MAINE STATE LEGISLATURE

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PUBLIC ACTS

OF THE

STATE OF MAINE,

PASSED BY THE

FOURTEENTH LEGISLATURE,

At its Session, held in January, 1834.

PUBLISHED AGREEABLY TO THE RESOLVE OF JUNE 28, 1820.

AUGUSTA:

1. BERRY & CO., PRINTERS TO THE STATE.

1834.

Sect. 3. Be it further enacted, That it shall be lawful for any person, who shall find any of the Persons may destroy obstrucobstructions, mentioned in the foregoing sections, tion found in placed or erected in said ponds, or their branches as aforesaid, to take up, pull down and destroy the same. And all penalties and forfeitures arising by force and virtue of this Act shall be recovered by How penalties may be recovaction of debt in any court competent to try the ered. same—one moiety thereof to the use of the town where such forfeitures shall incur, and the other moiety to any one who may sue therefor. [Approved by the Governor, February 28, 1834.]

said ponds.

Chapter 113.

AN ACT to repeal certain sections of "An Act to regulate the Herring Fishery,"

Be it enacted by the Senate and House of Representatives, in Legislature assembled, That Part of former Act repealed. the first, second, third, and fifth sections of an Act, Chap. 177, Vol. entitled "An Act to regulate the Herring Fishery", 2, page 772. —be and the same are hereby repealed.

[Approved by the Governor, March 4, 1834.]

Chapter 114.

AN ADDITIONAL ACT to provide for the packing and inspection of Pickled and Smoked Fish.

Sect. 1. Be it enacted by the Senate and House of Representatives, in Legislature assembled. That from and after the passing of this Act, it shall be the duty of the inspector or inspectors of Duty of Inspecsalmon, mackerel, shad, and all other kinds of split mackerel, &c. pickled fish, or fish for barrelling to see that they are well struck with salt or pickle in the first instance and preserved sweet, free from rust, taint or damage; and such fish as are in good order, and are of a good quality shall be packed in tierces, barrels or half Contents of barrels; the tierces shall contain three hundred barrels.