

Civil-bill, and in respect of which the said Plaintiff, A.B., seeks to obtain probate, is the last will and testament of deceased, in the Civil-bill above-named, and that probate thereof (or administration, with said will or codicils, as the case may be) be granted.

Dated this 24th day of May, 1930.

(Signed)

William Moore,
Lord Chief Justice.

We, being the County Court Judges thereunto empowered by the above-mentioned Statutes, hereby concur in the foregoing Order.

Dated this 26th day of May, 1930.

(Signed)

Herbert M. Thompson,
Recorder of Belfast County Court,
Judge and Chairman of Antrim.

A. H. Bates,
County Court Judge for the County
of Down.

DAIRY PRODUCE : MARKETING OF.

THE MARKETING OF DAIRY PRODUCE RULES (NORTHERN IRELAND), 1930, DATED 28TH OCTOBER, 1930, MADE BY THE MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER THE MARKETING OF DAIRY PRODUCE ACT (NORTHERN IRELAND), 1929.

1930. No. 130.

The Ministry of Agriculture for Northern Ireland in exercise of the powers conferred on it by the Marketing of Dairy Produce Act (Northern Ireland), 1929, and of any other power in that behalf enabling it hereby makes the following Rules, that is to say :—

I. *Short Title.*

These Rules shall be cited as the Marketing of Dairy Produce Rules (Northern Ireland), 1930.

II. *Definitions.*

In these Rules unless the context shall require a different construction :—

- (1) The expression " Act " shall mean the Marketing of Dairy Produce Act (Northern Ireland), 1929.
- (2) The expression " the Ministry " shall mean the Ministry of Agriculture for Northern Ireland.
- (3) The expression " Carrying Company " shall mean any company, body or person carrying butter or cream for hire or reward.

III. *Registration of Premises.*

1. The following particulars shall be entered in the Registers kept by the Ministry in pursuance of Section 1 of the Act :—

- (a) The full name and address of the owner or occupier ;
- (b) A description of the situation and the dimensions of the premises ;
- (c) The purposes in respect of which the premises are registered.

2. An application for the registration, the renewal of registration, or the provisional registration of any premises under the Act shall be made in the form or to the effect prescribed in the First Schedule to these Rules.

3. The owner or occupier of any premises registered as a central creamery applying for authorisation to undertake the process of cutting bulk creamery butter into rolls shall submit with the application a statement showing in respect of the twelve calendar months prior to the date of the application,

- (a) The quantity of butter made on the premises ;
- (b) The quantity of bulk creamery butter, and the country of origin of such butter, purchased for cutting into rolls.

4.—(1) The owner or occupier of premises registered as a central creamery shall, during the period that an authorisation for the cutting of bulk creamery butter into rolls is in force, keep a record, and furnish to the Ministry, in respect of each calendar month, a return relating to such butter showing :—

- (a) The name and address of the person or persons from whom the butter was purchased ;
- (b) The country of origin of the butter ;
- (c) The quantity purchased ;
- (d) The date of purchase ;
- (e) The quantity of rolls cut from purchased bulk creamery butter which were disposed of (i) within Northern Ireland, and (ii) outside Northern Ireland, and the destinations outside Northern Ireland to which the rolls were consigned.

(2) A return furnished in pursuance of this Article shall be forwarded so as to reach the office of the Ministry not later than the seventh day following the end of the calendar month to which it relates.

IV. *Premises, Machinery, Equipment and Utensils.*

1. All premises, the immediate approaches thereto, and all machinery, equipment and utensils therein, shall be maintained in a condition of cleanliness, and all fixed machines shall be

so placed in relation to adjacent walls or other fixtures as will permit of the machines and surroundings thereof being easily cleaned.

2. All machinery and equipment with which milk or cream comes in contact shall, after each day's operations, be washed, dismantled and thoroughly scalded with steam.

3. All machinery, equipment and utensils shall be of such type and capacity and arranged in such manner as will enable the process of manufacture, blending, reworking or treatment of or trade in butter or cream to be carried on efficiently and expeditiously, and permit of the conditions of Article V. in regard to temperatures being complied with.

4. All testing equipment shall be of the standard of accuracy required for the certificate of the National Physical Laboratory, Teddington, Middlesex.

