

DAIRY PRODUCE, MARKETING OF.

Rules.

THE MARKETING OF DAIRY PRODUCE RULES (NORTHERN IRELAND), 1934, DATED 26TH JANUARY, 1934, MADE BY THE MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER THE MARKETING OF DAIRY PRODUCE ACTS (NORTHERN IRELAND), 1929 AND 1933.

1934. No. 15.

The Ministry of Agriculture for Northern Ireland in exercise of the powers conferred on it by the Marketing of Dairy Produce Acts (Northern Ireland), 1929 and 1933, 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), 1934.

II. *Definitions.*

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

- (1) The expression " Acts " shall mean the Marketing of Dairy Produce Acts (Northern Ireland), 1929 and 1933.
- (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 milk, cream, or butter 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 Marketing of Dairy Produce Act (Northern Ireland), 1929 :—

- (a) the full name and address of the owner or occupier ;
- (b) address and location of premises ;
- (c) a description of the premises sufficient to identify them ;
- (d) 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 Acts shall be made in the Form or to the effect prescribed in the First Schedule to these Rules.

IV. *Central Creameries. Special Conditions.*

(1) The Ministry may authorise the owner or occupier of premises registered as a central creamery to undertake all or any of the following processes :—

- (a) cutting bulk creamery butter (whether made on the premises or not) into rolls ;
- (b) reworking creamery butter (whether made on the premises or not) for the purpose of cutting it into rolls ; or
- (c) blending bulk creamery butter.

on condition that the creamery butter so used shall be of at least "Standard" quality as defined by Article IV of the Marketing of Dairy Produce (Surprise Inspections of Butter) Rules (Northern Ireland), 1931.

(2) For the purpose of determining whether creamery butter to be used for all or any of the aforesaid processes is of "Standard" quality the owner or occupier of premises registered as a central creamery shall, unless the creamery butter belongs to a class or description which has been recognised by the Ministry as of a quality not inferior to "Standard" quality, submit such creamery butter for examination by an officer of the Ministry.

(3) All creamery butter reworked or blended on any premises registered as a central creamery shall be disposed of as *bricks or rolls only*.

(4) The owner or occupier of premises registered as a central creamery shall, during the period that an authorisation for all or any of the aforesaid processes 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 purchased ;
- (b) the country or countries of origin ;
- (c) the grade ;
- (d) the price paid, delivered at the creamery ;
- (e) the quantity purchased ;
- (f) the date of purchase ;
- (g) the quantity of rolls cut straight from purchased bulk creamery butter, cut from reworked creamery butter, and cut from blended creamery butter which were disposed of within Northern Ireland, and outside Northern Ireland, and the destinations outside Northern Ireland to which the rolls were consigned.

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

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

(1) All premises, the immediate approaches thereto, and all machinery, equipment and utensils therein, shall be maintained in a clean condition, 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 cleansed.

(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 and equipment shall be of such type and capacity and arranged in such manner as will enable the process of manufacture, cutting, blending, reworking, chilling, or treatment of or trade in butter or cream to be carried on efficiently and expeditiously, and permit of the conditions of Article VI 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.

VI. *Manufacture of Butter.*

(1) On premises registered as an auxiliary creamery or as a central creamery the extraction of cream from milk shall be performed by power driven mechanical separators.

(2) All cream separated on premises registered as an auxiliary creamery or as a central creamery 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 other creameries provided that before removal from the auxiliary creamery it has been cooled to a temperature of not more than 54° F. and that it is pasteurised immediately on arrival at the premises to which it has been moved.

(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 54° 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 54° F. On premises registered as an auxiliary creamery the Ministry may specially authorise a temperature higher than 54° F. as the minimum to which the cream shall be cooled, provided that immediately after delivery to another creamery the cream shall be cooled to not less than 35° F. nor more than 54° F.

(4) Cream separated on premises registered as an auxiliary creamery intended for delivery to, or in course of delivery to another creamery 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 exceed 54° F.

(6) Any 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).

