

RECORDS DEPT.

ANGLO AMERICAN BUITENGEWONE



EXTRAORDINARY

Staatskroerant VAN DIE UNIE VAN SUID-AFRIKA

THE UNION OF SOUTH AFRICA

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G.S.F.

EXTRAORDINARY GOVERNMENT GAZETTE No. 3167 dated 19th MARCH, 1943.

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GOD BEHOEDE DIE KONING.

Gegee onder my Hand en die Grootseel van die Unie van Suid-Afrika te Kaapstad, op hede die Vyftiende dag van Maart Eenduisend Negehonderd Drie-en-veertig.

N. J. DE WET,
Amptenaar Belas met die Uitoefening
van die Uitvoerende Gesag.

Op las van Sy Eksellensie die Amptenaar Belas met die Uitoefening van die Uitvoerende Gesag-in-rade.

W. R. COLLINS.

AANHANGSEL.

1. (1) In hierdie regulasies, tensy uit die samehang anders blyk, beteken—
 - „ingemaakte voedsel”, vrugte of groente, of mengsels wat vleis en groente bevat, wat deur middel van hitte teen bederf gepreserveer is in 'n lugdig, verseëde houer van blikplaat gemaak;
 - „gedreineerde gewig”, met betrekking tot die inhoud van enige houer wat ingemaakte voedsel bevat, behalwe waar anders gespesifiseer word, die gewig van daardie inhoud nadat dit twee minute lank gedreineer is op 'n ronde sif, met 'n deursnee van 8 duim en 8 mase per duim.
 - „topruimte”, met betrekking tot enige houer, die afstand tussen die onderkant van die topbedekking van daardie houer en die boonste oppervlakte van die inhoud langs die kant van die houer gemeet;
 - „swaar stroop”, stroop met 'n digtheid van minstens 40° Brix by 'n temperatuur van 68° Fahrenheit;
 - „inspekteur”, 'n persoon as sulks deur die Minister aangestel vir die toepassing van hierdie regulasies;
 - „konfyt”, ook vrugtejellie en marmelade;
 - „ligto stroop”, stroop met 'n digtheid van minder as 30° Brix, maar nie minder as 20° Brix nie, by 'n temperatuur van 68° Fahrenheit;
 - „middelmatige stroop”, stroop met 'n digtheid van minder as 40° Brix, maar minstens 30° Brix by 'n temperatuur van 68° Fahrenheit;
 - „Minister”, die Minister van Landbou en Bosbou of enige ander Staatsminister wat namens hom optree;
 - „wit fabrieksuiker”, suiker wat aan onderstaande spesifikasies voldoen, naamlike—

minimum persentasie sukrose, volgens gewig	99.4
maksumum persentasie swawelsuur-as, volgens gewig	2
maksumum geleidingsvermoë	160
maksumum swaweldiokside gehalte	50 dele per miljoen;

GOD SAVE THE KING.

Given under my Hand and the Great Seal of the Union of South Africa at Cape Town this Fifteenth day of March One thousand Nine hundred and Forty-three.

N. J. DE WET,
Officer Administering the Government,
By Command of His Excellency the Officer Administering the Government-in-Council.

W. R. COLLINS.

ANNEXURE.

1. (1) In these regulations, unless inconsistent with the context—

“canned foodstuff” means fruit or vegetables, or mixtures containing meat and vegetables, which have been preserved by heat against decay in a hermetically sealed container made of tinplate;

“drained weight”, in relation to the contents of any receptacle containing a canned foodstuff, means, except where otherwise specified, the weight of such contents after draining for two minutes on a circular sieve of 8 inches diameter and of 8 meshes to the inch;

“head space”, in relation to any container, means the distance between the underside of the top of that container and the upper level of its contents, measured at the side of the container;

“heavy syrup” means syrup of a density of not less than 40° Brix at a temperature of 68° Fahrenheit;

“inspector” means a person appointed as such by the Minister for the purpose of these regulations;

“jam” includes fruit jelly and marmalade;

“light syrup” means syrup of a density of less than 30° Brix but not less than 20° Brix at a temperature of 68° Fahrenheit;

“medium syrup” means syrup of a density of less than 40° Brix, but not less than 30° Brix at a temperature of 68° Fahrenheit;

“Minister” means the Minister of Agriculture and Forestry or any other Minister of State acting in his stead;

“mill white sugar” means sugar conforming to the following specifications, namely—

minimum percentage of sucrose, by weight	99.4
maximum percentage of sulphated ash, by weight	2
maximum conductivity	160
maximum sulphur dioxide content	50 parts per million;

A

„ru-suiker”, suiker wat aan onderstaande spesifikasies voldoen, naamlik—	
minimum persentasie sukrose, volgens gewig	98.8
maaksimum persentasie swawelsuur-as, volgens gewig3
maaksimum geleidingsvermoë	300
maaksimum swaweldiokside-gehalte	70 dele per miljoen;
„geraffineerde suiker”, suiker wat aan onderstaande spesifikasies voldoen, naamlik—	
minimum persentasie sukrose, volgens gewig	99.8
maaksimum persentasie swawelsuur-as, volgens gewig05
Maksimum geleidingsvermoë van tien persent-vastestofoplossing ($N \times 10^6$)	15—($N \times 10^6$)
maaksimum swaweldiokside-gehalte	5 dele per miljoen.

(2) Hierdie regulasies—

- (a) is, vir sover dit op konfyt betrekking het, van toepassing slegs op konfyt in houers wat geheel en al of gedeeltelik van blikplaat of papier gemaak is;
- (b) word van krag op die datum van publikasie hiervan; met dien verstande dat die bepalings van paragraaf (a) tot en met (d) van subregulasié (1), en subregulasié (3), van regulasié 3; subregulasié (2) van regulasié 4; regulasié 5; paragraaf (c) van subregulasié (2) van regulasié 6, en regulasié 11 tot en met 20, op 1 Julie 1943 in werking tree.

2. Niemand mag—

- (a) enige ingemaakte voedsel of konfyt vir verkoop produeer of verkoop nie, behalwe in ooreenstemming met en onderworpe aan die bepalings van hierdie regulasies;
- (b) by die produksie van ingemaakte voedsel of konfyt—
 - (i) 'n houer van blikplaat gemaak, gebruik nie, tensy daardie houer in 'n goeie toestand, skoon, vry van roes en sonder ernstige deuke is en aan die spesifikasies vir een of ander van die houers genoem in Skedule A hierby voldoen;
 - (ii) enige houer gemaak van papier of gedeeltelik van blikplaat en gedeeltelik van papier gebruik nie, tensy dit deur die Minister goedgekeur is;
- (c) uit die Unie uitvoer—
 - (i) enige soort ingemaakte vrugte wat nie aan die vereistes in hierdie regulasies voorgeskryf ten opsigte van ingemaakte vrugte van daardie soort, en van keurige of standaard-graad, voldoen nie;
 - (ii) ander ingemaakte voedsel wat nie aan die aldus ten opsigte van daardie voedsel voorgeskrewe vereistes voldoen nie;
 - (iii) konfyt wat nie aan die aldus ten opsigte van eerste- of tweedegraad-konfyt voorgeskrewe vereistes voldoen nie.

3. (1) Elke houer wat ingemaakte voedsel of konfyt bevat, moet gemerk word daarop te embosseer of op 'n etiket wat daaraan vasgeplakte is, te druk—

- (a) die volle naam en adres van die verpakker of, in die geval van houers wat vir enige bepaalde persoon verpakk word, die volle naam en adres van daardie persoon, voorafgegaan deur woorde wat aandui dat die inhoud vir daardie persoon verpakk is;
- (b) 'n beskrywing van die inhoud, en—
 - (i) in die geval van konfyt wat van meer as een soort vrug gemaak is, die soorte vrugte in die volgorde van die verhouding waarin hulle gebruik is, beginnende met die naam van die vrug waarvan die verhouding die grootste is;
 - (ii) in die geval van fyngekookte konfyt, die woorde „fyn” voor die naam van die vrug wat gebruik is, in letters van dieselfde grootte as die wat vir die beskrywing van die inhoud gebruik is;
 - (iii) in die geval van ingemaakte pruime of ingemaakte pere, die variëteit van die vrug wat gebruik is; en
 - (iv) in die geval van ingemaakte voedselssoorte wat in verskillende vorms kan wees, b.v., hele, halwes, skywe, ons., die vorm van die inheud;
- (c) die graad van die inhoud en, in die geval van ingemaakte vrugte, die digtheid van die stroop wat gebruik is, in letters minstens die helfte so groot as die letters wat gebruik word om die inhoud te beskryf;
- (d) die netto-gewig van die inhoud; en
- (e) die datum van inmaking (tensy daardie datum op ander wyse onuitwisbaar op daardie houer gemerk is) en woorde wat aandui dat die inhoud in die Unie van Suid-Afrika geproduceer is.

(2) Etikette op houers moet skoon en netjies en goed vasgeplakte wees en mag nie bo-op ander etikette aangebring of deur 'n ander persoon as die verpakker of sy agent aangeheg word nie.

(3) As houers in verpakkings geplaas word, moet daardie verpakkings skoon, netjies en heel wees, en op elke verpakking of op 'n etiket aan elke verpakking vasgeplakte moet daar 'n beskrywing van die grootte van die houers gedruk of gestensil wees, tesame met die inligting wat op daardie houers aangegee moet word soos in subregulasié (1) gespesifieer.

“raw sugar” means sugar conforming to the following specifications, namely—

minimum percentage of sucrose, by weight	98.8
maximum percentage of sulphated ash, by weight3
maximum conductivity	300
maximum sulphur dioxide content	70 parts per million;

“refined sugar” means sugar conforming to the following specifications, namely—

minimum percentage of sucrose, by weight	99.8
maximum percentage of sulphated ash, by weight05
maximum conductivity of 10 per cent. solids solution ($N \times 10^6$)	15—($N \times 10^6$)
maximum sulphur dioxide content	5 parts per million.

(2) These regulations shall—

- (a) in so far as they relate to jam, apply only in respect of jam contained in containers made wholly or partly of tinplate or paper;
- (b) come into operation on the date of publication hereof; provided that the provisions of paragraphs (a) to (d), inclusive, of sub-regulation (1), and sub-regulation (3), of regulation 3; sub-regulation (2) of regulation 4; regulation 5; paragraph (c) of sub-regulation (2) of regulation 6, and regulations 11 to 20, inclusive, shall come into operation on the 1st July, 1943.

2. No person shall—

- (a) produce for sale or sell any canned foodstuff or jam, except in accordance with and subject to the provisions of these regulations;
- (b) use in the production of a canned foodstuff or jam—
 - (i) any container made of tinplate unless such container is sound, clean, free from rust and serious dents, and conforms to the specifications for one or other of the containers mentioned in Schedule A hereto;
 - (ii) any container made of paper or partly of tinplate and partly of paper, unless it has been approved by the Minister;
- (c) export from the Union—
 - (i) any kind of canned fruit which does not comply with the requirements prescribed in these regulations in respect of that kind of canned fruit of choice or standard grade;
 - (ii) any other canned foodstuff which does not comply with the requirements so prescribed in respect of that foodstuff; or
 - (iii) jam which does not comply with the requirements so prescribed in respect of first or second grade jam.

3. (1) Every container which contains any canned foodstuffs or jam, shall be marked by embossing thereon or by printing on a label pasted thereon—

- (a) the full name and address of the packer or, in the case of containers packed for any particular person, the full name and address of that person, preceded by words signifying that the contents were packed for that person;
- (b) a description of the contents, and—
 - (i) in the case of jam made of more than one kind of fruit, the kinds of fruit in the order of the proportions in which they were used, the fruit of which the largest proportion was used being named first;
 - (ii) in the case of jam made to a smooth texture, the word “smooth” preceding the designation of the fruit used, in letters of the same size as those used for the description of the contents;
 - (iii) in the case of canned plums or canned pears, the variety of the fruit used; and
 - (iv) in the case of canned foodstuffs which may be in different forms, e.g., wholes, halves, slices, etc., the form of the contents;
- (c) the grade of the contents and, in the case of canned fruit, the density of the syrup used in letters not smaller than half the size of the letters used in describing the contents;
- (d) the net weight of the contents; and
- (e) the date of canning (unless that date is otherwise indelibly marked on such container) and words signifying that the contents were produced in the Union of South Africa.

(2) Labels on containers shall be clean and neat and pasted on securely, and shall not be superimposed on other labels or attached by any person other than the packer or his agent.

(3) If containers are placed in packages, such packages shall be clean, neat and unbroken and on every such package or on a label pasted on every such package shall be printed or stencilled a description of the size of the containers, together with the information required to be given on such containers as specified in sub-regulation (1).

4. (1) Heuers van ingemaakte vrugte moet heeltemal vol gemaak word, met dien verstande dat genoeg topruimte gelaat moet word om te verhoo dat die vrugte gedurende die inmaakproses pap gedruk of gebreek word, maar in geen geval mag dit groter as 10 persent van die binnehoogte van die houer of 'n kwartduim wees nie, watter ook die grootste is. Die blikke moet na afloop van die inmaakproses onder en bo plat of hol wees.

(2) Waar ingemaakte vrugte in die vorm van stukke en van 'n soort of graad genoem in Skedule B hierby, in 'n houer van 'n tipe genoem in daardie Skedule verpak word, moet daardie houer sodanige getal stukke vrugte van daardie soort en graad bevat as wat in daardie Skedule gespesifieer is ten opsigte van vrugte van daardie soort in verband met 'n houer van daardie tipe.

5. Die minimum gedreineerde gewig van ingemaakte vrugte van die graad „keurig“ of „Standaard“ en van 'n soort genoem in Skedule C hierby, in enige houer van 'n tipe genoem in daardie Skedule, moet wees soos gespesifieer in vermelde Skedule vir die soort vrug en die tipe houer, en die minimum gedreineerde gewig van enige sodanige ingemaakte vrugte in enige houer nie aldus genoem, moet in verhouding groter of kleiner wees volgens die grootte van daardie houer.

6. (1) 'n Inspekteur kan op enige redelike tyd enige perseel binnegaan waarin van waarop 'n ingemaakte voedsel of konfyt geproduceer of na vermoede geproduceer word, of waarin of waarop enige artikel wat bestemd is vir gebruik by die produksie van 'n ingemaakte voedsel of konfyt gehou of na vermoede gehou word, of waarin of waarop enige sodanige voedsel of konfyt gehou of na vermoede gehou word deur enige vir 'n ander doel as vir sy eie gebruik of die van sy huisgesin, en kan—

- (a) enige sodanige voedsel, konfyt of artikel wat in of op daardie perseel gevind word, of enige proses wat by die produksie van enige sodanige voedsel of konfyt toegepas word, of enige boek of dokument wat betrekking het of na vermoede betrekking het op enige sodanige voedsel, konfyt, artikel of proses, inspekteer;
- (b) van die persoon wat toesig het oor daardie perseel enige inligting eis in verband met sodanige voedsel, konfyt, artikel, proses, boek of dokument, of enige inskrywing in sodanige boek of dokument;
- (c) afskrifte maak van of uittreksels neem uit enige sodanige boek of dokument.