V. *Manufacture of Butter.*

1. On registered premises the extraction of cream from milk shall be performed by power driven mechanical separators.

2. All cream separated on registered premises shall be pasteurised on those premises, save that, where specially authorised by the Ministry, cream which has not been pasteurised may be removed from premises registered as an auxiliary creamery to premises registered as a central creamery or as a butter factory, provided that the cream shall be pasteurised immediately on arrival at the central creamery or butter factory.

3. The process of pasteurisation shall be carried out either by the "continuous flow" or "flash" method or by the "retarder" method. Where the "continuous flow" or "flash" method is used the cream shall be heated to a temperature of not less than 185° F. nor more than 195° F., and cooled to a temperature of not less than 35° F. nor more than 50° F.; where the "retarder" method is used the cream shall be held for 30 minutes at a temperature of not less than 145° F. nor more than 150° F., and cooled to a temperature of not less than 35° F. nor more than 50° F. At premises registered as an auxiliary creamery the Ministry may specially authorise a temperature higher than 50° F. as the minimum to which the cream shall be cooled, provided that immediately after delivery to premises registered as a central creamery or butter factory it shall be cooled to not less than 35° F. nor more than 50° F.

4. Cream from a registered auxiliary creamery intended for delivery to, or in course of delivery to, a registered central creamery or butter factory shall be effectively protected from heat and adverse weather conditions and from dust, dirt, flies or other sources of contamination.

5. The temperature of the butter during the process of working shall not be allowed to exceed 54° F.

6. The salt used in the manufacture of butter shall be dry, fine in texture, and contain not less than 99.5 per cent. of sodium chloride (NaCl).

VI. *Qualifications of Staff.*

For the purposes of Section 2 of the Act Managers, Assistant Managers and Butter-makers shall hold the appropriate qualifications set out below or such qualifications as may be accepted by the Ministry as being equivalent thereto :—

CENTRAL CREAMERIES.

Manager	The Ministry's "Diploma in Creamery Management."
Assistant Manager ..	The Ministry's "Assistant Creamery Manager's Certificate."
Butter-Maker	The Ministry's "Certificate of Competency in Butter-making."

AUXILIARY CREAMERIES.

Manager	The Ministry's "Assistant Creamery Manager's Certificate."
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VII. *Licences.*

An application for a licence under Part II. of the Act shall be made on the form or to the effect prescribed in the Second Schedule to these Rules.

VIII. *Standards of Quality.*

1. Butter shall not be consigned to Great Britain, the Irish Free State, or the Isle of Man unless the quality is at least equal to that recognised as "Standard" under the Ministry's Surprise Butter Inspection Scheme.

2. This Article shall not apply in the case of butter made in Northern Ireland elsewhere than on premises registered under the Act and to be used for reworking or manufacturing purposes and consigned to an establishment where such reworking or manufacturing is carried on by way of trade.

IX. *Packages.*

1. Butter in bulk consigned to Great Britain, the Irish Free State, or the Isle of Man, shall be packed only in packages (hereinafter styled standard packages) of the following kinds, viz. :—casks to contain 112 lb., kegs to contain 56 lb., and boxes to contain 56 lb., 28 lb., and 14 lb., respectively, constructed in accordance with the specifications prescribed in the Third Schedule to these Rules.

2. Standard packages shall be lined with vegetable parchment paper prepared for use in the manner prescribed in the Fourth Schedule to these Rules, and of the quality prescribed therein, so that the butter, when packed, shall not in any place be directly in contact with the wood of the package.

3. Butter packed in standard packages shall be firmly and closely packed in such manner that when removed from the package the butter shall present a smooth appearance free from holes and wrinkles.

4. Butter in bricks or rolls consigned to Great Britain, the Irish Free State, or the Isle of Man, shall be cleanly shaped, and each such brick or roll shall be wrapped in vegetable parchment paper prepared for use in the manner prescribed in the Fourth Schedule to these Rules, and of the quality prescribed therein and the bricks and rolls shall be packed in non-odorous and waterproof fibreboard packages or in wooden packages made of timber which is well seasoned, clean, dry, free from bark, wane and feather and large knots, and so constructed as to prevent any movement of the contents in transit.

