

Kind or Description of Meat.	Basic Price per Pound.		
	First Grade.	Second Grade.	Third Grade.
(b) <i>Beef</i> —continued	s. d.	s. d.	s. d.
Skirt steak	0 8	0 6½	0 5
Chuck steak	0 7	0 5½	0 4
Blade or bolar steak	0 8	0 6½	0 5
Stuffed steak	The respective price fixed as above for the appropriate steak increased by 1d. per pound.		
Sirloin	0 10	0 8	0 6
Sirloin, rolled and boneless	1 1	0 10½	0 8
Prime ribs	0 7½	0 6	0 4½
Prime ribs, rolled and boneless	0 10½	0 8½	0 6½
Chuck ribs	0 5	0 4	0 3
Chuck ribs, rolled and boneless	0 8	0 6½	0 5
Back ribs, rolled and boneless	0 8	0 6½	0 5
Wing ribs	0 10	0 8	0 6
Blade, rolled and boneless	0 8	0 6½	0 5
Topside	0 9	0 7	0 5½
Gravy beef and shin beef	0 6	0 5	0 4
Corned silverside	0 10	0 8	0 6
Rolled brisket, corned or otherwise	0 7	0 5½	0 4
Brisket (on the bone)	0 3	0 2½	0 2
Flat rib	0 4	0 3	0 2½
Legs and shins—			
Whole	0 2½	0 2	0 1½
Halves, thick end	0 3	0 2½	0 2
Halves, knuckle end	0 2½	0 2	0 1½
Thin flank	0 2	0 1½	0 1
	Basic price per pound.		
	s. d.		
Dripping	0 6		
Suet	0 4		
Minced beef	0 6		
Tripe	0 6		
Sausage-meat	0 5		
(c) <i>Pork</i> —			
Stuffed	1 3	1 0	..
Rolled	1 2	0 11	..
Leg	1 0	0 9½	..
Loin	1 0	0 9½	..
Chops—			
Loin	1 2	0 11	..
Foreloin	0 11	0 9	..
Foreloin	0 10	0 8	..
Corned—			
Hand	0 8½	0 7	..
Belly	0 10½	0 8½	..
(d) <i>Lamb</i> —			
Fore quarter	0 10	0 8	..
Hind quarter	1 0	0 9½	..
Legs	1 2	0 11	..
Loin	1 2	0 11	..
Loin, rib end	1 0	0 9½	..
Chops	1 2	0 11	..
Chops, crumbed	1 3	1 0	..
NOTE.—The basic prices fixed for lamb shall be operative only during the period 1st January to 31st August (inclusive) in any year.			
(e) <i>Hogget Mutton</i>	The respective prices fixed for first-grade mutton, increased in every case by 1d. per pound.		
(f) <i>Mutton</i> —			
Legs—			
Whole	0 10	0 8	0 6
Shank end, up to 6 lb.	0 11	0 9	0 7
Thick end	0 10	0 8	0 6
Middle fillet	0 11	0 9	0 7
Fore quarters—			
Whole	0 5	0 4	0 3
Shank end	0 5½	0 4½	0 3½
Spanish neck	0 6½	0 5	0 4
Shoulders—			
Whole	0 7	0 5½	0 4
Shank end	0 7½	0 6	0 4½
Blade end	0 8	0 6½	0 5
Neck and breast	0 5	0 4	0 3
Neck—			
Best end	0 6½	0 5	0 4
Scrag end	0 5	0 4	0 3
Loin—			
Middle	0 10	0 8	0 6
Rib end	0 8	0 6½	0 5
Chops—			
Loin, middle	1 0	0 9½	0 7
Rib	0 9	0 7	0 5½
Shoulder, trimmed	0 9	0 7	0 5½
Leg	0 11	0 9	0 7
Spanish neck	0 8	0 6½	0 5
Stewing	0 7	0 5½	0 4
Flap	0 5	0 4	0 3
Crumbed	The respective price fixed as above for the appropriate chops increased by 1d. per pound.		
	0 2	0 1½	0 1
Flaps, whole	1 2	0 11	0 8½
Cutlets, French	1 0	0 9½	0 7½
Stuffed, rolled	Basic price per pound.		
	s. d.		
Tripe	0 6		