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PRYS 6d.

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*All Proclamations, Government and General Notices published for the first time, are indicated by a * in the left-hand upper corner.*

GOVERNMENT NOTICES.

The following Government Notices are published for general information:—

DEPARTMENT OF COMMERCE AND INDUSTRIES.

* No. 852.]

[6 April 1951.]

PRICE CONTROL.

MAXIMUM PRICES OF MEAT AND MEAT PRODUCTS.

In terms of regulation 3 of War Measure No. 49 of 1946, I, Frederick Viljoen Ashpole, Price Controller, hereby, with effect from 9th April, 1951, withdraw the following Government Notices relating to the maximum prices of meat and meat products, namely:—

- No. 1714 of 20th July, 1950.
- No. 2157 of 1st September, 1950.
- No. 2904 of 20th November, 1950.
- No. 1715 of 20th July, 1950.
- No. 2903 of 20th November, 1950.
- No. 2801 of 10th November, 1950.

F. V. ASHPOLE,
Price Controller.

NOTE.—The effect of this notice is to cancel all maximum prices that have been fixed by the Price Controller for meat and meat products (boerwors, sausages and polonies) in both the "controlled areas" and areas outside the "controlled areas".

Revised maximum prices for meat and meat products have now been fixed by the Minister of Agriculture.

DEPARTMENT OF AGRICULTURE.

* No. 846.]

[6 April 1951.]

GRADING AND MARKING OF MEAT SOLD IN CERTAIN AREAS.—AMENDMENT.

His Excellency the Governor-General has, under the powers vested in him by section forty-three of the Marketing Act, 1937 (Act No. 26 of 1937), as amended, amended the regulations set out in the Schedule to Government Notice No. 2096 of 1st September, 1950, with effect from 9th April, 1951, in the manner set out in the Schedule hereto.

*Alle Proklamasies, Goewerments- en Algemene Kennisgewings, wat vir die eerste maal gepubliseer word, is in die linker-bohoek met 'n * gemerk.*

GOEWERMENSKENNISGEWINGS.

Onderstaande Goewermentskennisgewings word vir algemene inligting gepubliseer:—

DEPARTEMENT VAN HANDEL EN NYWERHEID.

* No. 852.]

[6 April 1951.]

PRYSBEHEER.

MAKSIMUM PRYSE VAN VLEIS EN VLEIS-PRODUKTE.

Ek, Frederick Viljoen Ashpole, Pryscontroleur, handelende kragtens regulasie 3 van Oorlogsmaatreël No. 49 van 1946, herroep hierby, met ingang van 9 April 1951, die volgende Goewermentskennisgewings wat op die maksimum pryse van vleis en vleisprodukte betrekking het, naamlik:—

- No. 1714 van 20 Julie 1950.
- No. 2157 van 1 September 1950.
- No. 2904 van 20 November 1950.
- No. 1715 van 20 Julie 1950.
- No. 2903 van 20 November 1950.
- No. 2801 van 10 November 1950.

F. V. ASHPOLE,
Pryscontroleur.

OPMERKING.—Die uitwerking van hierdie kennisgewing is om alle maksimum pryse wat deur die Pryscontroleur vir vleis en vleisprodukte (boerewors, wors en polonies) in sowel „beheerde gebiede” as gebiede buite die „beheerde gebiede” vasgestel is, te skrap.

Hersiene maksimum pryse vir vleis en vleisprodukte is nou deur die Minister van Landbou vasgestel.

DEPARTEMENT VAN LANDBOU.

* No. 846.]

[6 April 1951.]

GRADERING EN MERK VAN VLEIS WAT IN SEKERE GEBIEDE VERKOOP WORD.—WYSIGING.

Sy Eksellensie die Goewerneur-generaal het, kragtens die bevoegdheid hom verleen by artikel drie-en-veertig van die Bemerkingswet, 1937 (Wet No. 26 van 1937), soos gewysig, die regulasies vervat in die Bylae van Goewermentskennisgewing No. 2096 van 1 September 1950, gewysig met ingang van 9 April 1951 op die wyse in die Bylae hierby uiteengesit.

SCHEDULE.

The regulations contained in the Schedule to Government Notice No. 2096 of 1950 are hereby amended by the substitution in regulation 4—

(a) for paragraphs (a) and (b) of sub-regulation (1), of the following paragraphs:—

“(a) *Super*, of which there shall be three classes, consisting, in the case of—

- (i) *Class A*, of carcasses of very good conformation, finish and quality and uniformly covered with firm creamy-white fat, derived from steers and non-pregnant heifers having not more than four permanent incisors;
- (ii) *Class B*, of carcasses of very good conformation, finish and quality and uniformly covered with firm creamy-white fat, derived from steers and non-pregnant heifers having more than four but not more than six permanent incisors;
- (iii) *Class C*, of carcasses of very good conformation, finish and quality and uniformly covered with firm creamy-white fat, derived from steers and non-pregnant heifers having more than six permanent incisors, but being of an age not exceeding four years; provided that outstanding carcasses derived from steers or non-pregnant heifers of an age exceeding four years but not exceeding five years may be included in this class;

(b) *Prime*, of which there shall be three classes, consisting, in the case of—

- (i) *Class A*, of carcasses of good conformation, finish and quality derived from steers and heifers having not more than four permanent incisors;
- (ii) *Class B*, of carcasses of good conformation, finish and quality derived from steers and heifers having more than four but not more than six permanent incisors;
- (iii) *Class C*, of carcasses of good conformation, finish and quality derived from steers and heifers having more than six permanent incisors, but being of an age not exceeding five years; provided that carcasses of very good conformation and finish and good quality derived from young cows and from steers and heifers of an age exceeding five years may be included in this class;”;

(b) for paragraph (a) of sub-regulation (4), of the following paragraphs:—

“(a) *Super and Prime*, in green ink with the words ‘Prime’ and ‘Prima’ occurring alternately;

(a) *bis Grade I*, in brown ink with rows of the figure ‘1’;”.

* No. 847.] [6 April 1951.
PRICES AT WHICH THE MEAT BOARD WILL SELL MEAT.—CONTROLLED AREAS.

1. It is hereby notified that the Livestock and Meat Industries Control Board, constituted in terms of section 3 of the Livestock and Meat Control Scheme, published by Proclamation No. 265 of 1945, as amended, has, under the powers vested in it by section 14 of the said Scheme, decided that it will, until further notice in the controlled areas specified in the Schedule hereto, sell to persons dealing in the course of trade with meat, such quantities of meat as it may determine from time and subject to such

BYLAE.

Die regulasies vervat in die Bylae van Goewermentskennisgewing No. 2096 van 1950 word hierby gewysig deur in regulasie 4—

(a) paragrawe (a) en (b) van subregulasie (1) deur die volgende paragrawe te vervang:—

„(a) *Super*, waarvan daar drie klasse is, bestaande, in die geval van—

- (i) *Klas A*, uit baie goed markklaargemaakte karkasse met 'n baie goeie bouworm, van baie goeie gehalte en egalig bedek met stywe, romerig-wit vet, afkomstig van osse en nie-dragtige verse wat nie meer as vier permanente snytande het nie;
- (ii) *Klas B*, uit baie goeie markklaargemaakte karkasse met 'n baie goeie bouworm, van baie goeie gehalte en egalig bedek met stywe, romerig-wit vet, afkomstig van osse en nie-dragtige verse wat meer as vier maar nie meer as ses permanente snytande het nie;
- (iii) *Klas C*, uit baie goeie markklaargemaakte karkasse, met 'n baie goeie bouworm, van baie goeie gehalte en egalig bedek met stywe, romerig-wit vet, afkomstig van osse en nie-dragtige verse wat meer as ses permanente snytande het, maar nie ouer as vier jaar is nie; met dien verstande dat uitstekende karkasse afkomstig van osse of nie-dragtige verse wat ouer as vier jaar maar nie ouer as vyf jaar is nie, in hierdie klas ingesluit kan word;

(b) *Prima*, waarvan daar drie klasse is, bestaande, in die geval van—

- (i) *Klas A*, uit goed markklaargemaakte karkasse met 'n goeie bouworm en van goeie gehalte, afkomstig van osse en verse wat nie meer as vier permanente snytande het nie;
- (ii) *Klas B*, uit goed markklaargemaakte karkasse met 'n goeie bouworm en van goeie gehalte, afkomstig van osse en verse wat meer as vier maar nie meer as ses permanente snytande het nie;
- (iii) *Klas C*, uit goed markklaargemaakte karkasse met 'n goeie bouworm en van goeie gehalte, afkomstig van osse en verse wat meer as ses permanente snytande het, maar nie ouer as vyf jaar is nie; met dien verstande dat baie goed markklaargemaakte karkasse, met 'n baie goeie bouworm en van goeie gehalte, afkomstig van jong koeie en van osse en verse wat ouer as vyf jaar is, in hierdie klas ingesluit kan word;”;

(b) paragraaf (a) van subregulasie (4) deur die volgende paragrawe te vervang:—

„(a) *Super en Prima*, met die woorde ‘Prima’ en ‘Prime’ alternatiewelik in groen ink;

(a) *bis Graad I*, met rye van die syfer ‘1’ in bruin ink;”.

* No. 847.] [6 April 1951.
PRYSE WAARTEEN DIE VLEISRAAD VLEIS SAL VERKOOP.—BEHEERDE GEBIEDE.

1. Hierby word bekendgemaak dat die Raad van Beheer oor die Vee- en Vleisnywerhede, saamgestel kragtens artikel 3 van die Vee- en Vleisreëlinskema, gepubliseer by Proklamasie No. 265 van 1945, soos gewysig, kragtens die bevoegdheid hom verleen by artikel 14 van genoemde Skema besluit het dat hy tot nadere kennisgewing in die beheerde gebiede in die Bylae hiervan gespesifiseer, onderworpe aan die voorwaardes wat hy van tyd tot tyd bepaal, sodanige hoeveelhede vleis as wat hy van tyd tot tyd

conditions as it may determine from time to time, in accordance with the rates laid down in the said Schedule for meat of the classes and grades specified in the Schedule in respect of the controlled areas likewise specified.

For the purpose of the aforesaid decision "controlled area" shall mean any area specified in Schedule I to Government Notice No. 2097 of 1950, which shall, in terms of a decision of the Board, be an area to which the provisions of this notice shall apply.

2. Government Notice No. 2102 of 1950, as amended, is hereby repealed with effect from 9th April, 1951.

ANNEXURE.

1. ALL CONTROLLED AREAS.

Per lb.

(1) Veal:—

(a) Grade 1.....	8 $\frac{3}{4}$ d.
(b) Grade 2.....	6 $\frac{11}{16}$ d.
(c) Grade 3.....	3 $\frac{9}{16}$ d.

(2) Pork:—

(a) Sucking Pig—Super Grade.....	16 $\frac{1}{4}$ d.
(b) Porkers:—	
(i) Grade 1.....	15d.
(ii) Grade 2.....	12 $\frac{15}{16}$ d.
(iii) Grade 3.....	9 $\frac{3}{4}$ d.
(iv) Grade 4.....	7 $\frac{11}{16}$ d.

(c) Baconers:—

(i) Grade 1.....	14 $\frac{3}{4}$ d.
(ii) Grade 2.....	13 $\frac{3}{16}$ d.
(iii) Grade 3.....	12 $\frac{2}{16}$ d.

(d) Sausage Pigs.....

	9 $\frac{3}{8}$ d.
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(e) Larders.....

	7 $\frac{9}{16}$ d.
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(f) Roughs:—

(i) Grade 1.....	4 $\frac{1}{2}$ d.
(ii) Grade 2.....	2 $\frac{7}{16}$ d.

2. BLOEMFONTEIN AREA.

Per 100 lb.

(1) Beef:—

	s. d.
(a) Prime.....	87 8
(b) Grade 1.....	75 1
(c) Grade 2.....	66 5
(d) Grade 3.....	58 2
(e) Grade 5.....	35 2

Per lb.

(2) Lamb*.....	16 $\frac{5}{16}$ d.
(3) Mutton†.....	12 $\frac{9}{16}$ d.
(4) Goats' Meat‡.....	9 $\frac{3}{4}$ d.

3. CAPE TOWN AREA.

Per 100 lb.

(1) Beef:—

	s. d.
(a) Prime.....	92 2
(b) Grade 1.....	81 2
(c) Grade 2.....	72 6
(d) Grade 3.....	64 8
(e) Grade 5.....	39 5

Per lb.

(2) Lamb*.....	16 $\frac{5}{8}$ d.
(3) Mutton†.....	13 $\frac{3}{8}$ d.
(4) Goats' Meat‡.....	10 $\frac{15}{16}$ d.

4. DURBAN AREA.

Per 100 lb.

(1) Beef:—

	s. d.
(a) Prime.....	91 6
(b) Grade 1.....	79 0
(c) Grade 2.....	70 4
(d) Grade 3.....	61 8
(e) Grade 5.....	39 1

Per lb.

(2) Lamb*.....	17 $\frac{1}{4}$ d.
(3) Mutton†.....	13 $\frac{3}{8}$ d.
(4) Goats' Meat‡.....	10 $\frac{15}{16}$ d.

5. EAST LONDON AREA.

Per 100 lb.

(1) Beef:—

	s. d.
(a) Prime.....	87 8
(b) Grade 1.....	75 1
(c) Grade 2.....	66 5
(d) Grade 3.....	57 10
(e) Grade 5.....	35 2

Per lb.

(2) Lamb*.....	17 $\frac{1}{4}$ d.
(3) Mutton†.....	12 $\frac{11}{16}$ d.
(4) Goat's Meat‡.....	9 $\frac{11}{16}$ d.

bepaal, aan persone wat met vleis as 'n besigheid handel, sal verkoop ooreenkomstig die tariewe in genoemde Bylae voorgeskryf vir vleis van die soorte en grade in daardie Bylae gespesifiseer ten opsigte van die gebiede aldus gespesifiseer.

Vir die doel van voornoemde besluit beteken „beheerde gebied”, 'n gebied in Bylae I van Goewermentskennisgewing No. 2097 van 1950 uiteengesit, wat kragtens 'n besluit van die Raad 'n gebied is waarop die bepalings van hierdie kennisgewing van toepassing is.

2. Goewermentskennisgewing No. 2102 van 1950, soos gewysig, word hierby herroep met ingang van 9 April 1951.

AANHANGSEL.

1. ALLE BEHEERDE GEBIEDE.

Per lb.

(1) Kalfsvleis:—

(a) Graad 1.....	8 $\frac{3}{4}$ d.
(b) Graad 2.....	6 $\frac{11}{16}$ d.
(c) Graad 3.....	3 $\frac{9}{16}$ d.

(2) Varkvleis:—

(a) Speenvarke—Graad, Super.....	16 $\frac{1}{4}$ d.
(b) Vleisvarke:—	
(i) Graad 1.....	15d.
(ii) Graad 2.....	12 $\frac{15}{16}$ d.
(iii) Graad 3.....	9 $\frac{3}{4}$ d.
(iv) Graad 4.....	7 $\frac{11}{16}$ d.

(c) Spekvleisvarke:—

(i) Graad 1.....	14 $\frac{3}{4}$ d.
(ii) Graad 2.....	13 $\frac{3}{16}$ d.
(iii) Graad 3.....	12 $\frac{2}{16}$ d.

(d) Worsvarke.....

	9 $\frac{3}{8}$ d.
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(e) Vetvarke.....

	7 $\frac{9}{16}$ d.
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(f) Ruvarke:—

(i) Graad 1.....	4 $\frac{1}{2}$ d.
(ii) Graad 2.....	2 $\frac{7}{16}$ d.

2. GEBIED BLOEMFONTEIN.

Per 100 lb.

(1) Beesvleis:—

	s. d.
(a) Prima.....	87 8
(b) Graad 1.....	75 1
(c) Graad 2.....	66 5
(d) Graad 3.....	58 2
(e) Graad 5.....	35 2

Per lb.

