the ten statutes which preceded it and are outlined in point form above it. Regulations enacted after 1850 would, of course, be ignored.

In the interests of economy of space the contents of the statutes are presented in point form but usually in a paraphrase of the original so as to retain some of the context and flavour. Direct quotations indicate either exact references to brands required or an ambiguity of meaning in the statute itself. The statutes sometimes use the terms 'brand' and 'mark' indiscriminately, though a brand meant the use of a branding iron, a mark the use of paint. Where possible these mechanisms have been made clear in the tables. Where the statute is ambiguous it may be assumed that branding irons were used for items which did not change, i.e. stipulated qualities, and marks in paint for those which did, i.e. the tare of an individual barrel (L.C. 46 Geo. III, Cap 4, 1806). Some statutes state where the brand or mark was to be applied - on the head usually, but sometimes on the bung stave - while others give no precise location. The tables give this specific information when it is present in the statutes.

The statutes provide a vast and varied amount of detailed information including the types of wood to be used, the length and thickness of staves, the number and locations of hoops, and details on branding and marking, and on the contents. However, it must not be assumed that the statutes always provide all pertinent data. For example, the New Brunswick legislature did not specifically require barrels containing pickled fish to be branded with the kind of fish they contained until 1830 (N.B. 10 & 11 Geo IV, Cap. 28). Common sense, however, dictates that such information would have been included from the beginning of the export trade. The alternative would be akin to finding today's supermarket shelves stocked with unlabelled tins. It should also be kept in mind that the statutes specified minimum requirements. In practice some barrels may have been stronger or may have been marked with more information than was required by law. On the other hand there is ample evidence in the statutes themselves that individuals frequently tried to

circumvent the established regulations. The reality on the wharf and quay did not always match the requirements of the law, but there were penalties, sometimes harsh ones, to encourage conformity.

Only one statute, a Lower Canadian act of 1806 dealing with flour exports stipulates that barrels must be new (L.C. 46 Geo. III, Cap 4). Most statutes contain clauses establishing penalties for repacking casks without first obliterating any earlier brand designating quality. Many full barrels were exported from the British North American colonies but there was a brisk internal container trade as well. In 1853, for example, a total of 2,338 empty barrels passed up through the Welland Canal.¹ One can hypothesize then that in any given collection of barrels, whether in storage or transit, one would find new containers, used ones of varying age and condition, and some which had been repaired with new staves and new or used headings. It is not possible, however, from the evidence available to estimate even the rough proportion of each category.

It is not the purpose of this study to place changes in specifications, brands or contents in a larger economic or social context. Suffice it to say here that such alterations likely were introduced in response to larger or more general economic exigencies. The statutes themselves rarely address such questions except in terms so general as to be, in themselves, meaningless. A Lower Canadian statute regulating the export of ashes in 1829 states only that the existing rules "have been found insufficient" and that "it would be advantageous to the trade of this Province, that more ample and better provisions were made (L.C. 9 Geo. IV, Cap. 36)." Occasionally more specific reasons for changes are given, but they do not deal with larger issues. A Nova Scotian statute of 1839, for example, permitted the use of yellow birch or maple wood for hoops on pork and beef barrels because the previously required ash, oak and hickory hoops were too expensive and difficult to procure (N.S. 2 Vic., Cap. 10). To connect physical changes in the containers with technological or diplomatic developments, or with basic economic changes is a project much beyond the scope of this study.

A recently published study on packaging regulations in the United States and Canada states that the first Canadian legislation dealing with packaging specifications and quality control was passed in 1875.² This statement simply ignores the vast number of regulations enacted by the British North American colonies in the second half of the eighteenth century and the first half of the nineteenth. In 1758 legislation was passed in Nova Scotia to overcome "great frauds" in the production and sale of bread (N.S. 32 Geo. II, Cap. 21). A New Brunswick act of 1818 referred to "the great injury of the consumer" resulting from current practices in the trade in fish for home consumption (58 Geo. III, Cap. 19). Five years later the same legislature passed another act regulating fish "in order to protect the consumer from imposition.... (4 Geo. IV, Cap. 9, 1823)." The regulations were also designed to create a reputation for quality in the various export markets - in the words of one act "to establish the credit of those articles in foreign markets.... (U.C. 41 Geo. III, Cap. 7, 1801)."

Where they exist consolidated or revised statutes have been listed in the charts even if they introduced no changes as, for example, in the case of Province of Canada, 22 Vic., Cap. 49, 1859, which appears in the chart for ashes barrel specifications. The consolidated or revised statutes were produced in larger numbers than were the annual volumes because they were intended for lawyers, not just for a few judges and legislators. Because of the very numbers produced, volumes of consolidated or revised statutes are today more likely to be readily available in many libraries. It is worth noting in conclusion that despite their obvious value as a window on the past, the pre-Confederation statutes have been sadly neglected not only by historians in recent years, but by librarians as well. No one repository in the country has yet compiled complete sets of the British North American colonial statutes. The National Library in Ottawa is building up its printed collection with microform copies, but large gaps remain. Some of the statutes used in this study were available

only in the respective legislative libraries and at least one act, and one of minor importance here, seems to have disappeared entirely. It is a sad commentary on so useful a body of information.

Endnotes

- 1 Canada, Province of. Parliament. Tables of the Trade and Navigation of the Province of Canada, for the year 1853 (Quebec: Stewart Derbishire and George Debarats, 1854), p. 5.
- 2 Stanley Sacharow, Packaging Regulations (Westport Conn.: Avi Publishing Co., 1979), p. 151.

Appendix A

Commodities transported in barrels in British North America, 1758-1867

apples	cider	pork, pickled
ashes, pot and pearl	coal tar	pitch and tar
beef, pickled	fish, pickled	salt
beer	fish oils	sugar
bees wax	flour and meal	tallow
biscuits	lard	tobacco
butter	liquor	vinegar
cheese	molasses	wines

Glossary

Barrel. Standard size cask in nineteenth century British North America, with a capacity of approximately 30 gallons or 200 lbs.

Bilge. Bulging, curved portion of a barrel equidistant from each head.

Bung stave. Stave containing in its centre the bunghold used to fill or empty liquids from a tight barrel.

Cask. Generic term for barrel-shaped containers of various sizes.

Chime. Th part of a stave between the croe (croze) and the end of the barrel.

Croe (Croze). Groove near the ends of the staves into which the head of the barrel fits.

Firkin. A small barrel containing approximately nine gallons or 55 to 65 lbs.

Head. Circular end portions of the barrel which fit into the croe (croze) cut in the staves.

Hogshead. Large barrel containing more than 60 gallons.

Hoop. Circular band, usually of wood in British North American statutes, used to hold staves in place.

Keg. Small barrel of less than 30 gallons capacity.

Stave. Arched piece of wood forming the sides of a barrel.

Tare. The weight of a barrel when empty.

Tierce. A cask with a capacity one and a half times that of a barrel.

I APPLE BARRELS
1) NOVA SCOTIA, 1758-1867

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
25 Vic. Cap. 28 1862	D.&E.	- apple barrels to have staves 29" long, heads between chimes to be 17" wide, diameter of inside of barrel at centre to be 19", "thus corresponding as nearly as possible in shape and size to the Canadian or American flat-hooped flour barrel." - all barrels to have six hoops, 2 on each end & "two on intermediate spaces." - top head to be planed that barrel may be branded or marked.	- makers of apple barrels to brand initial of their christian name & whole surname on outside of each barrel near top of the stave.	- no details.	- provisions to apply to shipping of potatoes as well. - act does not prohibit packing of "any article of produce" in flour barrels.
27 Vic. Cap. 85 1864 (Consolidated Statute)		- no change.	- no change.	- no change.	
* JURISDICTION: D : Domestic E : Export I : Import					

