FIRST SCHEDULE—*continued*

Kind or Description of Meat.	Basic Price per Pound.		
	Prime Quality.	Other than Prime Quality.	—

(b) Beef—continued

	Ox and Heifer.		Cow.
	s. d.	s. d.	s. d.
Sirloin ..	1 1	0 10½	0 8½
Sirloin, rolled and boneless	1 4	1 1	0 10½
Prime ribs	0 10½	0 8½	0 7
Prime ribs, rolled and boneless	1 1½	0 11	0 9
Chuck ribs	0 7½	0 6	0 5
Chuck ribs, rolled and boneless	0 10½	0 8½	0 7
Back ribs, rolled and boneless	0 11	0 9	0 7½
Wing ribs—			
Bone in	1 1	0 10½	0 8½
Bone out	1 5	1 2	0 11
Blade, rolled and boneless	0 10	0 8	0 6½
Topside	1 0	0 10	0 8
Gravy beef and shin beef ..	0 7½	0 6	0 5
Corned silverside	1 0½	0 10	0 8
Rolled brisket, corned or otherwise	0 9	0 7½	0 6
Brisket (on the bone)	0 4½	0 4	0 3
Flat rib	0 5½	0 4½	0 4
Legs and shins—			
Whole	0 4	0 3½	0 3
Halves, thick end	0 4½	0 4	0 3
Halves, knuckle end ..	0 4	0 3½	0 3
Thin flank	0 3½	0 3	0 2½

	Basic price per Pound.
	s. d.
Dripping	0 6
Suet	0 5
Minced beef	0 8
Tripe—	
In the North Island ..	0 6
In the South Island ..	0 7
Sausage-meat	0 6

(c) Pork

	s. d.	s. d.	
Stuffed ..	1 5½	1 2	..
Rolled ..	1 4½	1 1½	..
Leg	1 2½	1 0	..
Loin	1 2½	1 0	..
Chops—			
Loin	1 4½	1 1½	..
Foreloin	1 1½	0 11	..
Foreloin	1 0½	0 10	..
Corned—			
Hand	0 11	0 9	..
Belly	1 1	0 10½	..

(d) Lamb

	s. d.	s. d.	
Fore quarter	1 0	0 10	..
Hind quarter	1 2	0 11½	..
Legs	1 4½	1 1½	..
Loin	1 4½	1 1½	..
Loin, rib end	1 2½	1 0	..
Chops	1 4½	1 1½	..
Chops, crumbed ..	1 5½	1 2	..

NOTE.—The basic prices for lamb shall be operative only during the period 1st January to 30th September (inclusive) in the North Island and during the period 1st January to 31st October (inclusive) in the South Island in any year and shall apply only with respect to lamb sold in the year following the year in which the lamb was born.

(e) Hogget-mutton

Hogget-mutton ..   The respective prices fixed for prime-quality mutton, increased in every case by 1d. per pound.

(f) Mutton

	Wether and Maiden Ewe.		Ewe, other than Maiden Ewe.
	s. d.	s. d.	s. d.
Legs—			
Whole	1 1	0 10½	0 8½
Shank end, up to 6 lb	1 2	0 11½	0 9
Thick end	1 1	0 10½	0 8½
Middle fillet	1 2	0 11½	0 9
Fore quarters—			
Whole	0 7½	0 6	0 5
Shank end	0 8	0 6½	0 5½
Spanish neck	0 9	0 7½	0 6
Shoulders—			
Whole	0 9½	0 8	0 6½
Shank end	0 10	0 8	0 6½
Blade end	0 10½	0 8½	0 7
Neck and breast ..	0 7	0 6	0 4½
Neck—			
Best end	0 8¼	0 7	0 5½
Scrag end	0 7	0 6	0 4½
Loin—			
Middle	1 0½	0 10	0 8
Rib end	0 10½	0 8½	0 7
Chops—			
Loin, middle	1 2½	1 0	0 9½
Rib	0 11½	0 9½	0 7½
Shoulder, trimmed	0 11½	0 9½	0 7½
Leg or chump	1 2	0 11½	0 9
Spanish neck	0 10	0 8	0 6½
Stewing	0 9½	0 8	0 6½
Flap	0 5½	0 4½	0 4
Crumbed	The respective price fixed as above for the appropriate chops increased by 1d. per pound.		
Flaps, whole	0 2½	0 2	0 2
Cutlets, French ..	1 4½	1 1½	0 11
Stuffed, rolled	1 2½	1 0	0 9½