

Government Circular No. 1381.

G.O. Reference 21564/3.



The Herring Fishery (Branding) Act, 1916.

BRANDING REGULATIONS.

His Excellency the Lieutenant-Governor has, in pursuance of the powers conferred upon him by the Herring Fishery (Branding) Act, 1916, made Regulations, dated the 18th day of July, 1932, a copy of which is appended, regarding the construction, capacity and condition of barrels and half-barrels, and the quality, curing, selection and packing of white herrings intended to be presented for the official brand, and also regarding the inspection, examination, marking and branding of barrels.

The Regulations will come into force on the 18th day of July, 1932.

By Order,

T. A. CRAINE,
for Government Secretary.

Government Office,
Isle of Man,
18th July, 1932.

ISLE OF MAN
TO WIT.

The Herring Fishery (Branding) Act, 1916.

REGULATIONS.

By His Excellency Sir Claude Hamilton Archer Hill, K.C.S.I.,
C.I.E., Lieutenant-Governor of the said Isle, &c., &c.

I, the said Lieutenant-Governor, by virtue of the powers conferred upon me by the Herring Fishery (Branding) Act, 1916, and all other powers me enabling, do hereby make the following Regulations as to the construction, capacity and condition of barrels and half barrels, and the quality, curing, selection and packing of white herrings, intended to be presented for the official crown brand or mark (hereinafter called "the crown brand"), and as to the inspection, examination, marking and branding of barrels, and I do hereby declare that such Regulations shall apply where Section 2 of the aforesaid Act has been declared to be in force.

In these Regulations, the expression "Board" means the Isle of Man Fisheries Board.

These Regulations may be cited as "The Herring Fishery (Branding) Regulations, 1932," and shall come into force on the 18th day of July, 1932.

I.—CONSTRUCTION AND CAPACITY OF BARRELS AND HALF-BARRELS.

1. *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.

2. 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.

3. *Tightness.*

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

4. *Capacity.*

(a) *BARREL*.—The capacity of every barrel shall be $26\frac{2}{3}$ gallons imperial measure.

(b) *HALF-BARREL*.—The capacity of every half-barrel shall be $13\frac{1}{3}$ gallons imperial measure.

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

5. *Barrels and Half-Barrels intended to be filled with Cured White Herrings.*

Officers 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 $18\frac{1}{4}$ inches long for half-barrels, the measurement being taken from the croze of the bottom end to 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.

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

Officers 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.

7. *Marks on Barrels and Half-Barrels intended to be filled with Cured White Herrings Intended for the 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	F	M F	E	LS
	(La Full)	(Full)	(Mat. Full)	(Mattie)	(La Spent)
(Date of Cure)	Aug. 8	Aug. 8	Aug. 8	Aug. 8	Aug. 8
Packers' }	1	1	1	1	1
Number }	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 again packed 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.

8. *Marks on Barrels and Half-Barrels filled with Cured White Herrings intended for the 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 BRAND.

9 *Quality, Gutting, Curing, Packing, and Filling Up, &c.*

(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, and if intended for the La. Full, Full, Mat. Full brands, shall be pined in salt for not less than ten clear days; and if intended for the 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) 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.

(f) FILLING UP :—...

- (i) The surplus pickle shall be run off through the bung-hole, and 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 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 shown under paragraph (e) "Packing."
- (iii) No herrings which have lost their original pickle shall be used in filling up.
- (iv) *Pickle shall alone be used for the purpose of washing herrings to be used in the filling up.*

(g) 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, and any additional pickle necessary put in through the bung-hole. The bung-hole shall be bored within $1\frac{1}{2}$ inches of the foremost hoop of the bottom end; and the chime and quarter hoops of each end of every barrel or half-barrel, when made of wood, shall be properly nailed. 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.

V.—EXAMINATION FOR BRANDING AND STENCILLING BARRELS AND HALF-BARRELS OF HERRINGS.