(2) 'n Inspekteur kan, ten einde ingemaakte voedsel of konfyt te inspekteer, soveel verpakings of houers wat daardie voedsel of konfyt bevat, oopmaak as wat redelikerwys vir behoorlike ondersoek nodig mag wees, en die inhoud daarvan ondersoek, en is bevoeg om—

- (a) die gebruik van enige artikel, of die voortsetting van enige proses wat hy in enige opsig ongesik ag, te verbied;
- (b) die vernietiging van sodanige artikel, voedsel of konfyt, of die wysiging van sodanige proses op so'n wyse as wat hy nodig mag ag, te beveel;
- (c) te gelas dat enige houer wat konfyt of ingemaakte voedsel ten opsigte waarvan in hierdie regulasies grade voorgeskryf is, bevat, gemerk word volgens die gepaste graad van daardie konfyt of voedsel, soos aldus voorgeskryf, of dat 'n houer wat konfyt of voedsel bevat wat volgens mening van die inspekteur nie aan die aldus voorgeskrewe vereistes vir een of ander graad voldoen nie of (in die geval van voedsel ten opsigte waarvan geen grade aldus voorgeskryf is nie) benede die standaard is wat aldus voorgeskryf is, met die word „ondergraad“ voor die beskrywing van die voedsel of konfyt in daardie houer, gemerk moet word.

(3) Elkeen wat ingemaakte voedsel of konfyt waarop hierdie regulasies van toepassing is, produseer, moet op eie koste sodanige akkommodasie en fasilitate verskaf as wat redelikerwys deur 'n inspekteur verläng mag word ten einde hom in staat te stel om op doeltreffende wyse sy pligte kragtens hierdie regulasie te vervul.

7. (1) Elkeen wat ontevrede is met die beslissing van 'n inspekteur kragtens subregulasie (2) van regulasie 6, kan, binne drie dae na die datum waarop daardie beslissing aan hom meegedeel is, skriftelik 'n appèl teen daardie beslissing by die Minister indien.

(2) 'n Appèl kragtens subregulasie (1) moet vergesel gaan van 'n deposito van twintig pond, en moet duidelik die aard van die beslissing waarteen geappelleer word en die grond waarop die appèl aangeteken word, uiteensit.

8. (1) Die Minister moet elke appèl wat kragtens regulasie 7 by hom ingedien word, verwys na 'n raad bestaande uit drie persone, deur die Minister aangestel te word, en waarvan twee gekies moet word uit persone van wie die name vooraf deur die „South African Fruit Canners' Council, Incorporated“ aan die Minister voorgelê is en wat deur die Minister goedgekeur is om op sodanige rade te dien.

(2) Niemand mag op enige raad soos voornoem aangestel word nie in verband met enige appèl wat deur hom of sy werkgever of 'n persoon in wie se besigheid hy geldelik belang het, aangeteken word.

(3) Die beslissing van so'n raad is finaal.

(4) Die lede van so'n raad ontvang sodanige toelaes as wat die Minister mag bepaal.

9. Die bedrag wat kragtens subregulasie (2) van regulasie 7 by die Minister gedeponeer word, word aan die betrokke appellant terugbetaal indien sy appèl slag, maar word verbeur as daardie appèl van die hand gewys word; met dien

4. (1) Containers of canned fruit shall be filled to their full capacity; provided that sufficient head space shall be left to prevent crushing or breaking of the fruit when it is processed, but not in any case more than 10 per cent. of the inside height of the container or one-quarter of an inch, whichever is the greater. The ends of cans after processing shall be flat or concave.

(2) Where canned fruit in the form of pieces and of a kind or grade mentioned in Schedule B hereto, is packed in a container of a type mentioned in the said Schedule, that container shall contain such a number of pieces of fruit of that kind and grade as is specified in that Schedule in respect of fruit of that kind in relation to a container of that type.

5. The minimum drained weight of canned fruit of choice or standard grade and of a kind mentioned in Schedule C hereto, in any container of a type mentioned in that Schedule, shall be as specified in the said Schedule for the kind of fruit and the type of container, and the minimum drained weight of any such canned fruit in any container not so mentioned, shall be proportionately greater or less according to the size of that container.

6. (1) An inspector may at all reasonable hours enter any premises in or on which a canned foodstuff or jam is produced or suspected to be produced, or in or on which any article intended to be used in the production of a canned foodstuff or jam is kept or suspected to be kept, or in or on which any such foodstuff or jam is kept or suspected to be kept by any person for any purpose, other than consumption by himself or his household, and may—

- (a) inspect any such foodstuff, jam or article found in or on such premises, or any process applied in the production of any such foodstuff or jam, or any book or document which relates or is believed to relate to any such foodstuff, jam, article or process;
- (b) demand from the person in charge of such premises any information relating to any such foodstuffs, jam, article, process, book or document, or any entry in any such book or document;
- (c) make copies of or take extracts from any such book or document.

(2) Any such inspector may for the purpose of inspection of any canned foodstuff or jam, open any number of packages or containers containing such foodstuff or jam as may be reasonably necessary for proper inspection and examine the contents thereof, and shall have power—

- (a) to prohibit the use of any such article or the continuation of any such process which he considers unsuitable in any respect;
- (b) to direct that any such article, foodstuff or jam be destroyed or that any such process be modified in such manner as he may deem necessary;
- (c) to require that any container which contains jam or any canned foodstuffs in respect of which grades are prescribed in the regulations, be marked according to the appropriate grade of that jam or foodstuff as so prescribed, or that any container which contains jam or any foodstuff which in the opinion of such inspector does not comply with the requirements for any of the grades so prescribed, or (in the case of any foodstuff in respect of which no grades are so prescribed) is of a standard below that so prescribed, be marked with the word "undergrade" preceding the description of the foodstuff or jam in that container.

(3) Any person who produces any canned foodstuff or any jam to which these regulations apply, shall at his own expense provide such accommodation and facilities as may reasonably be required by an inspector in order to enable him effectively to perform his duties under this regulation.

7. (1) Any person who is dissatisfied with a decision of an inspector under sub-regulation (2) of regulation 6, may within three days after the date on which that decision was communicated to him, in writing lodge with the Minister an appeal against that decision.

(2) An appeal under sub-regulation (1) shall be accompanied by a deposit of twenty pounds and shall state clearly the nature of the decision appealed against and the grounds of the appeal.

8. (1) The Minister shall refer any appeal lodged with him under regulation 7, to a board consisting of three persons, to be appointed by the Minister, of whom two shall be selected from amongst persons whose names have previously been submitted to the Minister by the South African Food Canners' Council, Incorporated, and have been approved by the Minister to serve on such boards.

(2) No such person shall be appointed to any board as aforesaid in connection with any appeal by himself or his employer or a person in whose business he is financially interested.

(3) The decision of any such board shall be final.

(4) The members of any such board shall receive such allowances as the Minister may determine.

9. The amount deposited with the Minister under sub-regulation (2) of regulation 7 shall be refunded to the appellant concerned if his appeal is upheld, but shall be forfeited if that appeal is dismissed; provided that, if in the opinion

verstande dat, as die koste van die appèl in enige besondere geval na die mening van die Minister minder is as die bedrag wat aldus gedeponeer is, die verskil aan die appellant terugbetaal mag word, al word die appèl van die hand gewys.

10. Elkeen wat—

- (a) 'n verbodsbepling in regulasie 2 vervat; of
- (b) 'n verbod deur 'n inspekteur opgelê, of 'n bevel deur hom gegee, kragtens subregulasie (2) van regulasie 6, en nie soos in regulasie 7 bepaal by appèl nietig verklaar nie,

oorste of in gebreke bly om daarvan te voldoen, of wat 'n inspekteur by die uitvoering van sy werksaamhede onder hierdie regulasies hinder of sig met hom bemoei, is skuldig aan 'n misdryf en strafbaar met 'n boete van hoogstens vyftig pond of met gevengenisstraf van hoogstens drie maande of met beide daardie boete en daardie gevengenisstraf.

INGEMAAKTE VRUCTE.

11. *Grade van ingemaakte vrugte.*—Daar is twee grade van elke soort ingemaakte vrug, wat onderskeidelik as keurige graad en standaardgraad beskryf word, soos hierina voorgeskryf ten opsigte van die verskillende soorte vrugte.

12. *Suikergehalte van ingemaakte vrugte.*—Geen ander suiker as geraffineerde suiker mag by die produksie van ingemaakte vrugte gebruik word nie.

Ingemaakte appelkose.

13. (1) Appelkose mag of heel of as halwes ingemaak word, maar heel appelkose en halwes mag nie saam in dieselfde houer geplaas word nie.

(2) Slegs appelkose met ooreenstemmende variëteitseinskappe mag saam in 'n houer geplaas word, en slegs hours wat appelkose met ooreenstemmende variëteitseinskappe bevat mag saam in dieselfde verpakking geplaas word, tensy 'n aanduiding dat daardie verpakking gemengde vrugte bevat, duidelik daarop gemerk is.

(3) *Keurige graad.*—Ingemaakte appelkose van hierdie graad moet gemaak word van vrugte wat 'n goede kleur het en gesond, stewig, ryp, van egale grootte en vry van letsels is. Die stroop wat gebruik word, moet helder en swaar wees.

(4) *Standaard-graad.*—Ingemaakte appelkose van hierdie graad moet gemaak word van vrugte wat 'n taamlik goede kleur het, en gesond, stewig, ryp, van taamlik egale grootte, en redelik vry van letsels is. Die stroop wat gebruik word, moet helder en middelmatig wees.

Ingemaakte perskes.

14. (1) Perskes mag of heel, of as halwes, of in skywe ingemaak word, maar elke houer moet slegs of heel perskes, of halwes, of skywe bevat.

(2) Slegs perskes met ooreenstemmende variëteitseinskappe mag saam in dieselfde houer geplaas word, en slegs houers wat perskes met ooreenstemmende variëteitseinskappe bevat, mag saam in dieselfde verpakking geplaas word tensy 'n aanduiding dat daardie verpakking gemengde vrugte bevat, duidelik daarop gemerk is.

(3) Etikette moet duidelik aantoon of die perskes in 'n houer taaipit- of lospitperskes is.

(4) *Keurige graad.*—Ingemaakte perskes van hierdie graad moet gemaak word van vrugte wat gesond, ryp, stewig, vry van letsels, en van goede kleur en van egale grootte, kleur en ryphied is. Die stroop wat gebruik word, moet helder en swaar wees.

(5) *Standaard-graad.*—Ingemaakte perskes van hierdie graad moet gemaak word van vrugte wat gesond, ryp, stewig, van goede kleur, redelik vry van letsels, en van taamlik egale grootte, kleur en ryphied is. Die stroop wat gebruik word, moet helder en middelmatig wees.

Ingemaakte pere.

15. (1) Pere kan of as halwes of as kwarte ingemaak word. Slegs pere met ooreenstemmende variëteitseinskappe mag saam in 'n houer geplaas word en slegs houers wat pere met ooreenstemmende variëteitseinskappe bevat, mag saam in dieselfde verpakking geplaas word, tensy 'n aanduiding dat daardie verpakking gemengde vrugte bevat duidelik daarop gemerk is. Halwes en kwarte mag nie saam in dieselfde houer geplaas word nie en slegs houers wat halwes of kwarte bevat, mag saam in dieselfde verpakking geplaas word.

(2) *Keurige graad.*—Ingemaakte pere van hierdie graad moet gemaak word van vrugte wat gesond en stewig is, met die kern egale en netjies verwijder, en van egale grootte, kleur en ryphied, en slegs van die variëteite bekend as Superfine, Glou, Morceau en Bon Chretien. Die vrugte moet glad geskil, en vry van rafelagtige of sagte gedeeltes of ander beschadiging wees. Geen ligroos-, bruin of andersins verkleurde vrugte mag in 'n houer geplaas word nie. Die stroop wat gebruik word, moet helder en middelmatig wees.

(3) *Standaard-graad.*—Ingemaakte pere van hierdie graad moet gemaak word van vrugte wat gesond, en stewig is en van redelike egale grootte, kleur en ryphied, en kan van enige variëteit wees. Hulle moet behoorlik geskil en redelik vry van rafelagtige of sagte gedeeltes of ander beschadiging wees. Geen ligroos-, bruin of andersins verkleurde vrugte mag in 'n houer geplaas word nie. Die stroop wat gebruik word, moet helder en lig wees.

Ingemaakte pynappelskywe en -stukke.

16. (1) Pynappels mag slegs in die vorm van skywe of stukke ingemaak word.

(2) *Keurige graad.*—Ingemaakte pynappelskywe van hierdie graad moet gemaak word van heel skywe van vrugte waarvan die kern verwijder is. Die kerngate moet deur

of the Minister the costs of an appeal in any particular case are less than the amount so deposited, the excess may be refunded to the appellant even though the appeal be dismissed.

10. Any person who contravenes or fails to comply with—

- (a) any prohibition contained in regulation 2; or
- (b) any prohibition imposed or any direction given by an inspector under sub-regulation (2) of regulation 6 and not set aside on appeal as provided in regulation 7, or who obstructs or interferes with an inspector in the exercise of his functions under these regulations, shall be guilty of an offence and liable to a fine not exceeding fifty pounds or to imprisonment for a period not exceeding three months or to both such fine and such imprisonment.

CANNED FRUIT.

11. *Grades of canned fruit.*—There shall be two grades of each kind of canned fruit, to be described respectively as choice and standard grade, as hereinafter prescribed in respect of the various kinds of fruit.

12. *Sugar content of canned fruits.*—No sugar other than refined sugar shall be used in the production of canned fruit.

Canned Apricots.

13. (1) Apricots may be canned either whole or in halves, but whole apricots and halves may not be placed in the same can.

(2) Only apricots of similar varietal characteristics shall be placed together in the same can, and only cans containing apricots of similar varietal characteristics shall be placed together in the same package, unless such package is clearly marked to indicate that it contains assorted fruits.

(3) Choice grade canned apricots shall be made from fruit which is of good colour, sound, firm, ripe, uniform in size, and free from blemishes. The syrup used shall be clear and heavy.

(4) Standard grade canned apricots shall be made from fruit which is of fairly good colour, sound, firm, ripe, fairly uniform in size, and reasonably free from blemishes. The syrup used shall be clear and medium.

Canned Peaches.

14. (1) Peaches may be canned either whole, in halves or sliced, but each can must contain only either whole peaches or halves or slices.

