# Serial Number 1951/264

### THE MEAT MARKETING ORDER 1942, AMENDMENT NO. 8

### B. C. FREYBERG, Governor-General ORDER IN COUNCIL

At the Government House at Wellington, this 14th day of November 1951

#### 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. 8, 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 replaced by clause 2 of the Meat Marketing Order 1942, Amendment No. 7), 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)

	<u> </u>		Prime Down Cross.	Prime Canterbury.	Prime Crossbred.	Second Quality.
Lamb— 2's (20/36 lb.)			10.75	10.6875	10.5	9.5
8's (37/42 lb.) 4's (43/50 lb.)	• •		$\begin{array}{c} 10 \cdot 25 \\ 9 \cdot 75 \end{array}$	$10 \cdot 1875 \\ 9 \cdot 6875$	$10 \cdot 0 \\ 9 \cdot 5$	$\begin{array}{c} 9 \cdot 5 \\ 8 \cdot 75 \end{array}$
Tegs $(51/56 \text{ lb.})$	• •		$9 \cdot 25$	9 · 1875	9.0	

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

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

Amendment No. 2: (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.

"SCHEDULE—continued

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

<del></del>		Prime Wether and Maiden Ewe.	Second Quality Wether and Maiden Ewe.	Ewe.
Mutton—				
1's (48 lb. and under)		$7\cdot 0625$		
7's (49/56 lb.)		$6 \cdot 4375$		
3's (57/64 lb.)		$6 \cdot 0625$		
9's (65/72 lb.)		$5 \cdot 6875$		
5's (73/80 lb.)		4.6875	1	
Boneless (ex carcass 81/90	lb.)	$7 \cdot 5$		
56 lb. and under	·		$6 \cdot 0625$	4.75
57/64 lb			5.3125	$4 \cdot 25$
<b>65</b> /72 lb			5.3125	$3 \cdot 5$
Boneless (ex carcass 73/85	lb.)			$4 \cdot 25$

				Bone-in-qu	arters.		
·			Hinds.		Fores.		
			From 1/10/50 to 12/5/51.	From 13/5/51.	From 1/10/50 to 12/5/51.	From 13/5/51.	
Beef— G.A.Q. ox and heifer, 720/U 721/840 0/840 F.A.Q. ox and heifer G.A.Q. cow Boneless beef—	ex bod  	lies—	9·0 8·6 8·2 7·5 7·3	11·0 10·6 10·2 7·5 7·3	5·9 5·5 5·1 4·9 4·7	7·2 6·8 6·4 4·9 4·7	
Ox, heifer, and cow Bull				6·	_		
Veal— Boneless bobby veal	••	••	(	6.4 (from 1/10/50 7.4 (from 1	) to 30/6/51) 55		

	North	Island.	Excludin	Island, g Picton Telson.	Picton and Nelson.		
	From 1/10/50 to 17/2/51.	From 18/2/51.	From 1/10/50 to 17/2/51.	From 18/2/51.	From 1/10/50 to 17/2/51.	From 18/2/51.	
Porkers, 60/1201b.							
(unsinged)—							
Head-on carcasses—			İ				
First quality	$12 \cdot 635$		$12 \cdot 505$		12.585		
Second quality	$12 \cdot 255$		$12 \cdot 135$		$12 \cdot 215$		
Headless sides—	Į.				İ		
First quality	13.825		13.685		13.765		
Second quality	13.405	١	$13 \cdot 275$	۱	13.355		

