

# MAINE STATE LEGISLATURE

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**Legislative Document**

**No. 32**

H. P. 68

House of Representatives, January 16, 1951.

Referred to Committee on Agriculture. Sent up for concurrence and ordered printed.

HARVEY R. PEASE, Clerk.

Presented by Mr. Bucknam of Whiting.

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STATE OF MAINE

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IN THE YEAR OF OUR LORD NINETEEN HUNDRED  
FIFTY-ONE

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**AN ACT Relating to Standards of Sardines in Cans.**

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Be it enacted by the People of the State of Maine, as follows :

**Sec. 1. R. S., c. 27, § 203, amended.** The 1st sentence of the 1st paragraph of section 203 of chapter 27 of the revised statutes, as repealed and replaced by section 2 of chapter 78 of the public laws of 1945, is hereby amended to read as follows :

'The minimum count of fish per  $\frac{1}{4}$  size keyless can, whether packed in oil, mustard sauce, tomato sauce or other packing medium, shall be 4 fish, and in all such cans ~~packed with less than 8 fish~~ the heads of all fish shall be removed by cutting.'

**Sec. 2. R. S., c. 27, § 203, amended.** The 2nd sentence of the 2nd paragraph of section 203 of chapter 27 of the revised statutes, as repealed and replaced by section 2 of chapter 78 of the public laws of 1945, is hereby amended to read as follows :

'In all key cans **the heads of all fish shall be removed by cutting, and in all key cans** packed with less than 8 fish ~~the heads of all fish shall be removed by cutting, and~~ the tails shall be removed by cutting or shall be neatly trimmed.'