(2) Only peaches of similar varietal characteristics shall be placed together in the same can, and only cans containing peaches of similar varietal characteristics shall be placed together in the same package, unless such package is clearly marked to indicate that it contains assorted fruits.

(3) Labels shall indicate clearly whether the peaches in any container are "clingstone" or "freestone" peaches.

(4) Choice grade canned peaches shall be made from fruit which is sound, ripe, firm, free from blemishes of good colour and uniform in size, colour and maturity. The syrup used shall be clear and heavy.

(5) Standard grade canned peaches shall be made from fruit which is sound, ripe, firm, of good colour, reasonably free from blemishes and fairly uniform in size, colour and maturity. The syrup used shall be clear and medium.

Canned Pears.

15. (1) Pears may be canned as halves or quarters. Only pears of similar varietal characteristics shall be placed together in the same can and only cans containing pears of similar varietal characteristics shall be placed together in the same package, unless such package is clearly marked to indicate that it contains assorted fruits. Halves and quarters may not be placed in the same can, and cans containing halves or quarters only shall be placed in the same package.

(2) Choice grade canned pears shall be made from fruit which is sound, firm, evenly cored and uniform in size, colour and maturity, and of the varieties known as Superfine, Glou Morceau, and Bon Chretien only. The fruit must be smooth, peeled and free from rugged or soft portions or from damage of any kind. No pink, brown or other discoloured fruit shall be placed in a can. The syrup used shall be clear and medium.

(3) Standard grade canned pears shall be made from fruit which is sound, firm and reasonably uniform in size, colour and maturity and may be of any variety. It must be properly peeled and reasonably free from ragged or soft portions or other damage. No pink, brown or other discoloured fruit shall be placed in a can. The syrup used shall be clear and light.

Canned Pineapple Slices and Pieces.

16. (1) Pineapples may be canned only in the form of slices or pieces.

(2) Choice grade canned pineapple slices shall be made from unbroken slices of fruit with the cores removed. The coring holes shall be centrally placed and shall before canning have

die middel van die skyf loop en moet, voor inmaking, 'n deursnee van minstens $\frac{1}{2}$ duim hê of, in die geval van "Queen"-pynappels, 'n deursnee van minstens $\frac{1}{2}$ duim. Die skywe moet vry van gebreke soos ogies, kern, gesnyde of gekneusde kante of verkleuring wees. Hulle moet reëlmatig van vorm wees, van goeie en egalige kleur, en van egalige dikte en deursnee. Die stroop wat gebruik word, moet helder en middelmatig wees.

(3) *Standaard-graad*.—Ingemaakte pynappelskywe van hierdie graad moet gemaak word van heel skywe van vrugte waarvan die kern verwijder is. Die kerngate moet deur die middel van die skyf loop en moet, voor inmaking, 'n deursnee van minstens $\frac{1}{2}$ duim hê of, in die geval van "Queen"-pynappels, 'n deursnee van minstens $\frac{1}{2}$ duim. Die skywe moet redelik vry van gebreke soos ogies, kern, gesnyde of gekneusde kante of verkleuring wees. Hulle moet reëlmatig van vorm wees, van goeie en egalige kleur en van egalige dikte en deursnee. Die stroop wat gebruik word, moet helder en lig wees.

(4) *Keurige graad*.—Ingemaakte pynapplestukke van hierdie graad moet gemaak word van stukke van die vrug, van egalige grootte, reëlmatige vorm en egalige en goeie kleur, vry van gebreke soos ogies, kern en gesnyde of gekneusde kante. Die stroop wat gebruik word, moet helder en middelmatig wees.

(5) *Standaard-graad*.—Ingemaakte pynapplestukke van hierdie graad moet gemaak word van stukke van die vrug, van egalige grootte, taamlik reëlmatige vorm en redelik goeie en egalige kleur, redelik vry van gebreke soos ogies, kern en gesnyde of gekneusde kante. Die stroop wat gebruik word, moet helder en lig wees.

Ingemaakte pruime.

17. (1) Pruime kan of heel of as halwes ingemaak word. Slegs pruime met ooreenstemmende variëteitseienskappe mag saam in 'n houer geplaas word en slegs houers wat pere met ooreenstemmende variëteitseienskappe bevat, mag saam in 'n verpakking geplaas word, tensy 'n aanduiding dat daardie verpakking gemengde vrugte bevat, duidelik daarop gemerk is.

(2) Pruime wat antosianine-pigment bevat, moet verpak word in houers wat binne behoorlik vernis is met suurbestande vernis.

(3) *Keurige graad*.—Ingemaakte pruime van hierdie graad moet gemaak word van gesonde, stewige, skoon, ryp vrugte en slegs van die variëteite bekend as Satsuma en Santa Rosa. Die pruime moet vry wees van stengels, blare en letsels, en moet van egalige grootte, kleur en rypheid wees. Die stroop wat gebruik word, moet helder en swaar wees.

(4) *Standaard-graad*.—Ingemaakte pruime van hierdie graad moet gemaak word van gesonde, stewige, skoon, ryp vrugte, redelik vry van stengels en blare en van redelik egalige kleur en rypheid. Die stroop wat gebruik word, moet helder en middelmatig wees.

Ingemaakte koejawels.

18. (1) Koejawels kan of heel of as halwes ingemaak word en slegs vrugte van een kleur mag saam in 'n houer verpak word.

(2) *Keurige graad*.—Ingemaakte koejawels van hierdie graad moet gemaak word van gesonde, stewige, skoon, ryp vrugte, vry van letsels, en van egalige grootte, kleur en rypheid. Die stroop wat gebruik word, moet helder en swaar wees.

(3) *Standaard-graad*.—Ingemaakte koejawels van hierdie graad moet gemaak word van gesonde, stewige, skoon, ryp vrugte, vry van ernstige letsels en van taamlik egalige grootte, kleur en rypheid. Die stroop wat gebruik word, moet helder en middelmatig wees.

INGEMAATKE KONFYT, JELLIE EN MARMALADE.

Konfyt en jellie.

19. (1) Daar is twee grade konfyt, naamlik eerste graad en tweede graad en een graad jellie, naamlik eerste graad.

(2) *Eersteagraad-konfyt of -jellie* moet helder van kleur wees, met 'n aangename vrugtegeur en goeie lywigheid, en mag geen tekens van karamelisasie of kristallisatie toon nie. Dit moet gemaak word van gesonde, stewige, ryp vrugte van 'n variëteit deur die Minister goedgekeur en vry van letsels, of van ingemaakte vrugtemoes van goeie kwaliteit van so'n variëteit, of, in die geval van braam-, aalbessie-, Boosbessie- (of Young-bessie), Logan-bessie, framboos- of aarbeikonfyt, van moes gepreserveer in swawediokside, maar geen ander vrugte wat gedroogd of andersins as deur inmaking gepreserveer is, mag gebruik word nie.

(3) *Tweedeagraad-konfyt* moet redelik helder van kleur wees, met 'n redelik aangename vrugtegeur en redelik goeie lywigheid. Dit moet gemaak word van gesonde, stewige, skoon, ryp vrugte, redelik vry van letsels, of van vrugtemoes van goeie kwaliteit gepreserveer deur inmaking of andersins, maar nie van gedroogde vrugte nie.

(4) Geraffineerde, of wit fabrieksuiker of ru-suiker kan by die vervaardiging van tweedeagraad-konfyt gebruik word, maar slegs geraffineerde of wit fabrieksuiker mag by die vervaardiging van eersteagraad-konfyt of -jellie gebruik word.

(5) Die verhoudings van vrugte en suiker en die persentasies oplosbare vaste stowwe in die verskillende konfytsoorte vermeld in Skedule D hierby, moet wees soos in genoemde Skedule gespesifieer en die persentasies oplosbare vaste stowwe in konfyt wat nie aldus gespesifieer is nie, moet wees soos deur die Minister vasgestel.

diameters of not less than $\frac{1}{2}$ inch, or, in the case of Queen pines, not less than $\frac{1}{2}$ inch. The slices shall be free from imperfections such as eyes, core, slashed or macerated sides or discolouration. They shall be regular in shape, of good and uniform colour and uniform in thickness and diameter. The syrup used shall be clear and medium.

(3) *Standard grade* canned pineapple slices shall be made from unbroken slices of fruit with the cores removed. The coring holes shall be centrally placed and shall before canning have diameters of not less than $\frac{1}{2}$ inch, or in the case of Queen pines, not less than $\frac{1}{2}$ inch. The slices shall be reasonably free from imperfections such as eyes, core, slashed or macerated sides or discolouration. They shall be regular in shape, of good and uniform colour and uniform in thickness and diameter. The syrup used shall be clear and light.

(4) *Choice grade* canned pineapple pieces shall be made from sections of fruit uniform in size, regular in shape and of good and uniform colour, free from imperfections such as eyes, core and slashed or macerated sides. The syrup used shall be clear and medium.

(5) *Standard grade* canned pineapple pieces shall be made from sections of fruit uniform in size, fairly regular in shape and of reasonably good and uniform colour, reasonably free from imperfections such as eyes, core and slashed or macerated sides. The syrup used shall be clear and light.

Canned Plums.

17. (1) Plums may be canned either whole or in halves. Only plums of similar varietal characteristics shall be placed together in the same can, and only cans containing plums of similar varietal characteristics shall be placed together in the same package, unless such package is clearly marked to indicate that it contains assorted fruits.

(2) Plums containing antho-cyanin pigments shall be packed in cans properly lacquered inside with acid-resisting lacquer.

(3) *Choice grade* canned plums shall be made from sound, firm, clean, ripe fruit of the varieties known as Satsuma and Santa Rosa only. It shall be free from stones and leaves and free from blemishes, and shall be uniform in size, colour and maturity. The syrup used shall be clear and heavy.

(4) *Standard grade* canned plums shall be made from sound, firm, clean, ripe fruit, reasonably free from stems and leaves, and reasonably uniform in colour and maturity. The syrup used shall be clear and medium.

Canned Guavas.

18. (1) Guavas may be canned either whole or in halves and fruit of one colour only shall be packed in the same can.

(2) *Choice grade* canned guavas shall be made from sound, firm, clean, ripe fruit, free from blemishes and uniform in size, colour and maturity. The syrup used shall be clear and heavy.

(3) *Standard grade* canned guavas shall be made from sound, firm, clean, ripe fruit, free from serious blemishes and fairly uniform in size, colour and maturity. The syrup used shall be clear and medium.

CANNED JAMS, JELLIES AND MARMALADE.

Jams and Jellies.

19. (1) There shall be two grades of jam, namely, first grade and second grade, and one grade of jelly, namely first grade.

(2) *First grade jam or jelly* shall be bright in colour, have a pleasant fruity flavour, be of a good consistency and show no sign of caramolisation or crystallisation. It shall be made from sound, firm ripe fruit of a variety approved by the Minister and free from blemishes, or from good quality canned pulped fruit of such a variety, or in the case of Blackberry, Blackcurrant, Boosbessie (or Youngberry), Loganberry, Raspberry or Strawberry jam, from pulp preserved in sulphur dioxide, but no other fruit which has been dried or preserved otherwise than by canning may be used.

(3) *Second grade jam* shall be reasonably bright in colour, have a reasonably pleasant fruity flavour and be of reasonably good consistency. It shall be made from sound, firm, ripe fruit, reasonably free from blemishes or good quality pulped fruit, whether preserved by canning or otherwise, but not from dried fruit.

(4) Either refined or mill white or raw sugar may be used in the making of second grade jam, but only refined or mill white sugar shall be used in the making of first grade jam or jelly.

(5) The proportions of fruit and sugar and the percentages of soluble solids of the various kinds of jam mentioned in Schedule D hereto shall be as specified in that Schedule, and the percentages of soluble solids in jam not so specified shall be as determined by the Minister.

- (6) Onderstaande mag by konfyt of jellie gevoeg word:
- Pektine tot hoogstens 0,3 persent volgens gewig, bereken as kalsium-pektat, van die hoeveelheid konfyt of jellie;
 - suurlemoensap, lemmetjiesap, sitroensuur, melksuur, appelsuur of wynsteensuur maar nie meer van een of meer van hierdie bestanddele as wat genoeg sal wees om te vergoed vir die gebrek, indien wel, aan natuurlike suur in die vrugte wat gebruik word nie;
 - natriumsitraat, of natrium- of kalsiumtartrat, maar nie meer as 3 onse avoirdupois van een of meer van hierdie bestanddele per 100 lb. suiker wat gebruik word nie.

(7) Eersteagraad-konfyt of -jellie gemaak van vrugte wat antosianine-pigment bevat en konfyt of jellie waarby kunsmatige kleurstof gevoeg is, moet verpak word in houers vervaardig van blikplaat wat binne vernis is met suurbestanddele.

Ingemaakte marmalade.

20. (1) Marmalade moet gemaak word van Seville-lemoene, soetlemoene, pomelo's, suurlemoene of ander citrusvrugte en moet te koop aangebied word in twee grade, naamlik eerste graad en tweede graad, en moet beskryf word al na die soort of soorte vrugte waarvan dit vervaardig is of as bitter lemoen-marmalade of soetlemonmarmalade; met dien verstande dat, indien 80 persent of meer, volgens gewig, van die gebruikte vrugte uit Seville-lemoene bestaan het, die produk as bitter lemoenmarmalade beskryf moet word.

(2) Eersteagraad-marmalade moet gemaak word van vars, ryp vrugte of van ingemaakte vrugtemoes van goeie kwaliteit. Dit moet 'n goeie voorkoms, geur en lywigheid hê en mag geen tekens van karamelisasie of kristallisatie toon nie.

(3) Tweedeagraad-marmalade kan van vars, ryp vrugte of van vrugtemoes gemaak word. Dit moet 'n redelike goeie voorkoms, geur en lywigheid hê en mag geen tekens van karamelisasie of kristallisatie toon nie.

(4) Geraffineerde, of wit fabrieksuiker of ru-suiker kan by die vervaardiging van tweedeagraad-marmalade gebruik word, maar slegs geraffineerde of wit fabrieksuiker mag by die vervaardiging van eersteagraad-marmalade gebruik word.

(5) By marmalade mag soeve van een of meer van die bestanddele suurlemoensap, lemmetjiesap, sitroensuur, melksuur, appelsuur of wynsteensuur gevoeg word as wat redelik wrys nodig is om te vergoed vir enige gebrek aan natuurlike suur in die vrugte wat gebruik word.

(6) By die vervaardiging van marmalade moet genoeg sitrusvrugte gebruik word om te verseker dat dit behoorlik sal verdik sonder toevoeging van pektine.

INGEMAAKTE GROENTE- EN TAMATIEPRODUKTE.

Ingemaakte groenboontjes.

21. (1) Slegs jong, vars, sagte boontjes van 'n nerflose variëteit mag vir die inmaak van groenboontjes gebruik word.