(2) Lamvleis*.....	16 $\frac{5}{16}$ d.
(3) Skaapvleis†.....	12 $\frac{9}{16}$ d.
(4) Bokvleis‡.....	9 $\frac{3}{4}$ d.

3. GEBIED KAAPSTAD.

Per 100 lb.

(1) Beesvleis:—

	s. d.
(a) Prima.....	92 2
(b) Graad 1.....	81 2
(c) Graad 2.....	72 6
(d) Graad 3.....	64 8
(e) Graad 5.....	39 5

Per lb.

(2) Lamvleis*.....	16 $\frac{5}{8}$ d.
(3) Skaapvleis†.....	13 $\frac{3}{8}$ d.
(4) Bokvleis‡.....	10 $\frac{15}{16}$ d.

4. GEBIED DURBAN.

Per 100 lb.

(1) Beesvleis:—

	s. d.
(a) Prima.....	91 6
(b) Graad 1.....	79 0
(c) Graad 2.....	70 4
(d) Graad 3.....	61 8
(e) Graad 5.....	39 1

Per lb.

(2) Lamvleis*.....	17 $\frac{1}{4}$ d.
(3) Skaapvleis†.....	13 $\frac{3}{8}$ d.
(4) Bokvleis‡.....	10 $\frac{15}{16}$ d.

5. GEBIED OOS-LONDEN.

Per 100 lb.

(1) Beesvleis:—

	s. d.
(a) Prima.....	87 8
(b) Graad 1.....	75 1
(c) Graad 2.....	66 5
(d) Graad 3.....	57 10
(e) Graad 5.....	35 2

Per lb.

(2) Lamvleis*.....	17 $\frac{1}{4}$ d.
(3) Skaapvleis†.....	12 $\frac{11}{16}$ d.
(4) Bokvleis‡.....	9 $\frac{11}{16}$ d.

* Including mutton roller-marked "LLLL" in brown.

† Including lamb roller-marked "SSSS" in scarlet.

‡ Including mutton and lamb roller-marked "BBBB" in black.

* Insluitende skaapvleis „LLLL" in bruin gerolmerk.

† Insluitende lamvleis „SSSS" in rooi gerolmerk.

‡ Insluitende skaap- en lamvleis „BBBB" in swart gerolmerk.

6. KIMBERLEY AREA.	Per 100 lb.
(1) Beef:—	s. d.
(a) Prime.....	88 11
(b) Grade 1.....	75 1
(c) Grade 2.....	66 5
(d) Grade 3.....	58 2
(e) Grade 5.....	35 2
	Per lb.
(2) Lamb*.....	16 $\frac{3}{4}$ d.
(3) Mutton†.....	12 $\frac{9}{16}$ d.
(4) Goat's Meat‡.....	10 $\frac{3}{4}$ d.

7. PIETERMARITZBURG AREA.	Per 100 lb.
(1) Beef:—	s. d.
(a) Prime.....	92 6
(b) Grade 1.....	79 0
(c) Grade 2.....	70 4
(d) Grade 3.....	61 10
(e) Grade 5.....	39 1
	Per lb.
(2) Lamb*.....	18 $\frac{11}{16}$ d.
(3) Mutton†.....	13 $\frac{3}{4}$ d.
(4) Goats' Meat‡.....	10 $\frac{3}{4}$ d.

8. PORT ELIZABETH AREA.	Per 100 lb.
(1) Beef:—	s. d.
(a) Prime.....	90 7
(b) Grade 1.....	79 8
(c) Grade 2.....	71 0
(d) Grade 3.....	62 9
(e) Grade 5.....	39 9
	Per lb.
(2) Lamb*.....	16 $\frac{1}{16}$ d.
(3) Mutton†.....	12 $\frac{3}{4}$ d.
(4) Goats' Meat‡.....	10 $\frac{3}{4}$ d.

9. PRETORIA AREA.	Per 100 lb.
(1) Beef:—	s. d.
(a) Prime.....	91 7
(b) Grade 1.....	78 2
(c) Grade 2.....	69 5
(d) Grade 3.....	61 4
(e) Grade 5.....	38 2
	Per lb.
(2) Lamb*.....	18d.
(3) Mutton†.....	13 $\frac{11}{16}$ d.
(4) Goats' Meat‡.....	10 $\frac{11}{16}$ d.

10. WITWATERSRAND AREA.	Per 100 lb.
(1) Beef:—	s. d.
(a) Prime.....	90 11
(b) Grade 1.....	78 2
(c) Grade 2.....	69 5
(d) Grade 3.....	61 3
(e) Grade 5.....	38 2
	Per lb.
(2) Lamb*.....	17 $\frac{15}{16}$ d.
(3) Mutton†.....	13 $\frac{3}{4}$ d.
(4) Goats' Meat‡.....	10 $\frac{3}{4}$ d.

* Including mutton roller-marked "LLLL" in brown.

† Including lamb roller-marked "SSSS" in scarlet.

‡ Including mutton and lamb roller-marked "BBBB" in black.

∴ No. 848.] [6 April 1951. PRODUCERS PRICES FOR MEAT AND BY- PRODUCTS IN CONTROLLED AREAS.— AMENDMENT.

In terms of section *twenty-nine* of the Marketing Act, 1937 (Act No. 26 of 1937), as amended, I, STEPHANUS PETRUS LE ROUX, Minister of Agriculture, hereby make known that the Livestock and Meat Industries Control Board referred to in section 3 of the Livestock and Meat Control Scheme, published by Proclamation No. 265 of 1945, as amended, has, under the powers vested in it by section 14 of the said Scheme, with my approval, amended the prohibitions and determinations published in the Schedule to Government Notice No. 2100 of 1950, in the manner set out in the Schedule hereto.

And I hereby further make known that the said amendments shall come into operation on the 9th April, 1951.

S. P. LE ROUX,
Minister of Agriculture.

SCHEDULE.

Annexures IV and V to the Schedule to Government Notice No. 2100 of 1950, as amended, is hereby repealed and the following Annexures substituted therefor:—

6. GEBIED KIMBERLEY.	Per 100 lb.
(1) Beesvleis:—	s. d.
(a) Prima.....	88 11
(b) Graad 1.....	75 1
(c) Graad 2.....	66 5
(d) Graad 3.....	58 2
(e) Graad 5.....	35 2
	Per lb.
(2) Lamvleis*.....	16 $\frac{3}{4}$ d.
(3) Skaapvleis†.....	12 $\frac{9}{16}$ d.
(4) Bokvleis‡.....	10 $\frac{3}{4}$ d.

7. GEBIED PIETERMARITZBURG.	Per 100 lb.
(1) Beesvleis:—	s. d.
(a) Prima.....	92 6
(b) Graad 1.....	79 0
(c) Graad 2.....	70 4
(d) Graad 3.....	61 10
(e) Graad 5.....	39 1
	Per lb.
(2) Lamvleis*.....	18 $\frac{11}{16}$ d.
(3) Skaapvleis†.....	13 $\frac{3}{4}$ d.
(4) Bokvleis‡.....	10 $\frac{3}{4}$ d.

8. GEBIED PORT ELIZABETH.	Per 100 lb.
(1) Beesvleis:—	s. d.
(a) Prima.....	90 7
(b) Graad 1.....	79 8
(c) Graad 2.....	71 0
(d) Graad 3.....	62 9
(e) Graad 5.....	39 9
	Per lb.
(2) Lamvleis*.....	16 $\frac{1}{16}$ d.
(3) Skaapvleis†.....	12 $\frac{3}{4}$ d.
(4) Bokvleis‡.....	10 $\frac{3}{4}$ d.

9. GEBIED PRETORIA.	Per 100 lb.
(1) Beesvleis:—	s. d.
(a) Prima.....	91 7
(b) Graad 1.....	78 2
(c) Graad 2.....	69 5
(d) Graad 3.....	61 4
(e) Graad 5.....	38 2
	Per lb.
(2) Lamvleis*.....	18d.
(3) Skaapvleis†.....	13 $\frac{11}{16}$ d.
(4) Bokvleis‡.....	10 $\frac{11}{16}$ d.

10. GEBIED WITWATERSRAND.	Per 100 lb.
(1) Beesvleis:—	s. d.
(a) Prima.....	90 11
(b) Graad 1.....	78 2
(c) Graad 2.....	69 5
(d) Graad 3.....	61 3
(e) Graad 5.....	38 2
	Per lb.
(2) Lamvleis*.....	17 $\frac{15}{16}$ d.
(3) Skaapvleis†.....	13 $\frac{3}{4}$ d.
(4) Bokvleis‡.....	10 $\frac{3}{4}$ d.

* Insluitende skaapvleis „LLLL" in bruin gerolmerk.

† Insluitende lamvleis „SSSS" in rooi gerolmerk.

‡ Insluitende skaap- en lamvleis „BBBB" in swart gerolmerk.

* No. 848.] [6 April 1951. PRODUSENTEPRYSE VAN VLEIS EN NEWE- PRODUKTE IN BEHEERDE GEBIEDE.— WYSIGING.

Kragtens artikel *nege-en-twintig* van die Bemarkingswet, 1937 (Wet No. 26 van 1937), soos gewysig, maak ek, STEPHANUS PETRUS LE ROUX, Minister van Landbou, hierby bekend dat die Raad van Beheer oor die Vee- en Vleisnywerhede, vermeld in artikel 3 van die Vee- en Vleisreëlinskema, gepubliseer by Proklamasie No. 265 van 1945, soos gewysig, kragtens die bevoegdheid hom verleen by artikel 14 van genoemde skema met my goedkeuring die verbodsbepalings en vasstellings gepubliseer in die Bylae van Goewermmentskennisgewing No. 2100 van 1950 gewysig het op die wyse in die Bylae hiervan uiteengesit.

Voorts maak ek hierby bekend dat genoemde wysigings op 9 April 1951 van krag word.

S. P. LE ROUX,
Minister van Landbou.

BYLAE.

Aanhangsels IV en V van die Bylae van Goewermmentskennisgewing No. 2100 van 1950, soos gewysig, word hierby herroep en die volgende Aanhangsels word in die plek daarvan gestel:—

ANNEXURE IV.—AANHANGSEL IV.

CATTLE CARCASE PRICES PER 100 LB. DRESSED WEIGHT.—BEESKARKASPRYSE PER 100 LB. GEDRESSEERDE GEWIG.

Period.—Tydperk.	SUPER A.		SUPER B.		SUPER C.		PRIME A. PRIMA A.		PRIME B. PRIMA B.		PRIME C. PRIMA C.		GRADE I. GRAAD I.		GRADE II. GRAAD II.		GRADE III. GRAAD III.		GRADE IV. GRAAD IV.		GRADE V. GRAAD V.	
	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.	Min.	Max.
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.
Witwatersrand, Pretoria, Durban and/en Pieter- maritzburg—																						
11/3/51-7/4/51.....	90 0	93 0	84 0	87 0	—	—	78 0	81 0	72 0	75 0	—	—	64 0	67 0	56 0	59 0	49 6	52 6	45 3	48 3	26 0	29 0
8/4/51-U.F.N./T.N.K.*....	109 0	115 0	99 0	105 0	89 0	95 0	97 0	103 0	87 0	93 0	77 0	83 0	65 0	68 0	57 0	60 0	50 6	53 6	46 3	49 3	33 0	36 0
Port Elizabeth—																						
11/3/51-7/4/51.....	91 6	94 6	85 6	88 6	—	—	79 6	82 6	73 6	76 6	—	—	65 6	68 6	57 6	60 6	51 0	54 0	46 9	49 9	27 6	30 6
8/4/51-U.F.N./T.N.K.*....	110 6	116 6	100 6	106 6	90 6	96 6	98 6	104 6	88 6	94 6	78 6	84 6	66 6	69 6	58 6	61 6	52 0	55 0	47 9	50 9	34 6	37 6
Bloemfontein, Kimberley and/en East London/ Oos-Londen—																						
11/3/51-7/4/51.....	87 0	90 0	81 0	84 0	—	—	75 0	78 0	69 0	72 0	—	—	61 0	64 0	53 0	56 0	46 6	49 6	42 3	45 3	23 0	26 0
8/4/51-U.F.N./T.N.K.*..	106 0	112 0	96 0	102 0	86 0	92 0	94 0	100 0	84 0	90 0	74 0	80 0	62 0	65 0	54 0	57 0	47 6	50 6	43 3	46 3	30 0	33 0
Cape Town/Kaapstad—																						
11/3/51-7/4/51.....	90 6	96 6	84 6	90 6	—	—	78 6	84 6	72 6	78 6	—	—	64 6	70 6	56 0	61 6	49 6	54 0	45 3	48 3	26 0	29 0
8/4/51-U.F.N./T.N.K.*..	112 6	118 6	102 6	108 6	92 6	98 6	100 6	106 6	90 6	96 6	80 6	86 6	65 6	71 6	57 0	62 6	50 6	55 0	46 3	49 3	33 0	36 0

* Until further notice.—Tot nadere kennisgewing.

ANNEXURE V.

PRICES OF OFFAL.

	Per 100 lb. Warm Dressed Carcase Weight.
1. BLOEMFONTEIN CONTROLLED AREA.	
(1) Sound offal—	s. d.
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	7 10
(d) Cattle offal.....	5 4
	Each.
(2) Detained cattle offal—	s. d.
(a) Tail.....	1 0
	Per 100 lb. Warm Dressed Carcase Weight.
2. CAPE TOWN CONTROLLED AREA.	
(1) Sound offal—	s. d.
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	8 6
(d) Cattle offal.....	5 7
(2) Detained offal—	
(a) Pig offal.....	0 8½
(b) Cattle offal.....	4 1½
3. DURBAN CONTROLLED AREA.	
(1) Sound offal—	
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	8 0
(d) Cattle offal.....	5 6
(2) Detained cattle offal.....	1 10
4. EAST LONDON CONTROLLED AREA.	
(1) Sound offal—	
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	7 4
(d) Cattle offal.....	5 1
(2) Detained cattle offal.....	1 9
5. KIMBERLEY CONTROLLED AREA.	
(1) Sound offal—	
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	7 2
(d) Cattle offal.....	5 4
(2) Detained cattle offal.....	3 2½
6. PIETERMARITZBURG CONTROLLED AREA.	
(1) Sound offal—	
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	7 2
(d) Cattle offal.....	5 9
(2) Detained cattle offal.....	1 11
7. PORT ELIZABETH CONTROLLED AREA.	
(1) Sound offal—	
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	8 1
(d) Cattle offal.....	5 6
	Each.
(2) Detained cattle offal—	s. d.
(a) Liver.....	3 6
(b) Tongue.....	1 10
(c) Tail.....	1 0
(d) Heart.....	0 8
(e) Thick skirt.....	0 8
	Per 100 lb. Warm Dressed Carcase Weight.
8. PRETORIA CONTROLLED AREA.	
(1) Sound offal—	s. d.
(a) Calf offal.....	3 4
(b) Pig offal.....	1 1
(c) Lamb, sheep and goat offal.....	8 3
(d) Cattle offal.....	5 3
(2) Detained cattle offal.....	1 9
9. WITWATERSRAND CONTROLLED AREA.	
(1) At all abattoirs other than Newtown and Wynberg.	
(a) Sound offal—	
(i) Calf offal.....	3 4
(ii) Pig offal.....	1 1
(iii) Lamb, sheep and goat offal.....	8 3
(iv) Cattle offal.....	5 3
(b) Detained cattle offal.....	1 9

AANHANGSEL V.

AFVALPRYSE.