VII. *Licences.*

An application for a licence under Part II of the Marketing of Dairy Produce Act (Northern Ireland), 1929, shall be made on the form or to the effect prescribed in the Second Schedule to these Rules.

VIII. *Standards of Quality.*

(1) Butter made or treated in Northern Ireland shall not be consigned to Great Britain, the Irish Free State, or the Isle of Man unless the quality thereof is at least equal to "Standard" as defined in Article IV of the Marketing of Dairy Produce (Surprise Inspections of Butter) Rules (Northern Ireland), 1931.

(2) This Article shall not apply to butter made in Northern Ireland elsewhere than on premises registered as a central creamery and to be used for reworking or manufacturing purposes and consigned in bulk to an establishment where such reworking or manufacturing is carried on by way of trade.

IX. *Packages for the consignment of butter to Great Britain, the Irish Free State, or the Isle of Man.*

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

(4) Bricks or rolls of butter shall be neatly shaped, and each such brick or roll shall be wrapped in vegetable parchment paper of the quality prescribed in the Fourth Schedule to these Rules.

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) Packages used for the carriage of butter made in Northern Ireland elsewhere than on premises registered as a central creamery and to be used for reworking or manufacturing purposes and consigned in bulk to an establishment where such reworking or manufacturing is carried on by way of trade shall 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 been previously used for any purpose shall not be used for the consignment of butter packed on premises registered as a central creamery or butter factory.

X. Marking of Packages containing butter consigned to Great Britain, the Irish Free State, or the Isle of Man.

(1) Packages containing butter made on premises registered as a central creamery from cream whether separated on the said premises or received from another creamery, 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) the date and number of churning by means of a code approved by the Ministry.

(2) Packages containing butter packed on premises registered as a butter factory, 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) the date of packing by means of a code approved by the Ministry.

(3) Packages containing butter to which paragraphs 1 and 2 of this Article do not apply and consigned from premises registered as a wholesale depot, 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.

(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 from cream whether separated on the said premises or received from another 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 or with the number 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—three-quarters of an 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—three-quarters of an 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 following marks, that is to say :—

- (a) the code reference to the date of churning ;
- (b) the number of churning, and
- (c) the code reference to the date of packing shall be marked on the outside of the package by means of a stamp or stencil and on the vegetable parchment paper, whether used for lining the heads of standard packages or for wrapping bricks or rolls, by means of a stamp or perforating machine. The letters or

figures used on the outside of the package shall be not less than one-half inch in height and on the vegetable parchment paper not less than one-eighth inch in height.

XI. *Milk and Cream Supplies.*

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

(2) For the purposes of Section 8 of the Marketing of Dairy Produce Act (Northern Ireland), 1929, milk containing colostrum (beastings) shall be deemed to be contaminated.

(3) Milk intended for delivery to, or in the course of delivery to, premises registered as a central creamery or as an 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 premises registered as a central creamery or as an auxiliary creamery and vessels used for the delivery of milk to such premises shall be of such type as will permit of their being easily and thoroughly cleansed.

(b) Vessels used by a supplier to premises registered as a central creamery or as an auxiliary 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.

(c) Vessels used for the conveyance of cream or buttermilk from a creamery to another creamery shall immediately after being emptied be thoroughly washed and scalded with steam.

XII. *Records and Returns.*

(1) The occupier of premises registered as a central creamery, auxiliary creamery, butter factory, or wholesale depot, 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 other creamery ;
- (c) the quantity of butter made (i) from cream separated on the premises and (ii) from cream received from other creameries ;

- (d) the quantity of butter made as in the preceding subparagraph 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 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 (i) within Northern Ireland and (ii) outside Northern Ireland ;
- (g) the quantity of whole milk sold ;
- (h) the average price received per gallon for whole milk and cream sold ;
- (i) the average nett price paid per gallon for milk ;
- (j) the true average test of milk received ;
- (k) the quantity of milk required for the production of 1 lb. of butter.