(2) Die boontjes kan heel verpak word of in stukkies of repies, maar gesnyde stukkies mag nie meer as een duim lank wees nie.

(3) Die boontjes moet ruim bedek wees met 'n pekeloplossing van 2 tot 2½ persent.

(4) Die minimum gedreineerde gewig van boontjes verpak in A. 2½-houers moet 18 onse wees.

(5) Boontjes moet verpak word in houers wat binne vernis is met swavelbestanddele.

Ingemaakte varkvlies en boontjes.

22. (1) Die produk bestaan uit varkvlies, gedroogde boontjes van goeie kwaliteit van die wit snyboontjetype en tamatiesous na behore gekrui en gegeur.

(2) Die varkvlies moet van goeie kwaliteit wees, vry van vel, kraakbeen en been. As vars varkvlies nie beskikbaar is nie, kan spekvlies van Nasionale Merk-kwaliteit in die plek daarvan gebruik word. Ongeveer een ons vleis moet in elke A. 2½-houer verpak word.

(3) Die produk moet van goeie geur en nie oormatig droog wees nie en die sous en boontjes moet nie 'n duidelike neiging toon om van mekaar te skei wanneer dit uit die houer verwyn word nie. Die gedreineerde gewig, wat bepaal word deur die warm inhoud van die houer vir twee minute lank te dreineer en die oorblyfsel in koue water af te spoel om sons van die oppervlakte te verwyn, moet minstens 19 onse wees.

(4) Die sous moet van egale lywigheid wees, vry van pitte, stukkies skil en kern en moet 'n goeie, rooi tamatiekleur hê maar mag geen kunsmatige kleurstof bevat nie.

(5) Die boontjes moet sag wees, van goeie tekstuur en redelik vry van gebreke soos los skille, en gebarste, stukkende, pap, verkleurde of beskadigde bone.

(6) Die houers moet binne sonder vernis wees.

Ingemaakte boontjes in tamatiesous.

23. Ingemaakte boontjes in tamatiesous moet voldoen aan al die voorstrikte vir ingemaakte varkvlies en boontjes met uitsluiting van die vleis.

Ingemaakte beet.

24. (1) Beet vir inmaking moet van die beste inmaakvariëteit wees wat hul kleur in die blik hou.

(2) Die beet moet jong en sappig en redelik egalig van grootte wees en nadat dit geskil en reggesny is, moet dit heel of in die vorm van blokkies of skywe ingemaak word met die byvoeging van slegs pekelwater.

- It shall be permissible to add to jam or jelly—
pectin up to a quantity not exceeding 0,3 per cent. by weight, calculated as calcium pectate, of the quantity of jam or jelly;
- lemon juice, lime juice, citric acid, lactic acid, malic acid or tartaric acid, but not exceeding so much of one or more of these ingredients as is sufficient to compensate for the deficiency, if any, of natural acidity in the fruit used;
- sodium citrate or sodium or potassium tartrate, but not exceeding more than 3 ounces avoirdupois of one or more of these ingredients per 100 lb. of sugar used.

(7) First grade jam or jelly made from fruit containing anthocyanin pigments and any jam or jelly to which artificial colouring matter has been added, shall be packed in containers made of tinplate which have been lacquered with acid-resisting lacquer on the inside.

Canned Marmalade.

20. (1) Marmalade shall be made from Seville oranges, sweet oranges, grapefruit, lemons or other citrus fruits, and shall be offered for sale in two grades which shall be named first grade or second grade and shall be described according to the kind or kinds of fruit from which it is made, or as bitter orange marmalade or sweet orange marmalade; provided that where 80 per cent. or more by weight of the fruit used consisted of Seville oranges, the product shall be described as bitter orange marmalade.

(2) First grade marmalade shall be made from fresh ripe fruit or good quality canned pulp. It must be of good appearance, flavour and consistency and must show no sign of caramelisation or crystallisation.

(3) Second grade marmalade may be made from fresh, ripe fruit or from pulped fruit. It must be of reasonably good appearance, flavour and consistency and must show no sign of caramelisation or crystallisation.

(4) Either refined or mill white or raw sugar may be used in the making of second grade marmalade, but only refined or mill white sugar shall be used in the making of first grade marmalade.

(5) It shall be permissible to add to marmalade so much of one or more of the ingredients lemon juice, lime juice, citric acid, lactic acid, malic acid or tartaric acid as may be reasonably necessary to compensate for any deficiency of natural acidity in the fruit used.

(6) The quantity of citrus fruit used in the making of marmalade shall be sufficient to ensure proper setting thereof without the addition of pectin.

CANNED VEGETABLES AND TOMATO PRODUCTS.

Canned Green Beans.

21. (1) Only young, fresh and tender beans of a stringless variety may be used for the making of canned green beans.

(2) The beans may be packed whole, cut or sliced, but sliced pieces shall not exceed 1 inch in length.

(3) The beans must be well covered with a solution of 2 to 2½ per cent. brine.

(4) The minimum drained weight of beans packed in A. 2½ cans shall be 18 ounces.

(5) Beans must be packed in cans lacquered inside with sulphur-resisting lacquer.

Canned Pork and Beans.

22. (1) The product consists of pork, good quality dried beans of the white haricot type, and tomato sauce suitably seasoned.

(2) The pork must be of good quality, free from skin, gristle and bone. If fresh pork is not available, bacon of National Mark quality may be substituted. Approximately one ounce of meat shall be packed in each A. 2½ can.

(3) The product shall be of good flavour and not excessively dry, and the sauce and beans must not show any marked tendency to separate on being removed from the containers. The drained weight, which shall be determined by draining the warmed contents of a can for two minutes and rinsing the residue in cold water to remove surface gravy, shall not be less than 19 ounces.

(4) The sauce must be of smooth consistency, free from seeds and pieces of skin and core and have a good red tomato colour, but shall be free from artificial colouring matter.

(5) The beans shall be tender and of good texture and reasonably free from such defects as loose skins and split, broken, mashed, discoloured or damaged beans.

(6) The cans shall be unlacquered on the inside.

Canned Beans in Tomato Sauce.

23. Canned beans in tomato sauce shall comply with all the conditions for canned pork and beans with the omission of meat.

Canned Beets.

24. (1) Beets used for canning shall be of the best canning varieties which retain their colour in the can.

(2) The beets shall be young and succulent and reasonably uniform in size, and after peeling and trimming shall be canned whole, diced or sliced with the addition of brine only.

(3) Waar beet heel ingemaak word, moet minstens 8 heles in elke A. 2½-blik gepak word en in die geval van houers met beetskywe moet minstens 90 persent (volgens gewig) van die gedreineerde inhoud uit heel skywe bestaan. Uitermatige rafelagtigheid van skywe is 'n tekortkoming.

(4) Die gedreineerde gewig van die beet in elke A. 2½-houer moet minsten 16 onse wees in die geval van heel beet en 21 onse in die geval van beet in die vorm van skywe of blokkies.

(5) Die produk moet verpak word in houers wat van binne vernis is met suurbestande vernis.

Ingemaakte geelwortels.

25. (1) Geelwortels kan heel ingemaak word, of in skywe of blokkies, vir skywe moet die wortels dwars, en nie in die lengte nie, gesny word, en skywe mag nie meer as 1½ duim lank wees nie.

(2) Slegs gesonde, sagte geelwortels sonder letsels mag gebruik word.

(3) Die minimum gedreineerde gewig van wortels per A. 2½-houer is 21 onse in die geval van wortels in die vorm van blokkies, 20 onse in die geval van wortels in die vorm van skywe en 19 onse in die geval van heel wortels.

(4) Die vloeistof wat die inhoud bedek, moet bestaan uit 'n 2 persent-soutoplossing.

Ingemaakte geelwortels en ertjies.

26. (1) Hierdie produk moet bestaan uit vars geelwortels en vars ertjies of geweekte gedroogde ertjies, in die verhouding, voordat dit ingemaak word, van drie dele (volgens gewig) voorbereide geelwortels tot twee dele (volgens gewig) vars of geweekte ertjies.

(2) Vars ertjies of geweekte gedroogde ertjies moet voldoen aan die standaarde in regulasies 30 en 31 voorgeskryf, en moet vry van kleurstof wees.

(3) Geelwortels moet vars, sappig en sag wees, hoogstens 1½ duim in deursnee, deeglik gewas, geskraap en reggesny, en moet heel verpak word of in die vorm van dwarsgesnyde cilinders wat tot twee duim lank mag wees.

(4) Houers moet binne vernis word met swawelbestande vernis.

(5) Die minimum gedreineerde gewig van die inhoud is 22 onse in die geval van A. 2½-houers.

Ingemaakte melkstadium-suikermielies.

27. (1) Ingemaakte suikermielies van hierdie tipe moet berei word van jong, sagtessuikermielies in die vroeë „melkstadium“.

(2) Die produk moet redelik vry wees van blare, baard, stronkdeeltjies, verkleurde pitte en ander gebreke.

(3) 'n Pekel wat hoogstens 6 persent suiker en 2 persent sout bevat kan by die bereiding van die produk gebruik word.

(4) Die produk moet verpak word in houers wat binne vernis met swawelbestande vernis.

(5) Die minimum netto gewig van die inhoud per A. 2½-houer is 20 onse nadat dit ingemaak is.

Ingemaakte vleis en groente.

28. (1) Voordat die mengsel ingemaak word, moet dit bestaan uit—

- (a) 10½ dele vleis (waarvan een deel vet), volgens gewig;
- (b) 4 dele aartappels, volgens gewig;
- (c) 1½ dele geelwortels, volgens gewig;
- (d) 3 tot 4 dele geweekte gedroogde ertjies, volgens gewig;
- (e) 3 tot 4 dele geweekte gedroogde boontjies, volgens gewig;
- (f) genoeg uie en sout om aan die mengsel 'n aangename geur te gee; en
- (g) vleissous om die houer vol te maak.

(2) Die vleis moet vars wees, van goede kwaliteit, vry van vel, senings, kraakbeen en bene, en die vet moet natuurlike vet wees soos dit van die karkas geneem is. Die graad van die vleis kan van tyd tot tyd gespesifiseer word en in sulke gevalle moet die vleis gegradeer en met die offisiële graad-stempel gestempel word.

(3) Die aartappels en wortels moet in blokkies en die uie in stukke van gerieflike grootte gesny wees.

(4) Houers moet binne veraais word met swawelbestande vernis.

(5) Die gedreineerde gewig in die geval van A. 2½-houers word bepaal deur die warmgemaakte inhoud van 'n houer vir twee minute te dreineer, en die oorblyfsel onder koue water af te spoel om die sous van die oppervlakte te verwijder, en moet minstens 20 onse wees.

Ingemaakte gemengde groente.

29. (1) Die mengsel moet bestaan uit—

- (a) 1 deel vars groenboontjies, volgens gewig;
- (b) 2 dele vars ertjies, volgens gewig;
- (c) 2½ dele aartappels, volgens gewig;
- (d) 4 dele geelwortels, volgens gewig; en
- (e) ½ deel selery, uie en rape saam, volgens gewig.

(2) Die boontjies moet nerflos wees, in stukkies ongeveer 1 duim lank, die geelwortels, aartappels en rape moet in blokkies en die selery en uie in stukkies van gerieflike grootte gesny wees.

(3) Wanneer vars groenboontjies nie beskikbaar is nie, kan geweekte wit boontjies van die snyboontjetype in die plek daarvan gebruik word.

(4) Wanneer vars ertjies nie beskikbaar is nie, kan geweekte gedroogde ertjies, soos vir ingemaakte gedroogde groen-ertjies gespesifiseer, in die plek daarvan gebruik word.

(3) Where beets are canned whole, not less than 8 whole beets shall be packed in each A. 2½ can, and in the case of cans of sliced beet at least 90 per cent. of the weight of the drained contents shall consist of whole slices. Excessive raggedness of slices will be considered a defect.

(4) The drained weight of the beet in each A. 2½ can shall be at least 16 ounces in the case of whole beets and 21 ounces in the case of diced or sliced beets.

(5) The product must be packed in cans lacquered inside with acid-resisting lacquer.

Canned Carrots.

25. (1) Carrots may be canned whole, sliced or diced, and if sliced the pieces shall be cut transversely and not lengthwise and shall not exceed 1½ inches in length.

(2) Only sound, tender carrots, free from blemishes, may be used.

(3) The minimum drained weight of carrots packed in A. 2½ cans shall be 21 ounces in the case of diced carrots, 20 ounces in the case of sliced carrots and 19 ounces in the case of whole carrots.

(4) The covering liquid shall consist of 2 per cent. salt solution.

Canned Carrots and Peas.

26. (1) This product shall consist of fresh carrots and fresh peas or soaked dried peas, in the proportion, before processing, of 3 parts by weight of prepared carrots to two parts by weight of fresh or soaked peas.

(2) Fresh peas or soaked dried peas must comply with the standards prescribed in regulations 30 and 31 and shall be free from colouring matter.

(3) Carrots shall be fresh, succulent and tender, not more than 1½ inches in diameter, must be thoroughly washed, peeled and trimmed, and shall be packed whole or as transversely cut cylinders up to 2 inches long.

(4) Cans shall be lacquered on the inside with sulphur-resisting lacquer.

(5) The minimum drained weight of contents shall be 22 ounces for A. 2½ cans.

Canned Cream-style Sweet Corn.

27. (1) Cream-style sweet corn shall be prepared from young, tender sweet corn in the early "cream" stage of maturity.

(2) The product must be reasonably free from husks, silks, particles of cob, off-coloured kernels and other defects.

(3) A brine containing not more than 6 per cent. of sugar and 2 per cent. of salt may be used in the course of preparation of the product.

(4) The product shall be packed in cans lacquered on the inside with sulphur-resisting lacquer.

(5) The minimum net weight of contents per A. 2 can after processing shall be 20 ounces.

Canned Meat and Vegetables.

28. (1) The mixture, before processing, shall consist of—

- (a) 10½ parts of meat (of which one part is fat) by weight;
- (b) 4 parts by weight of potatoes;
- (c) 1½ parts by weight of carrots;
- (d) 3 to 4 parts by weight of soaked dried peas;
- (e) 3 to 4 parts by weight of soaked dried beans;
- (f) onions and salt in quantity sufficient to flavour the mixture pleasantly; and
- (g) stock gravy to fill.

(2) The meat shall be fresh, of good quality, free of skin, sinew, gristle and bones, and the fat shall be natural fat as removed from the carcase. The grade of meat may be specified from time to time and in such cases the meat must be graded and stamped with the official grade stamp.

(3) The potatoes and carrots must be diced and the onions cut into pieces of convenient size.

(4) Cans shall be lacquered on the inside with sulphur-resisting lacquer.