## $\hbox{``SCHEDULE--} continued$

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

•	North	Island.	sland. South Island, Excluding Picton and Nelson.			Picton and Nelson.		
	From 1/10/50 to 17/2/51.	From 18/2/51.	From 1/10/50 to 17/2/51.	From 18/2/51.	From 1/10/50 to 17/2/51.	From 18/2/51.		
Porkers, 60/80 lb.						!		
(unsinged)—								
Head-on carcasses— First quality		15.625		12.605		15.605		
Second quality	::	13.625 $12.625$	•••	$15 \cdot 625 \\ 12 \cdot 625$	• • •	$15 \cdot 625$ $12 \cdot 625$		
Headless sides—		12 020	••	12-025		12.020		
First quality		17.0625		$17 \cdot 0625$		$17 \cdot 0625$		
Second quality		$13 \cdot 8125$		$13 \cdot 8125$		13.8125		
Porkers, 81/100 lb.								
(unsinged)—			6 8					
Head-on carcasses— First quality		19.695		10 60-	i i	10 007		
First quality Second quality		$13 \cdot 625 \\ 10 \cdot 625$	• • •	$13 \cdot 625 \\ 10 \cdot 625$		13.625		
Headless sides—	•••	10.025	• • •	10.625	• • •	10.625		
First quality		14.9375		$14 \cdot 9375$		14.9375		
Second quality		$11 \cdot 625$		11.625		11.625		
Porkers, 101/120 lb.								
(unsinged)—								
Head-on carcasses— First quality		11.695		11 607		11 005		
Second quality	<i>:</i> :	$11.625 \\ 8.625$	i	$11.625 \\ 8.625$	• • •	$11.625 \\ 8.625$		
Headless sides—		8.029	• • •	8.025		8.025		
First quality	ĺ	$12 \cdot 75$		12.75		12.75		
Second quality		$9 \cdot 4375$		$9 \cdot 4375$		$9 \cdot 4375$		
Baconers, 121/1751b.								
(unsinged)—								
Head-on carcasses— First quality	11.345		11.505		11 ~0~			
Second quality	10.905		$11.505 \\ 11.135$		$11.585 \\ 11.215$	• • • • • • • • • • • • • • • • • • • •		
Wiltshire sides—	10 000	•••	11 133		11.219			
First quality	$13 \cdot 015$		$13 \cdot 195$	l	$13 \cdot 275$			
Second quality	$12 \cdot 505$		$12 \cdot 765$		12.845			
Baconers, 176/185 lb.								
(singed)—		i		1		İ		
Head-on carcasses—	10.505		10.505		10 707			
First quality Second quality	10.525 $10.145$		$10.525 \\ 10.145$	• • • • • • • • • • • • • • • • • • • •	$10.525 \\ 10.145$			
Wiltshire sides—	10.149	• • •	10.149		10.149			
First quality	12.065		12.065		12.065	l		
Second quality	$11 \cdot 635$		11.635		11.635			
Baconers, 186/200 lb.								
(singed)—		<u> </u>						
Head-on carcasses— First quality	9.015		0.015	ļ	0.01*			
Second quality	8.635	•••	$9 \cdot 015 \\ 8 \cdot 635$		$   \begin{array}{c c}     9 \cdot 015 \\     8 \cdot 635   \end{array} $	• • •		
Wiltshire sides—	0.000	•••	9.099	• • •	8.099			
First quality	10.355		10.355		$10 \cdot 355$			
Second quality	$9 \cdot 915$		9.915	::	9.915			
Baconers, $121/160$ lb.								
(singed)—								
Head-on carcasses—		10.010		10 0105		10.011		
First quality Second quality	•••	$13 \cdot 3125 \\ 10 \cdot 25$	• • •	$13 \cdot 3125 \\ 10 \cdot 25$	••	13.3125		
Wiltshire sides—	•••	10.25	• • •	10.55	••	10.25		
First quality		15.3125		15.3125		15.3125		
Second quality		11.75	::	11.75	::	11.75		

