Wholesale Dealers' Prices.

NOTE.—The Ministry of Agriculture made, in the year 1938, the following Orders determining from time to time the prices payable for eggs by licensed wholesale dealers :—

1938. Nos. 16, 17, 18, 19, 20, 21, 22, 23, 24, 44, 45, 46, 47, 48, 49, 50, 51, 60, 61, 62, 69, 71, 74, 75, 79, 83, 90, 99, 100.

These Orders, being temporary in effect, have not been printed at length in this volume.

FISHERIES.

Sea Fisheries: Herring Fishery.

REGULATIONS, DATED 23RD DAY OF MAY, 1938, MADE BY THE MINISTRY OF COMMERCE, UNDER SECTION 5 OF THE HERRING FISHERY (BRANDING) ACT, 1913, AS APPLIED TO NORTHERN IRELAND BY SECTION 8 OF THE NORTHERN IRELAND (MISCELLANEOUS PROVISIONS) ACT, 1932.

1938. No. 70.

I.—CONSTRUCTION, CAPACITY AND CONDITION OF BARRELS AND HALF-BARRELS INTENDED FOR THE CROWN BRAND.

1. *General.*

Barrels and half-barrels must be constructed of wood of best quality only. " Seconds " of spruce or Scotch fir shall not be accepted for branding.

2. *Staves and Ends.*

(*a*) QUALITY, &C., OF STAVES.—The staves of every barrel and half-barrel shall be made from well-seasoned wood of good quality, capable of retaining the pickle. In course of construction, they shall be well fired, so as to admit of their being bent to the requisite extent. They shall not be cracked, broken, or patched, and there shall not be a double croze. The chime shall not be less than 1 inch in length.

(*b*) THICKNESS OF STAVES AND ENDS.—The staves of every barrel and half-barrel shall, when completed, be not less than $\frac{1}{2}$ and not more than $\frac{3}{4}$ of an inch in thickness throughout; and the ends of every barrel and half-barrel shall, when completed, be not less than $\frac{5}{8}$ and not more than $\frac{7}{8}$ of an inch in thickness throughout.

(*c*) BREADTH OF STAVES.—The staves of every barrel and half-barrel shall not exceed 6 inches in breadth at the bilge.

(*d*) NUMBER OF PIECES IN ENDS.—The head end of every barrel and half-barrel must contain not less than three pieces, and the bottom end not less than two pieces.

(*e*) FITTING OF ENDS IN CROZES.—The ends of every barrel and half-barrel shall fit properly in the crozes, and shall not be turned inside out, nor made in such a way as to affect the capacity of the barrel or half-barrel.

3. *Hooping.*

Every barrel or half-barrel shall be hooped in one of the three following ways, viz.:—(*a*) entirely with wooden hoops; (*b*) entirely with iron hoops; or (*c*) partly with wooden hoops and partly with iron hoops.

(*a*) ENTIRELY WITH WOODEN HOOPS.—Every barrel or half-barrel hooped entirely with wooden hoops shall be hooped in either of the two following ways, viz.:—(*i*) every barrel and half-barrel shall be full-bound at the bottom end, and have at least three good hoops on the upper quarter; and every barrel shall have four good hoops, and every half-barrel three good hoops, on the head end; the distance between the nearest hoops on opposite sides of the bilge of every barrel shall not exceed 11 inches after the hoops have been properly driven; the distance for half-barrels shall be in like proportion; or (*ii*) every barrel and half-barrel shall be quarter hooped, the barrels with four good hoops on each end and three good hoops on each quarter, and the half-barrels with three good hoops on each end and three good hoops on each quarter.

(*b*) ENTIRELY WITH IRON HOOPS:—

(i) *Barrel.*—Every barrel hooped entirely with iron hoops shall be hooped in either of the two following ways, viz.:—

(1) With at least four hoops, one of these to be on each end of the barrel, and the other two to be on the quarters of the barrel.

The hoops on the ends of the barrel shall be plain hoops, not less than 2 inches wide, of Imperial Standard wire gauge No. 16.

The hoops on the quarters of the barrel shall be *corrugated* and shall be of Imperial Standard wire gauge No. 17, and not less than $1\frac{3}{4}$ inches wide after corrugation, or *alternatively* of Imperial Standard wire gauge No. 18, and not less than 2 inches wide after corrugation.