(5) The drained weight for A. 2½ cans shall be determined by draining the warmed contents of a can for two minutes and rinsing the residue under cold water to remove surface gravy, and shall not be less than 20 ounces.

Canned Mixed Vegetables.

29. (1) The mixture shall consist of—

- (a) 1 part by weight of fresh green beans;
- (b) 2 parts by weight of fresh peas;
- (c) 2½ parts by weight of potatoes;
- (d) 4 parts by weight of carrots; and
- (e) ½ part by weight of celery, onions and turnips together.

(2) The beans shall be stringless and shall be cut in lengths of approximately 1 inch, the carrots, potatoes and turnips shall be diced, and the celery and onions cut into pieces of convenient size.

(3) When fresh green beans are not available, soaked dried white haricot type beans may be substituted.

(4) When fresh peas are not available, soaked dried peas as specified for processed dried green peas may be substituted.

(5) Blokkies geel pampoen kan in plaas van een helfte van die hoeveelheid geelwortels gebruik word as voorrade van laasgenoemde beperk is.

(6) Die produk moet verpak word in houers wat binne vernis is met swawelbestande vernis.

(7) Die gedreineerde gewig moet, na die inmaak, minstens 23 onse per A. 2½-houer wees.

Ingemaakte vars ertjies.

30. (1) Ingemaakte vars ertjies moet berei word van vars, jong, sagte ertjies van egalige tipe en kleur. Die ertjies moet ingemaak word binne 36 uur nadat hulle gepluk is.

(2) Die vloeistof waarin die ingemaakte produk ingemaak is, moet redelik helder wees, en die ertjies moet redelik vry wees van los stukke, gebreekte ertjies en ander gebreke, en moet die tipies vars geur van sappige, onryp ertjies hê.

(3) Die produk moet verpak word in houers wat binne vernis is met swawelbestande vernis.

(4) Die minimum gedreineerde gewig van die inhoud, na die inmaak, is 19½ onse per A. 2½-houer, 13 onse per A. 2-houer en 10½ onse per 16 ons-houer.

Ingemaakte gedroogde groen-ertjies.

31. (1) Die gedroogde ertjies wat gebruik word, moet van hoë kwaliteit wees, van egalige kleur en vry van swart ertjies. Verkleurde ertjies, soos bruin, bruingespikkeld, wit of gelerige wit ertjies, mag nie meer as 4 persent van die ingemaakte produk uitmaak nie. Kunsmatige kleurstof kan gebruik word, mits die gevoldlike kleur nie onnatuurlik is nie.

(2) Die pekel wat gebruik word mag hoogstens 5 persent suiker bevat. Oormatige jellievorming in die ingemaakte produk sal as 'n tekortkoming beskou word.

(3) Houers moet binne vernis word met swawelbestande vernis.

(4) Die minimum gedreineerde gewig van die inhoud, na die inmaak, is 22 onse per A. 2½-houer en 16 onse per A. 2-houer.

Ingemaakte aartappels.

32. (1) Ingemaakte aartappels moet gesond en sonder letsele wees, deeglik gewas en geskil, en kan heel gepak word of in stukke of blokkies. Minstens 12 en hoogstens 30 heel aartappels of stukke gesnyde aartappels moet in 'n A. 2½-houer verpak word.

(2) Die inmaak-vloeistof wat gebruik word, moet 'n 2 persent-soutoplossing wees.

(3) Die minimum gedreineerde gewig van die produk wat in 'n A. 2½-houer verpak word, is 22 onse in dié geval van aartappels in die vorm van blokkies en 20 onse in die geval van stukke of heel aartappels.

Ingemaakte patats.

33. (1) Slegs geelyleis-patatavariëteite mag ingemaak word.

(2) Die patats moet goed gewas, gestoom, geskil (nie met loog nie) en fyngemaak word. Daar mag hoegenaamd geen bedorwe gedeeltes aanwesig wees nie.

(3) Die houers moet gevul word sodat net die minimum topruimte gelaat word en lug-ontrekking moet deeglik wees. Lugruimtes moet sover moontlik uitgeskakel word.

Ingemaakte pampoen.

34. (1) Ingemaakte pampoen moet van gesonde, ryp, soet soorte met oranjekleurige vleis berei word; dit moet deeglik gewas, gestoom, geskil en fyngemaak word.

(2) Die produk moet feitlik vry wees van stukkies pitte, skil en vesel, en die pulp moet egalig fyn wees. Die produk moet so dik wees dat die inhoud sy vorm behou wanneer dit uit die houer geneem word.

(3) Die produk moet verpak word in houers wat binne vernis is met swawelbestande vernis.

Ingemaakte tamatipuree.

35. (1) Die produk moet bestaan uit 'n konsentrasie van goedgewaste, vars, ryp, siektervye tamaties. Sout kan gedurende die inmaak bygevoeg word, maar nie suiker nie. Geen kunsmatige kleurstof mag bygevoeg word nie.

(2) Die finale produk moet 'n fyn tekstuur hê, vry wees van pitte en stukkies skil of kern, en moet 'n goeie rooi tamatiekleur en 'n vars geur hê; die totale oplosbare vastestof gehalte moet minstens 12 persent wees, soos met die refraktometer gemeet.

(3) Die kopergehalte mag hoogstens 15 dele per miljoen wees.

(4) Die minimum netto gewig is 28 onse per A. 2½-houer.

SKEDULE A.

GROOTTES VAN HOUERS.

Die afmetings dui die volle buitemaat aan, en word uitgedruk op die manier wat in die nywerheid gebruiklik is: die laaste twee syfers verteenwoordig sesstende van 'n duim en die eerste syfer verteenwoordig duim—bv., 513 = 5 duim en 13 sesstende.

VIR INGEMAAKTE VRUGTE EN VRUGTESAP.

Handelsbeskrywing.	Nominaal Inhoud.	Grootte.
Piekniek.	8 onse.	211 × 303
A. 1.	11 "	211 × 400
1 lb. diep of A. 1. T.	16 "	301 × 411
1 lb. plat.	16 "	307 × 308
A. 2.	20 "	307 × 408
A. 2½.	30 "	401 × 411
A. 10.	110 "	603 × 700
<hr/>		
VIR KONEYF, JELLINE, EN MARMELADE.		
1 lb.	8 onse.	211 × 212
1 lb.	16 "	301 × 309
2 lb.	32 "	307 × 300
8 lb.	8 lb.	401 × 402
4 gallon vierkantig.	50 "	603 × 700 × 1,310 diep.

(5) Diced yellow pumpkin may be substituted for one-half of the quantity of carrots when supplies of the latter are restricted.

(6) The product shall be packed in cans lacquered on the inside with sulphur-resisting lacquer.

(7) The drained weight after processing, shall not be less than 23 ounces per A. 2½ can.

Canned Fresh Peas.

30. (1) Canned fresh peas shall be prepared from fresh, young, tender peas of uniform type and colour. The peas must be canned within 36 hours of picking.

(2) The surrounding liquid in the canned product must be reasonably clear, and the peas shall be reasonably free from loose skins, broken peas and other defects, and shall possess the typical fresh flavour of succulent, immature peas.

(3) The product shall be packed in cans lacquered on the inside with sulphur-resisting lacquer.

(4) The minimum drained weight of contents after processing shall be 19½ ounces per A. 2½ can, 13 ounces per A. 2 can and 10½ ounces per 16 ounce can.

Processed Dried Green Peas.

31. (1) Dried peas used must be of high grade quality, uniform in colour and free from black peas. Off-coloured peas such as brown, brown-spotted, white or yellowish-white peas must not exceed 4 per cent. in the canned product. Artificial colouring-matter may be used, provided the resulting colour is not unnatural.

(2) The brine used shall not contain more than 5 per cent. of sugar. Excessive jelling in the canned product will be regarded as a defect.

(3) Cans shall be lacquered on the inside with sulphur-resisting lacquer.

(4) The minimum drained weight of contents after processing shall be 22 ounces per A. 2½ can and 16 ounces per A. 2 can.

Canned Potatoes.

32. (1) Canned potatoes must be sound and free from blemishes, must be thoroughly washed and peeled, and may be packed whole or cut into pieces or diced. Not less than 12 or more than 30 whole potatoes or pieces of cut potatoes may be packed in an A. 2½ can.

(2) The covering liquid to be used shall be 2 per cent. salt solution.

(3) The minimum drained weight of the product packed in A. 2½ cans shall be 22 ounces in the case of diced potatoes and 20 ounces in the case of pieces or whole potatoes.

Canned Sweet Potatoes.

33. (1) Only yellow-fleshed varieties of sweet potatoes may be canned.

(2) The sweet potatoes must be well washed, steamed, peeled (not lye peeled), and reduced to a pulp. All diseased portions must be rigorously excluded.

(3) The cans must be filled to leave the minimum head space and exhausting should be thorough. Air spaces in the pack should be avoided as much as possible.

Canned Pumpkin.

34. (1) Canned pumpkin must be prepared from sound, ripe, orange-fleshed sweet varieties by thorough washing, steaming, cutting, peeling and reducing to a pulp.

(2) The product must be practically free from particles of seed, rind and fibre, and the pulp reduced to a smooth fine finish. The consistency should be such that the contents of the can will retain its form when emptied.

(3) The product must be packed in cans lacquered inside with sulphur-resisting lacquer.

Canned Tomato Puree.

35. (1) The product shall be made by the concentration of well-washed, fresh, ripe, disease-free tomatoes. Salt may be added during processing, but not sugar. No artificial colouring-matter may be added.

(2) The finished product must be smooth in texture, free from seeds and pieces of skin or core, and have a good red tomato colour and a fresh flavour and a total soluble solids content of not less than 12 per cent. measured by refractometer.

(3) The copper content must not exceed 15 parts per million.

(4) The minimum net weight shall be 28 ounces per A. 2½ can.

SCHEDULE A.

CAN SIZES.

The dimensions are measured "over all" and are expressed in the manner usual in the industry, the last two figures representing sixteenths of an inch, the first figure representing inches—e.g., 513 = 5 inches and 13 sixteenths.

FOR CANNED FRUIT AND FRUIT JUICE.

Trade Description.	Nominal Capacity.	Size.
Plc Nic.	8 oz.....	211 × 303
A. 1.	11 "	211 × 400
1 lb. tall or A. 1. T.	16 "	301 × 411
1 lb. flat.	16 "	307 × 308
A. 2.	20 "	307 × 408
A. 2½.	30 "	401 × 411
A. 10.	110 "	603 × 700

FOR JAMS, JELLIES AND MARMALADE.

1 lb.	8 oz.....	211 × 212
1 lb.	16 "	301 × 309
2 lb.	32 "	307 × 300
8 lb.	8 lb.....	401 × 402
4 gallon vierkantig.	50 "	603 × 700 × 1,310 deep.

VIR INGEMAATTE MOES.

	<i>Handelsbeskrywing.</i>	<i>Nomiale inhoud.</i>	<i>Grootte.</i>
A. 10.	4 gallon vierkantig.	110 onse..... 50 lb.....	603 x 700 904 x 904 x 1,310 diep.

VIR INGEMAATTE GROENTE (INSLUITENDE GROENTE EN TAMATIBPRODUKTE EN GEMENGDE GROENTE) EN INGEMAATTE VLEIS EN GROENTE.

4 ons smeersel.	4 onse.....	211 x 112
A. 1.	11 "	211 x 400
1 lb. diep of A. 1. T.	16 "	301 x 411
1 lb. plat.	16 "	307 x 308
A. 2.	20 "	307 x 408
A. 21.	30 "	401 x 411
A. 10.	110 "	603 x 700

SKEDULE B.

MAKSIMUM GETAL STUKKE EN AFWYKINGS IN GETAL STUKKE.

<i>Vrugte.</i>	<i>Grade.</i>	<i>Maksimum getal stukke per hour.</i>
Appelkoos (halwes).	Keurig.....	20.....
	Standaard.....	30.....
Perskes (halwes).	Keurig.....	10.....
	Standaard.....	16.....
Pere (halwes).	Keurig.....	10.....
	Standaard.....	18.....
Pruime (halwes).	Keurig.....	23.....
	Standaard.....	30.....
Koekjewels (halwes of heel).	Keurig.....	—.....
	Standaard.....	30.....

SKEDULE C.

MINIMUM GEDREINEERDE GEWIGTE VAN INGEMAATTE VRUGTE

<i>Variëiteit.</i>	<i>16 ons-houer.</i>	<i>30 ons-houer.</i>
Appelkoos.	9 onse.....	16 onse.....
Koekjewels.	9 "	17 "
Perskes (saalpit).	9 "	17 "
Perskes (lospit).	9 "	16 "
Pere.	9 "	17 "
Pynappels (snye).	7 "	16 "
Pynappels (stukke).	7½ "	17 "
Pruime (heel).	8 "	16 "
Pruime (halwes).	9 "	17 "

SKEDULE D.

VERHOUDING VAN SUIKER TOT VRUGTE, EN PERSENTASIES OP LOSBARE VASTE STOWWE.

Die verhouding van suiker tot vrugte en die totale persentasie oplosbare vaste stowwe van die verskillende soorte konfy wat gevoldig verky word, moet wees soos in onderstaande tabel aangegee.

<i>Vrugte.</i>	<i>Vir elke 100 lb. suiker moet onderstaande minimum hoeveelheid bereide vrugte gebruik word,</i>	
	<i>In eerstegraad-konfy.</i>	<i>In tweedegraad-konfy.</i>
Appelkoos.	90	80
Appel.	60	50
Braam.	60	50
Aalbessie.	50	40
Booysen-bessie (of Young-bessie).	60	50
Vye (ryp).	80	80
Appellelie (Kaapse).	80	80
Druwe.	100	100
Logan-bessie.	60	60
Meloen.	90	90
Perska.	80	80
Pynappel.	80	70
Pruim.	65	65
Kwepet.	60	60
Framboos.	55	50
Aarbei.	65	65
Tamatie.	80	80

Die persentasie oplosbare vaste stowwe wat gevoldig verky word, moet minstens 67 en hoogstens 72 wees in die geval van al die konfysoorte wat in die tabel genoem word, met uitsondering van meloen-konfy van enige variëteit; in laasgenoemde geval moet die persentasie minstens 61 en hoogstens 72 wees.

Ten opsigte van enige konfy beteken die persentasie oplosbare vaste stowwe wat verky word, die persentasie oplosbare vaste stowwe, volgens gewig, vasgestel deur middel van 'n refraktometer.

GOEWERMENSKENNISGEWINGS.

Onderstaande Goewermenskennisgewings word vir algemene informasie gepubliseer:

DEPARTEMENT VAN DIE EERSTE MINISTER EN VAN BUITELANDSE SAKE.

DIREKTEUR-GENERAAL VAN VOORRADE.

* No. 553.]

[19 Maart 1943.

BEHEER VAN BOUMATERIAAL.