5. Butter in bulk made in Northern Ireland elsewhere than on premises registered under the Act and to be used for reworking or manufacturing purposes and consigned to an establishment where such reworking or manufacturing is carried on by way of trade need not be packed in standard packages. Packages used for the carriage of such butter shall, however, be made from timber which is well seasoned, clean, dry, free from bark, wane and feather and large knots and be lined with vegetable parchment paper of the quality prescribed in the Fourth Schedule to these Rules.

6. Packages which have previously been used for any purpose shall not be used for the packing of butter consigned to Great Britain, the Irish Free State, or the Isle of Man.

X. *Marking of Packages.*

1. Packages containing butter made on premises registered as a central creamery and consigned to Great Britain, the Irish Free State, or the Isle of Man, shall show in the manner hereinafter specified :—

- (a) The weight of the butter contained in the package expressed in pounds (lb.) ;
- (b) The registered number assigned to the premises ;
- (c) The words " Northern Ireland Creamery Butter " ;
- (d) A code reference to the date of churning. This code reference shall consist of two letters of the alphabet, the first of which shall represent the week of the year and the second the day of the week.

2. Packages containing butter packed on premises registered as a butter factory and consigned to Great Britain, the Irish Free State, or the Isle of Man, shall show in the manner hereinafter specified :—

- (a) The weight of the butter contained in the package expressed in pounds (lb.) ;
- (b) The registered number assigned to the premises ;
- (c) The words “ Northern Ireland Factory Butter ” ;
- (d) A code reference to the date of packing. This code reference shall be in the form prescribed in paragraph 1 (d) above.

3. Packages containing butter packed on premises registered as a wholesale depot and consigned to Great Britain, the Irish Free State, or the Isle of Man, shall show in the manner hereinafter specified :—

- (a) The weight of the butter contained in the package expressed in pounds (lb.) ;
- (b) The registered number assigned to the premises ;
- (c) The words “ Northern Ireland Farm Butter ” in the case of butter made in Northern Ireland elsewhere than on premises registered as a central creamery or a butter factory.

4. All the appropriate marks prescribed in the foregoing paragraphs of this Article shall be shown on the outside of one side of any box used as a package and on the outside of one stave or two or more adjoining staves of any cask or keg in the manner indicated in the illustration shown in the Fifth Schedule to these Rules, and any mark or any part of a mark shall not be obscured by any hoop, label or otherwise.

5. The vegetable parchment paper used for lining the heads of standard packages and for wrapping bricks or rolls and cartons (if any) used for wrapping bricks or rolls shall show, in the manner hereinafter specified, in the case of butter made on premises registered as a central creamery, the particulars set out in paragraph 1 (save that the carton need not be marked with the code reference to the date of churning), and in the case of butter packed in premises registered as a butter factory the particulars set out in paragraph 2 of this Article.

6. The marks prescribed for standard packages and for the vegetable parchment paper used for lining the heads of such packages shall, save as otherwise provided, be made in capital block letters and figures of not less than the following dimensions, that is to say :—

- (a) In the case of 56 lb. and 28 lb. boxes—one three-quarter inch in height ;

- (b) In the case of 14 lb. boxes—one-half inch in height ;
- (c) In the case of casks or kegs—one-half inch in height ;
- (d) In the case of boxes used for packing bricks or rolls—
one three-quarter inch in height,

and shall be plainly printed thereon.

7. The marks prescribed for vegetable parchment paper and for cartons used for wrapping bricks or rolls shall, save as otherwise provided, be plainly printed in capital block letters and figures of not less than one-eighth of an inch in height.

8. The code reference to the date of churning or the date of packing shall be made in capital block letters of not less than one-half inch in height and shall be marked on the outside of the package by means of a rubber stamp or stencil and on the vegetable parchment paper by means of perforation.

XI. *Milk Supplies.*

1. For the purpose of determining whether milk is stale or contaminated the milk shall be heated to boiling point and any milk which coagulates when so heated shall be deemed to be stale or contaminated.

2. For the purposes of Section 8 of the Act milk containing colostrum (beastings) shall be deemed to be contaminated.

3. Milk intended for delivery to, or in course of delivery to, premises registered as a central or auxiliary creamery shall be effectively protected from heat and adverse weather conditions and from dust, dirt, flies or other sources of contamination.