(2) With six hoops, one of these to be on each end of the barrel, and not to be less than $1\frac{3}{4}$ inches wide, of Imperial Standard wire gauge No. 16, one to be on each of the quarters and not to be less than 1 inch wide, of Imperial Standard wire gauge No. 18, and one to be on each side of the bilge, and not to be less than $1\frac{1}{4}$ inches wide, of Imperial Standard wire gauge No. 17, the six hoops to be placed at proper relative distances on the barrel.

(ii) *Half-barrel.*—Every half-barrel hooped entirely with iron hoops shall be hooped with at least four hoops, one of these to be on each end of the half-barrel, and the other two to be on the quarters of the half-barrel.

The hoops on the ends of the half-barrel shall be plain hoops, not less than $1\frac{1}{2}$ inches wide, of Imperial Standard wire gauge No. 17.

The hoops on the quarters of the half-barrel shall be *corrugated* and shall be of Imperial Standard wire gauge No. 18, and not less than $1\frac{1}{4}$ inches wide after corrugation, or *alternatively* of Imperial Standard wire gauge No. 19, and not less than $1\frac{1}{2}$ inches wide after corrugation.

(*c*) PARTLY WITH WOODEN HOOPS AND PARTLY WITH IRON HOOPS :—

(i) *Barrel.*—Every barrel hooped partly with wooden hoops and partly with iron hoops shall have either (1) the hoop of the head end alone, or (2) the hoops of both ends, made of iron at least 2 inches wide, of Imperial Standard wire gauge No. 16.

(1) If the hoop of the head end alone be of iron, the remaining portion of the barrel shall be bound with wooden hoops in either of the two following ways, viz.: the bottom end full bound, with at least three good hoops on the upper quarter; or quarter-hooped, with three good hoops on each quarter, and four good hoops on the bottom end.

(2) If the hoops of both ends be of iron, each of the two quarters shall be bound with at least three good wooden hoops.

(ii) *Half-barrel.*—Every half-barrel hooped partly with wooden hoops and partly with iron hoops, shall have either (1) the hoop of the head end alone, or (2) the hoops of both ends, made of iron at least $1\frac{1}{2}$ inches wide, of Imperial Standard wire gauge No. 17.

(1) If the hoop of the head end alone be of iron, the remaining portion of the half-barrel shall be bound with wooden hoops in either of the two following ways, viz. : the bottom end full bound, with at least three good hoops on the upper quarter; or quarter-hooped, with three good hoops on each quarter, and three good hoops on the bottom end.

(2) If the hoops of both ends be of iron, each of the two quarters shall be bound with at least three good wooden hoops.

4. *Capacity.*

(*a*) BARREL.—The capacity of every barrel shall be 26⅔ gallons imperial measure.

(*b*) HALF-BARREL.—The capacity of every half-barrel shall be 13⅓ gallons imperial measure.

5. *Tightness.*

Every barrel and half-barrel shall be made perfectly tight.

II.—EXAMINATION OF BARRELS AND HALF-BARRELS IN RESPECT OF CONSTRUCTION, CAPACITY, AND CONDITION.

6. *Barrels and Half-Barrels intended to be filled with Cured White Herrings Intended for the Crown Brand.*

The Fishery Officer shall examine *at least* four in every one hundred barrels or half-barrels intended to be filled with herrings, and shall test their capacity by diagonal rod 23 inches long for barrels, and 18¼ inches long for half-barrels, the measurements being taken from the croze of the bottom end and from the croze of the head end, and the examination to be made at a time or times suitable for the officers. Where deemed necessary, one of the four barrels or half-barrels shall be tested by liquid measure.

7. *Barrels and Half-Barrels filled with Cured White Herrings.*

The Fishery Officer shall examine all barrels and half-barrels filled with herrings, and (if deemed necessary) shall empty the herrings out of *at least* one barrel or half-barrel in every one hundred, and test its capacity by liquid measure, and test the capacity of *at least* other three by calipers.

III.—MARKS ON BARRELS AND HALF-BARRELS.