 $\hbox{``SCHEDULE--} continued$ 

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

	North 1	Island.	South 1 Excluding and N	g Picton	Picton a	Picton and Nelson.	
	From 1/10/50 to 17/2/51.	From 18/2/51.	From 1/10/50 to 17/2/51.	From 18/2/5	From 1/10/50 to 17/2/51.	From 18/2/51.	
Baconers, 161/180lb.							
(singed)—							
Head-on carcasses—		11 05		11 05		11 07	
First quality		$   \begin{array}{c}     11 \cdot 25 \\     8 \cdot 25   \end{array} $		$   \begin{array}{r}     11 \cdot 25 \\     8 \cdot 25   \end{array} $		11·25 8·25	
Second quality		8.29		8.20		8.29	
Wiltshire sides—		12.9375		12.93	75	12.937	
First quality	· · ·	9.5	•••	9.5		9.5	
Second quality Baconers, 181/200 lb. (singed)—	••	9.5	••	9.5		9.9	
Head-on carcasses—						İ	
First quality		9.25		$9 \cdot 25$	i	9.25	
Second quality		$6 \cdot 25$		$6 \cdot 25$		$6 \cdot 25$	
Wiltshire sides—							
First quality		$10 \cdot 625$		10.62	5	10.625	
Second quality		$7 \cdot 1875$		7.18	75	$7 \cdot 1878$	
				1	All Dis	tricts.	
				. 1			
Pork cuts (ex first qualit	y carcasses	s)— <del></del>		.			
Bellies					10.7	5	
Shoulders (square cut)					9.8	375	
Legs (long cut) .					17.5	•	
Legs (ham trimmed)					18.7	5	
Clean pigs heads—							
With tongues .					5.8	375	
Without tongues .					5.3	375	
Jowls					7.7	15	
Eye pieces Equal qu	antition by	, numbor u	ith iowla		$6 \cdot 2$	$6 \cdot 25$	
Ear pieces Equal qu	antities by	number w	itti jowis		$6 \cdot 2$		
Eye pieces In excess	hy numbe	r of jowle			$3 \cdot 7$		
Ear pieces	by number	1 of Jowis	• • •	••	$3 \cdot 7$		
Pork pieces .					9.1	125	
Middles					14.0	)	
Lamb cuts (ex first qual		es)—					
					12.3		
Forequarters .					7.8		
Fores and loins .			••		9.6	325	
				1	From		
				1	1/10/50	From	
					to 12/5/51.	13/5/51.	
	11.0						
Beef cuts (ex G.A.Q. ox	and heifer	)					
Rumps, bone-in .	, ,			• •	10.375	12.7	
Rumps, loins, and flar	•	n)			$9 \cdot 25$	$11 \cdot 3$	
Thick flanks .					8.75	10.7	
Thin flanks Briskets, plates, and s			• •		$\begin{array}{c c} 4 \cdot 5 \\ 4 \cdot 375 \end{array}$	$5 \cdot 5 \\ 5 \cdot 4$	

#### "SCHEDULE—continued

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

Edible Offals.	Beef.	Sheep.	Lamb.	Pork.	Veal.	Bobby Veal.
Livers (in pails or rubber bags)	]	12.8125	14 · 1875	11 • 4375		16.5
Livers (in cartons)		$12 \cdot 5625$	$13 \cdot 9375$	$11 \cdot 1875$		$16 \cdot 25$
Livers (in bags or boxes)	10.0625	10.9375	$12 \cdot 3125$	$9 \cdot 625$	$11 \cdot 4375$	
Throatbreads	8.25		$13 \cdot 6875$		$9 \cdot 1875$	$9 \cdot 1875$
Heartbreads			$12 \cdot 8125$		8.6875	8.6875
Hearts (sound)	5.9375	7.75	$6 \cdot 375$	6.625	$6 \cdot 4375$	$6 \cdot 4375$
Hearts (cut)	5.25	7.0625	5.6875	5.9375	5.75	$5 \cdot 75$
Kidneys	14.625			10.9375	11.9375	11.9375
Kidneys (special)		$20 \cdot 125$				
Kidneys (small)		$19 \cdot 1875$				
Tails	8.25					
Cheeks	4.5625					
Skirts (thick)	7.0	1				
Skirts (thin)	4.25					
Tongues		$9 \cdot 125$	10.5	$9 \cdot 125$		
Tongues (short cut)	15.5625				$15 \cdot 5625$	15.5625"

- (2) The Meat Marketing Order 1942, Amendment No. 7, is hereby revoked.
- (3) Notwithstanding anything to the contrary in the foregoing provisions of this clause, the principal order, as heretofore amended, shall, with respect to meat that has been derived from stock killed before the 1st day of October 1950, be read as if this clause had not been enacted.

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

Issued under the authority of the Regulations Act 1936. Date of notification in *Gazette*: 15th day of November 1951. These regulations are administered in the Marketing Department.