	Per 100 lb. warm gedresseerde karkasgewig. karkas- gewig.
1. BEHEERDE GEBIED BLOEMFONTEIN.	
(1) Gesonde afval—	s. d.
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	7 10
(d) Bees-afval.....	5 4
	Elk.
(2) Teruggehoue bees-afval—	s. d.
(a) Stert.....	1 0
	Per 100 lb. warm gedresseerde karkas- gewig.
2. BEHEERDE GEBIED KAAPSTAD.	
(1) Gesonde afval—	s. d.
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	8 6
(d) Bees-afval.....	5 7
(2) Teruggehoue afval—	
(a) Vark-afval.....	0 8½
(b) Bees-afval.....	4 1½
3. BEHEERDE GEBIED DURBAN.	
(1) Gesonde afval—	
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	8 0
(d) Bees-afval.....	5 6
(2) Teruggehoue bees-afval.....	1 10
4. BEHEERDE GEBIED OOS-LONDEN.	
(1) Gesond afval—	
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	7 4
(d) Bees-afval.....	5 1
(2) Teruggehoue bees-afval.....	1 9
5. BEHEERDE GEBIED KIMBERLEY.	
(1) Gesonde afval—	
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	7 2
(d) Bees-afval.....	5 4
(2) Teruggehoue bees-afval.....	3 2½
6. BEHEERDE GEBIED PIETERMARITZBURG.	
(1) Gesonde afval—	
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	7 2
(d) Bees-afval.....	5 9
(2) Teruggehoue bees-afval.....	1 11
7. BEHEERDE GEBIED PORT ELIZABETH.	
(1) Gesonde afval—	
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	8 1
(d) Bees-afval.....	5 6
	Elk.
(2) Teruggehoue bees-afval—	s. d.
(a) Lewer.....	3 6
(b) Tong.....	1 10
(c) Stert.....	1 0
(d) Hart.....	0 8
(e) Dik mantelvleis.....	0 8
	Per 100 lb. warm gedresseerde karkas- gewig.
8. BEHEERDE GEBIED PRETORIA.	
(1) Gesonde afval—	s. d.
(a) Kalf-afval.....	3 4
(b) Vark-afval.....	1 1
(c) Lam-, skaap- en bok-afval.....	8 3
(d) Bees-afval.....	5 3
(2) Teruggehoue bees-afval.....	1 9
9. BEHEERDE GEBIED WITWATERSRAND.	
(1) By alle abattoirs behalwe Newtown en Wynberg.	
(a) Gesonde afval—	
(i) Kalf-afval.....	3 4
(ii) Vark-afval.....	1 1
(iii) Lam-, skaap- en bok-afval.....	8 3
(iv) Bees-afval.....	5 3
(b) Teruggehoue bees-afval.....	1 9

	Per 100 lb. Warm Dressed Carcase Weight. s. d.	
(2) At the Newtown abattoir, Johannesburg.		
(a) Sound offal—		
(i) Calf offal.....	3	9
(ii) Pig offal.....	1	1
(iii) Lamb, sheep and goat offal.....	8	3
(iv) Cattle offal.....	5	3
(b) Detained cattle offal.....	1	9
(3) At the Wynberg abattoir.		
(a) Sound offal—		
(i) Calf offal.....	3	4
(ii) Pig offal.....	1	1
(iii) Lamb, sheep and goat offal.....	8	3
(iv) Cattle offal.....	5	3

	Per 100 lb. warm gedresseerde karkas- gewig. s. d.	
(2) By die Newtown-abattoir, Johannesburg.		
(a) Gesonde afval—		
(i) Kalf-afval.....	3	9
(ii) Vark-afval.....	1	1
(iii) Lam-, skaap- en bok-afval.....	8	3
(iv) Bees-afval.....	5	3
(b) Teruggehoue bees-afval.....	1	9
(3) By die Wynberg-abattoir.		
(a) Gesonde afval—		
(i) Kalf-afval.....	3	4
(ii) Vark-afval.....	1	1
(iii) Lam-, skaap- en bok-afval.....	8	3
(iv) Bees-afval.....	5	3

★ No. 849.] [6 April 1951.
BEEF PRICES PAYABLE TO PRODUCERS IN
CONTROLLED AREAS.

It is hereby notified that the Livestock and Meat Industries Control Board, constituted in terms of section 3 of the Livestock and Meat Control Scheme published by Proclamation No. 265 of 1945, as amended, has, under the powers vested in it by section 14 of the said Scheme, decided that it will, during the period stated in the Schedule hereto in the controlled areas specified in the said Schedule buy cattle carcasses from producers of slaughter animals, in the case of—

- (a) any sound carcase, as a price calculated in accordance with the rate specified in the said Schedule;
- (b) any detained carcase, at a price calculated at a rate ten per cent. less than the rate specified in the said Schedule,

in respect of that controlled area for a carcase of the class or grade specified in that Schedule.

For the purpose of the aforesaid decision—

“controlled area” shall mean any area specified in Schedule 1 to Government Notice No. 2097 of 1950, which shall, in terms of a decision of the Board, be an area to which the provisions of this Notice shall apply;

“detained carcase” and “sound carcase” shall have the meanings thereto assigned in clause 1 of the Schedule to Government Notice No. 2100 of 1950.

Government Notice No. 397 of 16 February, 1951, is hereby repealed.

★ No. 849.] [6 April 1951.
BEESVLEISPRYSE BETAALBAAR AAN
PRODUSENTE.

Hierby word bekendgemaak dat die Raad van Beheer oor die Vee- en Vleisnywerhede, saamgestel kragtens artikel 3 van die Vee- en Vleisreëlinskema, bekendgemaak by Proklamasie No. 265 van 1945, soos gewysig, ingevolge die bevoegdheid aan hom verleen kragtens artikel 14 van genoemde Skema, besluit het dat hy gedurende die tydperke in die Bylae hiervan genoem, en binne die beheerde gebiede in genoemde Bylae gespesifiseer, beeskarkasse van produsente van slagvee sal koop, in die geval van—

- (a) enige gesonde karkas, teen 'n prys bereken ooreenkomstig die tarief soos in die genoemde Bylae gespesifiseer;
- (b) enige teruggehoue karkas, teen 'n prys bereken op 'n basis van tien persent minder as die tarief in die genoemde Bylae gespesifiseer;

ten opsigte van die betrokke beheerde gebied vir 'n karkas van die klas of graad soos in die Bylae gespesifiseer.

Vir die doek van voornoemde besluit beteken—

„beheerde gebied” 'n gebied, in Bylae 1 van Goewermmentskennisgewing No. 2097 van 1950 gespesifiseer wat volgens 'n besluit van die Raad 'n gebied is waarin die bepaling van hierdie Kennisgewing van krag is; en het

„teruggehoue karkas” en „gesonde karkas” die betekenisse in klousule 1 van Goewermmentskennisgewing No. 2100 van 1950 daaraan geheg.

Goewermmentskennisgewing No. 397 van 16 Februarie 1951, word hierby herroep.

SCHEDULE.—BYLAE.

PRICES OF SOUND BEEF CARCASSES PER 100 LB.
PRYSE VAN GESONDE BEESKARKASSE PER 100 LB.

Period./Tydperk.	Super.			Prime./Prima.			Grade./Graad.				
	A.	B.	C.	A.	B.	C.	1	2	3	4	5
Witwatersrand, Durban and/en Pietermaritzburg.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.
11/3/51-7/4/51.....	90 0	84 0	—	78 0	72 0	—	64 0	56 0	49 6	45 3	26 0
8/4/51-UFN/TNK*.....	112 0	102 0	92 0	100 0	90 0	80 0	65 0	57 0	50 6	46 3	33 0
Pretoria and/en Port Elizabeth.	91 6	85 6	—	79 6	73 6	—	65 6	57 6	51 0	46 9	27 6
11/3/51-7/4/51.....	113 6	103 6	93 6	101 6	91 6	81 6	66 6	58 6	52 0	47 9	34 6
8/4/51-UFN/TNK*.....											
Bloemfontein and/en Kimberley.	87 0	81 0	—	75 0	69 0	—	61 0	53 0	46 6	42 3	23 0
11/3/51-7/4/51.....	109 0	99 0	89 0	97 0	87 0	77 0	62 0	54 0	46 6	43 3	30 0
8/4/51-UFN/TNK*.....											
East London/Oos-Londen.	89 0	83 0	—	77 0	71 0	—	63 0	55 0	48 6	44 3	25 0
11/3/51-7/4/51.....	111 0	101 0	91 0	99 0	89 0	79 0	64 0	56 0	49 6	45 3	32 0
8/4/51-UFN/TNK*.....											
Cape Town/Kaapstad.	96 6	90 6	—	84 6	78 6	—	70 6	61 6	54 0	48 3	29 0
11/3/51-7/4/51.....	118 6	108 6	98 6	106 6	96 6	86 6	71 6	62 6	55 0	49 3	36 0
8/4/51-UFN/TNK*.....											

* Until further notice. Tot nadere kennisgewing.

★ No. 850.]

[6 April 1951.]

WHOLESALE AND RETAIL PRICES OF MEAT AND CERTAIN MEAT PRODUCTS IN CONTROLLED AREAS.

In terms of section *twenty-nine* of the Marketing Act, 1937 (Act No. 26 of 1937), as amended, I, STEPHANUS PETRUS LE ROUX, Minister of Agriculture, hereby make known that the Livestock and Meat Industries Control Board, referred to in section 3 of the Livestock and Meat Control Scheme, published by Proclamation No. 265 of 1945, as amended, has, under the powers vested in it by section 14 of the said Scheme, with my approval, imposed the prohibitions and prescribed the requirements set out in the Schedule hereto.

And I hereby further make known that this notice shall come into operation on the 9th April, 1951.

S. P. LE ROUX,
Minister of Agriculture.

SCHEDULE.

DEFINITIONS.

1. In this Schedule and the Annexures thereto any expression to which a meaning has been assigned in the Livestock and Meat Control Scheme, published by Proclamation No. 265 of 1945, as amended, shall have the meaning so thereto assigned: Further, unless inconsistent with the context—

“controlled area”, means an area set out in Schedule B of Proclamation No. 217 of 1950, which is, in terms of a decision of the Board, an area to which the provisions of this Schedule and the Annexures thereto shall apply;

“forequarter”, means the fore portion of a side of beef obtained by quartering the side in such a manner as to leave not less than ten ribs attached to such fore portion;

“hindquarter”, means the rear portion of a side of beef obtained by quartering the side in such a manner as to leave not more than three ribs attached to such rear portion;

“kosher-killed meat”, means meat derived from an animal slaughtered in accordance with the Jewish ritual by a slaughterer (Sochet) who, if he slaughters at an abattoir within the municipal area of Johannesburg or Cape Town, is accredited by the Jewish Ecclesiastical Court (Beth Din) or, if he slaughters at any other abattoir in a controlled area is accredited by a Rabbi or Minister of Religion of a Jewish community or congregation;

“manufacturer of meat products”, a person dealing in the course of trade with meat or meat products and who is registered or required to be registered with the Board as a manufacturer of meat products;

“meat”, includes meat which has been treated with a “tenderator”, “tenderiser” or any machine employed to make meat tender;

“retail butcher”, a person dealing in the course of trade with meat and who is registered or required to be registered with the Board as a retail butcher;

“ship”, any ship except a vessel registered in the Union of South Africa and usually used for trawling or whaling;

“wholesale butcher”, a person dealing in the course of trade with meat and who is authorised by the Board to sell meat to a retail butcher or manufacturer of meat products.

WHOLESALE PRICES OF MEAT.

2. (1) Subject to the provisions of sub-clauses (2) and (3) of this clause and clause 3, no wholesale butcher shall in a controlled area specified in Annexure I hereto sell meat of a class or grade specified in the said Annexure at a price above a price calculated in accordance with the rate specified in that Annexure for the calculation of the price of meat of that class or grade in respect of that controlled area.

★ No. 850.]

[6 April 1951.]

GROOT- EN KLEINHANDELPRIJSE VAN VLEIS EN SEKERE VLEISPRODUKTE IN BEHEERDE GEBIEDE.

Kragtens artikel *nege-en-twintig* van die Bemarkingswet, 1937 (Wet No. 26 van 1937), soos gewysig, maak ek, STEPHANUS PETRUS LE ROUX, Minister van Landbou, hierby bekend dat die Raad van Beheer oor die Vee- en Vleisnywerhede, vermeld in artikel 3 van die Vee- en Vleisreëlinskema, gepubliseer by Proklamasie No. 265 van 1945, soos gewysig, kragtens die bevoegdheid hom verleen by artikel 14 van genoemde Skema, met my goedkeuring, die verbodsbepalings opgelê en die vereistes voorgeskryf het wat in die Bylae hiervan uiteengesit is.

Voorts maak ek hierby bekend dat hierdie kennisgewing op 9 April 1951 van krag word.

S. P. LE ROUX,
Minister van Landbou.

BYLAE.

WOORDOMSKRYWING.

1. In hierdie Bylae en die Aanhangsels daarvan het enige uitdrukking waaraan 'n betekenis geheg is in die Vee- en Vleisreëlinskema, gepubliseer by Proklamasie No. 265 van 1945, soos gewysig, die betekenis aldus daaraan geheg: Voorts, tensy dit teenstrydig is met die samehang, beteken—

„beheerde gebied”, 'n gebied in Bylae B van Proklamasie No. 217 van 1950 uiteengesit, wat kragtens 'n besluit van die Raad 'n gebied is waarop die bepalinge van hierdie Bylae en die Aanhangsels daarvan van toepassing is;

„voorkwart”, die voorste gedeelte van 'n sy van 'n beeskarkas wat op so'n wyse deurgesny is dat daar minstens tien ribbene aan daardie gedeelte bly;

„agterkwart”, die agterste gedeelte van 'n sy van 'n beeskarkas wat op so'n wyse deurgesny is dat daar hoogstens drie ribbene aan daardie gedeelte bly;

„kosjer-geslagte vleis”, die vleis afkomstig van diere wat ooreenkomstig die Joodse ritueel geslag is deur 'n slagter (Sochet) wat, as hy by 'n slagpaal binne die munisipale gebiede van Johannesburg of Kaapstad slag, deur die Joodse Gemeentelike Hof (Beth Din) officieel erken word, of, as hy by enige ander slagpaal in 'n beheerde gebied slag, deur 'n Rabbi of 'n leraar van die Joodse gemeenskap of gemeente officieel erken word;

„vervaardiger van vleisprodukte”, iemand wat met vleis of vleisprodukte as 'n besigheid handel en deur die Raad as 'n vervaardiger van vleisprodukte geregistreer is of behoort te wees;

„vleis” ook vleis wat met 'n „tenderator”, „tenderiser” of vleissagmasjien behandel is;

„kleinhandelslagter”, iemand wat met vleis as 'n besigheid handel en deur die Raad as 'n kleinhandelslagter geregistreer is of behoort te wees;

„skip”, enige skip behalwe 'n vaartuig wat in die Unie van Suid-Afrika geregistreer is en gewoonlik gebruik word vir sleepnetvisvangs of walvisvangs;

„groot-handelslagter”, iemand wat met vleis as 'n besigheid handel en deur die Raad gemagtig is om vleis te verkoop aan 'n kleinhandelslagter of vervaardiger van vleisprodukte.

GROOTHANDELPRIJSE VAN VLEIS.

2. (1) Behoudens die bepalinge van subklousule (2) en (3) van hierdie klousule en klousule 3 mag geen groot-handelslagter in 'n beheerde gebied in Aanhangsel I hiervan gespesifiseer vleis van 'n klas of graad in genoemde Aanhangsel gespesifiseer teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in daardie Aanhangsel voorgeskryf vir die berekening van die prys van vleis van daardie klas of graad ten opsigte van daardie beheerde gebied.

(2) A wholesale butcher may calculate the price of kosher-killed meat in the controlled areas of the Witwatersrand and Pretoria, in the case of—

- (a) beef, at a rate of a ½d. per lb. higher;
- (b) veal, lamb, mutton or goats meat, at a rate of ¾d. per lb. higher,

than the rate specified in Annexure I in respect of the relevant area for the calculation of the price of meat of the relevant class or grade.

(3) If a wholesale butcher does not deliver meat at the premises of the purchaser, transport costs calculated at the rate of one penny per 100 lb. of such meat shall be deducted from any price calculated according to the provisions of sub-clause (1) or (2) in respect of each mile or part of a mile which the said meat has to be transported from the premises of the wholesale butcher to the premises of the purchaser.

PRICES OF WRAPPED FROZEN MEAT TO SHIPS.