8. *Marks on Barrels and Half-Barrels intended to be filled with Cured White Herrings Intended for the Crown Brand.*

(*a*) On the outside of the bottom of every barrel and half-barrel, at the time when these are given by the curer to the packer to be packed with herrings, there shall be legibly written or marked *with red keel or black lead* a description of the herrings to be packed, the

date of their cure, and the number of the packer; and *neither chalk nor any other substance shall be used as a substitute for red keel or black lead*, and no barrel or half-barrel unmarked as here prescribed shall be examined for branding. The marks shall take the following form, viz. :—

Description of herrings to be packed in barrel or half-barrel.	L (La Full)	F (Full)	M F (Mat. Full)	E (Mattie)	S M (Small Mattie)	L S (La Spent)
(Date of Cure)	Aug. 8	Aug. 8	Aug. 8	Aug. 8	Aug. 8	Aug. 8
Packers' Number	1	1	1	1	1	1

(*b*) When any barrel or half-barrel has been emptied of the herrings it contained, the old marks on the bottom shall be obliterated, and the barrel or half-barrel, at the time when it is given to a packer to be packed again with herrings, shall be legibly marked anew, in *red keel or black lead*, with the description of herrings it is intended to pack therein, the date of the cure, and the number of the packer.

9. *Marks on Barrels and Half-Barrels filled with Cured White Herrings Intended for the Crown Brand.*

(*a*) The curer's name and the name of the port or place of cure shall be stencilled distinctly on the bottom end of all barrels or half-barrels presented for the crown brand.

(*b*) No *descriptive* mark or marks (other than those of the crown stencil) shall be placed on the ends of barrels or half-barrels of crown-branded herrings—under the penalty of removal of the crown brand without return of fees.

IV.—Quality, Method of Cure, Packing, &c., of Herrings Necessary to Secure the Crown Brand.

10. *Quality, Curing, Selection, Packing, and Filling Up, etc.*

(*a*) Quality.—The herrings shall be of good quality, and all fish broken or torn in the belly shall be excluded.

(*b*) Gutting.—They shall be gutted with a knife, and have the gills and long gut cleanly removed.

(*c*) Period between Capture and Cure.—They shall be cured and packed in barrels or half-barrels within twenty-four hours after being caught.

(*d*) CURING.—They shall be well cured and uniformly salted, not only throughout the tiers of each barrel, but also throughout all barrels and half-barrels of the same selection packed by the same or different crews. If intended for the La. Full, Full, Mat. Full brands, they shall be pined in salt for not less than ten clear days; and if intended for the Mattie, Small Mattie, or La. Spent brands, they shall be similarly pined for not less than eight clear days; these periods to be exclusive of the day of cure and the day of filling up for branding; and this requirement shall apply to the herrings used in filling up as well as to those originally packed.

(*e*) SELECTION.—Only herrings of the description marked on the bottom of the barrel or half-barrel shall be packed therein, and this requirement shall apply to the herrings used in filling up as well as well as to those originally packed.

(*f*) PACKING.—They shall be carefully laid on their backs in barrels or half-barrels, each tier being completed with "head herrings," and the herrings in each successive tier being arranged transversely to those in the next tier underneath, and drawn closely together, care being taken that the heads of the herrings are kept close to the sides of the barrel or half-barrel until it is completely filled.

(*g*) FILLING UP :—

(*i*) The bung-hole shall be bored within 3 inches of the foremost hoop of the bottom end and the surplus pickle shall be run off through the bung-hole. The seastick herrings then left in the barrel or half-barrel shall be pressed down by the cooper steadily and uniformly, by daunt or otherwise, thus testing the firmness of the original packing, and whether all the surplus pickle has been run off or not.

(*ii*) The space left in the head end of the barrel or half-barrel shall then be tightly packed with herrings of the same selection carefully laid, salted uniformly and lightly, the barrel or half-barrel being firmly packed with herrings *round the sides,* as well as in the centre. The herrings shall be pressed firmly to the sides of the barrel or half-barrel with both hands, each tier being completed, arranged, and packed in the manner described under paragraph (*f*) "Packing."

(*iii*) No herrings which have lost their original pickle shall be used in filling up.

(*iv*) *Pickle alone shall be used for the purpose of washing herring to be used in the filling up.*

(*h*) HEADING UP OF BARRELS AND HALF-BARRELS AFTER FILLING.—After filling up, the barrel or half-barrel shall be made sufficiently tight to retain the pickle. If necessary, the barrel or half-barrel shall be flagged round the head or bottom, according as it has been opened at the head end or the bottom end. The chime and quarter

hoops of each end of every barrel or half-barrel, when made of wood, shall be properly nailed. Additional pickle sufficient to fill the barrel or half-barrel to capacity shall be put in through the bung-hole.

