

### NEW ZEALAND

# THE MEAT MARKETING ORDER 1942, AMENDMENT NO. 11

C. W. M. NORRIE. Governor-General

By his Deputy,

### H. E. BARROWCLOUGH

#### ORDER IN COUNCIL

At the Government House at Wellington, this 16th day of June 1954

### Present:

HIS EXCELLENCY THE GOVERNOR-GENERAL IN COUNCIL

Pursuant to the Marketing Act 1936, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following order.

## ORDER

1. This order may be cited as the Meat Marketing Order 1942, Amendment No. 11, and shall be read together with and deemed part of the Meat Marketing Order 1942\* (hereinafter referred to as the principal order).

2. (1) The principal order is hereby amended by revoking the Schedule thereto (as substituted by clause 2 of the Meat Marketing Order 1942, Amendment No. 10), and substituting the following

Schedule:

#### "SCHEDULE

"Classes, Grades, and Basic Values of Meat That is Subject to This Order (Prices in Pence Per Pound, New Zealand Currency)

_		Prime Down Cross	Prime Canterbury	Prime Crossbred	Second Quality
Lamb— 2's (20–36 lb.) 8's (37–42 lb.) 4's (43–50 lb.) Tegs (51–56 lb.)	 	17·47 17·26 16·80 15·69	17·26 16·94 16·48 15·38	16·99 16·80 16·20 14·87	16·16 all weights

\* Statutory Regulations 1942, Serial number 1942/165, page 376.

Amendment No. 1: Statutory Regulations 1943, Serial number 1943/55, page 113.

Amendment No. 3: (Revoked by Serial number 1945/105.)

Amendment No. 3: (Revoked by Serial number 1946/123.)

Amendment No. 4: Statutory Regulations 1946, Serial number 1946/123, page 293.

Amendment No. 5: Statutory Regulations 1947, Serial number 1947/102, page 381.

Amendment No. 6: (Revoked by Serial number 1950/175.)

Amendment No. 7: Statutory Regulations 1950, Serial number 1950/175, page 803.

Amendment No. 8: (Revoked by Serial number 1952/178.)

Amendment No. 9: Statutory Regulations 1952, Serial number 1952/178, page 862.

Amendment No. 10: Statutory Regulations 1953, Serial number 1953/29, page 94.

## "SCHEDULE—continued

"Classes, Grades, and Basic Values of Meat That is Subject to This Order (Prices, in Pence Per Pound, New Zealand Currency)—continued

Prime Wether | Second Wether

<del></del>			and Maiden Ewe		nd n Ewe	Ewe
Mutton—  1's (48 lb. and under) 7's (49-56 lb.) 3's (57-64 lb.) 9's (65-72 lb.) 5's (73-80 lb.) 56 lb. and under 57-80 lb.			11·61 10·24 9·75 8·67 7·01	9.	46	6·47 5·54 5·15 4·94 
					Bone-i	a Quarters
	None or property and the second			1	Hinds	Fores
Beef— Chilled from prime quali bodies 480–740 lb. Baby beef ex bodies 400–7 G.A.Q. ox and heifer, ex b G.A.Q. ox and heifer, ex From 1 October 1953 to From 1 January 1954 F.A.Q. ox and heifer, all v G.A.Q. cow, all weights	20 lb. odies up bodies of 31 Dece	 to and in ver 880		. 1 . 1 . 1 . 1	7·65 6·46 4·86 4·86 3·86 3·04 0·14	14·39 13·20 11·60 11·60 10·60 10·54 8·48
Boneless ox and heifer Boneless cow Boneless bull Boneless bobby veal			•• •	:		0.02 3.68 9.68 1.02
			60-90 lb.	91–10	00 lb.	101–120 lb.
Pig meats— Porkers (unsinged)— Head-on carcasses— First quality Second quality Headless sides— First quality Second quality		••	23·57 21·27 25·95 23·43	18 23	·27 ·97 ·43 ·91	18·40 16·10 20·27 17·75
			121–160 ľ	b.	16	61–180 lb.
Baconers (singed)— Head-on carcasses— First quality Second quality Wiltshire sides— First quality	 		18·19 16·19 20·94	)		15·62 13·62 18·00
Second quality	• •	• •	18.56			15.69
Chappers				Over	180 lb.	
Choppers— Carcasses— Bone in	· · · · · · · · · · · · · · · · · · ·			13	·29 ·07 ·10	

## "SCHEDULE—continued

"Classes, Grades, and Basic Values of Meat That is Subject to This Order (Prices in Pence Per Pound, New Zealand Currency)—continued

