(3) No additional charges shall be made by a retailer for wrapping any meat to which this Order applies, or for trimming or other incidental and customary services performed in relation to the retailing of any such meat.

(4) If in respect of any lot of meat the maximum price calculated in accordance with the provisions of this Order is not an exact number of pence or half-pence, the maximum price of the lot shall be computed to the nearest upward halfpenny.

(5) Where a retailer sells any joint or cut of meat which is not in accordance with any one definition in the said specification because it comprises less than the total meat included in any one definition or comprises meat included in more than one definition, the maximum retail price per pound of such joint or cut shall be computed on the basis that the joint or cut comprises the kind, description, and grade of meat included in the definition of which the joint or cut forms part or to which the greater part of such joint or cut conforms.

RETAILERS TO EXHIBIT RETAIL PRICES

8. (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.

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 RETAIL PRICES OF MEAT

	Kind or Description of Meat.								Basic Price per Pound.			
		Killu	or Descri	buon or w	icat.				First Grade.	Second Grade,	Third Grade.	
ı) Veal—									s. d.	s. d.	s. d.	
Fillet	,								0 11	0 9	s. u.	
Loin	• • • • • • • • • • • • • • • • • • • •			• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •		• • • • • • • • • • • • • • • • • • • •		0 9	0 7		
Stew	ing			• • •		• • •			0 6	0 5		
	meat				• •				0 4	0 3		
Steak					••				1 0	0 10		
	p steak	••	• •	• •		• •			1 3	1 0		
Cutle		••	• •	• • •	••	• •		••	1 0	0 10		
Rolle	•	••	••	••	• •	• •	• •	••	0 10	0 8	••	
Stuff	ed	••	••	••	••	••	• •	• •	0 11	0 9	•••	
Poof												
) Beef—	p steak								1 5	1 2	0 11	
	steak	••		• • •	••	••	• • •	- :	1 7	1 31	1 01	
	rhouse steak	<u> </u>	•	••	••	•••	••		• •	1 02	1 02	
	Bone in	• • •				•	•		1 5	1 2	0 11	
	Bone out	••	••	••	••	•••	•••		1 9	1 5	$1 - 1\frac{1}{2}$	
Tend	erboy steak								1 1	0 101	$0.8\frac{1}{2}$	
	k flank or top	rump ste	eak		•••				1 0	0 10	0 8	
	ide steak	• •	••	• •	• •	••	• •		1 0	0 10	0 8	
	steak	••	• •	• •	• •	••	• •		$0 \ 10\frac{1}{2}$	0 81	0 7	
	k steak		• •	• •	• •	••	• •	••	$0.9\frac{1}{2}$	0 8	$0.6\frac{1}{2}$	
	e or bolar ste		••	• •	• •	• •	• •	••	0 11	0 9	$\begin{array}{cccc} 0 & 7\frac{1}{2} \\ & \end{array}$	
stuffe	ed steak	••	••	••	• •	••	٠,	••		rice fixed as above f l by 1d. per pound.		
Sirloi	n					. *			steak increased	i by 1a. per pound.	0 81	
	n, rolled and	honeless	• •	••	• •	••	• •	•••	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	1 1	$\begin{array}{c c} 0 & 8\frac{1}{2} \\ 0 & 10\frac{1}{2} \end{array}$	
Prim			• •	••		••	• • • • • • • • • • • • • • • • • • • •		0 101	0 81	0 7	