3. A person selling wrapped frozen meat in the controlled areas of Cape Town, Port Elizabeth, East London or Durban to the owner, agent, captain, officer or member of the crew of a ship or to a person purchasing on behalf of such an owner, agent, captain, officer or member of the crew of a ship shall not sell such meat at a price above a price calculated, in the case of—

- (a) beef, at a rate of ¾d. per lb. higher;
- (b) lamb, mutton or goats meat at a rate of 1½d. per lb. higher;
- (c) pork, at a rate of 1¼d. per lb. higher,

than the rate prescribed in Annexure I hereto for the calculation of the price of meat of the same class or grade in respect of the relevant controlled area; provided that if such meat is not delivered at the ship by the seller, transport costs on the basis determined in sub-clause (3) of clause 2, shall be deducted from the price calculated in accordance with the provisions of this clause.

WHOLESALE PRICES OF CERTAIN MEAT PRODUCTS.

4. No manufacturer of meat products shall sell the meat products mentioned in Annexure II hereto in a controlled area to a person dealing in the course of trade with meat or meat products at a price above a price calculated in accordance with the rate specified in the said Annexure for the calculation of the price of such meat products.

RETAIL PRICES OF MEAT.

5. (1) Subject to the provisions of sub-clauses (3) and (4), no retail butcher shall in a controlled area mentioned in Annexure III hereto sell meat of a class or grade specified in the said Annexure at a price above a price calculated in accordance with the rate prescribed in that Annexure for the calculation of the price of meat of that class or grade in respect of that controlled area.

(2) Subject to the provisions of sub-clauses (3) and (4), no retail butcher who is required by the Board to obtain meat from a controlled area mentioned in Annexure III hereto, shall sell meat of a class or grade specified in the said Annexure at a price above a price calculated in accordance with the rate prescribed in that Annexure for the calculation of the price of meat of that class or grade in respect of that controlled area.

(3) A retail butcher may calculate the price of kosher-killed meat, in the case of—

- (a) the controlled area of Pretoria or the Witwatersrand, at a rate of 1d. per lb. higher;
- (b) the controlled area of Cape Town at a rate of ½d. per lb. higher,

than the rate specified in Annexure III in respect of the relevant area for the calculation of the price of meat of the relevant class or grade.

(2) 'n Groothandelslagter mag die prys van kosjergeslagte vleis in die beheerde gebied van die Witwatersrand of Pretoria bereken, in die geval van—

- (a) beesvleis, teen 'n tarief van 'n half pennie per pond hoër;
- (b) kalfs-, lam-, skaap- of bokvleis, teen 'n tarief van driekwart pennie per pond hoër,

as die tarief in Aanhangsel I ten opsigte van die betrokke beheerde gebied gespesifiseer vir die berekening van die prys van vleis van die betrokke klas of graad.

(3) Indien 'n groothandelslagter nie vleis by die koper se perseel aflewer nie, moet vervoerkoste bereken teen een pennie per honderd pond van sulke vleis afgetrek word van enige prys bereken ooreenkomstig die bepalings van subklousule (1) of (2) ten opsigte van elke myl of gedeelte van 'n myl wat bedoelde vleis van die perseel van die groothandelslagter na die perseel van die koper vervoer word.

PRYSE VAN TOEGEDRAAIDE BEVRORE VLEIS AAN-SKEPE.

3. Iemand wat toegedraaide bevrore vleis in die beheerde gebied van Kaapstad, Port Elizabeth, Oos-Londen of Durban verkoop aan die eienaar, agent, kaptein, offisier of lid van die bemanning van 'n skip, of aan iemand wat namens so 'n eienaar, agent, kaptein, offisier of lid van die bemanning van 'n skip aankope doen, mag sulke vleis nie teen 'n hoër prys verkoop nie as 'n prys bereken, in die geval van—

- (a) beesvleis, teen 'n tarief van driekwart pennie per lb. hoër;
- (b) lam-, skaap- of bokvleis, teen 'n tarief van een en 'n half pennie per lb. hoër;
- (c) varkvleis, teen 'n tarief van een en 'n kwart pennie per lb. hoër,

as die tarief vir die berekening van die prys van vleis van dieselfde klas of graad in Aanhangsel I hiervan ten opsigte van die betrokke beheerde gebied voorgeskryf; met dien verstande dat indien sulke vleis nie deur die verkoper by die skip gelever word nie, vervoerkoste op die grondslag in subklousule (3) van klousule 2 bepaal, afgetrek moet word van die prys ooreenkomstig die bepalings van hierdie klousule bereken.

GROOTHANDELPRYSE VAN SEKERE VLEISPRODUKTE.

4. Geen vervaardiger van vleisprodukte mag in 'n beheerde gebied die vleisprodukte in Aanhangsel II hiervan genoem aan iemand wat met vleis of vleisprodukte as 'n besigheid handel teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in genoemde Aanhangsel voorgeskryf vir die berekening van die prys van sulke vleisprodukte.

KLEINHANDELPRYSE VAN VLEIS.

5. (1) Behoudens die bepalings van subklousules (3) en (4) mag geen kleinhandelslagter in 'n beheerde gebied in Aanhangsel III hiervan gemeld vleis van 'n klas of graad in genoemde Aanhangsel gespesifiseer teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in daardie Aanhangsel voorgeskryf vir die berekening van die prys van vleis van daardie klas of graad ten opsigte van daardie beheerde gebied.

(2) Behoudens die bepalings van subklousule (3) en (4) mag geen kleinhandelslagter wat deur die Raad verplig is om vleis te verkry van 'n beheerde gebied in Aanhangsel III hiervan gemeld, vleis van 'n klas of graad in genoemde Aanhangsel gespesifiseer teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in daardie Aanhangsel voorgeskryf vir die berekening van die prys van vleis van daardie klas of graad ten opsigte van daardie beheerde gebied.

(3) 'n Kleinhandelslagter mag die prys van kosjergeslagte vleis bereken, in die geval van—

- (a) die beheerde gebied van Pretoria of die Witwatersrand, teen 'n tarief van een pennie per lb. hoër;
- (b) die beheerde gebied van Kaapstad, teen 'n tarief van halfpennie per lb. hoër,

as die tarief in Aanhangsel III ten opsigte van die betrokke beheerde gebied gespesifiseer vir die berekening van die prys van vleis van die betrokke klas of graad.

(4) If a retail butcher delivers meat at any place other than his business premises he may calculate the price of such meat at a rate of 1d. per lb. higher than the rate for meat of the relevant class or grade in respect of the relevant controlled area prescribed in Annexure III.

RETAIL PRICES OF CERTAIN MEAT PRODUCTS.

6. No person dealing in the course of trade with meat or meat products shall in a controlled area sell the meat products mentioned in Annexure IV hereto to any person other than a person dealing in the course of trade with meat or meat products at a price above a price calculated in accordance with the rate prescribed in the said Annexure for the calculation of the price of such meat products; provided that if the seller delivers such meat products at a place other than his business premises, he may calculate the price of such meat products at a rate of 1d. per lb. higher than the rate prescribed in the said Annexure.

INVOICES.

7. (1) Every wholesale butcher or manufacturer of meat products selling meat or meat products on credit or for an amount of more than 20s. for cash in a single transaction shall at the time of the delivery of such meat or meat products there and then furnish a dated and serially numbered invoice containing the undermentioned particulars to the purchaser or the person receiving the meat or meat products on behalf of the purchaser—

- (a) the name and address of the wholesaler and the purchaser;
- (b) an accurate description of the meat or meat products as indicated in Annexures I or II, as the case might be;
- (c) the weight of each class or grade of meat or meat product mentioned in the invoice;
- (d) the rate for the calculation of the price as prescribed in Annexures I or II;
- (e) the total price for each item mentioned in the invoice;
- (f) the total price of all items mentioned in the invoice.

(2) A retail butcher selling meat or meat products for credit shall at the time of delivery of such meat or meat products then and there furnish the purchaser or the person receiving the meat or the meat products on behalf of the purchaser with a dated serially numbered invoice containing the undermentioned particulars:—

- (a) The name and address of the retail butcher;
- (b) the name and address of the purchaser;
- (c) an accurate description (specifying the cut, grade or kind) of the meat or meat product as mentioned in Annexures III or IV;
- (d) the weight of each item mentioned in the invoice;
- (e) the rate for the calculation of the price as prescribed in Annexures III or IV;

Provided that the retail butcher may further complete the invoice by also adding the total price of each item and the total price of all items.

(3) A retail butcher selling meat or meat products for cash shall furnish the purchaser with an invoice containing the undermentioned particulars:—

- (a) If the total price of the meat or meat products sold in a single transaction is more than two shillings and the purchaser demands an invoice;
- (b) if the total price of the meat or meat products sold in a single transaction is more than twenty shillings, whether or not the purchaser demands an invoice.

Details to be shown on an invoice:—

- (i) The name and address of the retail butcher;
- (ii) an accurate description (mentioning the cut, grade or kind) of the meat or meat product, as mentioned in Annexures III or IV;
- (iii) the weight of each item mentioned in the invoice;
- (iv) the total price of each item mentioned in the invoice;
- (v) the total price of all items mentioned in the invoice.

(4) Indien 'n kleinhandelslagter vleis op 'n ander plek as sy besigheidperseel aflewer mag hy die prys van sulke vleis bereken teen 'n tarief van een pennie per lb. hoër as die tarief vir vleis van die betrokke klas of graad ten opsigte van die betrokke beheerde gebied in Aanhangel III voorgeskryf.

KLEINHANDELPRYSE VAN SEKERE VLEISPRODUKTE.

6. Niemand wat met vleis of vleisprodukte as 'n besigheid handel mag in 'n beheerde gebied die vleisprodukte in Aanhangel IV hiervan genoem aan iemand anders as iemand wat met vleis of vleisprodukte as 'n besigheid handel teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in genoemde Aanhangel voorgeskryf vir die berekening van die prys van sulke vleisprodukte; met dien verstande dat indien die verkoper sulke vleisprodukte op 'n ander plek as sy besigheidperseel aflewer, hy die prys van sulke vleisprodukte mag bereken teen 'n tarief van een pennie per pond hoër as die tarief in genoemde Aanhangel voorgeskryf.

FAKTURE.

7. (1) Elke groothandelslagter of vervaardiger van vleisprodukte wat vleis of vleisprodukte op krediet of vir 'n bedrag van meer as twintig sjelings in 'n enkele transaksie teen kontant verkoop, moet ten tyde van die lewering van sulke vleis of vleisprodukte daar en dan 'n gedateerde faktuur, met serienommer, wat onderstaande besonderhede bevat, aan die koper of die persoon wat die vleis of vleisprodukte namens die koper ontvang, verstrek:—

- (a) Die naam en adres van die groothandelaar en die koper;
- (b) 'n noukeurige beskrywing van die vleis of vleisprodukte soos in Aanhangel I of II aangegee, soos die geval mag wees;
- (c) die gewig van elke klas of graad vleis of vleisproduk op die faktuur aangegee;
- (d) die tarief vir berekening van die prys soos in Aanhangel I of II voorgeskryf;
- (e) die totale prys van elke item op die faktuur aangegee;
- (f) die totale prys van alle items op die faktuur aangegee.

(2) 'n Kleinhandelslagter wat vleis of vleisprodukte op krediet verkoop, moet ten tyde van die lewering van sulke vleis of vleisprodukte daar en dan 'n gedateerde faktuur, met serienommer, wat onderstaande besonderhede bevat, aan die koper of die persoon wat die vleis of vleisprodukte namens die koper ontvang, verstrek:—

- (a) Die naam en adres van die kleinhandelslagter;
- (b) die naam en adres van die koper;
- (c) 'n noukeurige beskrywing (met vermelding van die stuk, graad of soort) van die vleis of vleisprodukte, soos in Aanhangel III of IV aangegee;
- (d) die gewig van elke item op die faktuur aangegee;
- (e) die tarief vir berekening van die prys soos in Aanhangel III of IV voorgeskryf;

Met dien verstande dat die kleinhandelslagter die faktuur verder mag voltooi deur ook die totale prys van elke item en die totale prys van alle items by te voeg.

(3) 'n Kleinhandelslagter wat vleis of vleisprodukte vir kontant verkoop, moet aan die koper 'n faktuur met ondergenoemde besonderhede gee—

- (a) indien die totale prys van sulke vleis of vleisprodukte wat in een enkele transaksie aan iemand verkoop word meer as twee sjelings is en die koper 'n faktuur eis;
- (b) indien die totale prys van sulke vleis of vleisprodukte wat in een enkele transaksie aan iemand verkoop word meer as twintig sjelings is, ongeag of die koper 'n faktuur eis.

Besonderhede wat op 'n faktuur moet verskyn:—

- (i) Die naam en adres van die kleinhandelslagter;
- (ii) 'n noukeurige beskrywing (met vermelding van die stuk, graad of soort) van die vleis of vleisprodukte, soos in Aanhangel III of IV aangegee;
- (iii) die gewig van elke item op die faktuur aangegee;
- (iv) die totale prys van elke item op die faktuur aangegee;
- (v) die totale prys van alle items op die faktuur aangegee.

ANNEXURE I.
AANHANGSEL I.

MAXIMUM WHOLESALE PRICES OF MEAT PER LB.
(Rates for the calculation of wholesale prices of meat in controlled areas).

MAKSIMUM GROOTHANDEL VLEISPRYSE PER LB.
(Tariewe vir berekening van groothandel vleispryse in beheerde gebiede).

PART A.—BEEF (CARCASE MEAT).
(For prices of fat and offal see Part E).

DEEL A.—BEEFVLEIS (KARKASVLEIS).
(Vir vet- en afvalpryse sien Deel E).