II ASHES BARRELS
1) LOWER CANADA, 1791-1841

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
35 Geo. III Cap. 2 1795	L.	- barrels to be watertight, well hooped & coopered.	- inspector to brand for quality 'First Sort,' 'Second Sort' or 'Third Sort' plus words 'Pot' or 'Pearl Ashes' in plain legible letters, also letters of his name & place where inspected. - inspector to weigh each cask when full & empty & brand tare of each cask on one head "with a marking iron."	- inspector to ascertain quality of ashes by emptying each cask and examining contents.	
2 Geo. IV Cap. 9 1822	E.	- barrels to be not more than 32" long nor less than 30"; diameter at each head to be not more than 22" nor less than 20". - barrels to be made of best seasoned white oak or ash, well & completely hooped with at least 14 hoops of good white ash, hickory or oak. - staves to be of such thickness to tare 14 lbs per 112 lbs gross weight of packed barrel.	- in addition to marks & brands required above, inspector to "stamp in plain and legible figures, immediately under the above-mentioned marks and stamps, the year in which such inspection is made."	- no change.	
9 Geo. IV Cap. 36 1829	E.	- in addition to above measurements the chime of each barrel to be no more than 1" wide.	- head to be branded with gross weight of barrel or contents as well as tare. - inspector to brand 'condemned' on every barrel containing ashes adulterated with stone, sand, lime or any other improper substance.	- no change.	
2) UPPER CANADA, 1791-1841					
41 Geo. III Cap. 7 1801	D.,E.	- no details.	- inspector to brand barrels as containing first, second or third sort, or merely 'salts.' - brand to be put on head of each cask.	- inspector to unpack and repack ashes barrels.	
3) PROVINCE OF CANADA, 1841-67					
6 Vic. Cap. 6 1842	E.	- continues provisions of Lower Canada	- continues provisions of Lower Canada. - act does not prevent export of pot or pearl ashes provided barrels are legibly branded or marked on one end with name & address of manufacturer, weight & tare of cask, and quality of contents.	- continues provisions of Lower Canada.	- provisions to take effect 1 January 1843.
18 Vic. Cap. 11 1854		- pot ashes to be packed in barrels of oak or white ash; pearl ashes in barrels of oak, white ash, black ash, or elm. - wood to be of best description & well seasoned, and tight, and well & completely hooped with at least 14 sound oak, ash, hickory, blue beech or elm hoops. - barrel dimensions as above.	- ashes manufacturer to mark in legible characters on end of each barrel the exact weight of barrel when empty. - qualities as above. - in addition to above brands inspector to mark 'unbranded' No. 1, 2, 3, 4 or 5, according to its strength any barrel adulterated with sand, stone, lime, salt or any other improper substance. - inspector to mark on branded head "in black" gross weight, & underneath, weight of tare.	- Pot ashes: 'first sort' to contain at least 75% pure alkali, 'second sort' 65%, 'third sort' 55%. - Pearl ashes: 'first sort' to contain at least 65% pure alkali, 'second sort' 55%, 'third sort' 45%.	
22 Vic. Cap. 49 1859 (Consolidated Statute)		- no change.	- no change.	- no change.	

III BEEF & PORK BARRELS

1) NOVA SCOTIA, 1758-1867

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
34 Geo. III Cap. 9 1794	E.	- beef & pork barrels to be made of good sound hardwood staves & headings, with not less than 12 hoops on each barrel & sufficient in every respect to hold pickle. - barrels for beef to be of such size & dimension as to hold not more than 31 gallons nor less than 30 gallons, 1/2 barrels not more than 16 gallons nor less than 15 1/2 gallons. - barrels for pork to hold not more than 30 gallons nor less than 29 gallons, 1/2 barrels not more than 15 1/2 gallons nor less than 15 gallons.	- quality brands for beef to be 'Mess Beef', 'Prime Beef' & 'Cargo Beef', to be branded on 1 end of barrel. - quality brands for pork to be 'Prime Pork' and 'Cargo Pork.' - for barrels figures '200' to be branded under quality brand, for 1/2 barrels figures '100'. - inspector to brand his christian initial and full surname & place where inspected on each barrel.	- barrels to contain 200 lbs of beef or pork, 1/2 barrels 100 lbs. - 'Mess Beef' to consist of large & fat cattle without hocks, shins or neck pieces. - 'Prime Beef' to consist of 2nd quality & contain at least one round & not more than 2 hocks or shins or 1/2 neck. - 'Cargo Beef' to consist of 3rd quality beef & contain not more than 3 hocks or shins & 1/2 neck. - 'Prime Pork' to consist of 1st quality well fattened hogs & contain not more than 3 shoulders with legs cut off at knee & head or heads not to exceed 24 lbs in weight with ears & snouts cut off. - 'Cargo Pork' to consist of 2nd quality & contain not more than 5 shoulders with legs cut off at knee & a proportion of head or heads not exceeding 30 lbs in weight.	
11 Geo. IV Cap. 6 1830	E.	- beef & pork barrels to be made of good seasoned white ash, or white oak staves & headings, free from sap & every defect. - barrels to measure 16" between the chimes & 28" in length. - barrels to be hooped with at least 2 iron hoops & 14 ash, oak or hickory hoops. - heads to be of "good thick stuff" & hoops to be well set & drove; 1/2 barrels to be hooped in same manner as barrels. - beef barrels to contain 30 gallons; pork barrels not less than 27 gallons nor more than 28 gallons.	- quality brands for pork to be 'Mess Pork', 'Prime Pork', & 'Cargo Pork'; for beef 'Mess Beef', 'Prime Beef' & 'Cargo Beef'. - beef barrels to be branded '200' 1/2 barrels '100' on one end. - pork barrels to be branded '200', 1/2 barrels, '100' - no location specified. - inspector to brand each barrel with his name "at full length" & place where inspected.	- beef & pork barrels to contain 200 lbs of meat, 1/2 barrels 100 lbs. - 'Mess Pork' to consist of rib pieces of good fat hogs cut in square 4 lb pieces. - 'Prime Pork' to consist of next best pieces with no more than 3 shoulders without legs & not more than 20 lbs of heads with ears & snouts above the tusks removed & brains & bloody grizzle taken out of heads; pieces to be not more than 12 lbs nor less than 4 lbs. - 'Cargo Pork' to be 3rd quality with no more than 4 shoulders without legs & not more than 2 heads weighing together up to 25 lbs; pieces as per 'Prime Pork'. - each barrel of pork to contain not less than 1/2 bushel of coarse Turk's Island, Bahama Island or St. Ubes salt, & not less than 3 oz. of saltpetre. - 'Mess Beef' to consist of large, fat cattle & contain no hocks, shins or neck pieces. - 'Prime Beef' to consist of 2nd quality & to contain at least 1 round & not more than 2 hocks or shins & 1/2 neck. - 'Cargo Beef' to consist of inferior quality & to contain not more than 3 hocks or shins & 1/2 neck. - each barrel of beef to contain 1 1/2 peck of Turk's Island, St. Ubes or Bahama Island salt & at least 3 oz. of saltpetre.	
2 Vic. Cap. 10 1839	D.,E.	- since ash, oak & hickory hoops for beef & pork barrels are expensive & difficult to procure in Nova Scotia, yellow birch & maple hoops may be used. - above provisions extended to home consumption.	- above provisions extended to beef or pork intended for home consumption	- above provisions extended to beef or pork intended for home consumption.	
3 Vic. Cap. 14 1840		- beef & pork for home consumption may be packed in barrels & 1/2 barrels of good seasoned spruce staves & hardwood heads, without 2 iron hoops but otherwise as stated above.	- no change.	- no change.	
14 Vic. Cap. 85 1851 (Consolidated Statute)	D.,E.	- pork & beef barrels to be 17" in diameter between the chimes; 1/2 barrels to contain not less than 14 gallons nor more than 15 gallons. - headings for home consumption may be hardwood or spruce.	- all brands to be placed on one head.	- no change.	
22 Vic. Cap. 85 1859 (Consolidated Statute)		- no change.	- no change.	- no change.	

III BEEF & PORK BARRELS

1) NOVA SCOTIA, 1758-1867 (continued)

STATUTES	JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., quantities, means of inspection)	REMARKS
27 Vic. Cap. 85 1864 (Consolidated Statute)		- no change.	- no change.	- no change.	
2) LOWER CANADA, 1791-1841					
44 Geo. III Cap. 9 1804	E.	- beef & Pork barrels to be made of good seasoned white oak staves & headings free from every defect. - each barrel to contain 200 lbs of beef or pork. - barrels to measure 16 1/2" between the chimes & to be 28" long, to contain not less than 30 gallons nor more than 31 gallons, to be hooped with 14 good white oak, hickory or oak hoops, the heads to be made of "good thick stuff", the hoops to be well set and drove. - 1/2 barrels to contain not less than 15 gallons nor more than 16 gallons, & to be hooped in same manner as whole barrels.	- barrels of beef to be branded on one head "Mess Beef", "Prime Beef" or "Cargo Beef". - barrels of pork to be branded on one head "Mess Pork", "Prime Pork," or "Cargo Pork." - beef & pork barrels to be branded with weight they contain, with initial letters of inspector's name, name of city where inspected in legible letters, & with "L. Canada."	- barrels to contain 200 lbs of beef or pork, 1/2 barrels 100 lbs. - beef packed to be of fat cattle not under 3 yrs old, to be cut in square pieces not more than 12 lbs nor less than 4 lbs in weight. - "Mess Beef" to consist of choicest pieces of oxen, cows or steers well fattened; the shin, shoulder, clod & neck removed from fore-quarters, as well as the legs & leg-rounds from the hind-quarters. - "Prime Beef" to consist of choice pieces of oxen, cows, steers or heifers & not more than 1/2 a neck & 1 flank with hock cut off. - "Cargo Beef" to consist of fat cattle of all descriptions 3 yrs old and upward with not more than 1/2 a neck & 3 flanks without hocks. - "Mess Pork" to consist of rib pieces of good fat hogs only. - "Prime Pork" to consist of next best pieces with not more than 3 shoulders in 1 barrel, no legs and not more than 20 lbs of head, having ears cut off & snouts above the tusks, & brains & bloody grizzle removed. - "Cargo Pork" to consist of fat merchantable pork with not more than 4 shoulders without legs in each barrel & not more than 2 heads weighing maximum of 25 lbs with ears & snout, brains & bloody grizzle removed. - each barrel of beef or pork to contain 75 lbs of clean St. Ubes, Isle of May, Lisbon or Turk's Island salt or other salt of equal quality & a pickle "as strong as salt will make it." - each barrel to contain 4 oz. of saltpetre. - "Mess Pork" to be cut in 4 lb squares, "Prime Pork" & "Cargo Pork" in pieces not more than 12 lbs nor less than 4 lbs in weight.	- act does not prevent "the exportation of rounds of beef in kegs or tubs as is now practiced."
3 Geo. IV Cap. 8 1823	E.	- beef & pork barrels not to exceed 28 gallons capacity, wine measure. - bung holes "instead of being made in the head of the barrel as heretofore, be made on the side or bilge."	- no change.	- "packing or pressing of the meat instead of being done as heretofore, shall be done with a screw for the purpose." - amount of salt to be determined by inspector but not to exceed 75 lbs per barrel.	
4 Geo. IV Cap. 22 1824	E.	- barrels for beef not to exceed 29 gallons, wine measure; barrels for pork, 30 gallons.	- beef barrels to be branded on one head "Prime Mess Beef" or "Cargo Beef." - pork barrels to be branded on one head "Prime Mess Pork" or "Cargo Pork." - in addition to other brands inspector to brand the month and year of inspection.	- beef packed to be of fat cattle at least 4 yrs old, to be cut in pieces not more than 8 lbs or less than 6 lbs. - "Prime Mess Beef" to consist of pieces of good fat cattle with ends of hocks & 1/2 neck taken off. - "Cargo Beef" to consist of pieces of fat cattle of a second quality with ends of hocks & 1/2 neck taken off. - pork packed to be good fat hogs, to be cut in pieces not more than 6 lbs nor less than 4 lbs. - "Prime Mess Pork" to consist of pieces of good fat hogs, not less than 180 lbs each; barrel to contain 2 half heads not exceeding 16 lbs, 2 shoulders, 2 hams & remaining pieces of a hog; snout to be cut off close to the eyes lower tusks taken out, ears cut close to the head; tongue, brains & bloody grizzle taken out; remaining pieces well cleaned & washed. - "Cargo Pork" to consist of hogs not less than 100 lbs each; barrel to contain pieces of same description as 1st brand.	