4.—(a) Vessels used in connection with milk intended for delivery to a registered central or auxiliary creamery and vessels used for the delivery of milk to such creameries shall be of such type as will permit of their being easily and thoroughly cleaned.

(b) Vessels used by a supplier to a creamery for the conveyance of skim milk shall be emptied and cleaned immediately after arrival at the premises of the supplier, and such vessels when not in use shall be stored in a cool clean place and protected from dust and dirt.

XII. *Records and Returns.*

1. The occupier of a registered central creamery, auxiliary creamery or butter factory, shall keep records of the particulars set out below and shall furnish to the Ministry in respect of each calendar month a return of the information contained in such records :—

CENTRAL CREAMERY.

- (a) The quantity of milk received ;
- (b) The quantity of cream received from each auxiliary creamery ;

- (c) The quantity of butter made (i) from cream separated on the premises and (ii) from cream received from auxiliary creameries ;
- (d) The quantity of butter sold as " bulk salted," " bulk unsalted," and rolls, and the quantity of each such class of butter disposed of (i) within Northern Ireland and (ii) outside Northern Ireland, and the destinations outside Northern Ireland to which the butter was consigned ;
- (e) The average monthly price f.o.r. received for " bulk salted," " bulk unsalted " and rolls ;
- (f) The quantity of cream sold ;
- (g) The quantity of whole milk sold ;
- (h) The average price received per gallon for cream sold ;
- (i) The average price paid per gallon for milk.

AUXILIARY CREAMERY.

- (a) The quantity of milk received ;
- (b) The quantity of milk used for the separation of cream ;
- (c) The quantity of cream separated ;
- (d) The quantity of cream supplied to central creameries or butter factories, and the average price received for the butter made therefrom ;
- (e) The quantity of cream sold otherwise than to central creameries or butter factories, and the average price received therefor ;
- (f) The average price paid per gallon for milk.

BUTTER FACTORY.

- (a) The quantity of milk received ;
- (b) The quantity of cream received from each auxiliary creamery ;
- (c) The quantity of butter made (i) from cream separated on the premises, and (ii) from cream received from auxiliary creameries ;
- (d) The quantity of butter sold as " bulk salted," " bulk unsalted " and rolls, and the quantity of each such class of butter disposed of (i) within Northern Ireland and (ii) outside Northern Ireland, and the destinations outside Northern Ireland to which the butter was consigned ;
- (e) The average monthly price f.o.r. received for " bulk salted," " bulk unsalted," and rolls ;
- (f) The quantity of cream sold ;
- (g) The quantity of whole milk sold ;
- (h) The average price received per gallon for cream sold ;
- (i) The average price paid per gallon for milk.

2. A return furnished in pursuance of this Article shall be forwarded so as to reach the office of the Ministry not later than the seventh day following the end of the calendar month to which it relates.

XIII. *Transit.*

1. Neither the Ministry nor any of its officers shall be liable for any loss or damage arising from the exercise by any such officer of the powers conferred upon him by the Act and no action shall lie against the consignor, the carrying company or any other person for or on account of any such loss or damage as aforesaid.

2. Nothing in the Act or in these Rules shall be construed as authorising anything to be done to the prejudice of any power of a carrying company to secure payment of freight charges in respect of any consignment carried by it.

3. Officers of the Ministry shall conform to such reasonable requirements of a carrying company as are necessary to prevent the working of the traffic being obstructed or interfered with.

XIV. *General.*

The Ministry may from time to time rescind, amend or vary these Rules or any of them as the occasion may require.

XV. *Commencement.*

These Rules shall come into operation on the first day of January, 1931.

In Witness whereof the official seal of the Ministry of Agriculture, Northern Ireland, is hereunto affixed this twenty-eighth day of October, nineteen hundred and thirty.

(L.S.)

James S. Gordon,
Secretary.

FIRST SCHEDULE.

GOVERNMENT OF NORTHERN IRELAND. MINISTRY OF AGRICULTURE.

MARKETING OF DAIRY PRODUCE ACT (NORTHERN IRELAND), 1929. FORM OF APPLICATION FOR REGISTRATION OF PREMISES.

(1) I/We.....
.....hereby apply for registration,
during the period.....to 31st December, 193.....
under Section I. of the above-mentioned Act, of the premises situated at
.....

(2) The premises in respect of which application for registration is made are occupied by me/us for the purposes of*.....