(PRICES IN I	ENCE PER I	rou	ND, INEW	ZEALAI	ND CI	JRRENCY	)—	continue	ea.
Edible Off	fals		Beef	Sheep	Lam	b Por	k	Veal	Bobby Veal
Livers (in pails or rul Livers (in cartons) Livers (in bags or box Throatbreads Heartbreads Hearts (sound) Hearts (cut) Kidneys (special) Kidneys (special) Kidneys (small) Tails Cheeks Skirts (thick) Skirts (thin) Tongues (short cut)			14·04 11·49  8·30 7·34 20·42  11·49 6·38 10·86 7·03 21·70	15·76 15·48 13·49  9·63 8·78  24·62 23·59  	18 · 8 18 · 5 16 · 4 17 · 3 18 · 5 7 · 6	55 14. 10 12. 36 . 11 . 19 8. 10 7. 13. 13. 13. 14. 15. 16. 17. 18. 19. 19. 19. 19. 19. 19. 19. 19	30 28 45 58 94	15·90 12·70 12·13 8·94 7·90 16·50	12·76 12·13 48·94 8·94 16·59 16·59
(	luts			Ex Pri Lamb		Ex Sec Quality	cond Laml	W	Ex Prime ethers and aiden Ewes
Legs (and chumps) Loins (long) Forequarters (short) Fores and loins				19·4 18·9 12·6 15·8	97 66	18 · 18 · 12 · 15 ·	01 02		11·85 10·99 8·35 9·67
Beef Cuts (ex G.	A.Q. Ox and	Heife	er)	880 1	o. and	Under		Over	880 lb.
Bone-in— Buttocks Rumps, loins, and Rumps and loins Rumps Loins Buttocks and rump Thick flanks Thin flanks (hindqual Topside Ribs and ponies Ribs Chucks (five bone, Brisket, plates an together Neck ends Shoulders Boneless— Clods and stickings	s uarters) neck, clod, d shanks,	and	sticking		13·7 16·1 17·9 18·2 17·7 14·7 15·2 15·2 15·2 14·7 14·8 12·1 9·3 7·0 11·9	3 6 6 9 1 9 2 9 9 2 4 4 7 2		15 16 17 16 13 14 6 14 13 13 11	·81 ·04 ·75 ·03 ·59 ·72 ·26 ·73 ·26 ·45 ·56 ·07 ·53 ·46 ·89
Shins Headmeat			:	•	10.6	9			••

#### " SCHEDULE—continued

"CLASSES, GRADES,	AND BASIC	Values o	<b>г Меат Тна</b> т	is Subjec	т то Тніѕ	Order
(Prices in	Pence Per	POUND, I	VEW ZEALAND	CURRENCY	)—continued	

Legs (long cut)
Headless sides less haunches
Headless sides less haunches
Bellies (square cut)
Bellies (square cut)
Baconer cuts (ex first quality carcasses 121–180 lb.), (singed)—         Middles       .       19-23         Rib backs       .       19-93         Legs (long cut)       .       23-42         Legs (ham trimmed)       .       25-24         Shoulders (square cut)       .       14-05         Bellies       .       .         Knuckles       .       4-01
Middles       19·23         Rib backs       19·93         Legs (long cut)       23·42         Legs (ham trimmed)       25·24         Shoulders (square cut)       14·05         Bellies       15·03         Knuckles       4·01
Legs (long cut)
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$
Legs (ham trimmed)
$\begin{array}{cccccccccccccccccccccccccccccccccccc$
Bellies
Knuckles 4.01
Pieces 7.24
Pork pieces are defined as "sizeable trimmings (not
scraps) which Health Authorities require to be
identifiable."
Chopper cuts (ex carcasses over 180 lb.)—
Legs (long cut), bone-in 19.00
Legs (ham trimmed), bone-in 20.00
Other cuts to be shipped as boneless chopper meat 13.07
Sundry cuts (ex porkers, baconers, and choppers)—
Heads (tongue-in) 4.81
Heads (tongue-out) 4.36
Jowls 6.26
Ear and eye pieces (proportionate to jowls) 5.09
Ear and eye pieces (alone) 3.20"

(2) Clause 2 of the Meat Marketing Order 1942, Amendment No. 10, is hereby revoked.

> T. J. SHERRARD, Clerk of the Executive Council.

### EXPLANATORY NOTE

[This note is not part of the order, but is intended to indicate its general effect.]

This order replaces the Schedule setting out the prices payable for meat by the British Ministry of Food under the bulk purchase agreement entered into by the Ministry.

Issued under the authority of the Regulations Act 1936. Date of notification in Gazette: 17 June 1954.

These regulations are administered in the Department of Agriculture.

(Notice No. Ag. 5654.)