Carcase or Portion.	GRADE—GRAAD.										Karkas of Stuk.
	Prime—Green. <i>Prima—Groen.</i>		No. 1—Brown. <i>No. 1—Bruin.</i>		No. 2—Scarlet. <i>No. 2—Roos.</i>		No. 3—Black. <i>No. 3—Swart.</i>		No. 5—Unmarked. <i>No. 5—Ongemerk.</i>		
A.—AT BLOEMFONTEIN.											
	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	A.—TE BLOEMFONTEIN.
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	
1. Whole carcase or side.....	91 5	0 11	78 10	0 9 ⁷ / ₁₆	70 2	0 8 ⁷ / ₁₆	61 11	0 7 ⁷ / ₁₆	38 11	0 4 ¹¹ / ₁₆	1. Hele karkas of sy.
2. Whole forequarter.....	70 10	0 8 ³ / ₁₆	61 11	0 7 ⁷ / ₁₆	53 1	0 6 ³ / ₁₆	52 1	0 6 ³ / ₁₆	33 4	0 4	2. Hele voorkwart.
3. Whole hindquarter.....	109 10	1 1 ³ / ₁₆	93 8	0 11 ¹ / ₁₆	85 5	0 10 ¹ / ₁₆	70 10	0 8 ¹ / ₁₆	43 9	0 5 ¹ / ₁₆	3. Hele agterkwart.
4. Whole chuck or crop.....	—	0 9 ⁷ / ₁₆	—	0 8 ⁵ / ₁₆	—	0 7	—	0 6 ¹⁵ / ₁₆	—	—	4. Hele „chuck” of „crop”.
5. Whole brisket.....	—	0 8 ⁷ / ₁₆	—	0 7 ⁷ / ₁₆	—	0 6 ³ / ₁₆	—	0 6 ³ / ₁₆	—	—	5. Hele borsstuk.
6. Whole shin (fore).....	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	—	6. Hele skenkel (voor).
7. Whole brisket with shin.....	—	0 6 ¹ / ₁₆	—	0 5 ¹¹ / ₁₆	—	0 5 ¹ / ₁₆	—	0 4 ¹⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.
8. Whole rump.....	—	1 5 ¹ / ₁₆	—	1 2 ¹³ / ₁₆	—	1 2 ¹ / ₁₆	—	1 0 ¹ / ₁₆	—	—	8. Hele kruisstuk.
9. Whole sirloin.....	—	1 3 ³ / ₁₆	—	1 1 ⁹ / ₁₆	—	1 0 ³ / ₁₆	—	0 10 ¹ / ₁₆	—	—	9. Hele lendestuk.
10. Whole buttock.....	—	0 11 ⁸ / ₁₆	—	0 9 ² / ₁₆	—	0 8 ³ / ₁₆	—	0 6 ¹⁵ / ₁₆	—	—	10. Hele boud.
11. Whole flank.....	—	0 9 ¹ / ₁₆	—	0 8 ³ / ₁₆	—	0 7	—	0 7	—	—	11. Hele lies.
12. Whole rump with sirloin.....	—	1 4 ⁶ / ₁₆	—	1 2	—	1 0 ² / ₁₆	—	0 11	—	—	12. Hele kruisstuk met lendestuk.
13. Whole rump with buttock.....	—	1 0 ¹⁵ / ₁₆	—	0 10 ⁷ / ₁₆	—	0 10 ¹ / ₁₆	—	0 8 ¹ / ₁₆	—	—	13. Hele kruisstuk met boud.
14. Whole rump with sirloin and flank.....	—	1 2 ⁹ / ₁₆	—	1 0 ¹¹ / ₁₆	—	0 11 ⁹ / ₁₆	—	0 10 ⁸ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.
B.—AT CAPE TOWN.											
	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	B.—TE KAAPSTAD.
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	
1. Whole carcase or side.....	95 11	0 11 ¹ / ₁₆	84 11	0 10 ³ / ₁₆	76 3	0 9 ¹ / ₁₆	68 5	0 8 ³ / ₁₆	43 2	0 5 ³ / ₁₆	1. Hele karkas of sy.
2. Whole forequarter.....	76 0	0 9 ¹ / ₁₆	67 8	0 8 ³ / ₁₆	58 4	0 7	57 3	0 6 ³ / ₁₆	37 6	0 4 ¹ / ₁₆	2. Hele voorkwart.
3. Whole hindquarter.....	113 8	1 1 ⁵ / ₁₆	100 1	1 0	92 3	0 11 ¹ / ₁₆	78 3	0 9 ³ / ₁₆	48 1	0 5 ³ / ₁₆	3. Hele agterkwart.
4. Whole chuck or crop.....	—	0 10 ¹ / ₁₆	—	0 8 ¹⁵ / ₁₆	—	0 7 ¹¹ / ₁₆	—	0 7 ¹¹ / ₁₆	—	—	4. Hele „chuck” of „crop”.
5. Whole brisket.....	—	0 9 ⁸ / ₁₆	—	0 8 ³ / ₁₆	—	0 7 ¹ / ₁₆	—	0 7 ¹ / ₁₆	—	—	5. Hele borsstuk.
6. Whole shin (fore).....	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	—	6. Hele skenkel (voor).
7. Whole brisket with shin.....	—	0 6 ¹⁵ / ₁₆	—	0 6 ⁷ / ₁₆	—	0 5 ² / ₁₆	—	0 5 ⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.
8. Whole rump.....	—	1 6 ⁶ / ₁₆	—	1 4 ¹ / ₁₆	—	1 3 ³ / ₁₆	—	1 1 ¹⁵ / ₁₆	—	—	8. Hele kruisstuk.
9. Whole sirloin.....	—	1 3 ¹⁵ / ₁₆	—	1 2 ³ / ₁₆	—	1 0 ¹⁵ / ₁₆	—	0 11 ¹ / ₁₆	—	—	9. Hele lendestuk.
10. Whole buttock.....	—	0 11 ⁸ / ₁₆	—	0 10 ¹⁰ / ₁₆	—	0 9 ⁷ / ₁₆	—	0 7 ⁷ / ₁₆	—	—	10. Hele boud.
11. Whole flank.....	—	0 10	—	0 9 ¹ / ₁₆	—	0 7 ³ / ₁₆	—	0 7 ³ / ₁₆	—	—	11. Hele lies.
12. Whole rump with sirloin.....	—	1 4 ⁷ / ₁₆	—	1 3	—	1 1 ⁷ / ₁₆	—	1 0 ⁸ / ₁₆	—	—	12. Hele kruisstuk met lendestuk.
13. Whole rump with buttock.....	—	1 1 ¹ / ₁₆	—	0 11 ⁸ / ₁₆	—	0 10 ¹⁵ / ₁₆	—	0 9	—	—	13. Hele kruisstuk met boud.
14. Whole rump with sirloin and flank.....	—	1 3 ¹ / ₄	—	1 1 ⁸ / ₁₆	—	1 0 ¹ / ₁₆	—	0 11 ⁸ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.

Carcase or Portion.	GRADE—GRAAD.										Karkas of Stuk.
	Prime—Green. Prima—Groen.	No. 1—Brown. No. 1—Bruin.	No. 2—Scarlet. No. 2—Roos.	No. 3—Black. No. 3—Swart.	No. 5—Unmarked. No. 5—Ongemerk.						
C.—AT DURBAN.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	C.—TE DURBAN.
1. Whole carcase or side.....	95 3	0 11 ⁷ / ₁₆	82 9	0 9 ¹⁵ / ₁₆	74 1	0 8 ⁷ / ₁₆	65 5	0 7 ⁷ / ₁₆	42 10	0 5 ¹ / ₈	1. Hele karkas of sy.
2. Whole forequarter.....	76 0	0 9 ¹ / ₈	67 8	0 8 ¹ / ₂	58 4	0 7	57 3	0 6 ³ / ₈	36 11	0 4 ⁷ / ₁₆	2. Hele voorkwart.
3. Whole hindquarter.....	112 5	1 1 ¹ / ₈	96 0	0 11 ¹ / ₂	88 2	0 10 ⁹ / ₁₆	72 7	0 8 ¹¹ / ₁₆	47 11	0 5 ³ / ₄	3. Hele agterkwart.
4. Whole chuck or crop.....	—	0 10 ¹ / ₈	—	0 8 ¹⁵ / ₁₆	—	0 7 ¹¹ / ₁₆	—	0 7 ¹¹ / ₁₆	—	—	4. Hele „chuck ” of „crop ”.
5. Whole brisket.....	—	0 9 ³ / ₈	—	0 8 ³ / ₄	—	0 7 ³ / ₈	—	0 7 ³ / ₈	—	—	5. Hele borsstuk.
6. Whole shin (fore).....	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	—	6. Hele skenkel (voor).
7. Whole brisket with shin.....	—	0 6 ¹⁵ / ₁₆	—	0 6 ⁷ / ₁₆	—	0 5 ⁵ / ₁₆	—	0 5 ⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.
8. Whole rump.....	—	1 5 ⁵ / ₈	—	1 3 ³ / ₈	—	1 3 ³ / ₈	—	1 0 ¹¹ / ₁₆	—	—	8. Hele kruisstuk.
9. Whole sirloin.....	—	1 3 ³ / ₈	—	1 1 ¹ / ₈	—	1 0 ³ / ₁₆	—	0 10 ⁵ / ₁₆	—	—	9. Hele lendestuk.
10. Whole buttock.....	—	0 11 ¹³ / ₁₆	—	0 9 ⁵ / ₈	—	0 8 ⁷ / ₁₆	—	0 7 ¹ / ₁₆	—	—	10. Hele boud.
11. Whole flank.....	—	0 10	—	0 9 ¹ / ₂	—	0 7 ¹³ / ₁₆	—	0 7 ¹³ / ₁₆	—	—	11. Hele lies.
12. Whole rump with sirloin.....	—	1 4 ⁹ / ₁₆	—	1 2 ¹ / ₂	—	1 1 ⁵ / ₁₆	—	0 11 ⁵ / ₁₆	—	—	12. Hele kruisstuk met lendestuk.
13. Whole rump with buttock.....	—	1 1 ³ / ₁₆	—	0 11 ¹ / ₈	—	0 10 ⁷ / ₁₆	—	0 8 ⁵ / ₁₆	—	—	13. Hele kruisstuk met boud.
14. Whole rump with sirloin and flank.....	—	1 3	—	1 1 ¹ / ₁₆	—	1 0 ¹ / ₁₆	—	0 10 ⁹ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.
D.—AT EAST LONDON.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	D.—TE OOS-LONDEN.
1. Whole carcase or side.....	91 5	0 11	78 10	0 9 ⁷ / ₁₆	70 2	0 8 ⁷ / ₁₆	61 7	0 7 ³ / ₈	38 11	0 4 ¹¹ / ₁₆	1. Hele karkas of sy.
2. Whole forequarter.....	70 10	0 8 ¹ / ₂	61 11	0 7 ⁷ / ₁₆	53 1	0 6 ³ / ₈	52 1	0 6 ¹ / ₈	33 4	0 4	2. Hele voorkwart.
3. Whole hindquarter.....	109 10	1 1 ³ / ₁₆	93 8	0 11 ¹ / ₂	85 5	0 10 ¹ / ₄	70 0	0 8 ³ / ₈	43 9	0 5 ¹ / ₄	3. Hele agterkwart.
4. Whole chuck or crop.....	—	0 9 ⁷ / ₁₆	—	0 8 ¹ / ₁₆	—	0 7	—	0 6 ¹⁵ / ₁₆	—	—	4. Hele „chuck ” of „crop ”.
5. Whole brisket.....	—	0 8 ³ / ₈	—	0 7 ⁷ / ₁₆	—	0 6 ³ / ₈	—	0 6 ³ / ₈	—	—	5. Hele borsstuk.
6. Whole shin (fore).....	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	—	6. Hele skenkel (voor).
7. Whole brisket with shin.....	—	0 6 ⁵ / ₁₆	—	0 5 ¹¹ / ₁₆	—	0 5 ¹ / ₁₆	—	0 4 ¹⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.
8. Whole rump.....	—	1 5 ¹ / ₄	—	1 2 ¹³ / ₁₆	—	1 2 ¹ / ₁₆	—	1 0 ¹ / ₈	—	—	8. Hele kruisstuk.
9. Whole sirloin.....	—	1 3 ³ / ₈	—	1 1 ¹ / ₈	—	1 0 ³ / ₁₆	—	0 10 ¹ / ₁₆	—	—	9. Hele lendestuk.
10. Whole buttock.....	—	0 11 ¹³ / ₁₆	—	0 9 ⁵ / ₈	—	0 8 ⁷ / ₁₆	—	0 6 ¹³ / ₁₆	—	—	10. Hele boud.
11. Whole flank.....	—	0 9 ¹ / ₂	—	0 8 ³ / ₄	—	0 7	—	0 7	—	—	11. Hele lies.
12. Whole rump with sirloin.....	—	1 4 ⁹ / ₁₆	—	1 2	—	1 0 ⁷ / ₁₆	—	0 11	—	—	12. Hele kruisstuk met lendestuk.
13. Whole rump with buttock.....	—	1 0 ¹⁵ / ₁₆	—	0 10 ⁷ / ₈	—	0 10 ¹ / ₁₆	—	0 8	—	—	13. Hele kruisstuk met boud.
14. Whole rump with sirloin and flank.....	—	1 2 ⁹ / ₁₆	—	1 0 ¹¹ / ₁₆	—	0 11 ⁹ / ₁₆	—	0 10 ¹ / ₈	—	—	14. Hele kruisstuk met lendestuk en lies.
E.—AT KIMBERLEY.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	Per 100 lb. s. d.	Per 1 lb. s. d.	E.—TE KIMBERLEY.
1. Whole carcase or side.....	92 8	0 11 ¹ / ₈	78 10	0 9 ⁷ / ₁₆	70 2	0 8 ⁷ / ₁₆	61 11	0 7 ⁷ / ₁₆	38 11	0 4 ¹¹ / ₁₆	1. Hele karkas of sy.
2. Whole forequarter.....	76 0	0 9 ¹ / ₈	57 3	0 6 ³ / ₈	53 1	0 6 ³ / ₈	52 7	0 6 ⁵ / ₁₆	33 4	0 4	2. Hele voorkwart.
3. Whole hindquarter.....	107 6	1 0 ¹⁵ / ₁₆	97 10	0 11 ³ / ₈	85 5	0 10 ¹ / ₂	70 2	0 8 ⁷ / ₁₆	43 9	0 5 ¹ / ₄	3. Hele agterkwart.
4. Whole chuck or crop.....	—	0 10 ¹ / ₈	—	0 7 ³ / ₈	—	0 7	—	0 7	—	—	4. Hele „chuck ” of „crop ”.
5. Whole brisket.....	—	0 9 ³ / ₈	—	0 7 ³ / ₁₆	—	0 6 ³ / ₈	—	0 6 ³ / ₈	—	—	5. Hele borsstuk.
6. Whole shin (fore).....	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	0 3 ¹ / ₄	—	—	6. Hele skenkel (voor).
7. Whole brisket with shin.....	—	0 6 ¹⁵ / ₁₆	—	0 5 ⁹ / ₁₆	—	0 5 ¹ / ₁₆	—	0 4 ¹⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.
8. Whole rump.....	—	1 5 ¹ / ₄	—	1 3 ⁷ / ₁₆	—	1 2 ¹ / ₁₆	—	1 0 ³ / ₁₆	—	—	8. Hele kruisstuk.
9. Whole sirloin.....	—	1 3 ³ / ₁₆	—	1 2 ³ / ₁₆	—	1 0 ³ / ₁₆	—	0 10 ⁵ / ₁₆	—	—	9. Hele lendestuk.
10. Whole buttock.....	—	0 11 ¹³ / ₁₆	—	0 10 ³ / ₈	—	0 8 ³ / ₄	—	0 6 ¹³ / ₁₆	—	—	10. Hele boud.
11. Whole flank.....	—	0 9 ¹⁵ / ₁₆	—	0 7 ¹³ / ₁₆	—	0 7	—	0 7	—	—	11. Hele lies.
12. Whole rump with sirloin.....	—	1 3 ¹⁵ / ₁₆	—	1 2 ⁸ / ₁₆	—	1 0 ⁷ / ₁₆	—	0 11 ¹ / ₁₆	—	—	12. Hele kruisstuk met lendestuk.
13. Whole rump with buttock.....	—	1 0 ⁹ / ₁₆	—	0 11 ⁹ / ₁₆	—	0 10 ¹ / ₁₆	—	0 8	—	—	13. Hele kruisstuk met boud.
14. Whole rump with sirloin and flank.....	—	1 2 ³ / ₈	—	1 1	—	0 11 ⁹ / ₁₆	—	0 10 ³ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.