III BEEF & PORK BARRELS

2) LOWER CANADA, 1791-1841 (continued)

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
2 Vic. Cap. 15 1839	E.	- barrel heads to be not less than 3/4" thick. - barrel staves at each edge at the bilge to be not less than 1/2" thick. - each barrel to be hooped & covered 2/3 of its length with good oak, ash or hickory hoops with centre 1/3 left uncovered. - each barrel to be bored in centre of bilge with a bit not less than 1" in diameter. - each barrel to be not less than 27" long nor more than 28". - beef barrels to contain not less than 28 gallons nor more than 29 gallons. - pork barrels to contain not less than 29 gallons nor more than 30 gallons.	- inspectors to provide iron or other metal brands with words 'Quebec', 'Montreal' or 'Three Rivers' & 'L.C.' for Lower Canada & christian initial & full surname. - quality brands for beef to be 'Mess Beef', 'Prime Mess Beef', 'Prime Beef' & 'Cargo Beef.' - quality brands for pork to be 'Mess Pork', 'Prime Mess Pork', 'Prime Pork' & 'Cargo Pork.' - each barrel of pork found to be "soft or still fed" though otherwise of good quality to be branded 'Soft' in letters as large as those upon the rest of the brand. - beef or pork found to be unsound and unmerchantable to be branded 'Rejected' at full length & in plain legible characters. - on any barrels of pork found to be thin, rusty, measley, tainted, sour or unmerchantable or beef found to be unmerchantable or spoiled, inspector to mark quality & condition of contents "with ink or paint, on the head of such barrel." - month & year of inspection, net weight and quality of beef or pork to be branded on each barrel. - all brands to be large & legible, and to be placed in a space 14" long by 8" broad. - tubs, casks or barrels containing rounds of beef, rounds & briskets of beef, the meat of young pigs called 'Pig Pork', the tongues of neat cattle, the tongues of pigs, hams of pigs, shoulders of pigs, and pig's cheeks to require no brand but the mark of the packer, net weight, date and place packed; these may be brand marks or legible & permanent marks in ink or paint, on one of the heads of the package.	- beef to be cut in squares not more than 8 lbs nor less than 4 lbs in weight. - 'Mess Beef' to consist of choicest pieces of well fattened oxen, cows or steers - briskets, thick of the flank, ribs, rumps & surloins. - 'Prime Mess Beef' to consist of pieces of the 2nd quality of good fat cattle, without shanks or necks. - 'Prime Beef' to consist of choice pieces of fat cattle & contain not more than the coarse pieces of one side of the carcass, the hocks & necks cut off above 1st joint. - 'Cargo Beef' to consist of meat of fat cattle of all descriptions, 3 yrs of age & upward, with not more than 1/2 a neck and 3 shanks (with hocks cut off above 1st joint) per barrel. - pork to be cut in square pieces not more than 6 nor less than 4 lbs in weight. - 'Mess Pork' to consist of rib pieces of good fat hogs not weighing less than 200 lbs. each. - 'Prime Mess Pork' to consist of pieces of good fat hogs not weighing less than 190 lbs each, the barrel to contain coarse pieces of 1 hog: 2 half heads, not more than 16 lbs weight together, 2 shoulders, 2 hams, & remaining pieces of a hog. - 'Prime Pork' to consist of pieces of good fat hogs not weighing less than 150 lbs each, the barrel to contain the coarse pieces of 1 1/2 hogs: 3 half heads, not more than 24 lbs. together, 3 hams, 3 shoulders & the remaining pieces of 1 1/2 hogs. - 'Cargo Pork' to consist of pieces of fat hogs not weighing less than 100 lbs. each, the barrel to contain the coarse pieces of not more than 2 hogs: 4 half heads, not more than 30 lbs. together, 4 hams, 4 shoulders, & the remaining pieces of 2 hogs.	- act does not prevent export of rejected beef or pork if properly branded as such.
45 Geo. III Cap. 8 1805	E.	- beef & pork barrels to be of good seasoned white oak staves & heading free from every defect, to contain 200 lbs. of beef or pork & not of larger gauge than 30 gallons. - to be hooped with 14 good ash, hickory or oak hoops, heads to be made "of good thick stuff," hoops to be well set and drove.	3) UPPER CANADA, 1791-1841 - 3 types of beef: 'Mess Beef' 'Prime Beef' & 'Cargo Beef' to be branded on head of each barrel. - 2 types of pork: 'Mess Pork', 'Prime Pork', also to be branded on head of each barrel. - on one head of each barrel to be branded weight it contains, inspector's name, district, where inspected and 'Upper Canada' all in legible letters.	- beef to be of fat cattle, not under 3 yrs old, to be cut in square pieces not over 12 lbs nor less than 4 lbs in weight. - 'Mess Beef' to consist of choicest pieces of oxen, cows or steers, well fattened; shin, shoulder & neck of fore quarters, leg & leg rounds of hind quarters removed. - 'Prime Beef' to consist of choice pieces of oxen, steers, cows & heifers and containing not more than half a neck & one shank with hock cut off. - 'Cargo Beef' to consist of fat cattle of all descriptions, 3 yrs old & upwards, with not more than half a neck and 3 shanks without hocks in each barrel. - each barrel to be well salted with not less than 40 lbs. of clean Saint Ubes, Isie of May, Lisbon, Turk's Island or other salt of equal quality, plus pickle made as strong as salt can make it. - each barrel to contain not less than 2 oz. of saltpetre. - each barrel to contain 200 lbs. of beef or pork.	- inspection of beef or pork for export not mandatory.

III BEEF & PORK BARRELS

3) UPPER CANADA, 1791-1841 (continued)

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., quality, means of inspection)	REMARKS
3 Vic. Cap. 15 1840	E.	- pork barrels to contain 200 lbs., 1/2 barrels 100 lbs.	- to be 4 qualities of pork: 'Mess Pork', 'Prime Mess Pork', 'Prime Pork' and 'Cargo Pork', to be branded on one head of each barrel. - other brands as per above for beef.	- 'Mess Pork' to consist of rib pieces of good fat hogs, not weighing less than 200 lbs. each. - 'Prime Mess Pork' to consist of pieces of good fat hogs, not weighing less than 190 lbs., barrel to contain coarse pieces of one hog only - 2 half heads, not to exceed 16 lbs. together, 2 shoulders, 2 hams & remaining pieces of a hog. - 'Prime Pork' to consist of pieces of good fat hogs not weighing less than 150 lbs., to contain coarse pieces of 1 1/2 hogs only - 1 1/2 heads not exceeding 24 lbs. together, 3 hams, 3 shoulders & the remaining pieces of a hog and a half. - 'Cargo Pork' to consist of good fat hogs of not less than 100 lbs. weight, to contain coarse pieces of 2 hogs only - 2 heads not more than 30 lbs. weight together, 4 shoulders, 4 hams, & remaining pieces of 2 hogs. - all pork to be cut in square pieces not more than 6 lbs. nor less than 4 lbs. in weight. - following parts to be cut off & not packed: the ears close to the head, the snout above the tusks, the legs above the knee joint, the tail, the tongue & bloody grizzle. - each barrel to contain 200 lbs. of pork, each 1/2 barrel 100 lbs. - each barrel to contain at least 50 lbs. of salt & additional pickle as per beef above.	

