

Salted fish to be inspected.

299. Whenever any uninspected salted fish shall be brought to the city of Baltimore, the owner, owners, or his or their agents shall, within forty-eight hours after the landing of the same, deliver to the inspector a written report containing the number and kinds of casks of fish, and the place or places where they may be deposited, so that the same may be inspected, under the penalty of one dollar for each cask inspected and neglected to be reported.

How inspected and branded.

300. The inspector shall see that all salted fish so offered for inspection shall have been well struck with salt or pickle, in the first instance, and preserved sweet and free from rust, taint or damage, and all such fish of a good and fat quality, with sweet pickle in the barrel, and sufficient salt to preserve the fish therein contained, shall be branded shad, or other fish, as the case may be, number one; those which are not so good, though sound and free from taint, shall be branded number two, and such as are not sound, or are very materially tainted and damaged, shall be condemned and marked a broad arrow in the bilge of the barrel or other cask, as the case may be.

How branded when of superior quality.

301. When the inspector shall, upon examination, adjudge and determine any fish to be of a very superior quality, and the owner or owners shall furnish him with a branding iron, with the first letter of his christian name, and surname at full length, or the name of the firm at full length, the inspector shall add the word "prime" to No. 1, and also the brand of the owner, and shall receive the sum of ten cents for each cask in addition to the usual inspection fee.

What to be branded.

302. The inspector shall also, upon each cask inspected by him brand his name, the word "Baltimore," the name of the month and the year in which inspected, and the word "spring;" *provided*, he believes the fish contained in such cask were caught in the spring of the year in which inspected.