V.—Examination for Branding and Stencilling Barrels and Half-Barrels of Herrings.

11. *Arrangement of Barrels, Fees, Examination, etc.*

(*a*) Arragement of Barrels.—The barrrels or half-barrels presented for branding shall be laid out so that the bottom ends come at once under the eye of the branding officer, and shall be grouped according to the selection of herrings and date of cure.

(*b*) Request Note, etc.:—

(*i*) The curer or his authorised manager at the place of cure shall deliver to the Fishery Officer—

(1) An account of cure of the herrings presented for branding, prepared on the prescribed form C.B. No. 3 and duly signed, and

(2) A Request Note and Declaration, duly filled up and signed, on the form (C.B. No. 4) set forth in the First Schedule hereto, stating the number of barrels and half-barrels presented and the amount of fees paid in respect thereof.

(*ii*) The number of barrels and half-barrels and the amount of fees shall be entered in the Request Note both in words and in figures; and, if these particulars are entered by the Fishery Officer, such entry shall be made in the presence of the curer or his authorised manager, whose attention shall be called to the number and amount entered, as well as to the remainder of the contents of the document, before procuring his signature thereto.

(*iii*) Should the branding officer find on counting the barrels that the number is in excess of that entered in the Request Note, a further Request Note shall be made out in the manner above prescribed, containing particulars of the excess number. Should the total number be less than that in the original Request Note, particulars of the difference should be entered by the branding officer as provided for in the "Officer's Note" at the foot of the Request Note and a corresponding amount of fees returned, for which a receipt should be obtained in the same manner as in the case of rejections (*see* par. 11 (*d*).)

(*c*) "Authorised Manager."—No person shall be recognised as an "authorised manager" except upon written application previously made by the curer to the Fishery Officer.

(*d*) FEES.—Brand Fees (at the rate of 4d. per barrel and 2d. per half-barrel), corresponding in amount to the number of barrels and half-barrels entered in the Request Note, shall be deposited with the Officer before inspection, subject to the conditions that (1) if the parcel be not branded, the amount of brand fees so deposited shall be returned to the curer; and (2) if only a portion of the parcel be branded, the brand fees corresponding in amount to the portion of the parcel rejected shall be returned.

(*e*) EXAMINATION :—

(i) *Number of Barrels.*—The number of barrels to be examined by the Fishery Officer shall be as follows, viz.,—In parcels of 100 barrels or less, 10 per cent.; in parcels of from 100 to 200 barrels, 8 per cent.; in parcels of more than 200 barrels, 7 per cent. In a parcel of 100 barrels, *two* barrels shall be examined down through the original packing, and the remaining *eight* down to the *lower quarter hoop of either end;* and at least 10 per cent. of smaller parcels shall be examined in a like manner.

The Fishery Officer shall not be restricted to this scale, but, if need be, shall open as many more barrels or half-barrels as he may deem requisite to satisfy himself as to the quality, curing, selection and packing of the herrings, but *in no case whatever shall fewer barrels or half-barrels than the percentage prescribed in the above scale be opened for examination* previous to branding.

(ii) *Method of Examination.*—The barrels or half-barrels selected for examination shall, as a general rule, be opened at the bottom end and the head end alternately.

But where the Fishery Officer, from any cause, sees reason to examine a larger proportion of barrels or half-barrels at the one end than at the other, he shall be at liberty to substitute the examination of such larger proportion for the above alternate examination.

In examining a parcel, the work of different packers shall be selected, as well as herrings of different dates of cure, and the Fishery Officer may, if he considers it necessary, have any barrel or half-barrel emptied completely.

(*f*) OBJECTIONABLE HERRINGS.—All objectionable herrings shall be removed from the barrels examined before affixing the crown brand.

(*g*) REJECTIONS.—Apart from the reasons justifying rejection for each particluar brand, as given under the respective headings below (14 (*a*) *et seq.*), the following general regulations apply to rejections :—

(i) *Bad Cure, Bad Quality, Bad Selection, etc.*—If herrings are found to be "sea-salted," "drowned," "scaleless," or otherwise of bad quality, badly gutted, badly cured, or affected by exposure to the heat of the sun when in "seastick," or mixed with *over-day's fish, the brand shall be refused absolutely.

