(4) Thereafter, in each successive period of four weeks, the maximum retail price in the locality shall, if necessary, be adjusted, by increase or further reduction, as the case may require, at the rate of one halfpenny per pound for every full halfpenny per pound of the average increase or reduction during the preceding period of four weeks, in the prices paid by retailers, but so that in no circumstances shall the maximum retail prices fixed in accordance with clause 5 hereof and the Second Schedule hereto be exceeded.

MAXIMUM RETAIL PRICE OF MEAT OTHER THAN "PRIME-QUALITY" MEAT

8. The maximum retail price per pound of any meat of a kind mentioned in the First Schedule hereto, but of a quality other than "prime-quality," shall be the maximum price per pound fixed in accordance with this Order as for prime-quality meat of the same kind, reduced by an amount equal to 20 per cent. thereof.

RETAILERS TO EXHIBIT RETAIL PRICES

- 9. (1) Every retailer who offers or exposes for sale any joints or cuts of meat to which this Order applies shall affix to each joint or cut a ticket, placard, or label on which the total retail price of such joint or cut shall be stated in legible and prominent characters.
- (2) In the case of meat items which in accordance with the customary practice within the trade are offered or exposed for sale otherwise than by the joint or cut the retailer shall keep in a prominent position in such proximity to the meat to which it relates as to be obviously in relation thereto a ticket, placard, or label showing in legible and prominent characters the retail price per pound or per unit, as the case may be.

FIRST SCHEDULE BASIC PRICES OF PRIME-QUALITY MEAT

Kind or Description of Meat.					Basic Price per Pound.	Kind or Description of Meat.			Basic Price per Pound
(a)	Veal—				s. d.	(d) Pork—continued			s. d.
(~)	Fillet				0 11	Loin			1 0
	Loin				0 9	Loin chops			1 2
	Stewing				0 6	Foreloin chops			0 11
	Soup meat				0 4	Foreloin			0 10
	Steak				0 11	Corned hand			$0 ext{8} \frac{1}{2}$
	Rump steak				1 2	Corned belly			$0 \ 10^{\frac{1}{2}}$
	Cutlets				1 0				_
	Rolled				0 10	(e) Lamb—			
	Stuffed				0 11	Fore quarter		• •	0 10
						Hind quarter			1 0
						Legs		• •	1 2
(b)	Beef (Ox and Heif	er)				Loin		• •	1 2
(0)	Rump steak	•• ,		٠	1 2	Loin, rib end			1 0
	Fillet steak				1 4	Chops		• •	1 2
	Thick flank or t				0 9	Chops, crumbed	• •	• •	1 3
	Porterhouse stea					Note.—The basic price	s fixed f	or lamb	shall be operative only
	Bone in				1 2	during the period 1st Januar			
	Bone out				1 6	(f) Mutton (Wether and M	•	-	
	Tenderboy steal	· · ·			0 10		iuwen L	iwej—	
	Topside steak		••		0 9	Legs— Whole			0 10
	Skirt steak				0 8	Shank end, up to	6 lb		0 10
	Chuck steak				0 7	Thick end			0 10
	Blade or bolar s	$_{ m teak}$			0 8	Middle fillet	• • •	• •	0.11
	Stuffed steak				The respective price	Fore quarters—	••	••	0.11
					fixed above for the	Whole			0 5
					appropriate steak,	Shank end	• •	• •	$0 5\frac{1}{2}$
					increased by 1d.	Spanish neck	• •	• •	$0 6\frac{1}{2}$
				Į	per pound.	Shoulders—	• •	• • •	0 02
	Sirloin				0 10	Whole			0 7
	Sirloin, rolled a	nd bonele	ess		1 1	Shank end			$0.7\frac{1}{2}$
	Prime ribs				$0 7\frac{1}{2}$	Blade end			0 8
	Prime ribs, rolle	ed and be	\mathbf{neless}		$0 \ 10\frac{1}{2}$	Necks and breast	• • • • • • • • • • • • • • • • • • • •		0 5
	Chuck ribs		• •		0 5	Neck—	• •	• •	
	Chuck ribs, rolle	ed and b	$_{ m neless}$		0 8	Best end			$0 6\frac{1}{2}$
	Back ribs, rolled	d and bo	$_{ m neless}$		0 8	Scrag end	••		0 5
	Wing ribs				0 10	Loin—	• •		-
	Blade, rolled an	d bonele	SS		0 8	Middle			0 10
	Topside				0 9	Rib end			0 8
	Gravy beef and		f		0 6	Chops—			
	Corned silversid	e .	• •		0 10	$ ext{Middle loin} \dots$			1 0
	Rolled brisket,	corned o	r otherw	ise	0 7	Rib			0 9
	Brisket on the l	one	• • •	• •	0 3	Shoulder, trimmed			0 9
	Flat rib	• •	• •	• •	0 4	Leg			0 11
	Legs and shins-	_			0 01	Spanish neck			0 8
	Whole	٠٠,	• •	• •	$0 2\frac{1}{2}$	Stewing			0 7
	Halves, thick			• •	0 3	Flap		•	0 5
	Halves, knuc		• •	• •	$0 2\frac{1}{2}$	Cutlets, French			1 2
	Thin flank	• •	• •	• •	0 2 ,	Crumbed			The respective price
	Dripping	••	• •	• •		·			fixed above for the
	Suet	• •	• •	• •	0 4 0 6				appropriate chops,
	Minced beef	• •	• •	• •	0 6	ĺ			increased by 1d.
	Tripe—	. 1			0.6	l			per pound.
	In North Isla		• •	• •	0 6	Flaps (whole)	• •	• •	0 2
	Elsewhere	• •	• •	• :	0 7 0 5	Stuffed and rolled			1 0
	Sausage-meat	• •	• •	• •	0 0				
						(g) Mutton (Hogget)	• •	• •	The respective prices
									fixed for mutton
,(c)	Beef (Cow)	• •	• •	• •	The respective prices	1			(wether and maiden
					fixed for beef (ox	1			ewe), increased in
					and heifer), reduced	1			every case by 1d.
					in every case by			_	per pound.
					20 per cent.	(h) Mutton (Ewe, other than	n Maiden	ı Ewe)	The respective price
									fixed for mutton
(4)	Pork—								(wether and maiden
(w)	Stuffed				1 3				ewe), reduced in
(4)	Stunea								
(4)	Rolled			• •	$\begin{array}{ccc} 1 & 2 \\ 1 & 0 \end{array}$	•			every case by 20 per cent.