Namens die Direkteur-generaal van Voorrade en kragtens die bevoegdheid aan my oorgedra by Goewermenskennisgewing No. 285 van 12 Februarie 1942, beveel ek, CARL LUDWIG FERDINAND BORCHENHAGEN, Kontroleur van Boumateriale, hierby as volg:

(1) In hierdie kennisgewing het die uitdrukking "persoon", "verbode voorrade", "handelaar", "vervaardiger" en "goedere" die onderskeie betekenis wat by Goewermenskennisgewing No. 2467 van 1 Desember 1942 aan hulle toegeken is.

"Boupermit", beteken 'n boupermit op die vorm B.C. 50 wat deur of namens die Boukontroleur ooreenkomsdig Goewermenskennisgewing No. 1305 van 7 Julie 1942 of 'n wysiging daarvan uitgereik is.

(2) Ondanks die bepalings van regulasies 6 en 8 van Goewermenskennisgewing No. 2467 van 1 Desember 1942 is dit 'n handelaar of 'n vervaardiger veroorloof

FOR CANNED PULP.

	<i>Trade Description.</i>	<i>Nominal Capacity.</i>	<i>Size.</i>
A. 10.	4 Gallon Square.	110 oz..... 50 lb.....	603 x 700 904 x 904 x 1,310 deep.

FOR CANNED VEGETABLES (INCLUDING VEGETABLES AND TOMATO PRODUCTS AND MIXED VEGETABLES) AND CANNED MEAT AND VEGETABLES.

4 oz. Paste.	4 oz.	211 x 112
A. 1.	11 "	211 x 400
1 lb. diep of A. 1. T.	16 "	301 x 411
1 lb. plat.	16 "	307 x 308
A. 2.	20 "	307 x 408
A. 21.	30 "	401 x 411
A. 10.	110 "	603 x 700

SCHEDULE B.

MAXIMUM NUMBERS OF PIECES AND VARIATIONS IN NUMBERS OF PIECES.

<i>Fruit.</i>	<i>Grade.</i>	<i>Maximum Number of Pieces per Can.</i>
Apricots (halves).	Choice.....	16 oz. 20.....
	Standard.....	30.....
Peaches (halves).	Choice.....	10.....
	Standard.....	16.....
Pears (halves).	Choice.....	10.....
	Standard.....	13.....
Plums (halves).	Choice.....	23.....
	Standard.....	30.....
Guavas (halves or whole).	Choice.....	8.....
	Standard.....	20.....

SCHEDULE C.

MINIMUM DRAINED WEIGHTS OF CANNED FRUITS.

<i>Variety.</i>	<i>16 oz. Can.</i>	<i>30 oz. Can.</i>
Apricots.	9 oz.	16 oz.
Guavas.	9 "	17 "
Peaches (clingstone).	9 "	17 "
Peaches (freestone).	9 "	16 "
Pears.	9 "	17 "
Pineapples (sliced).	7½ "	17 "
Pineapples (pieces).	7½ "	16 "
Plums (whole).	8 "	16 "
Plums (halves).	9 "	17 "

SCHEDULE D.

PROPORTIONS OF SUGAR TO FRUIT AND PERCENTAGES OF SOLUBLE SOLIDS.

The proportions of sugar to fruit and the total percentage of resulting soluble solids of the various jams shall be as shown in the table.

<i>Fruit.</i>	<i>For every 100 lb. of Sugar there shall be used the following minimum quantities of prepared Fruit.</i>	
	<i>In 1st Grade</i>	<i>In 2nd Grade</i>
Apricot.	lb.	lb.
Apple.	90	80
Blackberry.	60	50
Blackcurrant.	50	40
Booysenberry (or Youngberry).	60	50
Figs (ripe).	80	80
Gooseberry (Cape).	80	80
Grape.	100	100
Loganberry.	60	60
Melon.	90	90
Peach.	80	80
Pineapple.	80	70
Plum.	65	65
Quince.	60	60
Raspberry.	55	50
Strawberry.	65	65
Tomato.	80	80

The percentage of resulting "soluble solids" shall be not less than 67 or more than 72 in the case of all jams named in the table with the exception of melon jams of any variety in the case of which the percentage shall be not less than 61 or more than 72.

The percentage of resulting "soluble solids" means with respect to any jam the percentage by weight of soluble solids, ascertained by means of a refractometer.

GOVERNMENT NOTICES.

The following Government Notices are published for general information:

DEPARTMENT OF THE PRIME MINISTER AND OF EXTERNAL AFFAIRS.

DIRECTOR-GENERAL OF SUPPLIES.

* No. 553.]

[19 March 1943.

CONTROL OF BUILDING MATERIALS.

On behalf of the Director-General of Supplies and by virtue of the powers delegated to me in terms of Government Notice No. 285 of the 12th February, 1942, I, CARL LUDWIG FERDINAND BORCHENHAGEN, Controller of Building Materials, do hereby order as follows:

(1) In this notice the expressions "person", "Prohibited stock", "merchant", "manufacturer" and "goods" shall have the respective meanings assigned thereto by Government Notice No. 2467 of 1st December, 1942.

"Building permit" shall mean a building permit on the Form B.C. 50 issued by or on behalf of the Building Controller in terms of Government Notice No. 1305 of 7th July, 1942, or any amendment thereof.

(2) Notwithstanding the provisions of regulations 6 and 8 of Government Notice No. 2467 of 1st December, 1942, a merchant or manufacturer shall be permitted to

om goedere uit verbode voorrade aan enige persoon te vervreem wanneer se'n persoon 'n boupermit op die vorm B.C. 50, wat deur of namens die Boukontroleur ooreenkomsdig Goewermentskennisgewing No. 1305 van 7 Julie 1942 of 'n wysiging daarvan uitgereik is, voorlê, met dien verstande dat—

- (a) so'n boupermit op die vorm B.C. 50 later as 21 Maart 1943 uitgereik is;
 - (b) sulke goedere alleen aan die houer van so'n boupermit of aan sy behoorlik gemagtige kontrakteur of subkontrakteur gelewer moet word;
 - (c) sulke goedere nie gelewer mag word in 'n groter hoeveelheid as dié wat in kolom „B” op die voorkant van so'n boupermit aangegee is nie; ook mag geen goedere uit verbode voorrade gelewer word nie wat nie in genoemde kolom met opskrif „B” aangegee is nie;
 - (d) die handelaar of vervaardiger wat sulke goedere lever agterop so'n boupermit sy naam en die beskrywing en die hoeveelheid goedere wat aldus gelewer is en die datum waarop die bestelling daarvoor aangeneem is, moet aanteken;
 - (e) geen handelaar of vervaardiger sulke goedere aldus mag lever as die aantekenings deur ander handelaars of vervaardigers agterop die boupermit aantoon dat die permithouer alreeds voorsien is van die totale hoeveelheid van sulke goedere wat in die kolom met opskrif „B” op die voorkant van so'n boupermit aangegee is;
 - (f) die handelaar wat sulke goedere lever homself daarvan moet oortuig dat die permithouer en/of sy kontrakteur of subkontrakteur nie self in staat is om sulke goedere uit voorrade in sy/hul besit te lever nie.
- (3) Elke handelaar of vervaardiger wat goedere uit verbode voorrade ooreenkomsdig regulasie 2 hieraan lewer, moet binne 10 dae vanaf die datum waarop sulke goedere gelewer is daarvan kennis gee aan die Distrikskontroleur van Boumateriale in wie se gebied die bou- of utiliteitsdiens uitgevoer word. In so'n kennisgewing moet gemeld word—
- (a) naam van persoon aan wie goedere gelewer word;
 - (b) datum en nommer van boupermit en deur wie dit uitgereik is;
 - (c) datum wanneer goedere gelewer is;
 - (d) geregistreerde nommer van handelaar wat die goedere lever; in die geval van vervaardigers, meld „vervaardiger”;
 - (e) bylae- en itemnommer en beskrywing van gelewerde goedere;
 - (f) hoeveelheid goedere wat gelewer is, in die eenheidsmaat wat in Bylaes B en E voorgeskryf is.

So'n kennisgewing kan geskied in die vorm van 'n ekstra kopie van die faktuur wat op so'n verkoping of levering betrekking het; of kan geskied op die wyse aangegee in aangetaste vorm B.C.M. 1 wat weekliks verstrek moet word. Geen vorms sal verskaf word nie.

- (4) Ondanks ander bepalings hieraan word van handelaars nog steeds vereis om die opgawes wat regulasie 4 van Goewermentskennisgewing No. 2467 van 1 Desember 1942, soos gewysig by regulasie 3 van Goewermentskennisgewing No. 140 van 22 Januarie 1943 verlang word periodiek te verstrek; en van vervaardigers word nog steeds vereis om die maandelikse opgawes wat by regulasie 10 van Goewermentskennisgewing No. 2467 van 1 Desember 1942 verlang word, te verstrek.

C. L. F. BORCHENHAGEN,
Kontroleur van Boumateriale.

dispose of goods ex prohibited stock to any person on production by such person of a building permit on the form D.C. 50, issued by or on behalf of the Building Controller in terms of Government Notice No. 1305 of 7th July, 1942, or any amendment thereof, provided that—

- (a) such building permit on the form B.C. 50 has been issued subsequent to the 21st March, 1943;
 - (b) such goods shall be supplied only to the holder of such building permit or to his duly authorized contractor or sub-contractor;
 - (c) the quantity of such goods supplied shall not exceed the quantity indicated in the column "B" on the front of such building permit; nor shall any goods be supplied ex prohibited stocks which are not indicated in the said column headed "B";
 - (d) the merchant or manufacturer supplying any such goods shall endorse his name on the back of such building permit together with the description and quantity of the goods so supplied, and the date of acceptance of the order therefore;
 - (e) no merchant or manufacturer shall so supply any such goods if the endorsements by other merchants or manufacturers, on the back of the building permit indicate that the permit holder has already been supplied with the total quantity of such goods indicated in the column headed "B", on the front of such building permit;
 - (f) the merchant supplying such goods shall satisfy himself that the permit holder and/or his Contractor or Sub-contractor is/are not himself/themselves able to supply such goods from stocks in his/their own possession.
- (3) Every merchant or manufacturer who supplies goods from prohibited stock in terms of regulation 2 hereof shall, within ten days of supplying such goods, give notification thereof to the District Controller of Building Materials in whose area the building or Utility Service is being erected. Such notification shall state—
- (a) name of person to whom goods supplied;
 - (b) date and number of building permit and by whom issued;
 - (c) date when goods supplied;
 - (d) registered number of merchant supplying the goods; in the case of manufacturers, state "manufacturer";
 - (e) schedule and item number and description of goods supplied;
 - (f) quantity of goods supplied, in the unit of measurement prescribed in Schedules B and E.
- Such notification may be made in the form of an extra copy of the invoice relevant to such sale or supply; or may be made in the manner set out in the Form B.C.M. 1 attached hereto, which should be rendered weekly (no forms will be supplied).
- (4) Notwithstanding anything herein contained, merchants shall still be required to render the periodical returns called for by regulation 4 of Government Notice No. 2467 of 1st December, 1942, as amended by regulation 3 of Government Notice No. 140 of 22nd January, 1943; and manufacturers shall still be required to render the monthly returns called for by regulation 10 of Government Notice No. 2467 of 1st December 1942.

C. L. F. BORCHENHAGEN,
Controller of Building Materials.

VORM B.C.M. 1.

KONTROLEUR VAN BOUMATERIALE.

OPGawe VAN VERBODE GOEDERE WAT Kragtens BOUPERMITTE (VORM B.C. 50) GELEWER IS.

Naam en adres van handelaar of vervaardiger wat die goedere lever.
Geregistreerde nommer van handelaar (indien vervaardiger, meld „vervaardiger”)

Naam van persoon aan wie goedere gelewer word. (a)	BOUPERMIT. (b)			Datum van levering van goedere. (c)	GELEWERDE GOEDERE. (c)	Hoeveelheid gelewer. (d)
	Datum.	No.	Deur wie uitgereik.			

Ek _____ Direkteur/Bestuurder/Sekretaris van _____ verklaar hierby dat die besonderhede wat in hierdie vorm gegee is na my beste kennis waar en juis is.

Datum _____ Handtekening _____

CONTROL OF BUILDING MATERIALS.

RETURN OF PROHIBITED GOODS SUPPLIED UNDER BUILDING PERMITS (FORM B.C. 50).

Name and Address of Merchant or Manufacturer Supplying the Goods.
Registered Number of Merchant (if manufacturer, state "Manufacturer")

Name of Person to Whom Goods Supplied. (a)	BUILDING PERMIT. (b)			Date when Goods Supplied. (c)	GOODS SUPPLIED. (c)	Quantity Supplied. (d)
	Date.	Number.	By Whom Issued.			

I, _____ Director/Manager/Secretary of _____ hereby declare that the information given in this form is, to the best of my knowledge, true and correct.

Date _____ Signature _____

★ No. 554.]

[19 Maart 1943.

BEHEER VAN HOUT.

Namens die Direkteur-generaal van Voorrade en kragtens die bevoegdheid my verleen by Goewermentskennisgewing No. 285 van 12 Februarie 1943, beveel ek, JOHAN DIEDERIK MOHR KEET, Kontroleur van Hout, as volg:—

1. Tensy dit strydig met die samehang is, beteken in hierdie kennisgewing—

„voorraadhouer” dieselfde as wat dié uitdrukking volgens Goewermentskennisgewing No. 2704 van 31 Desember 1942 beteken;

„boupermit”, ‘n boupermit op die vorm B.C. 50 wat uitgereik is deur of namens die Boukontroleur ooreenkomsdig Goewermentskennisgewing No. 1305 van 7 Julie 1942 of ‘n wysiging daarvan;

„klas en soort hout”, die klas en soort hout wat aangegee is in die Bylae van Goewermentskennisgewing No. 2704 van 31 Desember 1942.

2. Ondanks die bepalings van regulasies 11 en 12 van Goewermentskennisgewing No. 2704 van 31 Desember 1942 kan ‘n voorraadhouer, wanneer ‘n boupermit (B.C. 50) aan hom voorgelyk word, enige hout (met inbegrip van skrynwerkhou) van die klas en soort wat aangegee is op die voorblad van so’n permit aan die houer van so’n permit verkoop of vervreem of aan ‘n persoon wat by behoorlik gemagtig het om sulke hout te ontvang of aflewing daarvan te neem, met dien verstande dat—

(a) genoemde boupermit na die 21ste dag van Maart 1943 uitgereik is;

(b) die hout van ‘n enkele klas en soort wat gelewer word mag nie meer wees nie as die hoeveelheid van dieselfde klas en soort soos in kolom B aangedui, of die hoeveelheid skrynwerk, soos onder dié opskrif in genoemde permit aangedui;

(c) die voorraadhouer wat sulke hout lever in die daarvoor bestemde ruimte agterop die boupermit die hoeveelheid van elke klas en soort hout wat aldus gelewer word, en die naam en adres van die leveransier moet aanteken;

(d) ‘n voorraadhouer wat hout ooreenkomsdig hierdie regulasies hout lever, homself moet oortuig dat die houer van die boupermit of sy kontakteur of sub-kontrakteur nie in staat is om sulke hout uit die voorrade wat hy in sy besit het of waaroor hy beskik te lever nie en, verder, dat die hoeveelheid van die klas en soort hout wat hy lever tesame met die hoeveelheid wat deur enige ander voorraadhouer gelewer word nie meer is as die hoeveelheid van daardie klas en soort hout wat in kolom B van die boupermit aangegee is.