Herrings of good quality rejected on account of any of the following defects in the original packing, viz.:—bad selection, bad packing, bad gutting, over-salting, or the presence of too many undersized fish, may, however, have the defects remedied, be repacked, and presented for the "Repack" stencil, if the curer so desires.

(ii) *Defective Barrels.*—Herrings packed in defective barrels or half-barrels may be repacked in accordance with the requirements of these Regulations and presented for the "Repack" stencil, if the curer so desires.

(iii) *Slack Packing or Bad Selection of Filling Up.*—The brand shall also be refused if the barrels or half-barrels are found to be too slackly packed with herrings, or the filling up badly selected; but if the herrings otherwise conform with the requirements of these Regulations, these defects may be remedied by *filling up* or *re-selection only of the filling up*, as the case may be, and the herrings may thereafter be accorded the brand on the following conditions:—

(1) They shall be presented for renewed inspection *only* to the officer who previously rejected them, who shall satisfy himself by full examination that they conform in every respect with the requirements of these Regulations.

(2) The *filling up* shall have been properly completed, failing which, the herrings shall be finally rejected.

(3) The fees shall not be returned unless and until the herrings are finally rejected.

(4) The officer shall state upon the Request Note the particulars of the first refusal, and, if the herrings be afterwards branded, the date of branding.

(*h*) FILLING UP AFTER EXAMINATION.—The officer shall see that all barrels or half-barrels opened for examination are carefully repacked and that the ends are refitted with proper care.

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*See pars. 10 (*c*), 11 (*b*) *i* (2) and Appendix A.

VI.—Branding and Stencilling Barrels and Half-Barrels of Herrings.

12. *Description of Brand and Stencil and Method of Applying the same.*

(*a*) General.—Every barrel or half-barrel containing white herrings presented for examination shall, if the construction and capacity of the barrel or half-barrel, and the quality, cure, selection, packing, &c., of the herrings are in his opinion, such as satisfy the requirements of these Regulations, be marked in his presence with a brand and special mark as shown in the Second Schedule hereto as follows :—(*a*) branded on the bilge by means of a hot iron with a crown and shield bearing the words " Northern Ireland," a description of the herrings, viz. :—La. Full, Full, Mat. Full, Mattie, Small Mattie, or La. Spent (as the case may be), letters identifying the examining officer, and the year; and (*b*) stencilled on the head end with the same words, description, letters, &c., as branded on the bilge and the words " Ministry of Commerce Crown Brand " as shown in the Second Schedule.

(*b*) Barrels Examined.—The officer shall put a double brand on each barrel or half-barrel actually examined, towards the end opened—in the case of quarter-hooped barrels and half-barrels, between the quarter and the end hoops, and in the case of full-hooped barrels and half-barrels, on the bilge.

VII.—Qualifications for the Various Crown Brands.

13. *General.*

Barrels or half-barrels of cured white herrings shall be eligible for the Crown Brand provided that the construction, capacity and condition of the barrels or half-barrels and the quality, curing, selection and packing of the herrings contained therein are such as, in the opinion of the Fishery Officer, to satisfy the requirements of these Regulations.

14. *Requirements for each Brand and Stencil.*

In addition to the requirements of the foregoing regulations, the particular requirements in respect of the different brands packed in barrels shall be as set out below.

In the case of herrings packed in half-barrels the number of undersized, half run, " spent," torn or broken herrings, or herrings of bad or indifferent quality, shall not exceed in each case half the number of such herrings permitted in a barrel.

(*a*) Crown " La. Full " Brand.

Herrings for this brand shall be well developed fish, full of milt or roe, and of not less than 11¼ inches in extreme length.

This brand shall be refused (*First*) If in the original packing there are more than *fifteen*, or, in the filling up, more than *six*, undersized, half-run, " spent," torn, or broken herrings, or herrings of bad or indifferent quality; or (*Second*) If it should appear that the larger herrings suitable for this brand have been previously taken out.

(*b*) CROWN " FULL " BRAND.

Herrings for this brand shall be well developed fish, full of milt or roe, and of not less than 10¼ inches in extreme length.