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 other creameries, and the average price received therefor ;
- (e) the quantity of cream sold otherwise than to other creameries, (i) within Northern Ireland and (ii) outside Northern Ireland, and the average price per gallon received therefor ;
- (f) the average nett price paid per gallon for milk ;
- (g) the average price received per gallon for whole milk sold.

BUTTER FACTORY.

- (a) the quantity and kinds of butter purchased and the country or countries of origin of such butter ;
- (b) the quantity of butter sold as bulk 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 ;
- (c) the average monthly price f.o.r. received for bulk and rolls.

WHOLESALE DEPOT.

- (a) the quantity of (i) creamery butter and (ii) farm butter purchased ;
- (b) the quantity of (i) creamery butter and (ii) farm butter disposed of outside Northern Ireland, the destinations to which such butter was consigned, and the average price received therefor.

(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 fourteenth 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 Acts 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 Acts 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. *Revocation of Previous Rules.*

The Marketing of Dairy Produce Rules (Northern Ireland), 1930 (Statutory Rules and Orders of Northern Ireland, Number 130 of 1930) and the Marketing of Dairy Produce (Amendment) Rules (Northern Ireland), 1931 (Statutory Rules and Orders of Northern Ireland, Number 94 of 1931), are hereby revoked as from the date of this Order, but such revocation shall not:—

- (1) affect the previous operation of those Rules or anything duly done or suffered thereunder; or
- (2) affect any right, privilege, obligation or liability acquired, accrued or incurred thereunder; or
- (3) affect any penalty incurred in respect of any offence committed against those Rules; or
- (4) affect any investigation, legal proceeding or remedy in respect of any such right, privilege, obligation, liability or penalty as aforesaid; and any such investigation, legal proceeding or remedy may be instituted, continued or enforced, and any such penalty may be imposed as if these Rules had not been made.

XV. *Commencement.*

These Rules shall come into operation on the twenty-sixth day of January, 1934.

XVI. *General.*

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

In Witness whereof the official Seal of the Ministry of Agriculture, Northern Ireland, is hereunto affixed this twenty-sixth day of January, nineteen hundred and thirty-four.

(L.S.)

G. S. Robertson,

Secretary.

FIRST SCHEDULE.

GOVERNMENT OF NORTHERN IRELAND
MINISTRY OF AGRICULTURE.

MARKETING OF DAIRY PRODUCE ACTS (NORTHERN IRELAND),
1929 AND 1933.

FORM OF APPLICATION FOR REGISTRATION OF PREMISES.

(1) I/We.....hereby apply for registration,
during the period.....to 31st December, 193.....,
under the above-mentioned Acts, 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*.....

(3) I/We enclose herewith the sum of £1 0s. 0d., being the fee prescribed by
the Acts 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 manu-
facture, 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.....

of.....Witness.

.....Address.

The Secretary,
Ministry of Agriculture,
Stormont,
Belfast.

SECOND SCHEDULE.

GOVERNMENT OF NORTHERN IRELAND.
MINISTRY OF AGRICULTURE.

MARKETING OF DAIRY PRODUCE ACTS (NORTHERN IRELAND),
1929 AND 1933.

FORM OF APPLICATION FOR A LICENCE TO DESPATCH BUTTER OR
CREAM TO GREAT BRITAIN, THE IRISH FREE STATE, OR
THE ISLE OF MAN.

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

Signature of Applicant.....

Full Postal Address.....

Date.....

The Secretary,
Ministry of Agriculture,
Stormont,
Belfast.

Here state
whether Auxili-
ary Creamery,
Central
Creamery,
Butter Factory
or Wholesale
Butter Depot.

Strike out
whichever does
not apply.

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 : $13\frac{3}{8}$ inches at head and bottom, and $15\frac{3}{8}$ inches at bulge. Distance from the upper surface of bottom to the lower surface of head : $19\frac{3}{8}$ 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 twiggged 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 : $15\frac{3}{8}$ 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 twiggged 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 into 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 $2\frac{7}{8}$ 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 $\frac{1}{16}$ th inch in any dimension to cover all allowances for errors in cutting the timber.