*Here state whether Central Creamery; Auxiliary Creamery, Butter Factory, or Wholesale Butter Depot.

(3) I/We enclose herewith the sum of £1 0s. 0d., being the fee prescribed by the Act for registration.

(4) I/We hereby undertake, in the event of the premises being registered or provisionally registered by the Ministry, to comply with such rules as may from time to time be prescribed by the Ministry as to the manner in which the manufacture, blending, re-working or treatment of, or trade in, butter and cream is to be carried on at registered premises.

Signature of Applicant.....

Full Postal Address.....

Signed in the presence

Date.....

ofWitness.

.....Address.

The Secretary,

Ministry of Agriculture,
Wellington Place,
Belfast.

SECOND SCHEDULE.

GOVERNMENT OF NORTHERN IRELAND.

MINISTRY OF AGRICULTURE.

MARKETING OF DAIRY PRODUCE ACT (NORTHERN IRELAND), 1929.
FORM OF APPLICATION FOR A LICENCE TO DESPATCH BUTTER OR
CREAM TO GREAT BRITAIN, THE IRISH FREE STATE, OR
THE ISLE OF MAN.

1. I/We.....
hereby apply for a Licence under the above-mentioned Act to despatch *butter
and *cream to Great Britain, the Irish Free State, or the Isle of Man.

*Strike out whichever does not apply

Signature of Applicant.....

Full Postal Address.....

Date.....

The Secretary,

Ministry of Agriculture,
Wellington Place,
Belfast.

THIRD SCHEDULE.

I. SPECIFICATION FOR STANDARD 112 LB. CASK.

The cask shall be made of best beechwood thoroughly seasoned or kiln dried.

Internal Dimensions.

Diameter : 13 $\frac{3}{4}$ inches at head and bottom, and 15 $\frac{1}{4}$ inches at bulge. Distance from the upper surface of bottom to the lower surface of head : 19 $\frac{3}{4}$ inches ; subject to a tolerance of $\frac{1}{8}$ inch in any dimension to cover all allowances for errors in cutting the timber and making up the cask.

Hoops.

Eight 6-foot " half-hoops " made of white willow peeled shall be used on each cask. The use of twiggd or notched hoops shall be optional.

Heads and Bottoms.

The head and bottom shall each be made of two or three pieces cut $\frac{1}{2}$ inch thick with $\frac{7}{16}$ th inch finish; the pieces forming the head and bottom respectively shall be dowelled together. Corrugated fasteners shall not be used.

Fitting of Heads and Bottoms.

The head and bottom shall be fitted properly into the crozes so that when the cask is filled the head or bottom will not work loose in transit;

Weight of Finished Cask.

The weight of the finished cask shall be not less than 13 lb.

II. SPECIFICATION FOR STANDARD 56 LB. KEG.

The keg shall be made of best beechwood thoroughly seasoned or kiln dried.

Internal Dimensions.

Diameter: $11\frac{1}{4}$ inches at head and bottom, and $12\frac{1}{4}$ inches at bulge; distance from the upper surface of bottom to the under surface of the head: $15\frac{3}{4}$ inches; subject to a tolerance of $\frac{1}{16}$ th inch in any dimension to cover all allowances for errors in cutting the timber and making up the keg.

Hoops.

Eight hoops made of white willow peeled shall be used on each keg. The use of twigged or notched hoops shall be optional.

Heads and Bottoms.

The head and bottom shall each be made of two pieces well dowelled together. Corrugated fasteners shall not be used.

Fitting of Heads and Bottoms.

The head and bottom shall be fitted properly in to the crozes so that when the keg is filled the head or bottom will not work loose in transit.

Weight of Finished Keg.

The weight of the finished keg shall be not less than 7 lb.

III. SPECIFICATION FOR STANDARD 56 LB. PYRAMID BOX.

Timber.

Thoroughly well seasoned white wood, free from blue-wood, wane, feather, discolouration, in-bark, resin (except a trace thereof on one side of the timber) and large, loose or dead knots, and planed on both sides with edges smoothly sawn.

Any knot the superficial area of which exceeds the area of a circle having a diameter of $1\frac{1}{4}$ inches shall for the purpose of this provision be deemed a large knot.

Thickness of Timber.

$\frac{9}{16}$ th inch full.

