

be provided in order that they may be frequently changed during the straining of the milk.

82. The pails used for milking shall have as small openings as can be conveniently used, in order to minimize the collection of dust.

83. No can or other receptacle for the containing or handling of milk shall be washed in water, in, or from, any trough, or other receptacle from which any animals are allowed to drink.

84. Milk shall not be strained in the stable.

85. All milk shall be cooled to a temperature of 55 degrees F. immediately after being drawn, and kept thereafter below that temperature.

86. No dairyman or other person shall use any preservative or coloring matter in any milk.

87. No milk drawn from any cow for thirty days before the expected time of parturition, or five days after parturition shall be sold or used as food for man.

88. Cows sick of any disease or suffering from any septic discharges, shall be at once removed from the milking herd.

89. The foregoing regulations numbered from fifty to eighty-eight inclusive, shall apply to dairies and dairyman only, and shall constitute a minimum requirement in any and all regulations relating to milk and dairies, and dairymen, which may be formulated by sub-district Board under the provisions of the Public Health Act or of these regulations.

Slaughter Houses.

90. No abattoirs of slaughter-houses shall be erected or maintained in any sub-health district unless duly licensed by the sub-district Board of Health concerned.

91. No such license shall be granted or continued by any sub-district Board unless the following minimum conditions are put into being and maintained in connection with the abattoir or slaughter house in question.

92. Every proprietor or occupier of an abattoir or slaughter-house shall cause every animal brought to such place to be slaughtered and confined in any pound, stall, pen or lair, previously to being slaughtered, to be provided during such confinement with a sufficient quantity of wholesome water for drinking purposes.

93. Every such proprietor or occupier shall cause that every practicable means be taken to render the act of slaughtering as painless to the animal as possible.

94. Every such proprietor or occupier shall cause the means of ventilation provided in, or, in connection with, such abattoir or slaughter house, to be kept at all times in proper order and efficient action and so that the ventilation shall be by direct communication with the external air.

95. Every such proprietor or occupier shall cause the drainage provided in, or in connection with, such abattoir or slaughter house, to be kept at all times in proper order and in efficient action. Said drainage shall be such as to effectually render such abattoir or slaughter-house sanitary, in the opinion of the sub-district Board concerned, and the effluent of such drainage shall be so disposed of as not to create a nuisance.

96. Every such proprietor or occupier shall cause every part of the internal surface of the walls and floor or pavement of such abattoir or slaughter-house, to be kept at all times in good order and repair, so as to prevent the absorption therein of any blood or liquid refuse or filth which may be applied or placed therein, or any offensive or noxious matter which may be deposited thereon or brought into contact therewith. He shall cause every part of the internal surface above the floor or pavement of such abattoir or slaughter-house to be thoroughly washed with hot lime-wash at least four times in every year, that is to say, in the months of March, June, September and December. He shall cause every part of the floor or pavement of such abattoir or slaughter-house, and every part of the internal surface of every wall, on which any blood or liquid refuse or filth may have been applied or splashed, or with which any offensive or noxious matter may have been brought into contact during the process of slaughtering or dressing in such abattoir or slaughter-house, to be thoroughly washed and cleaned within three hours of such slaughtering or slaughter.

97. No proprietor or occupier of any abattoir or slaughter-house shall at any time keep any dog, or cause or suffer any dog to be kept in or about such abattoir or slaughter-house. He shall not at any time keep or cause or suffer to be kept in or about any such abattoir or slaughter-house any animal of which the flesh may be used for the food of man, unless such animal be so kept in preparation for the slaughtering thereof upon the premises.

He shall not at any time keep any cattle, or cause or suffer any cattle to be kept, in such abattoir or slaughter-house for a longer period than may be necessary for the purpose of preparing such cattle for the process of slaughtering.

If, at any time, he keep, or suffer to be kept, in such slaughter-house, any cattle for the purpose of preparation for the process of slaughtering, he shall not cause or suffer such cattle to be confined elsewhere than in the pounds, stalls, pens, or lairs provided in the premises.

98. Every proprietor or occupier of an abattoir or slaughter-house shall cause the hide or skin, fat and offal of every animal slaughtered on the premises to be removed therefrom within twenty-four hours after the completion of the slaughtering of such animal.

99. Every proprietor or occupier of an abattoir or slaughter-house shall cause the means of water supply provided in or in connection with such abattoir or slaughter-house, to be kept at all times, in proper order and efficient action, and shall provide for use on the premises a sufficient supply of wholesome water for the purpose of thoroughly washing and cleansing the floor or pavement, every part of the internal surface of every wall of such abattoir or slaughter-house and every vessel or receptacle which may be used for the collection and removal from such abattoir or slaughter-house of any blood, manure, garbage, filth or other refuse products of the slaughtering of any cattle or the dressing of any carcass on the premises.

100. Every proprietor or occupier of an abattoir or slaughter-house shall provide a sufficient number of vessels or receptacles, properly constructed of galvanized or other non-absorbent material, and furnished with closely fitting covers, for the purpose of receiving and conveying from each slaughter-house all blood, manure, garbage, filth or other refuse products of the slaughtering of any cattle or the dressing of any carcass on the premises.

He shall forthwith, upon the slaughtering of any cattle or the dressing of any carcass in such abattoir or slaughter-house cause such blood, manure, garbage, or other refuse products to be collected or deposited in such vessels or receptacles to be removed from the premises at least once in every twenty-four hours, and such blood, manure, garbage or other refuse shall be so deposited and disposed of as not to create a nuisance on or about the premises of such abattoir or slaughter-house, or elsewhere.

He shall cause every such vessel or receptacle to be thoroughly cleansed immediately after such vessel or receptacle shall have been used for such collection and removal, and shall cause every such vessel or receptacle when not in actual use to be kept thoroughly clean.

101. No animal the flesh of which may be used as food for men shall be fed, wholly or in part, upon any refuse of any abattoir or slaughter-house, unless such refuse be thoroughly boiled and mixed with some wholesome vegetable material, to the amount of at least an equal proportion by weight of said refuse.

102. All licenses in accordance with these regulations for the erection and maintenance of abattoirs and slaughter-houses shall be issued by the sub-district Board concerned, and shall be renewable yearly, and may be revoked by said board at any time because of failure to carry out or maintain sanitary conditions in the abattoir or slaughter-house concerned, and shall be subject to a fee to be fixed by and paid to the sub-district Board concerned, yearly and upon each issuance.

DEPARTMENT OF HEALTH.

Fredericton, June 4th, 1919.

LIFE INSURANCE AGENTS.

THE following Life Insurance Agents have been licensed to transact business to June 1st, 1920:

James M. O'Neill	Prudential Insurance Co. of America.
Edw. Smith Scott	Metropolitan Life Ins.
Jos. L. McKenna	do
James Brown	do
Thos. Nickless	do
A. John Martin	do
E. J. Whalen	Manufacturers' Life Ins.
Arthur G. Chase	Prudential Ins. Co.
Harry L. Crocker	do
Fredk. M. Cochran	do
William F. Collins	do
Fredk. L. Galbraith	do
Ernest A. Job	do
Stanley S. Kennedy	do
Manley S. Killam	do
Lawrence A. McLeod	do
Henry A. Mence	do
Wilford P. Robertson	do
Ottis M. Straight	do
Cecil Shorten	do
Patrick S. Sweeney	do