Carcase or Portion.		GRADE—GRAAD.										Karkas of Stuk.
		Prime—Green. Prima—Groen.	No. 1—Brown. No. 1—Bruin.	No. 2—Scarlet. No. 2—Rooi.	No. 3—Black. No. 3—Swart.	No. 5—Unmarked. No. 5—Ongemerk.						
F.—AT PIETERMARITZBURG.												
	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.		F.—TE PIETERMARITZBURG.
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.		
1. Whole carcase or side.....	96 3	0 11 ⁹ / ₁₆	82 9	0 9 ¹⁵ / ₁₆	74 1	0 8 ⁷ / ₈	65 7	0 7 ⁷ / ₈	42 10	0 5 ¹ / ₂	1. Hele karkas of sy.	
2. Whole forequarter.....	81 3	0 9 ³ / ₈	67 8	0 8 ¹ / ₂	58 4	0 7	57 3	0 6 ⁵ / ₈	36 11	0 4 ⁷ / ₁₆	2. Hele voorkwart.	
3. Whole hindquarter.....	109 8	1 1 ¹ / ₁₆	96 0	0 11 ¹ / ₂	88 2	0 10 ⁹ / ₁₆	72 11	0 8 ¹³ / ₁₆	47 11	0 5 ³ / ₄	3. Hele agterkwart.	
4. Whole chuck or crop.....	—	0 10 ¹³ / ₁₆	—	0 8 ¹⁵ / ₁₆	—	0 7 ¹¹ / ₁₆	—	0 7 ¹¹ / ₁₆	—	—	4. Hele „chuck” of „crop”.	
5. Whole brisket.....	—	0 10 ⁷ / ₁₆	—	0 8 ³ / ₈	—	0 7 ¹ / ₂	—	0 7 ¹ / ₂	—	—	5. Hele borsstuk.	
6. Whole shin (fore).....	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	—	6. Hele skenkel (voor).	
7. Whole brisket with shin.....	—	0 7 ⁷ / ₁₆	—	0 6 ⁷ / ₁₆	—	0 5 ¹ / ₂	—	0 5 ⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.	
8. Whole rump.....	—	1 5 ¹ / ₂	—	1 3 ³ / ₈	—	1 3 ³ / ₁₆	—	1 0 ³ / ₂	—	—	8. Hele kruisstuk.	
9. Whole sirloin.....	—	1 3 ³ / ₈	—	1 1 ⁵ / ₈	—	1 0 ⁹ / ₁₆	—	1 0 ⁹ / ₁₆	—	—	9. Hele lendestuk.	
10. Whole buttock.....	—	0 11 ¹ / ₈	—	0 9 ⁷ / ₈	—	0 8 ¹ / ₂	—	0 7 ¹ / ₁₆	—	—	10. Hele boud.	
11. Whole flank.....	—	0 9 ¹ / ₂	—	0 9 ¹ / ₂	—	0 7 ¹³ / ₁₆	—	0 7 ¹³ / ₁₆	—	—	11. Hele lies.	
12. Whole rump with sirloin.....	—	1 4 ⁵ / ₁₆	—	1 2 ¹ / ₂	—	1 1 ⁵ / ₈	—	0 11 ³ / ₈	—	—	12. Hele kruisstuk met lendestuk.	
13. Whole rump with buttock.....	—	1 0 ⁷ / ₈	—	0 11 ¹ / ₈	—	0 10 ⁷ / ₁₆	—	0 8 ³ / ₈	—	—	13. Hele kruisstuk met boud.	
14. Whole rump with sirloin and flank.....	—	1 2 ⁹ / ₁₆	—	1 1 ¹ / ₁₆	—	1 0 ⁹ / ₁₆	—	0 10 ⁹ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.	
G.—AT PORT ELIZABETH.												
	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.		G.—TE PORT ELIZABETH.
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.		
1. Whole carcase or side.....	94 4	0 11 ⁵ / ₁₆	83 5	0 10	74 9	0 9	66 6	0 8	43 6	0 5 ¹ / ₂	1. Hele karkas of sy.	
2. Whole forequarter.....	76 0	0 9 ¹ / ₈	68 2	0 8 ³ / ₁₆	58 10	0 7 ¹ / ₁₆	57 9	0 6 ¹⁵ / ₁₆	38 0	0 4 ⁹ / ₁₆	2. Hele voorkwart.	
3. Whole hindquarter.....	110 8	1 1 ¹ / ₂	96 9	0 11 ¹ / ₈	89 0	0 10 ¹¹ / ₁₆	74 2	0 8 ⁷ / ₈	48 3	0 5 ¹³ / ₁₆	3. Hele agterkwart.	
4. Whole chuck or crop.....	—	0 10 ⁵ / ₈	—	0 9	—	0 7 ¹ / ₂	—	0 7 ¹ / ₂	—	—	4. Hele „chuck” of „crop”.	
5. Whole brisket.....	—	0 9 ⁵ / ₈	—	0 8 ¹³ / ₁₆	—	0 7 ³ / ₁₆	—	0 7 ³ / ₁₆	—	—	5. Hele borsstuk.	
6. Whole shin (fore).....	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	—	6. Hele skenkel (voor).	
7. Whole brisket with shin.....	—	0 6 ¹³ / ₁₆	—	0 6 ¹ / ₂	—	0 5 ⁵ / ₁₆	—	0 5 ⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.	
8. Whole rump.....	—	1 6 ⁵ / ₈	—	1 4 ¹ / ₁₆	—	1 3 ³ / ₈	—	1 0 ⁹ / ₁₆	—	—	8. Hele kruisstuk.	
9. Whole sirloin.....	—	1 3 ¹ / ₂	—	1 1 ⁵ / ₈	—	1 0 ⁹ / ₁₆	—	1 0 ⁹ / ₁₆	—	—	9. Hele lendestuk.	
10. Whole buttock.....	—	0 11 ¹ / ₈	—	0 9 ⁷ / ₈	—	0 8 ¹³ / ₁₆	—	0 7 ³ / ₁₆	—	—	10. Hele boud.	
11. Whole flank.....	—	0 10	—	0 9 ¹ / ₂	—	0 7 ¹³ / ₁₆	—	0 7 ¹³ / ₁₆	—	—	11. Hele lies.	
12. Whole rump with sirloin.....	—	1 4 ⁷ / ₁₆	—	1 2 ¹ / ₂	—	1 1 ⁹ / ₁₆	—	0 11 ⁹ / ₁₆	—	—	12. Hele kruisstuk met lendestuk.	
13. Whole rump with buttock.....	—	1 1 ¹ / ₈	—	0 11 ⁵ / ₁₆	—	0 10 ⁵ / ₈	—	0 8 ⁷ / ₁₆	—	—	13. Hele kruisstuk met boud.	
14. Whole rump with sirloin and flank.....	—	1 2 ¹⁵ / ₁₆	—	1 1 ¹ / ₂	—	1 0 ¹ / ₂	—	0 10 ¹ / ₂	—	—	14. Hele kruisstuk met lendestuk en lies.	
H.—AT PRETORIA.												
	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.		H.—TE PRETORIA.
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.		
1. Whole carcase or side.....	95 4	0 11 ⁷ / ₁₆	81 11	0 9 ¹³ / ₁₆	73 2	0 8 ³ / ₈	65 1	0 7 ¹³ / ₁₆	41 11	0 5	1. Hele karkas of sy.	
2. Whole forequarter.....	76 0	0 9 ¹ / ₈	63 0	0 7 ⁹ / ₁₆	53 7	0 6 ⁷ / ₁₆	52 7	0 6 ⁵ / ₁₆	34 10	0 4 ⁹ / ₁₆	2. Hele voorkwart.	
3. Whole hindquarter.....	112 7	1 1 ¹ / ₂	98 6	0 11 ¹³ / ₁₆	90 8	0 10 ⁵ / ₈	76 1	0 9 ¹ / ₈	48 0	0 5 ¹ / ₄	3. Hele agterkwart.	
4. Whole chuck or crop.....	—	0 10 ¹ / ₂	—	0 8 ⁵ / ₁₆	—	0 7 ¹ / ₁₆	—	0 7	—	—	4. Hele „chuck” of „crop”.	
5. Whole brisket.....	—	0 9 ⁵ / ₈	—	0 7 ¹⁵ / ₁₆	—	0 6 ³ / ₈	—	0 6 ³ / ₈	—	—	5. Hele borsstuk.	
6. Whole shin (fore).....	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	—	6. Hele skenkel (voor).	
7. Whole brisket with shin.....	—	0 6 ¹⁵ / ₁₆	—	0 6	—	0 5 ¹ / ₁₆	—	0 4 ¹⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.	
8. Whole rump.....	—	1 5 ⁷ / ₈	—	1 3 ³ / ₈	—	1 2 ¹¹ / ₁₆	—	1 1 ¹ / ₂	—	—	8. Hele kruisstuk.	
9. Whole sirloin.....	—	1 3 ³ / ₈	—	1 2 ⁹ / ₁₆	—	1 0 ⁷ / ₈	—	0 11 ³ / ₁₆	—	—	9. Hele lendestuk.	
10. Whole buttock.....	—	0 11 ⁷ / ₈	—	0 10 ⁵ / ₁₆	—	0 9 ⁵ / ₈	—	0 7 ¹ / ₂	—	—	10. Hele boud.	
11. Whole flank.....	—	0 10	—	0 8 ³ / ₈	—	0 7	—	0 7	—	—	11. Hele lies.	
12. Whole rump with sirloin.....	—	1 4 ⁹ / ₁₆	—	1 2 ¹³ / ₁₆	—	1 1 ⁹ / ₁₆	—	1 0 ¹ / ₁₆	—	—	12. Hele kruisstuk met lendestuk.	
13. Whole rump with buttock.....	—	1 1 ¹ / ₈	—	0 11 ⁹ / ₁₆	—	0 10 ¹³ / ₁₆	—	0 8 ¹³ / ₁₆	—	—	13. Hele kruisstuk met boud.	
14. Whole rump with sirloin and flank.....	—	1 3	—	1 1 ¹ / ₂	—	1 0 ¹ / ₁₆	—	0 10 ¹⁵ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.	

Carcase or Portion	GRADE—GRAAD.										Karkas of Stuk
	Prime—Green. Prima—Groen.		No. 1—Brown. No. 1—Bruin.		No. 2—Scarlet. No. 2—Rooi.		No. 3—Black. No. 3—Swart.		No. 5—Unmarked. No. 5—Ongemerk.		
I.—ON WITWATERSRAND.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	Per 100 lb.	Per 1 lb.	I.—OP WITWATERSRAND.
1. Whole carcase or side.....	s. d. 94 8	s. d. 0 11 ³ / ₈	s. d. 81 11	s. d. 0 9 ¹³ / ₁₆	s. d. 73 2	s. d. 0 8 ³ / ₈	s. d. 65 0	s. d. 0 7 ¹³ / ₁₆	s. d. 41 11	s. d. 0 5	1. Hele karkas of sy.
2. Whole forequarter.....	76 0	0 9 ¹ / ₂	63 0	0 7 ⁹ / ₁₆	53 7	0 6 ⁷ / ₁₆	52 1	0 6 ¹ / ₂	34 10	0 4 ³ / ₁₆	2. Hele voorkwart.
3. Whole hindquarter.....	111 4	1 1 ³ / ₈	98 6	0 11 ¹³ / ₁₆	90 8	0 10 ³ / ₈	76 5	0 9 ³ / ₁₆	48 0	0 5 ³ / ₈	3. Hele agterkwart.
4. Whole chuck or crop.....	—	0 10 ¹ / ₈	—	0 8 ⁵ / ₁₆	—	0 7 ¹ / ₁₆	—	0 6 ¹⁵ / ₁₆	—	—	4. Hele „chuck” of „crop”.
5. Whole brisket.....	—	0 9 ³ / ₈	—	0 7 ¹⁵ / ₁₆	—	0 6 ³ / ₈	—	0 6 ³ / ₈	—	—	5. Hele borsstuk.
6. Whole shin (fore).....	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	0 3 ¹ / ₂	—	—	6. Hele skenkel (voor).
7. Whole brisket with shin.....	—	0 6 ¹⁵ / ₁₆	—	0 6	—	0 5 ¹ / ₁₆	—	0 4 ¹⁵ / ₁₆	—	—	7. Hele borsstuk met skenkel.
8. Whole rump.....	—	1 5 ³ / ₈	—	1 3 ⁷ / ₈	—	1 2 ¹¹ / ₁₆	—	1 1 ⁵ / ₁₆	—	—	8. Hele kruisstuk.
9. Whole sirloin.....	—	1 3 ¹³ / ₁₆	—	1 2 ³ / ₁₆	—	1 0 ³ / ₈	—	0 11 ⁹ / ₁₆	—	—	9. Hele lendestuk.
10. Whole buttock.....	—	0 11 ⁵ / ₈	—	0 10 ⁵ / ₁₆	—	0 9 ¹ / ₂	—	0 7 ¹ / ₂	—	—	10. Hele boud.
11. Whole flank.....	—	0 9 ¹⁵ / ₁₆	—	0 8 ³ / ₈	—	0 7	—	0 7	—	—	11. Hele lies.
12. Whole rump with sirloin.....	—	1 4 ¹ / ₂	—	1 2 ¹³ / ₁₆	—	1 1 ⁹ / ₁₆	—	1 0 ¹ / ₁₆	—	—	12. Hele kruisstuk met lendestuk.
13. Whole rump with buttock.....	—	1 1	—	0 11 ⁹ / ₁₆	—	0 10 ¹³ / ₁₆	—	0 8 ⁷ / ₈	—	—	13. Hele kruisstuk met boud.
14. Whole rump with sirloin and flank.....	—	1 2 ¹⁵ / ₁₆	—	1 1 ¹ / ₂	—	1 0 ¹ / ₁₆	—	0 10 ¹⁵ / ₁₆	—	—	14. Hele kruisstuk met lendestuk en lies.

PART B.
DEEL B.

MUTTON, LAMB AND GOAT'S MEAT. (CARCASE MEAT).
SKAAP, LAM- EN BOKVLEIS. (KARKASVLEIS).

(For prices of fat and offal see Part E.)
(Vir vet- en afvalpryse sien Deel E.)

Carcase or Portion.	Lamb.* Lamvleis.* Brown/Bruin.	Mutton.† Skaapvleis.† Scarlet/Rooi.	Goat's Meat.‡ Bokvleis.‡ Black/Swart.	Karkas of Stuk.
A.—AT BLOEMFONTEIN.				A.—TE BLOEMFONTEIN.
1. Whole carcase or side.....	s. d. 1 4 $\frac{3}{16}$	s. d. 1 1	s. d. 0 10 $\frac{3}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 3 $\frac{3}{16}$	0 10 $\frac{3}{16}$	0 7 $\frac{3}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 5 $\frac{3}{16}$	1 3 $\frac{7}{16}$	1 0 $\frac{13}{16}$	3. Hele agterhelfte.
B.—AT CAPE TOWN.				B.—TE KAAPSTAD.
1. Whole carcase or side.....	1 5 $\frac{1}{16}$	1 1 $\frac{9}{16}$	0 11 $\frac{3}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 2 $\frac{3}{16}$	0 10 $\frac{3}{16}$	0 9 $\frac{11}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 7 $\frac{3}{16}$	1 4 $\frac{9}{16}$	1 1 $\frac{3}{16}$	3. Hele agterhelfte.
C.—AT DURBAN.				C.—TE DURBAN.
1. Whole carcase or side.....	1 6 $\frac{3}{16}$	1 2 $\frac{5}{16}$	0 11 $\frac{3}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 4 $\frac{11}{16}$	1 0 $\frac{9}{16}$	0 9 $\frac{11}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 7 $\frac{11}{16}$	1 4 $\frac{1}{16}$	1 1 $\frac{3}{16}$	3. Hele agterhelfte.
D.—AT EAST LONDON.				D.—TE OOS-LONDEN.
1. Whole carcase or side.....	1 5 $\frac{9}{16}$	1 1 $\frac{1}{16}$	0 10 $\frac{1}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 4 $\frac{3}{16}$	0 10 $\frac{3}{16}$	0 7 $\frac{3}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 6 $\frac{3}{16}$	1 3 $\frac{11}{16}$	1 0 $\frac{11}{16}$	3. Hele agterhelfte.
E.—AT KIMBERLEY.				E.—TE KIMBERLEY.
1. Whole carcase or side.....	1 4 $\frac{13}{16}$	1 1	0 10 $\frac{9}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 3 $\frac{1}{16}$	0 10 $\frac{3}{16}$	0 8 $\frac{3}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 5 $\frac{3}{16}$	1 3 $\frac{7}{16}$	1 0 $\frac{1}{2}$	3. Hele agterhelfte.
F.—AT PIETERMARITZBURG.				F.—TE PIETERMARITZBURG.
1. Whole carcase or side.....	1 7 $\frac{1}{16}$	1 2 $\frac{5}{16}$	0 11 $\frac{3}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 5 $\frac{11}{16}$	1 0 $\frac{9}{16}$	0 8 $\frac{11}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 8 $\frac{9}{16}$	1 4 $\frac{1}{16}$	1 1 $\frac{7}{16}$	3. Hele agterhelfte.
G.—AT PORT ELIZABETH.				G.—TE PORT ELIZABETH.
1. Whole carcase or side.....	1 4 $\frac{1}{16}$	1 1 $\frac{3}{16}$	0 10 $\frac{9}{16}$	1. Hele karkas of sy. —
2. Whole front.....	1 2 $\frac{3}{16}$	0 10 $\frac{3}{16}$	0 8 $\frac{3}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 6 $\frac{3}{16}$	1 3 $\frac{13}{16}$	1 0 $\frac{1}{2}$	3. Hele agterhelfte.
H.—AT PRETORIA.				H.—TE PRETORIA.
1. Whole carcase or side.....	1 6 $\frac{7}{16}$	1 2 $\frac{1}{16}$	0 11 $\frac{1}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 4 $\frac{11}{16}$	1 0 $\frac{3}{16}$	0 8 $\frac{11}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 8 $\frac{3}{16}$	1 3 $\frac{3}{16}$	1 1 $\frac{1}{2}$	3. Hele agterhelfte.
I.—ON WITWATERSRAND.				I.—OP WITWATERSRAND.
1. Whole carcase or side.....	1 6 $\frac{3}{16}$	1 1 $\frac{13}{16}$	0 11 $\frac{1}{16}$	1. Hele karkas of sy.
2. Whole front.....	1 3 $\frac{11}{16}$	0 11 $\frac{3}{16}$	0 8 $\frac{11}{16}$	2. Hele voorhelfte.
3. Whole back.....	1 9	1 4 $\frac{1}{16}$	1 1 $\frac{1}{8}$	3. Hele agterhelfte.