4) PROVINCE OF CANADA, 1841-67

4 & 5 Vic. Cap. 88 1841	E.	- continues provisions of Lower Canada, but now beef & pork may be packed in tierces & 1/2 tierces as well as barrels & 1/2 barrels. - each tierce stave to be on each edge at the bilge not less than 3/4" thick and not less than 30" nor more than 31" long. - beef tierces to contain not less than 44 gallons nor more than 45 gallons, wine measure. - pork tierces to contain not less than 45 nor more than 46 gallons, wine measure.	- continues provisions of Lower Canada, but no reference to province just city or town as place of inspection. - uninspected beef or pork to "be marked with black paint or branded on one end" with name & address of packer, as well as date & place of packing, and weight & quality of contents.	- continues provisions of Lower Canada. - each tierce of beef or pork to contain 300 lbs. of meat and 112 lbs. of salt as described above, and 6 oz. of saltpetre.	- act does not prohibit export of uninspected beef or pork if properly branded.
13 & 14 Vic. Cap. 31 1850		- no change.	- packer to brand as well as initial of his christian name & full surname, date of branding & word 'owner' or 'owners.'	- no change.	
22 Vic. Cap. 48 1859		- no change.	- no change.	- no change.	

IV BUTTER CONTAINERS

1) NEW BRUNSWICK, 1784-1867

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., quality, means of inspection)	REMARKS
43 Geo. III Cap. 6 1803	E.	- butter for export to be packed in firkins made of good seasoned hardwood, made tight with 3 hoops at each end & at the bilge; firkins to be sufficient to hold pickle.	- inspector to brand each firkin with its tare, with quality of butter (first, second or third) & county where butter produced.	- each firkin to contain 66 lbs of butter.	
45 Geo. III Cap. 20 1805		- butter may be packed in firkins of any seasoned wood except pine or cedar if wood is free of sap, & firkin tight & well hooped.	- no change.	- no change.	
42 Geo. III Cap. 2 1802		- container for butter to be a firkin, no details regarding materials or construction.	- inspector to brand tare, quality of butter ('Prime', 'Second' or 'Third') & name of county on each firkin.	- no details.	- act pertains only to county of Cumberland.

3) PROVINCE OF CANADA, 1841-67

11 Vic. Cap. 7 1848	D., E.	- butter to be packed in firkins or kegs made of best seasoned white ash & each bound with at least 12 wooden hoops. - firkin to contain 56 lbs. of butter, staves from croe to croe to be 14 1/2" long, diameter of head to be 11 1/2", staves to be 3/4" thick & head 1/2" thick, package when dry to weigh as close to but not more than 10 lbs. - keg to contain 84 lbs. of butter, staves from croe to croe to be 17" long, diameter of head to be 13", staves to be 3/4" thick & head 1/2" thick. Package when dry to weigh as close to but not more than 13 lbs.	- each package to be branded on outside of firkin or keg at centre of the stave or bilge with name of maker. - inspector to "scribe or brand on the head of the package" the gross weight & the tare (& 1 lb. per firkin & 2 lb. per keg for soilage over & above cooper's tare). - inspector to brand on each head his name, month, year & place of inspection, and quality of the butter as 'First', 'Second', 'Third', 'Fourth', or 'Grease.'	- inspector to remove head of each firkin or keg & pass a taster through the butter from end to end to ascertain quality. - standard of quality & system of classification to be that used in Ireland.	- inspection of butter not mandatory but all butter to be inspected required to conform to stipulations of the act. - act to take effect 1 Sept. 1848.
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V FLOUR & MEAL BARRELS

1) NEW BRUNSWICK, 1784-1867

STATUTES	JURISDICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
8 Vic. Cap. 77 1845	I.	- no details.	- inspector to mark or brand with a branding iron each barrel with his christian initial & surname, net weight of contents & for quality 'S' (superfine), 'F' (fine), 'M' (middlings) or 'Bad' if not good, sweet & wholesome. - inspector to estimate tare rather than unpack barrel.	- all barrels of flour, corn meal or buckwheat meal, imported into province to weigh 196 lbs., 1/2 barrel 98 lbs.	- flour imported for export not covered by act.
9 Vic. Cap. 66 1846		- no change.	- inspectors may use red or black paint rather than irons to mark barrels as required above.	- no change.	
2) NOVA SCOTIA, 1758-1867					
3 Wm. IV Cap. 15 1833	I.	- all barrels of wheat flour, rye flour, corn meal & buckwheat meal entering Nova Scotia, except in bond for export, to weigh not less than 196 lbs. in contents, 1/2 barrel 98 lbs.	- inspector to brand "with a branding iron" each barrel & 1/2 barrel with the initials of his christian & surname, net weight, estimate of tare & for quality 'S' for superfine, 'F' for fine, 'M' for middlings or 'Bad'.	- barrels to contain 196 lbs., 1/2 barrels 98 lbs.	
4 Wm. IV Cap. 15 1834	I.	- barrels of imported corn meal not kiln dried to weigh not less than 168 lbs. in contents.	- inspector to brand weight of contents on each barrel of corn meal.	- corn meal barrels to contain 168 lbs. of meal.	
6 Wm. IV Cap. 4 1836	I.	- no change.	- inspector to weigh & brand but not inspect quality unless asked to do so.	- no change.	
14 Vic. Cap. 85 1851 (Consolidated Statute)	D.,I.	- no change.	- inspector to brand each barrel with initial of christian name & full surname. - domestic flour to be branded by manufacturer with name of mill where produced and net weight of contents.	- no change.	
22 Vic. Cap. 85 1859 (Consolidated Statute)	D.,I.	- no change.	- no change.	- no change.	
27 Vic. Cap. 85 1864 (Consolidated Statute)	D.,I.	- no change.	- no change.	- no change.	

3) PRINCE EDWARD ISLAND, 1773-1873

27 Vic. Cap. 5 1864	I.	- no details.	- inspector to mark barrels containing less than proper weight "Short" with number of lbs. missing. - inspector to brand or mark with red or black ink each barrel with "initials of his christian and surname," net weight of each barrel and for quality 'E' for extra, 'S' for superfine, 'F' for fine, 'M' for middlings or 'Bad' as appropriate. - inspector to estimate tare of barrel rather than unpack same.	- barrels of imported wheat flour, rye flour, corn meal or buckwheat meal to contain 196 lbs., 1/2 barrels 98 lbs.	
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4) PROVINCE OF QUEBEC, 1763-91

25 Geo. III Cap. 6 1785	E.	- flour & biscuit for export to be packed in good strong casks, well made, of well seasoned staves, & bound with 10 hoops; each cask to be well & sufficiently nailed.	- each flour or biscuit manufacturer to have "separate and distinguishable brandmark" & brand each cask for export. - tare of each cask to be marked thereon presumably by manufacturer of either flour or barrel. - act implies that manufacturer was to mark or brand quality of contents on each barrel. - inspector to brand on each cask on the quarter (just below chime on side of barrel) in a fair & distinguishable manner the name of place where produced & the initials of his christian & surname.	- casks to contain 1 1/4 quintals (140 lbs.), 1 1/2 quintals (168 lbs.) 1 3/4 quintals (196 lbs.) or 2 quintals (224 lbs. English weight). - inspector to examine contents by boring through head of each barrel "with an instrument to be contrived for that purpose." - no qualities specified; flour to be "of a proper fineness and merchantable."	- manufacturer to give brandmark, name & address to local clerk of the peace to be entered in ledger kept for that purpose. - act to come with effect 1 September 1786.
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V FLOUR & MEAL BARRELS