IV. SPECIFICATION FOR STANDARD 23 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, $\frac{5}{16}$ th 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 $10\frac{1}{2}$ inches ;
- Top, $11\frac{1}{4}$ inches x $11\frac{1}{2}$ inches ;
- Depth, 8 inches ;

subject to a tolerance of $\frac{1}{16}$ th 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, $\frac{7}{16}$ th inch full ;
- Sides, $\frac{3}{8}$ inch full ;
- Bottom and Lid, $\frac{5}{16}$ th inch full.

Number of Pieces in Box.

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

Internal Dimensions.

Bottom, $8\frac{1}{2}$ inches x $6\frac{1}{2}$ inches ;
 Top, $9\frac{1}{2}$ inches x $7\frac{1}{2}$ inches ;
 Depth, $6\frac{1}{2}$ inches ;

subject to a tolerance of $\frac{1}{16}$ th 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.

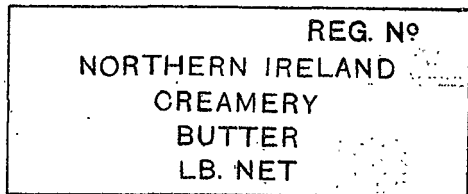
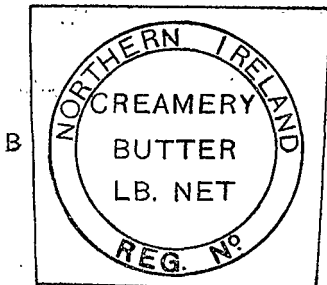
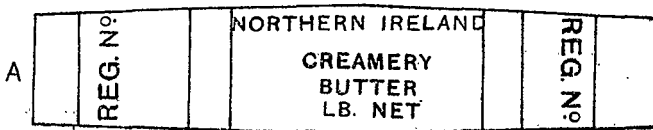
Preparation of Vegetable Parchment Paper.

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 used for the carriage of butter made on premises registered as a Central Creamery.

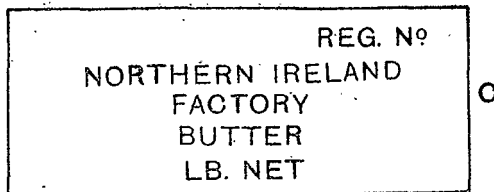
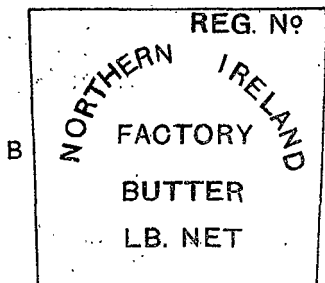
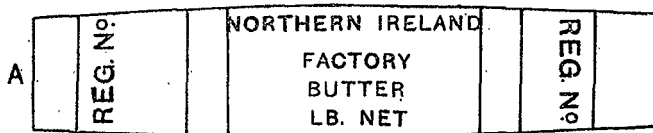


A.—Stave of standard cask or keg.

B.—Side of standard box.

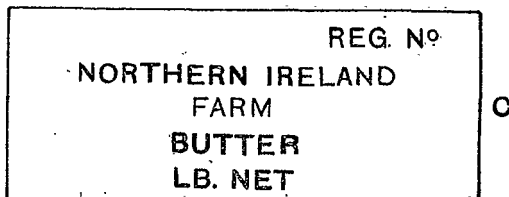
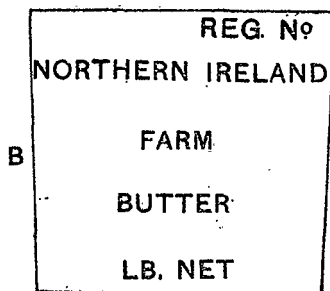
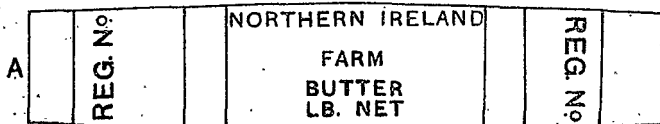
C.—Side of package containing butter in bricks or rolls,

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.