* Including mutton roller-marked " LLLL " in brown.—Insluitende skaapvleis „ LLLL " in bruin gerolmerk.
† Including lamb roller-marked " SSSS " in scarlet.—Insluitende lamvleis „ SSSS " in rooi gerolmerk.
‡ Including mutton and lamb roller-marked " BBBB " in black.—Insluitende skaap- en lamvleis „ BBBB " in swart gerolmerk.

PART C (1).—PORK (CARCASE MEAT).
DEEL C (1).—VARKVLEIS (KARKASVLEIS).

ON WITWATERSRAND AND AT PRETORIA, DURBAN, PIETERMARITZBURG, EAST LONDON, CAPE TOWN, BLOEMFONTEIN, PORT ELIZABETH AND KIMBERLEY.

OP DIE WITWATERSRAND EN TE PRETORIA, DURBAN, PIETERMARITZBURG, OOS-LONDEN, KAAPSTAD, BLOEMFONTEIN, PORT ELIZABETH EN KIMBERLEY.

Carcase or Portion.	No. 1 Grade, Brown. Graad No. 1, Bruin.	No. 2 Grade, Scarlet. Graad No. 2, Rooi.	No. 3 Grade, Black. Graad No. 3, Swart.	No. 4 Grade not roller- marked but Stamped " U4G ". Graad No. 4 nie gerolmerk maar gestempel „ U4G ".	Sucking Pig, Super Blue. Speen- vark, Super blou.	Karkas of Stuk.
1. Whole carcase with head or side with half head.....	s. d. 1 3 $\frac{7}{16}$	s. d. 1 1 $\frac{3}{16}$	s. d. 0 10 $\frac{3}{16}$	s. d. 0 8 $\frac{1}{16}$	s. d. 1 4 $\frac{11}{16}$	1. Hele karkas met kop of sy met halwe kop.
2. Whole front.....	1 0 $\frac{9}{16}$	0 10 $\frac{3}{16}$	0 7 $\frac{3}{16}$	0 5 $\frac{13}{16}$	—	2. Hele voorhelfte.
3. Whole forequarter.....	0 10 $\frac{11}{16}$	0 8 $\frac{3}{16}$	0 6	0 4	—	3. Hele voorkwart.
4. Whole hindquarter.....	1 6 $\frac{3}{16}$	1 4 $\frac{1}{16}$	1 1 $\frac{1}{16}$	0 11 $\frac{3}{16}$	—	4. Hele agterkwart.
5. Whole back.....	1 7 $\frac{3}{16}$	1 5 $\frac{3}{16}$	1 1 $\frac{1}{16}$	0 11 $\frac{3}{16}$	—	5. Hele agterhelfte.
6. Hele boud.....	1 7 $\frac{3}{16}$	1 6 $\frac{3}{16}$	1 2	1 0 $\frac{1}{16}$	—	6. Hele boud.
7. Whole loin.....	1 6 $\frac{7}{16}$	1 3 $\frac{3}{16}$	1 1 $\frac{1}{16}$	0 11 $\frac{1}{16}$	—	7. Hele lende.
8. Whole fillet.....	1 11	1 8	1 4 $\frac{3}{16}$	1 2 $\frac{3}{16}$	—	8. Hele „ fillet ".

PART C (2).—BACONERS (CARCASE MEAT).
DEEL C (2).—SPEKVLISVARKE (KARKASVLEIS).

ON WITWATERSRAND AND AT PRETORIA, DURBAN, PIETERMARITZBURG, EAST LONDON, CAPE TOWN, BLOEMFONTEIN, PORT ELIZABETH AND
 KIMBERLEY.

OP DIE WITWATERSRAND EN TE PRETORIA, DURBAN, PIETERMARITZBURG, OOS-LONDEN, KAAPSTAD, BLOEMFONTEIN, PORT ELIZABETH EN
 KIMBERLEY.

Carcase or Portion.	Grade No. 1, Marked "AB" in Brown Ink. <i>Graad No. 1, gerolmerk „AB” in bruin ink.</i>	Grade No. 2, Marked "AB" in Brown Ink. <i>Graad No. 2, gerolmerk „AB” in bruin ink.</i>	Karkas of Stuk.
	s. d.	s. d.	
1. Whole carcase with head or side with half head	1 3 ³ / ₁₆	1 1 ⁵ / ₈	1. Hele karkas met kop of sy met halwe kop.
2. Whole front.....	1 0 ⁵ / ₁₆	0 10 ⁷ / ₈	2. Hele voorhelfte.
3. Whole forequarter.....	0 10 ⁷ / ₁₆	0 9 ¹ / ₈	3. Hele voorkwart.
4. Whole hindquarter.....	1 6 ¹ / ₂	1 4 ³ / ₈	4. Hele agterkwart.
5. Whole back.....	1 6 ⁷ / ₈	1 5 ³ / ₈	5. Hele agterhelfte.
6. Whole leg.....	1 7	1 6 ³ / ₈	6. Hele boud.
7. Whole loin.....	1 6 ³ / ₁₆	1 3 ³ / ₈	7. Hele lende.
8. Whole fillet.....	1 10	1 7 ¹ / ₂	8. Hele „fillet”.

PART C (3).—PIGS.—NOT ROLLERMARKED BUT STAMPED "U1G", "U2G", "U3G", "USG", "ULG", "URG".
DEEL C (3).—VARKE.—NIE GEROLMERK MAAR GESTEMPEL „U1G”, „U2G”, „U3G”, „USG”, „ULG”, „URG”.

ON WITWATERSRAND AND AT PRETORIA, DURBAN, PIETERMARITZBURG, EAST LONDON, CAPE TOWN, BLOEMFONTEIN, PORT ELIZABETH AND
 KIMBERLEY.

OP DIE WITWATERSRAND EN TE PRETORIA, DURBAN, PIETERMARITZBURG, OOS-LONDEN, KAAPSTAD, BLOEMFONTEIN, PORT ELIZABETH EN
 KIMBERLEY.

Carcase or Portion.	Baconers. <i>Spekvlisvarke.</i>			Sausage Pigs, Stamped "USG". <i>Wors- varke, gestempel „USG”.</i>	Larders, Stamped "ULG". <i>Vetvarke, gestempel „ULG”.</i>	Roughs Stamped "URG". <i>Ruvarke, gestempel „URG”.</i>		Karkas of Stuk.
	Grade 1, Stamped "U1G". <i>Graad 1, gestempel „U1G”.</i>	Grade 2, Stamped "U2G". <i>Graad 2, gestempel „U2G”.</i>	Grade 3, Stamped "U3G". <i>Graad 3, gestempel „U3G”.</i>			Grade 1. <i>Graad 1.</i>	Grade 2. <i>Graad 2.</i>	
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.	
Whole carcase with head or side with half head.....	1 3 ³ / ₁₆	1 1 ⁵ / ₈	1 0 ⁵ / ₈	0 10 ¹ / ₁₆	0 8	0 4 ¹⁵ / ₁₆	0 2 ⁷ / ₈	Hele karkas met kop of sy met halwe kop.

PART D.—VEAL. (CARCASE MEAT).
DEEL D.—KALFVLEIS. (KARKASVLEIS).

FOR PRICES OF FAT AND OFFAL SEE PART E.
 VIR VET- EN AFVALPRYSE SIEN DEEL E.

ON WITWATERSRAND AND PRETORIA, DURBAN, PIETERMARITZBURG, PORT ELIZABETH, EAST LONDON, CAPE TOWN, BLOEMFONTEIN AND
 KIMBERLEY.

OP WITWATERSRAND EN TE PRETORIA, DURBAN, PIETERMARITZBURG, PORT ELIZABETH, OOS-LONDEN, KAAPSTAD, BLOEMFONTEIN EN
 KIMBERLEY.

Carcase or Portion.	No. 1 Grade. <i>Graad Brown. Bruin.</i>	No. 2 Grade. <i>Graad Scarlet. Rooi.</i>	No. 3 Grade. <i>Graad Black. Swart.</i>	Karkas of Stuk.
	d.	d.	d.	
1. Whole or half carcase.....	9 ³ / ₁₆	7 ¹ / ₈	4	1. Hele of halwe karkas.
2. Whole forequarter.....	5 ³ / ₈	3 ³ / ₈	2	2. Hele voorkwart.
3. Whole hindquarter.....	11 ¹¹ / ₁₆	9 ¹³ / ₁₆	5 ⁷ / ₁₆	3. Hele agterkawrt.

PART E.
DEEL E.

OFFALS AND FAT.
AFVAL EN VET.

MAXIMUM WHOLESALE PRICES PER LB.*
MAKSIMUM GROOTHANDELPRYSE PER LB.*

ON WITWATERSRAND, AT PRETORIA, EAST LONDON, PORT ELIZABETH, BLOEMFONTEIN, KIMBERLEY, DURBAN, PIETERMARITZBURG AND CAPE TOWN.

OP DIE WITWATERSRAND, PRETORIA, OOS-LONDEN, PORT ELIZABETH, BLOEMFONTEIN, KIMBERLEY, DURBAN, PIETERMARITZBURG EN KAAPSTAD.

Item.	Price/Prys.	Item.
1. Ox tongue (not dressed).....	6½d.	1. Beestong (nie bewerk).
2. Ox tongue (dressed).....	8½d.	2. Beestong (bewerk).
3. Ox heart.....	4½d.	3. Beeshart.
4. Ox tail.....	7½d.	4. Beesstert.
5. Tripe (ox or sheep)—washed but unscraped.....	4½d.	5. Pens (bees of skaap)—gewas maar ongeskraap.
6. Tripe (ox or sheep)—scraped.....	6½d.	6. Pens (bees of skaap)—geskraap.
7. Trotters (sheep)—scraped.....	¾d. each/elk	7. Pootjies (skaap)—geskraap.
8. Liver (ox or calf).....	8½d.	8. Lewer (bees of kalf).
9. Liver (sheep, lamb and goat).....	11½d.	9. Lewer (skaap, lam en bok).
10. Kidney (ox).....	11½d.	10. Niertjie (bees).
11. Kidney (sheep, lamb and goat).....	3d. each/elk	11. Niertjie (skaap, lam en bok).
12. Kidney (calf).....	6d. each/elk	12. Niertjie (kalf).
13. Pluck (ox).....	5½d.	13. Harslag (bees).
14. Pluck (sheep, lamb and goat).....	12½d.	14. Harslag (skaap, lam en bok).
15. Pluck (calf).....	5d.	15. Harslag (kalf).
16. Lungs.....	2½d.	16. Longe.
17. Caul fat (unrendered).....	6½d.	17. Pensvet (onuitgebraai).
18. Dirty fat (unrendered, for soap manufacture).....	4½d.	18. Vuilvet (onuitgebraai, vir seepvervaardiging).
19. Ox spleen.....	6½d. each/elk	19. Beesmilt.
20. Ox shanks (cow-heels) unscraped.....	1s. 4½d. per set of 4/stel van 4.	20. Beespote—ongeskraap.
21. Ox shanks (cow-heels) scraped.....	2s. 2d. per set of 4/stel van 4.	21. Beesporte—geskraap.
22. Ox intestines (guts).....	3s. 9½d. per set/stel.	22. Beesderms.
23. Ox kishke.....	6½d. each/elk	23. Beesvetderm.
24. Ox head.....	3s. 3d. each/elk	24. Beeskop.
25. Sheep Head (unscraped).....	6½d. each/elk	25. Skaapkop (ongeskraap).
26. Sheep Head (scraped).....	9½d. each/elk	26. Skaapkop (geskraap).
27. Sheep intestines.....	5½d. per set/stel.	27. Skaapderms.
28. Tail fat.....	10½d.	28. Stertvet.

* Except where otherwise stated./Behalwe waar anders vermeld.

ANNEXURE II.—AANHANGSEL II.

MAXIMUM WHOLESALE PRICES OF MEAT PRODUCTS PER LB.
MAKSIMUM GROOTHANDEL-VLEISPRODUKTEPRYSE PER LB.

(Rates for the calculation of wholesale prices of meat products in controlled areas).
(Tariewe vir die berekening van groothandel-vleisproduktepryse in beheerde gebiede).

	Per lb.	
1. Pork Sausages—wrapped or unwrapped, being sausages consisting essentially of pork as an ingredient notwithstanding that they may contain an admixture of beef and other ingredients.....	s. d. 1 6	1. Varkwors—toegedraai of nie toegedraai nie, is wors waarvan varkvleis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van beesvleis en ander bestanddele kan bevat.
2. Beef Sausages—wrapped or unwrapped, being sausages consisting essentially of beef as an ingredient notwithstanding that they may contain an admixture of pork and other ingredients.....	1 4	2. Beeswors—toegedraai of nie toegedraai nie, is wors waarvan beesvleis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van varkvleis en ander bestanddele kan bevat.
3. "Boerswors": Sausages—wrapped or unwrapped other than sausages referred to in (1) and (2) above.....	1 4	3. „Boerswors": Wors—toegedraai of nie toegedraai nie, uitgesonderd die wors wat in (1) en (2) hierbo genoem word.
4. Vienna sausage.....	1 10	4. Weens wors.
5. Russian sausage.....	2 2	5. Russiese wors.
6. Cocktail sausage.....	2 0	6. Snaperworsies.
7. "Frankfurter".....	1 7	7. "Frankfurter".
8. French polony (large, red).....	1 4	8. Franse polonie (groot, rooi).
9. Small red polony.....	1 4	9. Klein rooi polonie.
10. Liver polony.....	1 4	10. Lewerpolonie.
11. Special garlic polony.....	1 6	11. Spesiale knoffelpolonie.
12. Special ham polony.....	1 6	12. Spesiale hampolonie.

ANNEXURE III.—AANHANGSEL III.

MAXIMUM RETAIL PRICES OF MEAT PER LB.
MAKSIMUM KLEINHANDEL VLEISPRYSE PER LB.(Rates for the calculation of retail prices of meat in controlled areas).
(Tariewe vir die berekening van kleinhandel vleispryse in beheerde gebiede).PART A—BEEF (CARCASE MEAT).
DEEL A—BEESEVLEIS (KARKASVLEIS).(For prices of fat and offal see Part E.)
(Vir vet- en afvalpryse sien Deel E.)