5) LOWER CANADA, 1791-1841

STATUTES	*JURIS-DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., quality, means of inspection)	REMARKS
46 Geo. III Cap. 4 1806	D.,E.	- flour for sale or export to be packed in new barrels of oak, beech or ash, with heads of same, well seasoned & bound with at least 10 wooden hoops, 3 at each end with a lining hoop within the chimes, the whole well secured by nails.	- each manufacturer of flour to have iron or other metal brands containing his name & to brand each cask for export in a plain & distinguishable manner. - each cask to have the tare legibly marked in large figures on one end and net weight of contents of each cask to be branded on one end by manufacturer. - quality brands to be 'S.F.' for superfine, 'F' for fine, 'MID' for middlings, 'ENT' for farine entiers; 'KILN D.' for flour previously kiln dried. - Indian meal casks to be so branded, with tare of cask to be marked on one end as well as net weight of contents. - inspector to brand each cask with 'Quebec', 'Montreal' or 'Three Rivers', his christian name & full surname and quality of contents. - unmerchantable flour to be branded by inspector 'Rejected' at full length & in plain, legible characters. - if contents of quality inferior to manufacturer's brand, inspector to erase name & brand appropriately.	- flour barrels to contain 98 lbs., 196 lbs. or 224 lbs. avoirdupois weight. - farine entiere to consist of whole produce of the wheat when ground, except the coarse bran and pollard. - barrels of Indian meal to contain 168 lbs. of meal avoirdupois weight. - each biscuit for export, being of wholesome & merchantable quality to be stamped with the initials of the christian & surname of baker.	- provisions for biscuits to take effect 1 July 1806.
58 Geo. III Cap. 3 1818	D.,E.	- flour and meal barrels for sale or export to be of staves 27" long with heads 17" in diameter; 1/2 barrel staves to be 22" long with heads to be 13" in diameter.	- in addition to above inspector to mark on each cask month & year of inspection "in large and legible characters or a brand of at least six inches in diameter." - inspector to put all brands & marks required within a circumference of 6". - inspector to provide uniform brands in each district. - district of "William Henry" added to above.	- inspecting instrument to have an inside bore not exceeding 5/8".	- act to take effect 1 May 1819. - rejected flour may be exported if properly stamped or branded as such.
2 Geo. IV Cap. 2 1822	D.,E.	- no change.	- any flour found upon inspection to be sour to be branded 'Sour' in addition to above brands & marks required by law.	- no change.	
2 Vic. Cap. 10 1839	D.,E.	- flour barrels to contain 196 lbs., 1/2 barrels 98 lbs.; no other size barrels permitted. - effective 1 May 1839 barrels of flour for export to be made of oak or ash only, to have staves 27" long & heads 16 1/2" to 17" in diameter; 1/2 barrels of same woods with staves 27" long & heads 13 1/2" to 14" in diameter.	- "Chambly" added to above jurisdictional brands. - quality brands to be "extra superfine", "superfine", "fine" or "fine middlings," and "ship stuff or pollards." - casks of rye flour to be branded "Rye flour."	- flour barrels to contain 196 lbs., 1/2 barrels 98 lbs.	
2 Vic. Cap. 39 1839	D.,E.	- change in barrel & 1/2 barrel dimensions noted above not to take effect until 1 January 1840. - measurements for lengths of staves given above shall be from croe to croe, not from end to end of stave.	- no change.	- no change.	
6) UPPER CANADA, 1791-1841					
4 Geo. III Cap. 7 1801	D.,E.	- no details.	- barrels to be branded on one head 'superfine', 'fine', 'middlings' or 'soured' according to quality.	- inspector to examine flour by boring head of cask & piercing through the flour "with the usual instrument" to ascertain if soundly packed & to judge its quality.	
1 Geo. IV Cap. 5 1820	D.,E.	- each barrel to contain 196 lbs. of flour. - flour to be honestly & well packed in good & sufficient casks made of well seasoned staves & bound with 10 hoops.	- every miller to provide brands or marking irons with following information: name of mill where flour packed, with words 'Upper Canada', the net weight & tare in figures & words 'superfine', 'fine', & 'fine middlings' as appropriate.	- each barrel to contain 196 lbs. of flour.	

V FLOUR & MEAL BARRELS

7) PROVINCE OF CANADA, 1841-67

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
4 & 5 Vic. Cap. 89 1841	D.,E.	- continues provisions for Lower Canada.	- ibid. - unsound or unmerchantable flour to be branded 'Rejected' at full length in addition to brand designating quality. - place of packing as well as name of packer, quality, tare, etc. to be branded on each barrel. - inspector to place all required brands or marks in space not exceeding 14" in length by 8" in breadth.	- ibid.	- inspection not mandatory.
11 Vic. Cap. 6 1848	D.,E.	- oatmeal barrels to conform to above provisions for flour barrels & each to contain 224 lbs. of oatmeal.	- quality brands for barrels of oatmeal to be 'Extra Superfine', 'Superfine', 'Fine', 'Fine Middling', 'Middling' & for lowest quality 'Unbrandable'.	- oatmeal barrel to contain 224 lbs. of oatmeal. - qualities of flour to be as per those for New York City.	
13 & 14 Vic. Cap. 29 1850	D.,E.	- no change.	- quality brands or marks for barrels of flour to be 'Extra Superfine', 'Superfine', 'Superfine No. 2', 'Fine', 'Fine Middlings', 'Middlings', 'pollards' or 'E.N.T.' for farine entière. - quality brands or marks for rye flour, Indian meal and oatmeal to be 'First', 'Second', 'Third' or 'Unbrandable' & when such grain has been kiln dried packer to brand or mark each barrel at length or with 'Kiln D.' - packer or manufacturer to brand, paint or mark each barrel with christian initial & full surname, name of mill & place of packing, quality & weight of flour or meal, and tare of barrel on one end.	- 'E.N.T.' quality of flour to contain "the whole produce of the wheat when ground excepting the coarse bran and pollards." - barrel contents: as above barrel of flour to contain 196 lbs, 1/2 barrel 98 lbs.; barrel of rye flour, ditto; barrel of Indian meal 168 lbs. or 196 lbs., 1/2 barrel 84 lbs. or 98 lbs.; barrel of oatmeal 224 lbs., 1/2 barrel 112 lbs.	
19 & 20 Vic. Cap. 87 1856	D.,E.	- no change.	- quality brands or marks for barrels of flour to be 'Extra Superfine', 'Fancy Superfine', 'Superfine', 'Superfine No. 2', 'Fine', 'Fine Middlings', 'Ship Stuff' or 'Pollards' and 'E.N.T.' - quality brands or marks for rye flour to be 'Superfine', and 'Fine'.	- each barrel of Indian meal to contain 196 lbs., each 1/2 barrel 98 lbs.	
22 Vic. Cap. 47 1859 (Consolidated Statute)		- no change.	- no change.	- no change.	

VI LIME BARRELS

1) NEW BRUNSWICK, 1784-1867

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
33 Geo. III Cap. 8 1793	D.,E.	- lime to be packed in hogsheads of at least 100 gallons capacity or 1/2 hogsheads of 50 gals. Lime may be packed in smaller casks if capacity is marked thereon.	- coopers making hogsheads for lime to brand their name on one head.	- no details.	
17 Vic. Cap. 92 1854 (Consolidated Statute)		- no change.	- no change.	- no change.	

VII PETROLEUM CONTAINERS

1) NEW BRUNSWICK, 1784-1867

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
30 Vic. Cap. 38 1867		- no details.	- inspector to mark on each cask his name, date of inspection & number of degrees Fahrenheit at which cask's contents will give off flammable vapours. - any cask which will not bear the fire test of at least 110 degrees Fahrenheit to be marked "unsafe for illuminating purposes."	- inspector to ascertain using the "fire test with G. Tagliabue's Pyrometer" temperature in degrees Fahrenheit at which cask containing petroleum, coal oils, burning fluids & other similar oils & fluids give off vapours which will ignite or explode in presence of a lighted match.	

VIII PICKLED FISH BARRELS

1) NEW BRUNSWICK, 1784-1867

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
26 Geo. III Cap. 50 1786	E.	- all pickled herring, mackerel, cod & scale fish for export to be packed in barrels containing at least 28 gallons; barrels to be made of well seasoned timber, free from sap & to have 3 sufficient hoops on each bilge & 3 on each end, the chime hoops to be secured with nails. - salmon to be exported in barrels of at least 31 1/2 gallons or tierces of 42 gallons.	- packer to brand "initials of his name with his surname and N. Brunswick at full length on each barrel." - inspector to mark or brand each barrel "with such mark or brand as shall be assigned him."	- fish to be of 1 kind, sweet, free from rust, close packed & full of strong pickle. - all salmon to be free from oil. - cod & scale fish for Spanish, Portugal or Straights market to be of 1st quality, properly cured, not salt burnt nor broke, smoothly split & perfectly sound. - fish for Madiera market to be deemed marketable though not smoothly split if other above provisions met. - fish for West India market to be well dried & cured only.	
27 Geo. III Cap. 11 1786-87	E.	- no change.	- no change.	- herring may be exported with or without pickle.	
28 Geo. III Cap. 9 1788	E.	- re. containers for exported salmon: tierces to contain 42 gallons English wine measure, 1/2 tierces 21 gals., barrels 32 gals, 1/2 barrels 16 gals. - all containers to be made of white oak or other good hardwood sufficient to hold pickle; to be bound with good & sufficient hoops at both ends, leaving no greater space between the hoops in the centre or bilge of tierces than 9", for 1/2 tierces 7", for barrels 8", & for 1/2 barrels 6". - tierces to be at least 5/8" thick in the whole of the bilge; 1/2 tierces, barrels & 1/2 barrels 1/2" thick at thinnest part.	- inspector to mark on head of each cask "with a brand or marking iron" the number of salmon contained & the net weight of the same.	- salmon tierces to contain at least 300 lbs. net wt. of fish, 1/2 tierce 150 lbs., barrel 230 lbs., and 1/2 barrel 115 lbs.	
58 Geo. III Cap. 19 1818	D.	- barrel regulations extended to fish sold for home consumption.	- inspectors to examine fish for home consumption; no specific reference to branding requirements but this may be assumed in act to be the same as above.		
59 Geo. III Cap. 13 1819	D.,E.	- no change.	- inspector to brand "the initials of his name on the head and bilge" of each cask.	- cod & scale fish for European market to be of 1st quality, properly cured, not salt burned, nor broken, smoothly split and perfectly sound. - cod & salt fish for West India market if well cured & dried to be deemed merchantable without other above qualities.	
4 Geo IV Cap. 9 1823	D.	- no change.	- no change.	- inspector to determine species & quality of fish by taking same out of barrels in which they have been salted down & repacking them; appears to be statement of existing system, for clarification, rather than new regulation.	
9 Geo. IV Cap. 27 1828	E.	- each fish barrel to be well hooped at each end, hoops covering not less than 2/3 of barrel.	- inspector to brand christian initial & full surname on head & bilge of each barrel.	- no change.	
10 & 11 Geo. IV Cap. 28 1830	D.,E.	- pickled fish for home consumption or export to be packed in casks of sound, well seasoned timber, free from sap, with hardwood staves not less than 1/2" thick or soft wood 5/8" thick; bung stave to be of hardwood; heading to be well seasoned, and planed or shaved, & free from sap and to be of split or rift wood. - barrels to be closely hooped for 9" from the chimes & 1/2 barrels in proportion. - barrel staves to be 28" long & heads to be 17" between the chimes. - barrels to contain not less than 28 gallons nor more than 29 gals.; 1/2 barrels not less than 14 gals., tierces not less than 42 gals. nor more than 44 gals.	- inspectors to brand barrels 'Mackerel', 'Salmon', 'Shad', etc. - quality brands to be 'No. 1' and 'No. 2' and for salmon & mackerel a third quality 'No. 3'. - inspector also to brand on head of each cask his christian initials & full surname, name of town he represents, year of inspection, 'N.B.' for New Brunswick and, again on head of each barrel, 'Ex.' or 'H.C.' to designate fish for export or home consumption respectively.	- each barrel to contain not less than 1 1/2 pecks of coarse salt per barrel, or fine salt in proportion & to be filled with clear strong pickle. - 'No. 1' to consist of best quality fish, free from damage. - 'No. 2' 2nd quality but sweet, & free from taint, rust or damage. - 'No. 3' for salmon or mackerel to consist of thinnest & poorest of those fish which are sweet & wholesome. - 3 qualities of dried codfish 'Merchantable', 'Madiera' & 'West India' as per qualities above (26 Geo. III, cap. 50, 1786).	- act does not prevent fishermen from immediately selling their catches at port without inspection & in casks, bulk, etc. - act does not extend to fish packed in kegs of less than 10 gallons.

