

FIRST SCHEDULE—continued
DEFINITIONS OF MEAT PRICING DISTRICTS—continued

Name of Meat Pricing District	Cities, Boroughs, Town Districts, and Counties Included Therein
Wellington ..	The Cities of Wellington and Lower Hutt and the Counties of Hutt and Makara including all cities, boroughs, and town districts situate within or contiguous to the boundaries of any such county.
Marlborough, Nelson, and Westland	The City of Nelson and the Counties of Golden Bay, Waimea, Sounds, Marlborough, Buller, Murchison, Awatere, Kaikoura, Inangahua, Amuri, Cheviot, Grey, and Westland including all cities, boroughs, and town districts situate within or contiguous to the boundaries of any such county.
Canterbury ..	The Cities of Christchurch and Timaru and the Counties of Waipara, Tawera, Ashley, Kowai, Oxford, Eyre, Rangiora, Waimairi, Malvern, Paparua, Heathcote, Mount Herbert, Halswell, Akaroa, Springs, Wairewa, Selwyn, Ellesmere, Ashburton, Geraldine, Mackenzie, Levels, Waimate, and Waitaki including all cities, boroughs, and town districts situate within or contiguous to the boundaries of any such county.
Otago ..	The City of Dunedin, the Boroughs of Port Chalmers, West Harbour, and St. Kilda and the Counties of Lake, Vincent, Maniatoto, Waihemo, Waikouaiti, Tuapeka, Bruce, Peninsula, and Taieri including all cities, boroughs and town districts situate within or contiguous to the boundaries of any such county.
Southland ..	The City of Invercargill and the Counties of Fiord, Wallace, Southland, and Clutha including all cities, boroughs, and town districts situate within or contiguous to the boundaries of any such county.

SECOND SCHEDULE

BASIC RETAIL PRICES OF MEAT TO WHICH THIS ORDER APPLIES

Kind or Description of Meat	First Grade, per Pound	Second Grade, per Pound	Third Grade, per Pound
<i>Veal</i>			
Fillet, bone in	s. d. 3 1	s. d. 2 11	s. d. 0 0
Fillet, boneless	3 3	3 1	0 0
Loin	3 3	3 1	0 0
Stewing	2 7	2 6	0 0
Steak	3 6	3 4	0 0
Rump steak	4 1	3 10	0 0
Cutlets	3 6	3 4	0 0
Rolled	2 9	2 7	0 0
Stuffed	2 9	2 7	0 0
<i>Beef</i>			
Rump steak	s. d. 4 4	s. d. 3 11	s. d. 3 8
Fillet steak (undercut)	4 11	4 7	4 4
Porterhouse steak—			
Bone in	5 3	4 2	3 11
Bone out	5 8	4 7	4 4
Tenderboy steak	3 2	2 10	2 8
Thick flank or top rump steak	3 1	2 9	2 7
Topside steak	3 1	2 9	2 7
Skirt steak	3 1	2 9	2 8
Chuck steak	2 11	2 7	2 5
Blade or bolar steak	3 1	2 9	2 7
Sirloin, bone in	3 0	2 9	2 6
Sirloin, rolled and boneless	3 5	3 3	3 0
Prime ribs, bone in	2 4	2 1	2 0
Prime ribs, rolled and boneless	2 9	2 6	2 4
Chuck ribs, bone in	2 6	2 2	2 1
Chuck ribs, rolled and boneless	2 11	2 7	2 5
Wing rib, bone in	3 0	2 9	2 7
Blade, rolled and boneless	2 10	2 6	2 5
Back ribs, rolled and boneless	2 11	2 7	2 5
Topside	3 0	2 8	2 6
Gravy beef and shin beef	2 7	2 4	2 2
Corned silverside	3 1	2 11	2 9
Rolled brisket, corned or otherwise	2 3	2 1	1 11
Brisket (on the bone) corned or otherwise	1 8	1 6	1 5
Flat rib	1 9	1 7	1 6

NOTE—For any other joint or cut of veal the appropriate price fixed for beef for a corresponding cut or joint shall apply.