Number of Pieces in Box.

Sides, ends, bottom and lid shall each be made up of two pieces, tongued and grooved.

Break.

The break shall be not less than $2\frac{3}{4}$ inches (inclusive of the tongue or groove).

Nails.

Cement-coated steel wire nails of the undermentioned numbers, lengths and gauge shall be used:—

Number of nails attaching side to end of box, not less than 7; length of nail not less than $2\frac{1}{4}$ inches; gauge 13.

Number of nails in bottom, 10; length of nail, $1\frac{1}{2}$ inches; gauge 13.

Number of nails in lid, 10; length of nail, $1\frac{1}{2}$ inches; gauge 13.

Lid.

The lid shall cover the box exactly without projecting over the sides or ends.

Internal Dimensions.

Bottom, 11 inches x 11 inches ;

Top, 12 inches x 12 inches ;

Depth, 13 inches ;

subject to a tolerance of 1/16th inch in any dimension to cover all allowances for errors in cutting the timber.

IV. SPECIFICATION FOR STANDARD 28 LB. PYRAMID BOX.

Timber.

Well seasoned wood as free as possible from odour, resin and knots, planed smooth on both sides and edges.

Thickness of Timber.

Ends, $\frac{1}{2}$ inch full ;

Sides, $\frac{3}{8}$ inch full ;

Bottom and Lid, 5/16th inch full.

Number of Pieces in Box.

The sides and ends shall each be made of one piece ; the bottom and lid shall each be made of two pieces, tongued and grooved.

Internal Dimensions.

Bottom, $10\frac{1}{4}$ inches x $10\frac{1}{4}$ inches ;

Top, $11\frac{1}{4}$ inches x $11\frac{1}{4}$ inches ;

Depth, 8 inches ;

subject to a tolerance of 1/16th inch in any dimension to cover all allowances for errors in cutting the timber.

Nails.

Cement-coated steel wire nails of the undermentioned numbers, lengths and gauges shall be used :—

Number of nails attaching side to end of box, 5 ; length of nails, not less than $1\frac{1}{2}$ inches ; gauge, 13 or 14.

Number of nails in bottom, 10 ; length, $1\frac{1}{2}$ inches ; gauge, 13 or 14.

Number of nails in lid, 8 ; length, $1\frac{1}{2}$ inches ; gauge, 13 or 14.

V. SPECIFICATION FOR STANDARD 14 LB. PYRAMID BOX.

Timber.

Well seasoned wood as free as possible from odour, resin and knots, planed smooth on both sides and edges.

Thickness of Timber.

Ends, 7/16th inch full ;

Sides, $\frac{3}{8}$ inch full ;

Bottom and Lid, 5/16th inch full.

Number of Pieces in Box.

The sides, ends, bottom and lid shall each be made of one piece.

Internal Dimensions.

Bottom, $8\frac{5}{8}$ inches x $6\frac{5}{8}$ inches ;

Top, $9\frac{5}{8}$ inches x $7\frac{7}{8}$ inches ;

Depth, $6\frac{5}{8}$ inches ;

subject to a tolerance of 1/16th inch in any dimension to cover all allowances for errors in cutting the timber.

Nails.

Cement-coated steel wire nails of the undermentioned numbers, lengths and gauges shall be used :—

Number of nails attaching side to end of box, 4 ; length of nails, not less than $1\frac{1}{2}$ inches ; gauge 13 or 14.

Number of nails in bottom, 8 ; length, $1\frac{1}{2}$ inches ; gauge, 13 or 14.

Number of nails in lid, 8 ; length, $1\frac{1}{2}$ inches ; gauge, 13 or 14.

FOURTH SCHEDULE.

The vegetable parchment paper to be used for lining and wrapping shall be white in colour and free from any weighting material such as gums or sugars, etc. The texture shall be even and free from blotches, pin-holes, particles of metal and untreated material, and shall be such that, when torn, there shall be no appearance of fibres on the torn edges.

Weight.

For lining bulk packages the vegetable parchment paper shall weigh not less than 25 lb. per ream of 480 sheets, each measuring 30 inches x 20 inches.

For wrapping rolls, bricks and prints the vegetable parchment paper shall weigh not less than 18 lb. per ream of 480 sheets, each measuring 30 inches x 20 inches.