VET PICKLED FISH BARRELS

1) NEW BRUNSWICK, 1784-1867 (Continued)

STATUTES	JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
5 Wm. IV Cap. 43 1835	D.,E.	- no change.	- inspector to brand "in plain and legible letters on the bilge of each and every such cask, across the staves" christian initials & full surname followed by "INSP." for inspector, & on head of each cask the same marks, plus year & month of inspection, & "N.B." for New Brunswick; the brands on the heads to occupy 3 lines as per example below reproduced from act. A.B. Insp. N.B. Sept. 1835. Mackerel No. 1. - type of fish and quality required as per 10 & 11 Geo. IV, cap. 28, 1830.	- no change.	
3 Vic. Cap. 24 1840		- no change.	- no change.	- no change.	
8 Vic. Cap. 98 1845		- no change.	- no change.	- no change.	
2) NOVA SCOTIA, 1758-1867					
2 Geo. III Cap. 8 1762	D.,E.	- pickled fish to be packed in barrels with capacity of at least 31 1/2 gallons. - barrels to be tight. - barrel staves for export to be 4" broad, 1/2" thick at thin edge & 30" long; barrel hoops for export to be 9" long & 1/2" thick at thin end; these dimensions may pertain to built up barrels for fish export trade as well as for parts export industry. - barrels to be of sound, well seasoned timber & free of sap.	- barrels to be marked with gauger's mark & with the distinct brand mark of the cooper. - inspector to "mark with such brand mark, as shall be assigned him by the ... Court, and such other cut mark as may denote the kind of fish and time when packed."	- fish packed for export to be all of one kind, well saved, sweet, free from rust, close packed, & barrels full of pickle. - herring to be free of oil. - inspector to examine contents by opening the head of each barrel.	
6 & 7 Geo. III Cap. 2 1766	D.,E.	- no change.	- producer to brand head of each barrel with initial of christian name and full surname.	- no change.	
29 Geo III Cap. 11 1789	D.,E.	- salmon tierces to contain "forty-two gallons at least" and not less than 280 lbs. of fish exclusive of salt and pickle. - all barrels for pickled fish to contain "thirty gallons, and no less."	- no change.	- no change.	
38 Geo III Cap. 2 1798	E.	- kegs or boxes for red or smoked herring to be "sufficiently seasoned, strong, and well made." - kegs to be 10" diam. at each head measuring within chime & 14" long from inside of one head to inside of the other. - boxes to measure "on the inside" 18" long, 12" wide, 6" deep. - pickled fish may be exported in 1/2, 1/4 and 1/8 barrels, duly gauged and surveyed, and containing respectively 16 gallons, 8 gallons & 4 gallons.	- each keg or box to be marked with "the initial letters of the name of the owner or packer, and with the size of the herrings" -one, two or three. - each keg or box to be marked with initial of christian name and full surname of inspector and the town for which he acts.	- boxes & kegs to be "close packed with good red, or smoked, herrings of one size." - sizes: largest fish number one, second size number two, smallest size number three. - herrings to be "sweet, well saved and smoked, and all that are in the said package shall, as near as may, be of the same size, close packed, and so stowed, as completely to fill the package."	
48 Geo. III Cap. 17 1807	D.,E.	- effective 1 May 1807 /1808?/ all barrels to contain 28 gallons, 1/2 barrels 14 gallons.	- inspector to "brand, or otherwise distinctly mark on the stave next to the bung stave, in words at length, the name of the place where the same shall be inspected."	- no change.	
8 Geo IV Cap. 20 1827	E.	- barrel staves to be not less than 1/2" thick. - bung stave to be of hardwood.	- no change.	- no change.	

VIII PICKLED FISH BARRELS
2) NOVA SCOTIA, 1758-1867 (Continued)

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
9 Geo IV Cap. 20 1828	D.,E.	- all barrels, 1/2 barrels and tierces to be made of sound well-seasoned timber, free from sap & constructed of hardwood staves not less than 1/2" at thinnest part or softwood 3/4" at thinnest part. - bung stave to be of hardwood, with heading well seasoned and planed & free of sap. - barrels, 1/2 barrels & tierces to be well hooped with at least 4 hoops on each bilge & 4 hoops on each chime. - barrel staves to be 28" long; heads to be 17" between the chimes. - barrels to contain not less than 29 nor over 30 gallons; 1/2 barrels not less than 15 gallons; tierces not less than 45 gallons nor more than 46.	- mackerel, salmon, shad etc. of best quality, most approved & free from damage to be branded "No. 1" by inspector. - those remaining after best have been selected being sweet, & free from taint, rust or damage to be branded "No. 2". - thinnest, poorest fish which are sweet & wholesome to be branded "No. 3". - inspector to brand in plain & legible letters on head of each cask his christian initial & surname in full, name of town for which he is appointed; and "Nova" for Nova Scotia. - every producer of 20 or more barrels per season to supply inspector with a branding iron containing producer's christian initial and full surname; inspector to brand name on head of every cask inspected.	- mackerel, salmon, shad & all other kinds of split pickled fish, or fish for barrelling for export to be well struck with salt or pickle & preserved sweet, free from rust, taint or damage. - tierces to contain 300 lbs. of fish, barrels 200 lbs. & 1/2 barrels 100 lbs. - barrels after being packed & headed up with fish & with enough good, clean salt to preserve them, to be filled up with a clear strong pickle - each cask to be filled with fish of one and the same kind.	- act does not prevent uninspected mackerel or any pickled fish being sold for immediate consumption at Halifax & other out-ports if brought directly to market in casks or bulk by fishermen. - provisions of act do not apply to fish packed in kegs of less than 10 gallons.
10 Geo. IV Cap. 30 1829	D.,E.	- heads of casks to be of wood not more than 1" thick, to be planed or shaved smooth on outside & to have 1/3 of the thickness at the edges cut from the outside. - barrels for pickled mackerel to be made of staves 28 1/2" long and heads at least 17 1/4" in diameter; barrels to contain not less than 29 gallons nor more than 30 gals. - 1/2 barrels for pickled mackerel to be of staves 22 1/2" long and contain not less than 14 1/2 gallons nor more than 15 gals. - tierces to contain not less than 44 nor more than 45 gallons & to be made in proportion to size of barrels. - barrels for pickled Salmon, Herrings or Gaspereau to be made of staves 27" long; 1/2 barrels of staves 22" long with diameters as per mackerel casks.	- hardwood bung stave to be branded with christian initial and full surname of maker. - there shall be 3 qualities of mackerel & salmon, 2 qualities of herring, Gaspereau and other fish.	- every barrel to contain as well as 200 lbs. of fish 2 pecks of good clean, coarse salt. - pickle to be sufficiently strong & heavy to float a fish of kind packed - salt to be regularly placed on each layer of fish. - No. 1 quality mackerel & salmon to be the best, fattest & most superior kind, having, before being salted, had the blood thoroughly scrapped from the backbone & be thoroughly soaked, well cured & free of taint, rust or damage; mackerel to be fall fish. - No. 2 mackerel & salmon to be best remaining after No. 1. - No. 3 to be the thinnest & poorest fish or good mackerel under 8"; No.'s 2 & 3 to be sweet & wholesome & free from rust, taint or damage, properly cured & well soaked before being salted. - No. 1 herrings or other fish to be fattest, best & most superior fish. - No. 2 to be the poorer, thinner, inferior fish; both qualities to be carefully cured & cleaned, & wholly free from taint, rust or damage. - those intended for export to be packed with at least 2 pecks of "suitable" salt per barrel.	
3 Wm. IV Cap. 39 1833	D.,E.	- no change.	- No. 3 mackerel caught in months of October, November and December to be branded "No. 3 F." - mackerel caught in remaining months to be branded "No. 3 S".	- no change.	
2 Vic. Cap. 42 1839	D.,E.	- no change.	- every cask of fish oil gauged to be "branded or cut with a double iron" with the christian initial & full surname of gauger & with word "Cod", "Dog", "Whale", "Seal", or "whatever else may be the proper and usual description of the fish oil."	- no change.	