3. (1) ‘n Voorraadhouer wat hout ooreenkomsdig hierdie regulasies lever, moet binne 10 dae nadat sulke hout gelewer is aan die Distrikskontroleur van Boumateriale ‘n opgawe verstrek, met vermelding van—

(a) die naam en adres van die persoon aan wie die hout gelewer is;

(b) die nommer en datum van die boupermit ten opsigte waarvan die hout gelewer is;

(c) die hoeveelheid, uitgedruk in die eenheidsmaat wat op die voorblad van die boupermit aangegee word, van elke klas en soort hout wat gelewer word;

(d) die datum waarop sulke hout gelewer is.

(2) Die houer van ‘n boupermit aan wie hout ooreenkomsdig hierdie regulasies gelewer is, moet sodra daardie gedeelte van die gebou waarvoor sulke hout verkry was, voltooi is, die Kontroleur van Hout in kennis stel van die totale hoeveelheid van elke klas en soort hout wat hy kragtens daardie boupermit verkry het en van die restant nadat daardie gedeelte van die gebou voltooi is.

4. Hout wat kragtens ‘n boupermit verkry word, moet uitsluitlik vir die in so’n permit vermelde doel gebruik word en mag sonder die toestemming van die Kontroleur van Hout nie vir enige ander doel gebruik of vervreem word nie.

5. Die houer van ‘n boupermit mag nie in verband met enige bouwerk wat kragtens so’n permit gemagtig is, enige hout van ‘n ander hoeveelheid, klas en soort as die in die boupermit vermelde hout verkry of gebruik nie.

J. D. M. KEET,
Kontroleur van Hout.

★ No. 555.]

[19 Maart 1943.

BEHEER VAN WEEFSTOWWE.

Ek, ARTHUR JOSEPH NORVAL, Kontroleur van Weefstowwe, beveel hierby namens die Direkteur-generaal van Voorrade en kragtens die bevoegdheid my verleen by Goewermentskennisgewing No. 285 van 12 Februarie 1943, as volg:—

Niemand mag, tensy hy eers die skriftelike toestemming van die Kontroleur daar toe verkry het, weefstof in ‘n vervaardigende saak of ‘n fabriek wat nie reeds op die datum van die publikasie van hierdie kennisgewing opgerig is nie, gebruik met die doel om een of meer van die klasse artikels wat in die Bylae hiervan vermeld word, te vervaardig nie.

A. J. NORVAL,
Kontroleur van Weefstowwe.

★ No. 554.]

[19th March 1943.

CONTROL OF TIMBER.

I, JOHAN DIEDERIK MOHR KEET, Controller of Timber, on behalf of the Director-General of Supplies and by virtue of the authority vested in me by Government Notice No. 285 of the 12th February, 1943, do hereby order as follows:—

1. In this notice, unless inconsistent with the context—“stockist” bears the meaning assigned thereto in Government Notice No. 2704 of 31st December, 1942;

“building permit” means a building permit on the Form B.C. 50 issued by or on behalf of the Building Controller in terms of Government Notice No. 1305 of the 7th July, 1942, or any amendment thereof;

“class and kind of timber” means the class and kind of timber indicated in the Schedule to Government Notice No. 2704 of the 31st December, 1942.

2. Notwithstanding the provisions of regulations 11 and 12 of Government Notice No. 2704 of the 31st December, 1942, a stockist may, on production to him of a building permit (B.C. 50), sell or dispose of any timber (including joinery) of the class and kind specified on the front page of such permit to the holder of that permit or to a person duly authorised by him to receive or take delivery of such timber: Provided that—

(a) the said building permit has been issued subsequent to the 21st day of March, 1943;

(b) the timber of any one class and kind supplied shall not exceed the quantity of that class and kind indicated in column B, or the quantity of joinery indicated under that heading in the said permit;

(c) the stockist supplying such timber shall endorse in the space provided for the purpose on the reverse side of the building permit the quantity of each class and kind of timber so supplied, and the name and address of the supplier;

(d) any stockist supplying any timber in terms of these regulations shall satisfy himself that the holder of the building permit or his contractor or sub-contractor is not able to provide such timber from stocks in his possession or at his disposal and, further, that the quantity of the class and kind of timber supplied by him shall, together with the quantity supplied by any other stockist, not exceed the quantity of that class and kind of timber indicated in column B of the building permit.

3. (1) Every stockist who supplies any timber in terms of these regulations shall, within ten days of supplying such timber, render to the District Controller of Building Materials a return showing—

(a) the name and address of the person to whom the timber was supplied;

(b) the number and date of the building permit in respect of which the timber was supplied;

(c) the quantity, given in the unit of measurement shown on the front page of the building permit, of each class and kind of timber supplied;

(d) the date on which such timber was supplied.

(2) The holder of a building permit to whom any timber has been supplied in terms of these regulations shall, immediately upon completion of that part of the building for which such timber was obtained, report to the Controller of Timber the total quantity of each class and kind of timber obtained by him on that building permit and the balance over on completion of that part of the building.

4. Timber obtained on any building permit shall be used exclusively for the purpose set out in such permit and shall not be used or disposed of for any other purpose without the consent of the Controller of Timber.

5. The holder of any building permit shall not acquire or use in connection with any building work authorised in such permit, any timber of any quantity, class and kind other than such timber as is specified in the building permit.

J. D. M. KEET,
Controller of Timber.

★ No. 555.]

[19 March 1943.

CONTROL OF TEXTILES.

I, ARTHUR JOSEPH NORVAL, Controller of Textiles, on behalf of the Director-General of Supplies and by virtue of the authority vested in me by Government Notice No. 285, dated the 12th February, 1943, do hereby order as follows:—

No person shall use any textile in any manufacturing business or factory not established as at the date of publication of this notice, for the purpose of manufacturing one or more of the classes of articles enumerated in the Schedule hereto, save with the prior consent of the Controller thereto, in writing.

A. J. NORVAL,
Controller of Textiles.

BYLAE.

Komberse vervaardig deur „Standard Woollen Mills, Ltd.”.

Omskrywing.	Grootte. Duim.	Kolom 1.		Kolom 2.	
		Maksimum prys. Elk.	s. d.	Maksimum prys. Elk.	s. d.
Victory.....	60 x 64	19	3	23	0
Ensign.....	60 x 64	20	5	25	0
Banner.....	68 x 72	25	4	31	3
Herald.....	68 x 72	26	2	32	3

No. 545.]

[19 Maart 1943.

PRYSBEHEER.

MAKSIMUM PRYSE VAN „IDEAL”-SAKDOEKIE.

1. Ek, EDWARD JAMES CREAN, Pryskontroleur, handelende kragtens regulasie 3 van Oorlogsmaatreël No. 100 van 1942, bepaal hierby vir die hele Unie dat die prys wat onderskeidelik in die Eerste en Tweede Bylae hiervan verskyn, die maksimum prys is waarteen „Ideal”-sakdoekie (vervaardig deur Douglas & Green, Ltd., Belfast, Ierland) deur 'n handelaar verkoop mag word—

- (1) aan iemand wat nie 'n handelaar is nie; en
- (2) aan 'n ander handelaar.

2. Vir doeleindes van hierdie kennisgewing omvat „Unie” die Mandaatgebied Suidwes-Afrika en die hawe en nedersetting Walvisbaai.

3. Goewermentskennisgewing No. 583 van 2 April 1942, word hierby ingetrek.

LET WEL.—Kleinhandelaars wat hierdie sakdoekie verkoop, word daarvan herinner dat hulle ingevolge Goewermentskennisgewing No. 1277 van 3 Julie 1942, verplig is om die vasgestelde maksimum kleinhandelpryse duidelik leesbaar en op 'n plek wat vir die publiek wat koop goed sigbaar en maklik toeganklik is, te vertoon.

E. J. CREAN,
Pryskontroleur.

EERSTE BYLAE.

Omskrywing van goedere.	Maksimum kleinhandelpryse.		
	Per dosyn.	Per halfdosyn.	Elk.
s. d.	s. d.	s. d.	
(a) Mansakdoekie, „Ideal”, selfwit, wit met gekleurde some en gekleurde.....	15	9	8 0
(b) Damejakdoekie, „Ideal”, selfwit, wit met gekleurde some en gekleurde.....	12	3	6 3
			1 0 4

TWEDE BYLAE.

Omskrywing van goedere.	Maksimum groothandelpryse.		
	Per dosyn.	s. d.	
(a) Mansakdoekie, „Ideal”, selfwit, wit met gekleurde some en gekleurde.....	12	3	
(b) Damejakdoekie, „Ideal”, selfwit, wit met gekleurde some en gekleurde.....		8	9

* No. 546.]

[19 Maart 1943.

PRYSBEHEER.

MAKSIMUM PRYSE VAN (1) „MAMITA”-BREIWOL EN (2) „VIYELLA”-BREIDRAAD.

1. Ek, EDWARD JAMES CREAN, Pryskontroleur, handelende kragtens regulasie 3 van Oorlogsmaatreël No. 100 van 1942, bepaal hierby vir die hele Unie dat die prys wat onderskeidelik in die Eerste en Tweede Bylae hiervan verskyn, die maksimum prys is waarteen die in die onderskeie Bylaes vermelde goedere deur 'n handelaar verkoop mag word—

- (1) aan iemand wat nie 'n handelaar is nie; en
- (2) aan 'n ander handelaar.

2. Vir doeleindes van hierdie kennisgewing omvat „Unie” die Mandaatgebied Suidwes-Afrika, en die hawe en nedersetting Walvisbaai.

3. Goewermentskennisgewing No. 1855 van 24 Desember 1941, word hierby verder gewysig deur die skrapping van paragraaf 1 van die Eerste Lys en paragraaf 1 van die Tweede Lys daarvan.

LET WEL.—Kleinhandelaars wat enige van hierdie goedere verkoop, word daarvan herinner dat hulle ingevolge Goewermentskennisgewing No. 1277 van 3 Julie 1942, verplig is om die vasgestelde maksimum kleinhandelpryse duidelik leesbaar en op 'n plek wat vir die publiek wat koop, goed sigbaar en maklik toeganklik is, te vertoon.

E. J. CREAN,
Pryskontroleur.

EERSTE BYLAE.

Omskrywing van goedere.	Maksimum kleinhandelpryse.		
	Per ons.	Per pond.	
s. d.	s. d.		
1. „ Mamita ”-breiwol	1	4	21 4
2. „ Viyella ”-breidraad :—			
(a) Nursery Viyella	1	2½	19 2
(b) Nursery Visylka	1	2½	19 2
(c) „ Viyella ”-sokkiedraad	1	2½	19 2
(d) Ramada	1	2	18 6

SCHEDULE.

Blankets manufactured by Standard Woollen Mills, Ltd.

Description.	Size. Inches.	Column 1.		Column 2.	
		Maximum Price. Each.	s. d.	Maximum Price. Each.	s. d.
Victory.....	60 x 64	19	3	23	9
Ensign.....	60 x 64	20	5	25	0
Banner.....	68 x 72	25	4	31	3
Herald.....	68 x 72	26	2	32	3

No. 545.]

[19 March 1943.

PRICE CONTROL.

MAXIMUM PRICES OF “ IDEAL ” HANDKERCHIEFS.

1. In terms of regulation 3 of War Measure No. 100 of 1942, I, EDWARD JAMES CREAN, Price Controller, do hereby throughout the Union fix—

- (1) the prices specified in the First Schedule hereto as the maximum prices at which “ Ideal ” handkerchiefs (manufactured by Douglas & Green, Ltd., Belfast, Ireland) may be sold by a dealer to a person who is not a dealer, and
- (2) the prices specified in the Second Schedule hereto as the maximum prices at which the said handkerchiefs may be sold by a dealer to another dealer.

2. For the purposes of this notice “ Union ” includes the Mandated Territory of South West Africa and the port and settlement of Walvis Bay.

3. Government Notice No. 583 of 2nd April, 1942, is hereby withdrawn.

NOTE.—Retailers who sell these handkerchiefs are reminded that in terms of Government Notice No. 1277 of 3rd July, 1942, they are obliged to display the fixed maximum retail prices in clearly legible form and at a place which is prominent and easily accessible to the purchasing public.

E. J. CREAN,
Price Controller.

FIRST SCHEDULE.

Description of Goods.	Maximum Retail Prices.		
	Per Dozen.	Per Half-Dozen.	Each.
s. d.	s. d.	s. d.	
(a) Handkerchiefs, men's, “ Ideal ”, self white, white with coloured borders, and colours.....	15	9	8 0
(b) Handkerchiefs, women's, “ Ideal ”, self white, white with coloured borders, and colours.....	12	3	6 3
			1 0 4

SECOND SCHEDULE.

Description of Goods.	Maximum Wholesale Prices.	
	Per Dozen.	s. d.
(a) Handkerchiefs, men's, “ Ideal ”, self white, white with coloured borders, and colours.....	12	3
(b) Handkerchiefs, women's, “ Ideal ”, self white, white with coloured borders, and colours.....		8 9

* No. 546.]

[19 March 1943.

PRICE CONTROL.

MAXIMUM PRICES OF (1) “ MAMITA ” KNITTING WOOL AND (2) “ VIYELLA ” KNITTING YARNS.

1. In terms of regulation 3 of War Measure No. 100 of 1942, I, EDWARD JAMES CREAN, Price Controller, do hereby, throughout the Union, fix—

- (1) the prices specified in the First Schedule hereto as the maximum prices at which the goods specified in the said Schedule may be sold by a dealer to a person who is not a dealer; and
- (2) the price specified in the Second Schedule hereto as the maximum price at which the goods specified in the said Schedule may be sold by a dealer to another dealer.

2. For the purposes of this notice “ Union ” includes the Mandated Territory of South West Africa and the port and settlement of Walvis Bay.

3. Government Notice No. 1855 of 24th December, 1941, is hereby further amended by the deletion of section 1 of the First Schedule and section 1 of the Second Schedule thereto.

NOTE.—Retailers who sell any of these goods are reminded that in terms of Government Notice No. 1277 of 3rd July, 1942, they are obliged to display the fixed maximum retail prices in clearly legible form, and at a place which is prominent and easily accessible to the purchasing public.