10. *Arrangement of Barrels, Fees, Examination, &c.*

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

(b) REQUEST NOTE, &c. :—

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

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

(2) A Request Note and Declaration H.B. No. 2, duly filled up and signed, on the prescribed form (specimen in Appendix A 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 written in the Request Note both in words and in figures; and, if these particulars are filled in by the fishery officer, he shall do so in the presence of the curer or his authorised manager and shall call his attention to the number and amount written in, as well as to the rest of the contents of the document, before procuring his signature thereto.

(iii) Should the 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 described, 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 him 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 procured in the same manner as in the case of rejections (*see par. 10 (d).*)

(e) "AUTHORISED MANAGER."—No person can be recognised as an "authorised manager" except under authority obtained from the Board, upon application previously made on form H.B. No. 3, by the curer through the district 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 Fishery Officers 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.

Officers are not restricted to this scale, but, if need be, shall open as many more barrels or half-barrels as they may deem requisite to satisfy them that the herrings are fit for branding, 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 an 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.

(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 particular brand, as given under the respective headings below (13 (a) *et seq.*), the following general regulations apply to rejections :—

- (i) *Bad Cure, Bad Quality, Bad Selection, &c.*—If herrings are found to be “sea-salted,” “drowned,” “scaleless,” or otherwise of bad quality, or badly cured, or mixed with *over-day’s fish, the brand shall be refused absolutely.

* See par. 9 (c) and Appendix B.

Herrings of good quality rejected on account of any of the following defects in the original packing, viz. :— defective barrels, defective selection, bad packing, bad gutting, over-salting, or the presence of too many under-sized fish, may, however, have the defects remedied, be repacked, and presented for the “Repack” iron, if the curer so desire.

(ii) *Slack Packing or Bad Selection of Filling Up.*—The brand may 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 are otherwise worthy of the brand, 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 are in every respect worthy of the brand.
- (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, &c.—The officer shall see that the barrels opened for examination are afterwards filled up, and headed with proper care.

VI.—BRANDING AND STENCILLING BARRELS AND HALF-BARRELS OF HERRINGS.

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

(a) GENERAL.—Every barrel or half-barrel containing white herrings presented to one of the officers 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, (a) be branded in his presence, by means of a hot iron on the bilge, with a crown surrounding the words "Isle of Man," a description of the herrings, viz. :—La. Full, Full, Mat. Full, Mattie, or La. Spent (as the case may be), letters identifying the examining officer, and the year, and a shield below surrounding the "Three Legs" device and the words "Crown Brand"; and (b) be stencilled in his presence on the head end with the same words, description, letters, &c., as branded on the bilge.

(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 BRANDS.

12. *General.*

Herrings shall be eligible for the crown brands provided that their quality and cure are such as, in the opinion of the Fishery Officers, render them suitable for the brand, but herrings of an unkeepable nature cannot be regarded as coming within the requirements of these regulations.

13. *Requirements for each Brand and Stencil.*

In addition to what are contained in the foregoing regulations, the particular requirements in respect of the different brands shall be as follow :—

(a) CROWN "LA. FULL" BRAND.

Herrings for this brand shall be well developed fish, full of milt or roe, and of not less than $11\frac{1}{4}$ 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 $10\frac{1}{4}$ 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 *nine*, 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—the milt or roe being clearly visible at the neck or throat—and of not less than $9\frac{1}{2}$ 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 *nine*, 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 "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 *nine*, 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.

(f) "REPACK" IRON.

This brand consists of the appropriate ordinary crown brand with the addition of the word "Repack" branded across the shoulders of the crown.

It is applicable to barrels or half-barrels of the following classes of herrings, viz. :—

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 the regulations in every other respect; and
 - (b) The fish 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 had to be 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.—RESPONSIBILITY OF FISHERY OFFICERS AND CURERS.

