

Surveyor at Rotorua, Whangarei, or Palmerston North, or as otherwise directed.

The professional interview examination commences at 8.45 a.m., on Tuesday, 28 March 1978, and all candidates must sit in Wellington. Applications, on the proper forms, must reach the Secretary of the Board not later than 24 February 1978.

Certificates of practical experience, and a list of surveys carried out during the period of practical work, must reach the Secretary by 24 February 1978. Plans and all other evidence required by the Second Schedule of the Surveyors Professional Regulations 1977, together with the results of stellar observations and computations, must be received by the Secretary not later than Friday, 17 March 1978.

The fees for examination are as follows:
 New Zealand Acts and regulations relating to surveys \$15
 For the professional interview examination \$50
 For review of examination paper \$ 5

J. R. P. MASEYK, Secretary, Survey Board.

Care of Department of Lands and Survey, Private Bag, Wellington.

Redivision of Wards in Upper Clutha Pest Destruction District
 (Notice No. 1845 Ag. 6/13/2/6A)

PURSUANT to section 22 of the Agricultural Pests Destruction Act 1967, the Upper Clutha Pest Destruction Board hereby gives notice that the boundaries of the Kawarau and Criffell Wards as specified in the notice dividing the Upper Clutha Pest Destruction District into wards* are altered by excluding the parcel of land in the Schedule hereto from the Kawarau Ward and including it in the Criffell Ward.

SCHEDULE

SECTION 37, Block 1, Wakefield Survey District.

Dated at Wanaka this 17th day of November 1977.

P. D. GORDON,
 Chairman, Upper Clutha Pest Destruction District.
 *New Zealand Gazette, 1974, p. 2547

Standard Grade for the Export of Onions Notice 1977 (No. 1846 Ag. 12/2/14)

PURSUANT to regulation 13 of the New Zealand Grown Fruit and Vegetables Regulations 1975*, the Director-General of Agriculture and Fisheries hereby gives notice that the standard grade for the export of onions shall be as set out in this notice.

NOTICE

1. Title—(1) This notice may be cited as the Standard Grade for the Export of Onions Notice 1977.

(2) This notice shall come into force on the day after the date of its notification in the *New Zealand Gazette*.

2. Interpretation—Unless the context otherwise requires, terms used in this notice shall have the same meaning as in the New Zealand Grown Fruit and Vegetables Regulations 1975*. Certain of these definitions as applicable to onions are set out in the First Schedule to this notice, together with the definitions of terms specific to this notice.

3. Application of notice—This notice determines the standard grade applicable for the export of onions, and shall be the minimum grade standard for onions exported from New Zealand. The uniformity of sizing requirements as set out in 7 (c) shall only apply to onions exported to those countries listed in the Third Schedule to this notice.

4. Title and grade—The grade mark assigned to this standard grade shall be Class 1 (hereinafter referred to as "the grade").

5. Definition of produce—This grade applies to onions packaged for export and grown from varieties of *Allium cepa* L. to be supplied to the consumer in the natural state. Green onions with leaves (salad onions) are excluded.

6. Quality requirements—(a) The onions must be—

- (i) Intact—whole onions;
- (ii) Sound;
- (iii) Clean;
- (iv) Well dried;
- (v) Trimmed;
- (vi) Free of abnormal external moisture; and
- (vii) Free of foreign smell or taste.

(b) The onions must be of good quality, with similar

varietal characteristics including shape and colour and without regrowth or swelling due to abnormal development. They must be fully mature, firm and compact, and in the opinion of an inspector capable of withstanding handling, storage and transport, and arriving at the place of destination in a sound condition.

(c) The onions must be free from storage defects or any other defects which impair their general appearance or keeping quality, including those defects known as "doubles", "peeled", "skidders", and "scallions".

(d) The onions are to be free from pests, diseases, and contamination with toxic materials.

(e) Skin defects which are not liable to impair the keeping qualities are permitted within the limits specified in the Second Schedule to this notice.

7. Sizing—(a) The sizing of onions is determined by the maximum diameter of the equatorial section.

(b) The minimum sizes of onions for export shall be—
 Smalls and picklers 20 mm
 All other onions 40 mm

(c) Uniformity of sizing: In any one package the maximum permitted size variations between the smallest and largest onion are—

Where the smallest onion is
 between 20 mm and 40 mm 15 mm
 Where the smallest onion is
 40 mm and over 20 mm

(d) Size tolerance: Any one package shall not contain more than 10 percent of onions by weight outside the branded size range.

8. Packaging and presentation—(a) The contents of each package must be uniform and contain only onions—

- (i) Of similar quality;
- (ii) Of similar varietal characteristics.

(b) The onions shall not be deceptively packed or stacked, and must be packed in clean new packages suitable for transport and handling so that they will not be damaged in transit. The onions must be free of foreign bodies such as foliage and excess soil.

9. Marking—Each package must bear the following particulars legibly and indelibly on the outside, either branded on, or firmly attached to the package, or if placed internally clearly visible and legible from the outside at all times—

- (a) Nature of produce—kind and/or variety,
- (b) Origin—New Zealand,
- (c) Commercial specification—grade, size (indicated by minimum and maximum diameters) as required, and weight.
- (d) Official control mark—inspection stamp or similar identification if applicable.

SCHEDULES

FIRST SCHEDULE

Definition of Terms:

"Clean" means free from insect stains, and other foreign substances or material, and substantially free from soil, dust and onion tops;

"Doubles" means an onion which has more than one apparent centre of growth whether the outer skin is broken or not;

"Inspector" means an Inspector appointed under the Plants Act 1970;

"Peeled" means an onion which has lost its outer skins to such a degree that the edible flesh of the bulb is exposed, and peelers or skidders have the same meaning;

"Scallions" means an onion which has a thick neck;

"Skidders"—refer definition of "Peeled";

"Sound" means free from decay, rots, breakdown, freezing injury, damage, and similar defects which may cause rapid loss of condition or rapid decay;

"Storage defects" means decay, fungal rots, wilt, or other injury as the result of storage.

"Trimmed" means that all excess stalk and excess root residue have been removed from the onion. Stems may be twisted or clean cut and not more than 4 centimetres in length.

SECOND SCHEDULE

Allowances for skin defects:

Skin defects are permitted within the following limits, provided the defects are of a superficial nature and not liable to affect the keeping quality—

- (a) Small cracks in the outer skin;
- (b) Light staining of the outer skin, providing no more than one half of the onion surface is affected, and not more than 25 percent of onions so affected are contained in any package.