This brand shall be refused (*First*) If in the original packing there are more than *eighteen*, or in the filling up, more than *eight*, undersized, half-run, "spent," torn, or broken herrings, or herrings of bad or indifferent quality; or (*Second*) If it should appear that the larger herrings suitable for this brand have been previously taken out.

(*c*) CROWN " MAT. FULL " BRAND.

Herrings for this brand shall be well developed fish, full of milt or roe and of not less than 9¼ inches in extreme length.

This brand shall be refused (*First*) If in the original packing there are more than *twenty-one*, or, in the filling up, more than *eight*, undersized, half-run, " spent," torn, or broken herrings, or herrings of bad or indifferent quality; or (*Second*) If it should appear that the larger herrings suitable for this brand have been previously taken out.

(*d*) CROWN " MATTIE " BRAND.

Herrings for this brand shall be " Mattie " fish of not less than 9 inches in extreme length.

This brand shall be refused (*First*) If in the original packing there are more than *thirty*, or, in the filling up, more than *twelve*, undersized, torn, or broken herrings, or herrings of bad or indifferent quality; or (*Second*) If the herrings presented are found to be objectionable through the presence of oil.

(*e*) CROWN " SMALL MATTIE " BRAND.

Herrings for this brand shall be " Mattie " fish of not less than 8½ inches in extreme length.

This brand shall be refused (*First*) If in the original packing there are more than *thirty*; or, in the filling up, more than *twelve*, undersized, torn, or broken herrings, or herrings of bad or indifferent quality; or (*Second*) If the herrings presented are found to be objectionable through the presence of oil.

(*f*) CROWN " LA. SPENT " BRAND.

Herrings for this brand shall be " spent " fish of not less than 10 inches in extreme length.

This brand shall be refused (*First*) If in the original packing there are more than *eighteen*, or, in the filling up, more than *eight*, undersized, torn, or broken herrings, or herrings of bad or indifferent quality; or (*Second*) If it should appear that the larger herrings suitable for this brand have been previously taken out.

(*g*) "REPACK" STENCIL.

This brand, which consists of the appropriate ordinary crown brand with the addition of the word "Repack" surmounted by a crown, as shown in the Second Schedule hereto, stencilled above the crown stencil on the head end of the barrel or half-barrel, shall be applicable to barrels or half-barrels of herrings as follows :—

1. Herrings of good quality which have been refused the ordinary crown brand on account of defective barrels, defective selection, bad packing, bad gutting, over-salting, or the presence of too many undersized fish in the original packing, provided that—
   (*a*) The original defects have been remedied, and the herrings conform to these regulations in every other respect; and
   (*b*) The herrings have been pickled with as much of the original pickle as possible.
2. Herrings which have been accorded the ordinary crown brand, but have afterwards been repacked, provided that—
   (*a*) Sufficient notice has been given to the officer of the intention to repack;
   (*b*) The herrings are found to be satisfactory in every respect.

The daunt must be used for all repacked herrings.

Barrels or half-barrels of repacked herrings must be presented separately, and if found mixed with a parcel presented for the ordinary brands, the whole parcel shall be rejected.

VIII.—SIGNIFICANCE OF CROWN BRAND.

15. The Crown Brand shall be a guarantee only that the barrels or half-barrels of cured white herrings marked therewith have been examined in accordance with, and have been found to comply with the requirements of these Regulations, and shall not relieve the curer of any liability in respect of the construction, capacity or condition of the barrels or half-barrels, or the quality, curing, selection, packing, or condition of the herring.

IX.—Short Title and Commencement.

16. These Regulations may be cited as the Herring Fishery (Branding) Regulations (Northern Ireland), 1938, and shall come into operation on the 1st day of July, 1938.

SEALED with the Official Seal of the Ministry of Commerce for Northern Ireland this 23rd day of May, 1938, in the presence of

W. D. SCOTT,
Secretary.

(L.S.)

FIRST SCHEDULE.

C.B.4. Brls. £

REQUEST NOTE TO BRAND BARRELS OF CURED WHITE HERRINGS AND RELATIVE DECLARATION, IN ACCORDANCE WITH THE REGULATIONS OF THE MINISTRY OF COMMERCE, NORTHERN IRELAND.

No. .....

L.F. .....
F. .....
M.F. .....
Mat. .....
S.M. .....
L.S. .....

To the Fishery Officer at.....