	e ribs, rolled	and bone	less			• • • • • • • • • • • • • • • • • • • •			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0 11	. 0 9	
	k ribs		•••		• • •				$0.7\frac{1}{2}$	0 6	0 5	
Chuc	k ribs, rolled	and bone	eless						$0.10\frac{7}{2}$	0 81	0 7	
	ribs, rolled a	and bonel	ess						0 11	0 9	$0.7\frac{1}{2}$	
Wing	ribs									1	_	
	Bone in								1 1	$0.10\frac{1}{2}$	$0.8\frac{1}{2}$	
	Bone out	,	• •	••					1 5	1 2	0 11	
	e, rolled and	boneless	••	••	• •	• •	• •	• • •	0 10	0 8	$0 6\frac{1}{2}$	
Tops		 	• •	••	• •	• •	• •	• • •	1 0	0 10	0 8	
	y beef and sl ed silverside		• •	••	• •	• •	• •	• • •	$0.7\frac{1}{2}$	0 6	0 5	
	d brisket, co	rned or of	 Lharwica	• •	• •	• •	••	•••	$\begin{array}{ccc} 1 & 0\frac{1}{2} \\ 0 & 9 \end{array}$	$\begin{array}{c c} 0 & 10 \\ 0 & 7\frac{1}{2} \end{array}$	$\begin{array}{c c} 0 & 8 \\ 0 & 6 \end{array}$	
	et (on the bo		··		• •	• •	• •		$0.9 \\ 0.4\frac{1}{2}$	0 4	0 3	
Flat		one,	••	• •	•••	• •	• •		$0 \frac{12}{5\frac{1}{2}}$	0 41	0 4	
	and shins-	••	••	••	• • •	••	••		0 02	0 12		
	Whole								0 4	0 31/2	0 3	
	Halves, thick				• • •	• •			$0 ext{ } 4\frac{1}{2}$	0 4	0 3	
	Halves, knuc	kle end	• •	• •					0 4	$0 3\frac{1}{2}$	0 3	
	Fhin flank	• •				••	• .•		$0 3\frac{1}{2}$	0 3	$0.2\frac{1}{2}$	
										Basic price per pound.	_	
										s. d.	100	
	ping	••	• •	• •	• •	• •	• •			0 6	1.0	
Suet	. j b c	••	••	• •	••	••	• •	•••		0 5		
	ed beef	••	••	••	••	• •	• •	• • •		0 8	•	
Tripe	:— In the North	Talona								Λ.Θ		
	in the North In the South		• •	•• .	• ••	• •	• •	• •		$\begin{smallmatrix}0&6\\0&7\end{smallmatrix}$		
	in the South age-meat		• •	••	• •	• •	• •			$\begin{array}{cc} 0 & 7 \\ 0 & 6 \end{array}$		
Saus	-Bo-meau	••	••	••	••	••	• •	•••	ļ ·	υυ		
Pork-					,					1		
Stuff	ed								$1 \ 5\frac{1}{2}$	1 2		
Rolle				•			•		$1 4\frac{1}{2}$	1 11		
Leg	••	••	••		• •				$1 2\frac{1}{2}$	1 0	l	
Loin									$1 \ 2\frac{1}{2}$	1 0		
Chop									=			
	Loin	•••	• •	• •		••	• •		$1 ext{ } 4\frac{1}{2}$	$1 1\frac{1}{2}$		
	Foreloin	•••		••	••	••		• • •	$1 \ 1\frac{1}{2}$	0 11	•••	
	oin	••	••	••	••	• •	• •	••	$1 0\frac{1}{2}$	0 10	••	
Corn												
	Hand Belly	••	• •		••	• •	• •	••	0 11	0 9	••	
	Бецу	• •	••	• •	• •	••	• •	•••	1 1	$0\ 10\frac{1}{2}$	••	
Lamb-	Carlot and the					,						
	quarter								1 0	0 10		
	quarter	• • •	• •	• •	• •	••	••	• •	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	0 111	•••	
Legs	quarter	••	• •		• • •	••	••	••	$\frac{1}{1} \frac{2}{4\frac{1}{2}}$	1 11/2		
Loin	••	••	• •	• •	• •	••	• • •	• • •	$1 \frac{4\frac{1}{2}}{1 4\frac{1}{2}}$	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	••	
	rib end	••		• •	• • •	•••	• • •		$1 \begin{array}{c} 1 4\frac{1}{2} \\ 1 2\frac{1}{2} \end{array}$	1 1 1 2	• •	
		••	••	• • •	• • •	• • •	• • •		$1 \frac{2\frac{1}{2}}{4\frac{1}{2}}$	$1 1_{\frac{1}{2}}$		
Chop												

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.