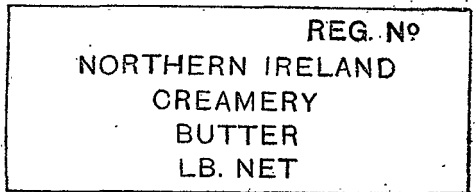
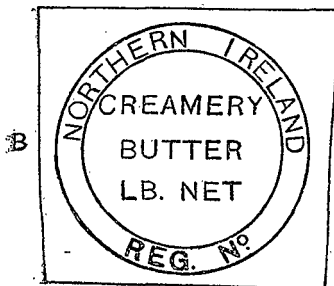
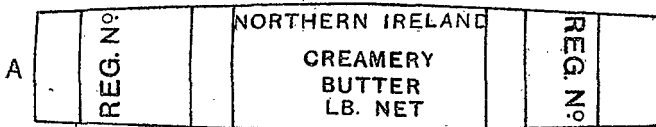
Preparation of Vegetable Parchment Paper.

The vegetable parchment paper cut to the requisite sizes shall, the night before it is to be used, be placed in a strong wooden tub or other suitable vessel free from odour, containing boiling brine with some excess salt in the bottom of the vessel, and be allowed to remain in the brine overnight.

The vegetable parchment paper, when placed in the brine, shall not be crushed but shall be rolled up so that it will present a smooth appearance when taken out. The packages shall be carefully lined with the vegetable parchment paper so as to avoid wrinkles and bare spaces.

FIFTH SCHEDULE.

I. Design to indicate the manner in which the prescribed marks shall be placed on packages packed on premises registered as a Central Creamery.

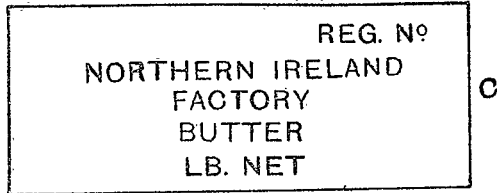
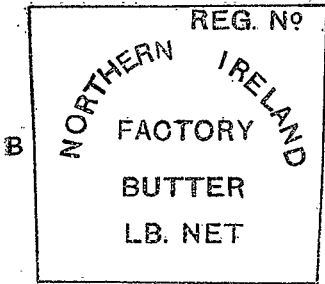
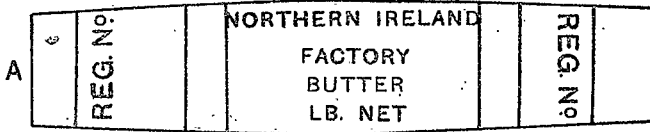


A.—Stave of standard cask or keg.

B.—Side of standard box.

C.—Side of package containing butter packed in bricks or rolls.

II. Design to indicate the manner in which the prescribed marks shall be placed on packages packed on premises registered as a Butter Factory.

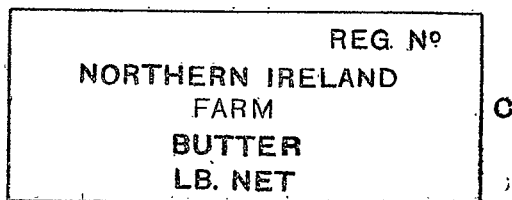
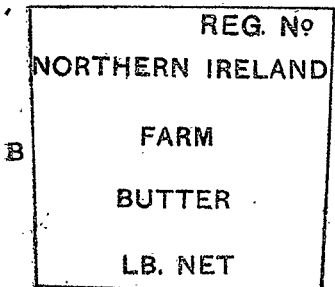
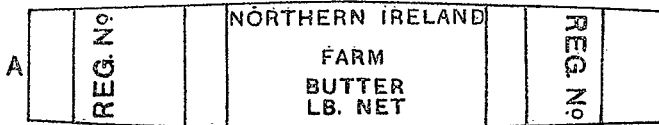


A.—Stave of cask or keg.

B.—Side of standard box.

C.—Side of package containing butter packed in bricks or rolls.

III. Design to indicate the manner in which the prescribed marks shall be placed on packages packed on premises registered as a Wholesale Depot.



A.—Stave of cask or keg.

B.—Side of box containing butter packed in bulk.

C.—Side of package containing butter packed in bricks or rolls.