E. J. CREAN,
Price Controller.

FIRST SCHEDULE.

Description of Goods.	Maximum Retail Price.	
	Per oz.	Per lb.
s. d.	s. d.	
1. “ Mamita ” Knitting Wool	1	4
2. Viyella Knitting Yarns :—		
(a) Nursery Viyella	1	2½
(b) Nursery Visylka	1	2½
(c) Viyella sock yarn	1	2½
(d) Ramada	1	2
		18 6

TWEEDE BYLAE.

Omskrywing van goedere.	Maksimum groothandel prys. Per pond. s. d.
1. „ Mamita ”-breiwol	16 6

* No. 547.]

[19 Maart 1943.

PRYSBEHEER.

MAKSIMUM PRYSE VAN FYN EN VERGRUISDE SOUT.

Ek, EDWARD JAMES CREAN, Pryskontroleur, handelende kragtens regulasie 3 van Oorlogsmaatregel No. 100 van 1942, wysig hierby Goewermentskennisgewing No. 2630 van 18 Desember 1942 verder deur artikel II van die Lys daarvan met ingang van 10 Maart 1943 te skrap en dit deur die volgende artikels II en III te vervang:

Grade, ens., van sout.	Maksimum prys per 200 pond.*
II. Fyn.	s. d.
(a) 2 pond-verpakings	20 6
(b) 5 pond-verpakings	16 6
(c) 10 pond-verpakings	15 0
(d) By die groot maat	8 6
III. Vergruisde (ook bekend as „ spesiaal gemaalde ”).	
(a) Eerste kwaliteit	8 0
(b) Tweede kwaliteit	7 6

* Sakke inbegrepe.

E. J. CREAN,
Pryskontroleur.

* No. 548.]

[19 Maart 1943.

PRYSBEHEER.

MAKSIMUM PRYSE VAN „ ISCOR ”-BAALDRAAD.

1. Ek, EDWARD JAMES CREAN, Pryskontroleur, handelende kragtens regulasie 3 van Oorlogsmaatregel No. 100 van 1942, bepaal hierby vir die hele Unie as volg:

Die prys wat onderskeidelik in kolomme 1 en 2 in die Bylae hiervan verskyn, is die maksimum prys waarteen „ Iscor ”-baaldraad van die aangegewe mate verkoop mag word deur 'n handelaar

- (1) aan 'n ander handelaar; en
 - (2) aan iemand anders as 'n handelaar; met dien verstande dat wanneer vermelde draad anders as op die basis van v.o.s. Halte No. 1143, Cordelfos, verkoop word, tot genoemde prys bygevoeg mag word—
- (a) die spoorvrag deur die verkoper betaal, bereken vanaf Halte No. 1143, Cordelfos, na die naaste spoorwegstasie of -halte van die verkoper; en
- (b) 'n toelae vir padvervoerkoste (uitgeslote S.A.S.-padmotordienskoste) van ses pennies per 100 pond vir elke 25 myl of gedeelte daarvan vir enige afstand verder as 5 myl wat vermelde draad noodsaklikerwys vanaf sodanige spoorwegstasie of -halte na die verkoper se perseel vervoer moet word.

2. Vir doeleindes van hierdie kennisgewing omvat—
„spoorvrag“ ook S.A.S.-padmotordienskoste;
„spoorwegstasie of -halte“ ook S.A.S.-padmotordiensthalte; en
„Unie“ die Mandaatgebied Suidwes-Afrika en die hawe en nedersetting Walvisbaai.

E. J. CREAN,
Pryskontroleur.

BYLAE.

„ Iscor ”-baaldraad.	Maksimum prys: Per rol (100 pond) v.o.s. Halte 1143, Cordelfos.
Nommers van mate.	Kolom 1. Kolom 2. s. d. s. d.
8	32 0 35 0
10, 12 en 12½	34 0 37 0
13, 13½ en 14	34 6 37 6

* No. 549.]

[19 Maart 1943.

PRYSBEHEER.

MAKSIMUM PRYSE VAN „ WILSON ”-HOEDE.

1. Ek, EDWARD JAMES CREAN, Pryskontroleur, handelende kragtens regulasie 3 van Oorlogsmaatregel No. 100 van 1942, bepaal hierby vir die hele Unie dat ag-en-twintig sjellings die maksimum prys is waarteen 'n Wilson-manshoed deur 'n handelaar aan iemand wat nie 'n handelaar is nie, verkoop mag word.

SECOND SCHEDULE.

Description of Goods.	Maximum Wholesale Price. Per lb.
1. „ Mamita ” Knitting Wool ...	16 6

* No. 547.]

[19 March 1943.

PRICE CONTROL.

MAXIMUM PRICES OF FINE SALT AND CRUSHED SALT.

In terms of regulation 3 of War Measure No. 100 of 1942, I, EDWARD JAMES CREAN, Price Controller, do hereby, with effect from 10th March, 1943, further amend Government Notice No. 2630 of 18th December, 1942, by the withdrawal of Section II of the Schedule thereto and the substitution therefor of the following Sections II and III:—

Grade, etc., of Salt.	Maximum Price per 200 lb.*
II. Fine.	s. d.
(a) 2-lb. packings	20 6
(b) 5-lb. packings	16 6
(c) 10-lb. packings	15 0
(d) Bulk	8 6
III. Crushed (also known as "milled special").	
(a) First quality	8 0
(b) Second quality	7 6

* Including bags.

E. J. CREAN,
Price Controller.

* No. 548.]

[19 March 1943.

PRICE CONTROL.

MAXIMUM PRICES OF "ISCOR" BALING WIRE.

1. In terms of regulation 3 of War Measure No. 100 of 1942, I, EDWARD JAMES CREAN, Price Controller, do hereby, throughout the Union, fix—

- (1) the prices specified in column 1 of the Schedule hereto as the maximum prices at which "Isco" baling wire of the gauges specified may be sold by a dealer to another dealer, and
- (2) the prices specified in column 2 of the said schedule as the maximum prices at which the said wire may be sold by a dealer to any person other than a dealer; provided that where the said wire is sold otherwise than on the basis f.o.r. Siding No. 1143, Cordelfos, there may be added to the specified price—
 - (a) the cost of railage incurred by the seller, calculated as from Siding No. 1143, Cordelfos, to the seller's nearest station or siding; and
 - (b) an allowance for road transportation costs (other than S.A.R. road motor service charges) of 6d. per 100 lb. per 25 miles or part thereof for any distance exceeding 5 miles over which the said wire has necessarily to be transported from such station or siding to the seller's premises.

2. For the purposes of this notice—

"railage" includes S.A.R. road motor service charges;

"station or siding" includes S.A.R. road motor service halt, and

"Union" includes the Mandated Territory of South West Africa and port and settlement of Walvis Bay.

E. J. CREAN,
Price Controller.

SCHEDULE.

“ Iscor ” Baling Wire. Standard Wire.	Maximum Price: Per coil (100 lb.) f.o.r. Siding 1143, Cordelfos.
Gauge Nos.	Column 1. Column 2. s. d. s. d.
8	32 0 35 0
10, 12 and 12½	34 0 37 0
13, 13½ and 14	34 6 37 6

* No. 549.]

[19th March 1943.

PRICE CONTROL.

MAXIMUM PRICE OF "WILSON'S" HATS.

1. In terms of regulation 3 of War Measure No. 100 of 1942, I, EDWARD JAMES CREAN, Price Controller, do hereby, throughout the Union, fix twenty-eight shillings as the maximum price at which a "Wilson" hat (men's) may be sold by a dealer to a person who is not a dealer.

2. Vir doeleindes van hierdie kennisgewing omvat „Unie” die Mandaatgebied Suidwes-Afrika en die hawe en nedersetting Walvisbaai.

3. Goewermentskennisgewing No. 1276 van 3 Julie 1942 word hierby herroep.

LET WEL.—Kleinhandelaars wat hierdie hoede verkoop, word daaraan herinner dat hulle kragtens Goewermentskennisgewing No. 1277 van 3 Julie 1942 verplig is om die vasgestelde maksimum prys duidelik leesbaar op 'n plek wat goed sigbaar en maklik vir die kopende publiek toeganklik is, te vertoon.

E. J. CREAN,
Pryskontroleur.

DEPARTEMENT VAN BINNELANDSE SAKE.

* No. 550.] [10 Maart 1943.
LANDSNOODTOESTAND-REGULASIES.—OORDRAG VAN MAGTIGING.

Ooreenkomsregulasie 13 (2) van die Landsnoodtoestand-regulasies, gepubliseer in *Buitengewone Staatskoerant* No. 2851 van 4 Februarie 1941, magtig ek, HARRY GORDON LAWRENCE, Minister van Binnelandse Sake, hierby Johannes Hendrik de Wet en Jacobus Stefanus Hurter, onderskeidelik Sekretaris en Ondersekretaris van die Departement van Binnelandse Sake, om enige bevelskrif te onderteken waarvoor by subartikels (a), (b) en (c) van genoemde regulasie 13 (2) voorsiening gemaak word.

DEPARTEMENT VAN ARBEID.

* No. 551.] [19 Maart 1943.
WET OP OORLOGSMAATREELS 1940.

SKORSING VAN BETALING VAN LEWENSKOSTETOELAE BETAALBAAR INGEVOLGE OORLOGSMAATREEL NO. 43 VAN 1942.

DRANK- EN VERVERSINGSBEDRYF, PORT ELIZABETH EN WALMER.

Ek, WALTER BAYLEY MADELEY, Minister van Arbeid, handelende kragtens subregulasie (1) van regulasie 4, van die regulasies afgekondig by Oorlogsmaatreel No. 43 van 1942 skors hierby die werking van genoemde regulasies ten opsigte van alle werknemers wat geregtig is op 'n levenskostetoelaag ingevolge die Versoeningsraadooreenkomste vir die drank- en verversingsbedryf, Port Elizabeth en Walmer, wat by Goewermentskennisgewing No. 507 van 19 Maart 1943 afgekondig is.

WALTER B. MADELEY,
Minister van Arbeid.

* No. 552.] [19 Maart 1943.
WET OP OORLOGSMAATREELS, 1940.

SKORSING VAN BETALING VAN LEWENSKOSTETOELAE BETAALBAAR INGEVOLGE OORLOGSMAATREEL NO. 43 VAN 1942.

Ek, WALTER BAYLEY MADELEY, Minister van Arbeid, handelende ooreenkomsregulasie die bepalings van subregulasie (1) van regulasie 4, van die regulasies bekendgemaak by Oorlogsmaatreel No. 43 van 1942, skors hierby die werking van genoemde regulasies ten opsigte van alle werknemers wat geregtig is op 'n levenskostetoelaag ingevolge die Ooreenkoms vir die Drank- en Verversingsbedryf, Pietermaritzburg, afgekondig by Goewermentskennisgewing No. 535 van 19 Maart 1943.

WALTER B. MADELEY,
Minister van Arbeid.

OORLOGSMAATREELS.

Bekragtig deur, en uitgereik ingevolge, die Wet op Oorlogsmaatreels, 1940 (Wet No. 13 van 1940), soos gewysig deur Oorlogsmaatreels-Wysigingswet, 1940 (Wet No. 32 van 1940).

(Met wysigings tot op 31 Julie 1942.)

DELE I, II EN III.
Prys 10s. 6d. per Deel.

Verkrybaar by die Staatsdrukker, Pretoria en Kaapstad.

2. For the purposes of this notice "Union" includes the Mandated Territory of South West Africa and the port and settlement of Walvis Bay.

3. Government Notice No. 1276 of 3rd July, 1942, is hereby withdrawn.

NOTE.—Retailers who sell these hats are reminded that in terms of Government Notice No. 1277 of 3rd July, 1942, they are obliged to display the fixed maximum price in clearly legible form and at a place which is prominent and easily accessible to the purchasing public.

E. J. CREAN,
Price Controller.

DEPARTMENT OF THE INTERIOR.

* No. 550.] [10 March 1943.
NATIONAL SECURITY REGULATIONS.—DELEGATION OF AUTHORITY.

In terms of regulation 13 (2) of the National Security Regulations published in *Government Gazette Extraordinary* No. 2851 of the 4th February, 1941, I, HARRY GORDON LAWRENCE, Minister of the Interior, hereby authorise Johannes Hendrik de Wet and Jacobus Stefanus Hurter, Secretary and Under-Secretary for the Department of the Interior, respectively, to sign any order for which provision is made under sub-section (a), (b) and (c) of regulation 13 (2) referred to above.

DEPARTMENT OF LABOUR.

* No. 551.] [19 March 1943.
WAR MEASURES ACT, 1940.

SUSPENSION OF PAYMENT OF COST OF LIVING ALLOWANCES PAYABLE UNDER WAR MEASURE NO. 43 OF 1942.

LIQUOR AND CATERING TRADE, PORT ELIZABETH AND WALMER.

I, WALTER BAYLEY MADELEY, Minister of Labour, acting in terms of sub-regulation (1) of regulation 4, of the regulations published under War Measure No. 43 of 1942, hereby suspend the operation of the said regulations in respect of all employees who are entitled to a cost of living allowance in terms of the Conciliation Board Agreement for the Liquor and Catering Trade, Port Elizabeth and Walmer published under Government Notice No. 507 of the 19th March, 1943.

WALTER B. MADELEY,
Minister of Labour.

* No. 552.] [19 March 1943.
WAR MEASURE ACT, 1940.

SUSPENSION OF PAYMENT OF COST OF LIVING ALLOWANCES PAYABLE UNDER WAR MEASURE NO. 43 OF 1942.

I, WALTER BAYLEY MADELEY, Minister of Labour, acting in terms of sub-regulation (1) of regulation 4, of the regulations published under War Measure No. 43 of 1942, hereby suspend the operation of the said regulations in respect of all employees who are entitled to a cost of living allowance in terms of the agreement for the Liquor and Catering Trade, Pietermaritzburg, published under Government Notice No. 535 of the 19th March, 1943.

WALTER B. MADELEY,
Minister of Labour.

WAR MEASURES.

Validated by, and issued under, the War Measures Act, 1940 (Act No. 13 of 1940), as amended by the War Measures (Amendment) Act, 1940 (Act No. 32 of 1940).

(With amendments up to the 31st July, 1942.)

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Intekengeld kan direk aan die Staatsdrukker, Pretoria, gepos of in 'n magistraatskantoor, poskantoor of polisiestasie oorhandig word.

'n Maandblad met kort, praktiese artikels, aanteeknings, ens., spesiaal bestem vir boere wat goeie, departementele advies in eenvoudige, nie tegniese taal wil hê. . . . Elke boer behoort met sy Landboudepartement in voeling te bly en die advies te verkry wat dit in staat is om te gee deur—

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