SECOND SCHEDULE—continued
BASIC RETAIL PRICES OF MEAT TO WHICH THIS ORDER APPLIES—continued

Kind or Description of Meat	First Grade, per Pound	Second Grade, per Pound	Third Grade, per Pound
<i>Beef</i>			
Legs and shins—	s. d.	s. d.	s. d.
Whole	1 7	1 4	1 3
Halves, thick end	1 10	1 6	1 5
Halves, knuckle end	1 4	1 2	1 1
Thin flank	1 5	1 3	1 2
<i>Pork</i>			
Stuffed	3 3	3 1	0 0
Rolled	3 3	3 1	0 0
Leg	2 11	2 9	0 0
Loin	3 0	2 10	0 0
Foreloin	2 10	2 8	0 0
Chops—			
Loin	3 2	3 0	0 0
Foreloin	2 11	2 9	0 0
Corned—			
Hand	2 9	2 7	0 0
Belly	2 10	2 8	0 0
<i>Lamb</i>			
Forequarter	1 5	1 4	0 0
Hindquarter	2 7	2 6	0 0
Leg	2 9	2 8	0 0
Loin, whole	2 0	1 11	0 0
Loin, middle	2 3	2 2	0 0
Loin, rib end	1 9	1 8	0 0
Chops, middle loin	2 8	2 7	0 0
Chops, rib end	2 2	2 1	0 0
<i>Hogget</i>			
Legs—			
Whole	2 3	0 0	0 0
Shank end, up to 6 lb	2 6	0 0	0 0
Middle fillet	2 6	0 0	0 0
Thick end	2 3	0 0	0 0
Forequarters—			
Whole	1 4	0 0	0 0
Shank end	1 6	0 0	0 0
Spanish neck	1 7	0 0	0 0
Shoulders—			
Whole	1 6	0 0	0 0
Shank end	1 8	0 0	0 0
Blade end	1 11	0 0	0 0
Neck and breast	1 6	0 0	0 0
Neck—			
Best end	1 9	0 0	0 0
Scrag end	1 5	0 0	0 0
Loin—			
Middle	2 0	0 0	0 0
Rib end	1 8	0 0	0 0
Chops—			
Loin	2 3	0 0	0 0
Rib	1 10	0 0	0 0
Shoulder, trimmed	2 0	0 0	0 0
Leg or chump	2 7	0 0	0 0
Spanish neck	1 11	0 0	0 0
Stewing	1 7	0 0	0 0
Flap	0 8	0 0	0 0
Flaps, whole	0 6	0 0	0 0
Cutlets, French	3 11	0 0	0 0
<i>Mutton</i>			
Legs—			
Whole	2 1	1 6	1 4
Shank end, up to 6 lb	2 4	1 8	1 6
Middle fillet	2 4	1 8	1 6
Thick end	2 1	1 6	1 4
Forequarters—			
Whole	1 2	0 8	0 7
Shank end	1 4	0 10	0 8
Spanish neck	1 5	0 11	0 9
Shoulders—			
Whole	1 4	0 11	0 9
Shank end	1 6	1 1	0 11
Blade end	1 9	1 4	1 3
Neck and breast	1 4	1 0	0 10
Neck—			
Best end	1 7	1 1	0 11
Scrag end	1 2	0 10	0 9
Loin—			
Middle	1 10	1 3	1 1
Rib end	1 6	0 11	0 9
Chops—			
Loin	2 1	1 7	1 4
Rib	1 8	1 2	0 11
Shoulder, trimmed	1 10	1 3	1 0
Leg or chump	2 5	1 10	1 7
Spanish neck	1 9	1 3	1 1
Stewing	1 5	1 0	0 10
Flap	0 8	0 7	0 6
Flaps, whole	0 6	0 6	0 5
Cutlets, French	3 9	2 10	2 8