Having completely cured and bung-packed .....

(.....) Barrels and ..... (.....) Half-Barrels of White Herrings, I request that you will attend at.....o'clock..... to affix the Crown Brand on the same, at my fish-curing premises in ..... And I deposit with you the sum of .....

..... (£.....s .....d.), being the amount of Fees payable for affixing the said Brand, at the rate of fourpence per Barrel and twopence per Half-Barrel; and I hereby bind and oblige myself to observe and fulfil the following Conditions, under the penalty of having the Brand removed:—

CONDITIONS.

1. After any Barrels or Half-Barrels containing Cured White Herrings shall have received the Crown Brand, the Herrings shall not be repacked or in any way interfered with, except in the presence of the Fishery Officer for the District where they may at any time happen to be, and to whom previous written notice shall have been given of what is proposed to be done; but this Condition shall not be held as in any way prohibiting such opening of the said Barrels or Half-Barrels, and inspection of the Herrings as may be necessary for the satisfaction of intending purchasers.

2. If the Herrings in any such Barrels or Half-Barrels shall be repacked or interfered with without previous notice to, or in the absence of the said

Officer ; or if on inspection the said Officer shall consider that the Herrings have been prejudically interfered with, and that it is on that account necessary to remove the Brand therefrom, he shall be entitled to do so, and to retain the Fees paid for affixing the Brand.

Dated at ..... the.....day of .....193.....

Name,.....

I Hereby Declare that the Herrings and every part thereof contained in the .....Barrels and..... Half-Barrels now produced to the Officer of the Fishery pursuant to the preceding Request Note have, to the best of my knowledge and belief, been Gutted and packed within Twenty-four hours after they were caught ; and that the Herrings, other than the Mattie Herrings, have been for *ten* Clear Days in Salt, and that the Mattie Herrings have been for *eight* Clear Days in Salt—exclusive of the Day of Catch, and the Day on which the Barrels and Half-Barrels were completely packed up for Branding—and that none of the said Herrings have been before this time produced to any Officer of the Fishery, either in the same, or in different Barrels, or Half-Barrels, in order to obtain the Crown Brand.

Declared at ..... Signed.....

the.....day of ..... 19..... Authorised Manager for Fishcurer

before.....

OFFICER'S NOTE SHOWING RESULTS, &C., OF INSPECTION OF BARRELS AND HALF-BARRELS PRESENTED.

Description of Brand	No. as per Request Note			No. Opened			No. Rejected			No. in Request Note in excess of No. actually presented			No. Branded			Reasons for Rejections
	Barrels	Half-Barrels	Total Barrels	Barrels	Half-Barrels	Total Barrels	Barrels	Half-Barrels	Total Barrels	Barrels	Half-Barrels	Total Barrels	Barrels	Half-Barrels	Total Barrels	
La Full....																
Full.....																
Mat. Full..																
Mattie.....																
S. Mattie ..																
La. Spent...																
Total....																

Returned to me by the Inspecting Officer the sum of.....

..... (£.....s.....d.) being the amount of Branding Fees deposited for..... (.....) Barrels, and..... (.....) Half-Barrels of Herrings included in the number in the above Request Note, but not actually presented to him, and for..... (.....) Barrels and..... (.....) Half-Barrels, for which the Brand was refused.

Name.....

[For Penalties for false declarations, forging or counterfeiting brands, fraud, etc., see Appendix A.]

SECOND SCHEDULE.

Official Brands and Stencil Marks



STENCIL MARK.

The above is a reduced copy of the official mark which is stencilled in black on the head end of every barrel and half-barrel of herrings accepted for the Crown Brand. In addition one of the smaller marks depicted below is branded on the side of each barrel or half-barrel.

The words "La. Full," "Full," "Mat. Full," "Mattie," "Small Mattie" or "La. Spent" indicate the grade of selection.

The initials of the Inspecting Officer and the numerals indicating the year of packing are variable.





REPACK.

Below is a reduced copy of the official mark which is applied in addition to, and stencilled across the Crown of any Brand, on the head end of barrels containing herrings which have been re-assorted from original packing and re-packed and pickled with original pickle.



APPENDIX A.

THE HERRING FISHERY (BRANDING) ACT, 1913.

FORGERY OF BRANDS.