14. *The brand is a guarantee only that the herrings have been examined in accordance with these Regulations, and found worthy of the brand at the time.* The Fishery Officers cannot examine every barrrel, nor can they control the movements or usage of any parcel of herrings after the branding has been completed : the curer must, therefore, still assume responsibility for his herrings.

Given under my hand this 18th day of July, 1932.

CLAUDE H. HILL,
Lieutenant-Governor.

APPENDIX A.

H.B. 2. No.....

Brls. £ : : .

REQUEST NOTE TO BRAND BARRELS OF CURED WHITE HERRINGS, AND
RELATIVE DECLARATION IN ACCORDANCE WITH THE HERRING FISHERY
(BRANDING) REGULATIONS, 1932.

No.....

L.F.....

F.....

M.F.....

Mat.....

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 Official 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 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 Official Brand, the Herrings shall not be re-packed nor in any way interfered with, except in the presence of the Fishery Officer for the District, where they may at the 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 prospective purchasers.

2. If the Herrings in any such Barrels or Half-Barrels shall be re-packed or interfered with, without previous notice to, or in the absence of, the Fishery Officer; or if on inspection the Fishery Officer shall consider that the Herrings have been prejudicially 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....., 19.....

.....Fishcurer.

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

Official Brand.

[Declared at.....]

the.....day of.....19.....] [.....

[Authorised Manager for Curer.]

before

.....

Fishery Officer.

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																
La. Spent																
Total																

....., Fishery Officer.

Returned to me by the Fishery 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.

Signed.....

[For Penalties for false declarations, forging or counterfeiting brands, fraud, etc., see other side (Appendix B.)]

APPENDIX B.

THE HERRING FISHERY (BRANDING) ACT, 1916.

*Section 3—*FORGING OR COUNTERFEITING BRANDS, OR USING, SELLING, &C.,
BARRELS WITH FORGED OR COUNTERFEITED MARKS.

“ 3. (1) If any person forges or counterfeits any mark used for marking barrels under this Act, he shall be liable on conviction before a high-bailiff or two justices of the peace 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 a conviction before a high-bailiff or two justices of the peace 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.”

Section 4—

FRAUDULENTLY USING OLD BARRELS BEARING OFFICIAL MARK.

“ 4. (1) If any person fraudulently 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 conviction before a high-bailiff or two justices of the peace to a fine not exceeding ten pounds, and the barrel and the contents thereof shall be liable to be forfeited.”

Section 5 (2)—

MAKING 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 conviction before a high-bailiff or two justices of the peace to a fine not exceeding ten pounds.”

Section 6 (2)—

FRAUD.

“ 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 C.

SPECIAL RECOMMENDATIONS TO CURERS, EXPORTERS AND IMPORTERS.

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. EARLY HERRINGS.—Early herrings being of a more perishable nature than those taken later in the season, should be exported and put into consumption at the earliest possible moment. As is well known, heat has a very deteriorating effect upon early-caught herrings, and it is of the utmost importance to all concerned that every precaution should be taken to protect the herrings from the sun from the time of cure until they reach the consumer. The sending of deck cargoes of early-caught herrings should be avoided unless they can be specially protected from the sun, and the importers and merchants at Continental ports and towns are strongly urged to take steps, not only to protect the herrings, but also to ensure that, where the fish have lost their original pickle, fresh pickle is prepared and poured into the barrels.

3. BARRELS AND PICKLING AT SHIPMENT.—Curers should be careful to see that all barrels are well coopered and the herrings properly pickled at the time of shipment.

4. BARRELS.—Only barrels of best quality should be used. “Seconds” or other lower grades cannot be passed for the brand.

Barrels, when unheaded for filling, 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.

GUTTING.—Herrings taken in the Irish Sea usually contain a high proportion of fat. Particular attention should therefore be paid to regulation 9 (*v*).

5. 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.

6. SALTING.—On removal from the rousing tub to 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.

Care should be taken to secure equality and uniformity of salting, not only throughout the tiers of each barrel, but also between all barrels of one selection packed by the same or different crews.