VIII PICKLED FISH BARRELS
2) NOVA SCOTIA, 1798-1867 (Continued)

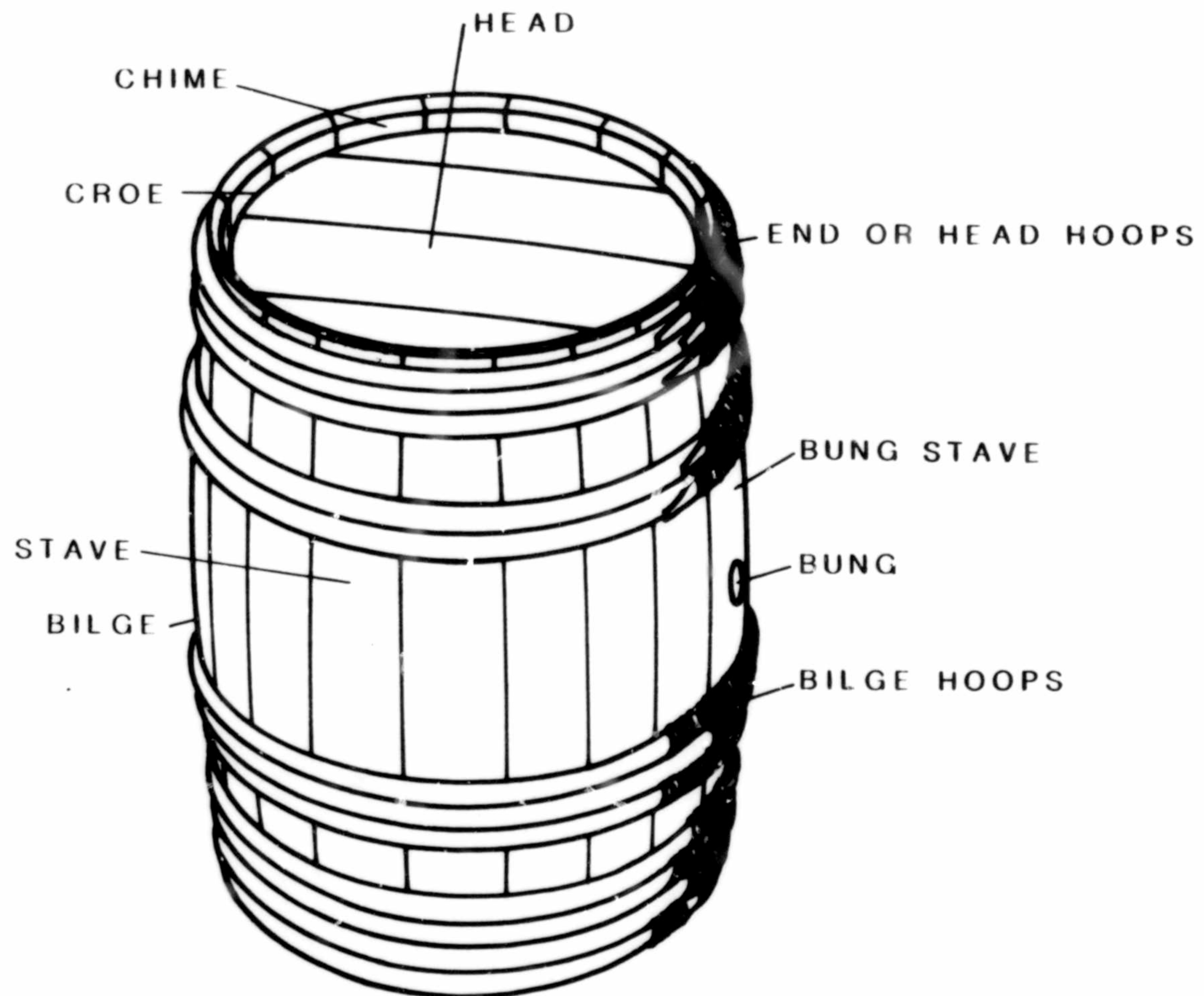
STATUTES	JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
12 Vic. Cap. 15 1849	D.,E.	- barrel heads to be of sawn or split hardwood, pine or spruce, planed outside & not less than 3/4" thick. - staves for mackerel and salmon barrels to be 28" long & 3/4" thick, heads 17" between the chimes. - staves for herring & alewives barrels to be 27" long, heads 16" between the chimes. - if of hardwood staves may be 5/8" thick. - barrels for mackerel to contain not less than 28 gallons nor more than 29. - barrels for herring & alewives to contain not less than 26 gallons nor more than 27 gallons. - reference to 1/4 barrels but no specifications.	- makers of all fish barrels to brand their names thereon. - No. 1 Fall mackerel measuring not less than 15" "from the extremity of the head to the crotch or fork of the tail" to be branded "No. 1 Extra." - No. 2 Fall mackerel measuring not less than 12" as above to be branded "No. 2 Extra." - all mackerel under 10" to be branded "Small". - all rusty fish to be branded "Rusty". - inspector to brand, after sorting, weighing, packing & inspection, "in legible characters, on the head of the cask, the description of Fish, the number of its quality, the weight contained in each package, the initials of the Christian name, and the whole surname of the Chief or Deputy Inspector, by whom the same is actually inspected, the name of the Town or place where he acts as Inspector, and the capital letters N.S., for Nova Scotia, and the year of Inspection."	- each 1/4 barrel to contain 50 lbs. of fish over and above required amount of salt & pickle. - all alewives & herrings, & all No. 3 mackerel to be packed with coarse salt.	
REVISED STATUTE 1851 Cap. 8 ⁵	D.,E.	- boxes for smoked herring may measure on the inside 18" in length, 12" in breadth & 6" in depth as above (38 Geo. III Cap 2, 1798) or 18" in length, 9" in breadth & 8" in depth.	- no change.	- no change.	- revised act indicates inspection clauses pertain only to fish for export though specifications, qualities, etc. cover both exports and domestic sales.
18 Vic. Cap. 16 1855		- barrel staves not to be made of hemlock. - "all casks to be hooped one third of their whole length from each chime, with sound good hoops, of not less than one inch in width, at the large end for all tierces and barrels, and in no case to be of alder." - smoked herring boxes to be made of well seasoned boards, the sides, top & bottom not to be less than 1/2" thick, the ends not less than 3/4" thick. - boxes to be well nailed & tops or covers planed or shaved.	- barrel maker to brand christian initial & full surname "at or near the bung stave." - mackerel branded 'No. 2' to be not less than 14" long; those 11" to 14" 'No. 2 med.' for medium. - No. 3 mackerel to be 13" long; those 11" to 13" to be branded 'med.' - all mackerel under 11" long to be branded 'small' instead of numbered. - all short, sunburnt, or ragged mackerel to be branded 'No. 4'. - all sour mackerel to be branded 'sour'. - all ripped herring to be branded 'split' in addition to other brands. - all pickled fish cured in bulk to be branded 'bulk'. - all tainted, burnt, or scorched fish & fish badly smoked to be branded 'refuse'.	- no less than 1/2 bushel of salt to be used per barrel. - every box of smoked herring to contain 25 lbs. of fish.	
19 Vic. Cap. 23 1856		- no change.	- 'No. 2 Large' brand for 2nd quality mackerel not less than 13" long. - 'No. 2' brand for 2nd quality mackerel 11" to 13" long. - 'No. 3 Large' to measure 14" or more. - 'No. 3' to measure 11" to 14" in length.	- every box of smoked herring to contain 20 lbs. of fish.	
REVISED STATUTE 1859 Cap. 8 ⁵	E.	- no change.	- 'No. 1' mackerel to measure not less than 15" in length. - all mackerel under 11" in length to be branded 'small' in place of a number. - all herring that are not "gibbed" to be branded 'gross' in addition to other brands. - boxes of smoked herring to be branded on top or cover with name of inspector, his place of residence, quality of fish & weight contained in box. - inspector to include county as well as town of residence and 'N.S.'	- no change.	