Section 2—

"2. (1) If any person forges or counterfeits any mark used for marking barrels under this Act, he shall be liable on summary conviction to a fine not exceeding fifty pounds.

(2) If any person knowingly uses, sells, utters, disposes of, or exposes for sale any barrel (whether filled with herrings or not) with such forged or counterfeit mark thereon, he shall be liable on summary conviction to a fine not exceeding ten pounds. All barrels with any such forged or counterfeit mark thereon, and the contents thereof, shall be liable to be forfeited.

(3) For the purposes of this section, any person who removes a mark from any barrel and inserts the same into another barrel shall be deemed to forge or counterfeit a mark within the meaning of this section"

Section 3—

PENALTY ON USE OF OLD BARRELS BEARING BRAND.

3. "If any person fraudently uses any old barrel bearing a mark affixed under this Act for the purpose of packing herrings or other fish therein, he shall be liable on summary conviction to a fine not exceeding ten pounds, and the barrel and the contents thereof shall be liable to be forfeited."

Section 5 (2)—

FALSE DECLARATIONS.

"5. (2) If any person, in any declaration required under such regulations, makes any statement which to his knowledge is false in any material particular, he shall be liable on summary conviction to a fine not exceeding ten pounds."

Section 6 (2)

PENALTIES.

"6. (2) Where a person is convicted under any section of this Act and the court by which he is convicted is of opinion that the offence was committed with intent to defraud, he shall be liable, in addition to or in lieu of any fine, to imprisonment with or without hard labour for a term not exceeding two months."

APPENDIX B.

SPECIAL RECOMMENDATIONS TO CURERS, EXPORTERS, ETC.

1. QUALITY OF HERRINGS.—As stated in the Regulations, the Fishery Officers cannot examine every barrel, and the curers should, therefore, in their own interest and that of the trade generally, endeavour to secure that all herrings presented for the brand, whether actually inspected or not, are in every way worthy of it.

2. BARRELS.—When unheaded for filling, barrels should be "beamed," i.e., immersed and tested as to tightness in a suitable tub of water. Leakage of pickle while the herrings are lying in "seastick" (during the period required for pining) will lead to their rejection. Barrels should be wet or damp inside when the herrings are being packed.

3. GUTTING.—Herrings taken in the Irish Sea usually contain a high proportion of fat. Particular attention should therefore be paid to Regulation 10 (*b*).

4. ROUSING.—This is the most important operation in curing, and no amount of salt in the barrel can make up for carelessness in this respect. Curers should see that their coopers exercise the utmost vigilance over the rousing tubs.

5. SALTING.—On removal from the rousing tub on the barrel for packing any loose salt that may be lifted with the herrings should be evenly spread over each tier before any more salt is sprinkled on.

Packers should be taught the amount of salt required for each selection—Fulls, for instance, requiring more salt in proportion than Matties.

6. BRANDING.—No definite dates have been fixed by the Ministry for the branding season, but it will be readily understood by curers that herrings of an unkeepable nature cannot be regarded by the Ministry's officers as coming within the requirements of the regulations.

7. SHIPMENT.—Both curers and purchasers of cured herrings should bear in mind that the brand carries only a limited guarantee, and that it is obviously in their mutual interest to see that the herrings are shipped and put on the markets with as little delay as possible after being cured. Steps should be taken to ensure that all barrels are well coopered and the herrings properly pickled at the time of shipment.

8. CARE OF CURED HERRINGS.—Barrels of herrings should at all times, from the date of curing onwards, be protected against the heat of the sun. Barrels found damaged or leaky on arrival after transport by rail or sea should have any loss of pickle made good immediately.

FRUIT, MARKETING OF.

Apples: Conditions of Marketing, p. 176. | *Grading and Quality*, p. 187.

Apples: Conditions of Marketing.

RULES, DATED 26TH SEPTEMBER, 1938, MADE BY THE MINISTRY OF AGRICULTURE UNDER SECTION 15 OF THE MARKETING OF FRUIT ACT (NORTHERN IRELAND), 1931 (21 AND 22 GEO. V, C. 8.).

1938. No. 116.

The Ministry of Agriculture for Northern Ireland in exercise of the powers conferred upon it by Section Fifteen of the Marketing of Fruit Act (Northern Ireland), 1931, and of every other power enabling it in that behalf hereby makes the following Rules, that is to say :—