VIII PICKLED FISH BARRELS
2) NOVA SCOTIA, 1758-1867 (Continued)

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., quality, means of inspection)	REMARKS
23 Vic. Cap. 23 1860		- no change.	- all pickled fish cured in bulk before being packed in barrels to be branded, instead of 'bulk', with name of place where taken & cured - 'Newfoundland', 'Labrador', 'Magdalen Islands', etc.	- no change.	
REVISED STATUTE Cap. 85 1864		- no change.	- 'No. 1' mackerel to measure not less than 14" in length.	- no change.	
3) PRINCE EDWARD ISLAND, 1773-1873					
10 Geo. IV Cap. 7 1829	D.,E.	- pickled fish to be packed in barrels, 1/2 barrels or tierces of well seasoned timber, free of sap. - staves to be at least 1/2" thick at thinnest part if made of hardwood, 3/4" if of softwood, with headings well seasoned & planed & free of sap. - barrels, 1/2 barrels & tierces to be well hooped, having at least 4 hoops on each bilge & 4 hoops on each chime. - barrel staves to be 28" long, the heads to be 17" between the chimes & to contain not less than 29 nor more than 30 gallons; 1/2 barrels to contain not less than 15 gals, tierces not less than 45 nor more than 46 gals.	- inspector to brand each barrel with christian initial & full surname & 'P.E.I.' for Prince Edward Island.	- no details.	- act does not prevent fishermen from selling mackerel or other pickled fish for immediate consumption in casks, bulk or otherwise without inspection.
1 Wm. IV Cap. 7 1831	D.,E.	- no change.	- no change.	- barrels to contain at least 200 lbs. of fish, 1/2 barrels & tierces in proportion.	
4 Wm. IV Cap. 4 1834	D.,E.	- bung stave to be made of hardwood.	- no change.	- no change.	
4 Vic. Cap. 4 1841	D.,E.	- no change.	- in addition to the above inspector to brand in plain & legible letters on the head of each cask the year of inspection and the quality mark 'No. 1' or 'No. 2'.	- each cask to be filled with fish of one & the same kind & quality.	
6 Vic. Cap. 10 1843	D.,E.	- barrels may now be of softwood with 3 hoops on each chime & 3 hoops on each bilge.	- 'No. 3' to denote third quality of fish. - also to be marked on each cask the kind of fish contained & their weight.	- no change.	
12 Vic. Cap. 15 1849	D.,E.,I.	- no change.	- imported barrels of pickled fish to be branded in plain & legible letters & figures with christian initial & full surname of seller or importer & year of import, both on head of cask; also weight of fish contained.	- no change.	
28 Vic. Cap. 19 1865 (Consolidated Statutes)	D.,E.,I.	- casks for pickled fish to be of split or sawed staves, not to be of hemlock. - headings to be of hardwood, pine or spruce & to be at least 3/4" thick. - staves to be 5/8" thick. - staves for salmon & mackerel barrels to be 28" long, heads 17" between chimes. - staves for herring & alewives barrels to be 27" long, heads 16" between chimes.	- makers of casks to brand their christian initial & full surname at or near bung stave. - mackerel to have above brands or 'No. 3 Large'. - ripped herring to be branded 'split' in addition to other brands. - all herring "that are not gibbed" to be branded 'gross' in addition to other brands. - all rusty fish to be branded 'rusty' in addition to other brands. - all fish cured in bulk & afterwards packed in casks to be branded 'bulk' in addition to other brands. - inspector also to brand on head of each cask name of place where he acts as inspector, abridged name of country in addition to above requirements.	- salmon branded No. 1 to consist of largest, best & fattest kind, being well split, the blood being well washed out before being salted, well cured & free from rust, taint or damage of any kind. - No. 2 salmon to be best remaining after No. 1. - No. 3 to be those which remain but must be good fish, fairly split & free from rust, damage or taint of any kind. - Mackerel to be branded No. 1 to be the best & fattest, having blood well washed out before being salted, well cured & free from rust, taint or any damage, and to measure not less than 13" from tip of head to crotch or fork of tail. - No. 2 mackerel to measure not less than 11". - No. 3 Large to be inferior quality fish but 13" or more in length. - No. 3 to be not less than 10" long. - tainted fish or any class or kind not to pass inspection. - fish to be packed in separate layers with not less than 1/2 bushel of salt per barrel & other containers in proportion. - each cask to be filled with pickle sufficiently strong to float a fish of kind packed.	

VIII PICKLED FISH BARRELS
4) LOWER CANADA, 1791-1841

STATUTES	*JURIS- DICTION	BARRELS - PHYSICAL DETAILS (wt., materials, measurements, hoops)	BRANDING SPECIFICATIONS	CONTENTS (wt., qualities, means of inspection)	REMARKS
3 Geo. IV Cap. 16 1823	E.	- salmon, mackerel, shad, herring & all kinds of split, pickled or salted fish to be exported in good, tight & substantial tierces, 1/2 tierces, barrels or 1/2 barrels. - pickled salmon to be packed only in tierces containing 300 lbs. of fish, 1/2 tierces containing 150 lbs., barrels containing 200 lbs. or 1/2 barrels containing 100 lbs., all exclusive of salt & pickle. - no pickled fish to be exported in barrels containing less than 28 gallons or 1/2 barrels containing less than 14 gallons, wine measure. - red & smoked herring may be packed in good & substantial barrels; 1/2 barrels, kegs or boxes. - dried codfish to be exported in good & substantial hogsheads or casks made of oak with heads & butts of pine, spruce or other soft wood; hogsheads or casks of 1st class to have staves 42" long & heads & butts 32" in diameter between the chimes & contain 8 quintals of fish; 2nd class to have staves 42" long, heads & butts 28" in diameter between the chimes & to contain at least 6 quintals; 3rd class to have 42" staves & heads & butts 22" in diameter between the chimes & to contain at least 4 quintals.	- inspectors to provide themselves with proper & sufficient brands. - inspector to brand on heads or butts of each cask in large & legible letters type of fish, town where inspected, words "Inspected, Merchantable", christian initial & full surname of inspector, year & month of inspection. - fish of inferior quality, or carelessly packed or in insufficient casks to be branded on head or butt "Rejected" instead of "Inspected, Merchantable," with other brands. - fish oil casks to be branded "Seal Oil", "Whale Oil" or "Fish Oil" as appropriate & other brands. - brands for dried codfish: 1st quality "Madiera", 2nd quality "West Indies" - casks containing 2 or more kinds or qualities of fish to be branded "Rejected", in large & legible letters, with additional word "Mixed".	- act covers inspection of salmon, mackerel, shad, herring & all kinds of split, pickled or salted fish, also red & smoked herring & dried codfish. - pickled fish to be sweet, preserved from rust, oil & damage of all kinds, small fish which are packed whole to be packed close, edgewise in cask & to be well salted with good, coarse & wholesome salt, but no more than is required for their preservation. - 1st quality of dried codfish to be termed "Madiera", 2nd quality "West India". - fish oil branded "Merchantable" to contain only clear oil, free from soot or grounds.	- act does not prohibit export of dried codfish in smaller casks as long as contents are properly inspected & branded. - dried codfish may also be packed in boxes.
4 Geo. IV Cap. 23 1824	E.	- reference to compensation to inspector "for liming, or whitewashing with lime the heads or butts (sic) of any Vessel containing oil of any description...."	- no change.	- no change.	
2 Vic. Cap. 65 1839		- no change.	- no change.	- no change.	
5) UPPER CANADA, 1791-1841					
3 Vic. Cap. 24 1840	D.,E.	- each barrel to contain 200 lbs. of fish, each 1/2 barrel 100 lbs. - barrels & 1/2 barrels to be made of sound well seasoned white, red or black oak, white ash or white pine. - to be well hooped with at least 10 good hoops each & to be made in workmanlike manner.	- inspector to brand on head of each barrel & 1/2 barrel "No. 1" or "No. 2" as designation of quality. - inspector to brand on head of each barrel & 1/2 barrel species of fish, his christian initial & full surname, district in which fish inspected & "Upper Canada".	- inspection to be made by opening one head of each barrel of 1/2 barrel. - each barrel to contain a sufficient am't. of salt to preserve contents. - each barrel to contain 200 lbs. of fish, each 1/2 barrel 100 lbs. - each barrel to contain fish of one & same kind. - no reference to types of fish. - inspector may separate sound from unsound fish & replace latter.	
6) PROVINCE OF CANADA, 1841-67					
13 & 14 Vic. Cap. 43 1850	E.	- continues provisions for Lower Canada & extends those for salmon to all pickled or salted fish. - green codfish may be packed in barrels previously used as flour barrels "or in any others which may be fit for carriage" provided they contain 224 lbs. of fish as well as weight of salt & pickle. - fish oil may be contained in casks, tierces, hogsheads or puncheons.	- ibid. - pickled or salted fish to be branded "No. 1", "No. 2", "No. 3" or "Rejected".	- continues provisions for Lower Canada.	
22 Vic. Cap. 25 1859		- casks used to pack salmon, herring, mackerel, salmon-trout, white fish or shad, or any other kinds of fish to be made of good sound cedar, pine, spruce, fir or hardwood; each barrel or cask of soft wood to have a hardwood bung stave.	- quality brands to be "Inspected, Merchantable, No. 1", "Inspected No. 2" or "Inferior No. 3". - casks containing 2 or more kinds or qualities of fish, if well cured & otherwise in order to be branded "Inspected, Mixed". - oil casks to be painted on the head "Seal Oil" or "Whale Oil" in addition to name of inspector & place of inspection.	- no change.	- future regulations & changes to be published in <u>Canada Gazette</u> .
22 Vic. Cap. 50 1859 (Consolidated Statute)		- no change.	- no change.	- no change.	



"Typical Barrel (actual number of hoops varies as per charts)"
(Drawn by S. Epps)