Carcase or Portion.	Prime Grade. <i>Prima Graad.</i> Green. <i>Groen.</i>	No. 1 Grade. <i>Graad No. 1.</i> Brown. <i>Bruin.</i>	No. 2 Grade. <i>Graad No. 2.</i> Scarlet. <i>Rooi.</i>	No. 3 Grade. <i>Graad No. 3.</i> Black. <i>Swart.</i>	Karkas of Stuk.
A.—AT BLOEMFONTEIN.	s. d.	s. d.	s. d.	s. d.	A.—TE BLOEMFONTEIN.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 3	2 0	1 9	1 7	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled), brisket (boned)	1 9	1 6	1 4	1 1	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime-rib, chuck-steak (without bone), hump	1 3	1 0	0 11	0 10	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 0	0 11	0 9	0 9	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), platrib, kortrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 10 $\frac{3}{16}$	0 9 $\frac{3}{16}$	0 8 $\frac{3}{16}$	0 8 $\frac{3}{16}$	8. Hele voorkwart.
9. Whole hindquarter.....	1 3 $\frac{13}{16}$	1 1 $\frac{11}{16}$	1 0 $\frac{8}{16}$	0 10 $\frac{8}{16}$	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·42d.	11·79d.	10·61d.	9·49d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.
B.—AT CAPE TOWN.					B.—TE KAAPSTAD.
1. Fillet.....	2 6	2 6	2 6	2 6	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 4	2 1	1 10	1 9	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib, (rolled), brisket (boned)	1 9	1 7	1 5	1 2	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime-rib, chuck-steak (without bone), hump	1 4	1 1	1 0	0 11	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 1	1 0	0 10	0 10	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), platrib, kortrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 11 $\frac{7}{16}$	0 10 $\frac{5}{16}$	0 9 $\frac{1}{16}$	0 8 $\frac{15}{16}$	8. Hele voorkwart.
9. Whole hindquarter.....	1 4 $\frac{1}{8}$	1 2 $\frac{3}{8}$	1 1 $\frac{5}{16}$	0 11 $\frac{3}{8}$	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·92d.	12·49d.	11·32d.	10·22d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.
C.—AT DURBAN.					C.—TE DURBAN.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 3	2 0	1 10	1 7	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled), brisket (boned)	1 9	1 6	1 4	1 1	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime-rib, chuck-steak (without bone), hump	1 4	1 1	1 0	1 11	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 1	1 0	0 10	0 10	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), platrib, kortrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 11 $\frac{7}{16}$	0 10 $\frac{5}{16}$	0 9 $\frac{1}{16}$	0 8 $\frac{15}{16}$	8. Hele voorkwart.
9. Whole hindquarter.....	1 4	1 1 $\frac{7}{8}$	1 0 $\frac{7}{8}$	0 10 $\frac{13}{16}$	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·87d.	12·22d.	11·09d.	9·92d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.
D.—AT EAST LONDON.					D.—TE OOS-LONDEN.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 2	1 11	1 8	1 6	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled), brisket (boned)	1 9	1 6	1 4	1 1	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime-rib, chuck-steak (without bone), hump	1 3	1 0	0 11	0 10	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 0	0 11	0 9	0 9	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), platrib, kortrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 10 $\frac{3}{8}$	0 9 $\frac{5}{8}$	0 8 $\frac{3}{8}$	0 8 $\frac{3}{16}$	8. Hele voorkwart.
9. Whole hindquarter.....	1 3 $\frac{1}{2}$	1 1 $\frac{1}{8}$	1 0 $\frac{1}{2}$	0 10 $\frac{1}{2}$	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·38d.	11·75d.	10·56d.	9·44d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.

Carcase or Portion.	Prime Grade. Prima Graad. Green. Groen.	No. 1 Grade. Graad No. 1. Brown. Bruin.	No. 2 Grade. Graad No. 2. Scarlet. Rooi.	No. 3 Grade. Graad No. 3. Black. Swart.	Karkas 'of Stuk.
E.—AT KIMBERLEY.	s. d.	s. d.	s. d.	s. d.	E.—TE KIMBERLEY.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 2	2 0	1 8	1 6	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled), brisket (boned)	1 8	1 7	1 4	1 1	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime- rib, chuck-steak (without bone), hump	1 3	1 0	0 11	0 10	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 1	0 10	0 9	0 9	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), plattrib, korttrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 11 ³ / ₁₆	0 9	0 8 ³ / ₁₆	0 8 ³ / ₁₆	8. Hele voorkwart.
9. Whole hindquarter.....	1 3 ⁷ / ₁₆	1 2	1 0 ¹ / ₁₆	0 10 ¹ / ₁₆	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·51d.	11·66d.	10·56d.	9·44d.	N.B.—Gewoë gemiddelde opbrengs van klein- handelstukke per lb.
F.—AT PIETERMARITZBURG.					F.—TE PIETERMARITZBURG.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin	2 3	2 0	1 10	1 7	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wingrib, prime-rib (rolled), brisket (boned)	1 8	1 6	1 4	1 1	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime- rib, chuck-steak (without bone), hump	1 4	1 1	1 0	0 11	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 2	1 0	0 10	0 10	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), plattrib, korttrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	1 0 ¹ / ₁₆	0 10 ⁵ / ₁₆	0 9 ¹ / ₁₆	0 8 ¹⁵ / ₁₆	8. Hele voorkwart.
9. Whole Hindquarter.....	1 3 ³ / ₄	1 1 ⁷ / ₈	1 0 ⁷ / ₈	0 10 ¹³ / ₁₆	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	14·01d.	12·22d.	11·09d.	9·92d.	N.B.—Gewoë gemiddelde opbrengs van klein- handelstukke per lb.
G.—AT PORT ELIZABETH.					G.—TE PORT ELIZABETH.
1. Fillet.....	2 6	2 6	2 6	2 6	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 4	2 1	1 11	1 7	2. Kruisskyf, lendestrukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled) brisket (boned)	1 8	1 6	1 4	1 2	3. Lendestuk, bineboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime- rib, chuck-steak (without bone), hump	1 4	1 1	1 0	0 11	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 1	1 0	0 10	0 10	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), plattrib, korttrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 11 ⁷ / ₁₆	0 10 ⁵ / ₁₆	0 9 ¹ / ₁₆	0 8 ¹⁵ / ₁₆	8. Hele voorkwart.
9. Whole hindquarter.....	1 3 ¹¹ / ₁₆	1 2	1 1	0 11 ¹ / ₂	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·7d.	12·27d.	11·14d.	10·14d.	N.B.—Gewoë gemiddelde opbrengs van klein- handelstukke per lb.
H.—AT PRETORIA.					H.—TE PRETORIA.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 3	2 0	1 9	1 8	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled), brisket (boned).	1 9	1 7	1 5	1 2	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime- rib, chuck-steak (without bone), hump	1 4	1 1	1 0	0 11	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 1	0 11	0 9	0 9	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), plattrib, korttrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 11 ⁷ / ₁₆	0 9 ¹ / ₂	0 8 ¹ / ₂	0 8 ¹ / ₂	8. Hele voorkwart.
9. Whole hindquarter.....	1 4	1 2 ⁷ / ₁₆	1 1 ¹ / ₈	0 11 ³ / ₁₆	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·87d.	12·09d.	10·92d.	9·82d.	N.B.—Gewoë gemiddelde opbrengs van klein- handelstukke per lb.
I.—ON WITWATERSRAND.					I.—OP WITWATERSRAND.
1. Fillet.....	2 5	2 5	2 5	2 5	1. Beeshaas.
2. Rumpsteak, rolled sirloin, scotch fillet, sirloin steak	2 3	2 1	1 9	1 8	2. Kruisskyf, lendestukrol, „scotch fillet”, lendestukskyf.
3. Sirloin, topside (without bone), silverside, aitchbone, wing-rib, prime-rib (rolled), brisket (boned)	1 9	1 7	1 5	1 2	3. Lendestuk, binneboud (sonder been), dy, stertstuk, voorrib, primaribrol, borsstuk (sonder been).
4. Topside (with bone), thick-flank, prime- rib, chuck-steak (without bone), hump	1 3	1 1	1 0	0 11	4. Binneboud (met been), diklies, primarib, dikribskyf (sonder been), skof.
5. Bolo, brisket (with bone), thin-flank, chuck (with bone), flat-rib, short-rib	1 1	0 11	0 9	0 9	5. Bolo, borsstuk (met been), dunlies, dikrib (met been), plattrib, korttrib.
6. Shin (without bone), neck.....	0 8	0 8	0 8	0 8	6. Skenkelvleis (sonder been), nek.
7. Shin (with bone).....	0 6	0 6	0 6	0 6	7. Skenkelvleis (met been).
8. Whole forequarter.....	0 11 ³ / ₁₆	0 9 ¹ / ₂	0 8 ¹ / ₂	0 8 ¹ / ₂	8. Hele voorkwart.
9. Whole hindquarter.....	1 3 ¹⁵ / ₁₆	1 2 ¹ / ₂	1 1 ¹ / ₈	0 11 ³ / ₁₆	9. Hele agterkwart.
10. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	10. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	13·77d.	12·13d.	10·92d.	9·81d.	N.B.—Gewoë gemiddelde opbrengs van klein- handelstukke per lb.

PART B.—MUTTON, LAMB AND GOAT'S MEAT (CARCASE MEAT).
DEEL B.—SKAAP-, LAM- EN BOKVLEIS (KARKASVLEIS).

(For Prices of Fat and Offal see Part E).
 (Vir vet- en afvalpryse sien Deel E).

Carcase or Portion.	Lamb.* <i>Lamvleis.*</i> Brown. <i>Bruin.</i>	Mutton.† <i>Skaapvleis.†</i> Scarlet. <i>Rooi.</i>	Goat's Meat.‡ <i>Bokvleis.‡</i> Black. <i>Swart.</i>	Karkas of Stuk.
	s. d.	s. d.	s. d.	
A.—AT BLOEMFONTEIN.				
1. Chops, cutlets, leg.....	1 11	1 7	1 4	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 8	1 3	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 3	0 10	0 7	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 6	1 1	0 10	4. Hele voorhelfte.
5. Whole forequarter.....	1 5	1 0	0 9	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 9	1 5	1 3	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 7	1 3	1 1	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	19·27d.	15·31d.	12·52d.	N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.
B.—AT CAPE TOWN.				
1. Chops, cutlets, leg.....	2 0	1 8	1 5	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 9	1 4	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 2	0 10	0 9	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 5	1 1	1 0	4. Hele voorhelfte.
5. Whole forequarter.....	1 4	1 0	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 10	1 6	1 4	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 8	1 4	1 2	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	19·57d.	15·93d.	13·68d.	N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.
C.—AT DURBAN.				
1. Chops, cutlets, leg.....	2 1	1 8	1 5	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 10	1 5	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 4	1 0	0 9	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 7	1 3	1 0	4. Hele voorhelfte.
5. Whole forequarter.....	1 6	1 2	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 10	1 6	1 4	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 9	1 5	1 2	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	20·76d.	16·68d.	13·68d.	N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.
D.—AT EAST LONDON.				
1. Chops, cutlets, leg.....	2 0	1 7	1 4	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 9	1 4	1 0	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 4	0 10	0 7	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 7	1 1	0 10	4. Hele voorhelfte.
5. Whole forequarter.....	1 6	1 0	0 9	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 9	1 6	1 3	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 8	1 3	1 0	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	20·16d.	15·45d.	12·38d.	N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.
E.—AT KIMBERLEY.				
1. Chops, cutlets, leg.....	1 11	1 7	1 4	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 8	1 3	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 3	0 10	0 8	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 6	1 1	0 11	4. Hele voorhelfte.
5. Whole forequarter.....	1 5	1 0	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 9	1 5	1 3	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 7	1 3	1 1	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	19·27d.	15·31d.	12·86d.	N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.
F.—AT PIETERMARITZBURG.				
1. Chops, cutlets, leg.....	2 2	1 8	1 5	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 11	1 5	1 2	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 5	1 0	0 8	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 8	1 3	0 11	4. Hele voorhelfte.
5. Whole forequarter.....	1 7	1 2	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 11	1 6	1 4	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 10	1 5	1 2	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	21·65d.	16·68d.	13·5d.	N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.
F.—TE PIETERMARITZBURG.				
				1. Karmenaadjies, kotelette, boud.
				2. Dikrib, blad.
				3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
				4. Hele voorhelfte.
				5. Hele voorkwart.
				6. Hele agterhelfte, hele agterkwart.
				7. Hele of halwe karkas.
				8. Enige stuk of deel nie hierbo genoem nie.
				N.B.—Gewoë gemiddelde opbrengs van klein-handelstukke per lb.

Carcase or Portion.	Lamb.* Lamvleis.* Brown. Bruin.	Mutton.† Skaapvleis.† Scarlet. Rooi.	Goat's Meat.‡ Bokvleis.‡ Black. Swart.	Karkas of Stuk.
G.—AT PORT ELIZABETH.	s. d.	s. d.	s. d.	G.—TE PORT ELIZABETH.
1. Chops, cutlets, leg.....	1 11	1 7	1 4	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 8	1 3	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 2	0 11	0 8	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 5	1 1	0 11	4. Hele voorhelfte.
5. Whole forequarter.....	1 4	1 0	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 9	1 6	1 3	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 7	1 4	1 1	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	18·97d.	15·62d.	12·86d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.
H.—AT PRETORIA.				H.—TE PRETORIA.
1. Chops, cutlets, leg.....	2 2	1 8	1 5	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 10	1 4	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 3	1 0	0 8	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 7	1 3	0 11	4. Hele voorhelfte.
5. Whole forequarter.....	1 5	1 2	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 11	1 6	1 4	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 9	1 5	1 1	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	20·94d.	16·55d.	13·35d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.
I.—ON WITWATERSRAND.				I.—OP WITWATERSRAND.
1. Chops, cutlets, leg.....	2 2	1 8	1 5	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 10	1 4	1 1	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck	1 3	0 11	0 8	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole front.....	1 7	1 2	0 11	4. Hele voorhelfte.
5. Whole forequarter.....	1 5	1 1	0 10	5. Hele voorkwart.
6. Whole back, whole hindquarter.....	1 11	1 6	1 4	6. Hele agterhelfte, hele agterkwart.
7. Whole or half carcase.....	1 9	1 4	1 1	7. Hele of halwe karkas.
8. Any cut, joint or portion not listed above..	0 4	0 4	0 4	8. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	20·94d.	16·24d.	13·35d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.

* Including mutton roller-marked "LLLL" in brown.

* Insluitende skaapvleis „LLLL" in bruin gerolmerk.

† Including lamb roller-marked "SSSS" in scarlet.

† Insluitende lamvleis „SSSS" in rooi gerolmerk.

‡ Including mutton and lamb roller-marked "BBBB" in black.

‡ Insluitende skaap- en lamvleis „BBBB" in swart gerolmerk.

PART C.—PORK (CARCASE MEAT).
DEEL C.—VARKVLEIS (KARKASVLEIS).

ON WITWATERSRAND AND AT PRETORIA, DURBAN, PIETERMARITZBURG, EAST LONDON, CAPE TOWN, BLOEMFONTEIN, PORT ELIZABETH AND KIMBERLEY.

OP DIE WITWATERSRAND EN TE PRETORIA, DURBAN, PIETERMARITZBURG, OOS-LONDEN, KAAPSTAD, BLOEMFONTEIN, PORT ELIZABETH EN KIMBERLEY.

Carcase or Portion.	*No. 1 Grade, Brown. Graad No. 1, Bruin.	No. 2 Grade, Scarlet. Graad No. 2, Rooi.	No. 3 Grade, Black. Graad No. 3, Swart.	No. 4 Grade, not Roller- marked. Graad No. 4, nie gerol- merk.	Sucking Pig, Super Blue. Speen- vark, super blou.	Karkas of Stuk.
	s. d.	s. d.	s. d.	s. d.	s. d.	
1. Fillet end of leg; chops; cutlets..	2 2	1 11	1 7	1 4	—	1. Boud sonder skenkelstuk; karmenaadjies.
1. (a) Chops; cutlets (trimmed).....	—	2 1	2 1	2 1	—	1. (a) Karmenaadjies; kotelette (afgerond).
2. Leg.....	1 10	1 9	1 4	1 2	—	2. Boud.
3. Thick-rib.....	1 7	1 5	1 1	0 11	—	3. Dikrib.
4. Flank; breast.....	1 1	1 0	0 9	0 6	—	4. Lies, borsstuk.
5. Shank; trotters; head.....	0 7	0 4	0 3	0 2	—	5. Skenkel; pootjies; kop.
6. Leaf lard; pork fat ("spek")....	1 1	1 1	1 1	1 1	—	6. Reuselviet; spek.
7. Whole front.....	1 3	1 1	0 10	0 8	—	7. Hele voorhelfte.
8. Whole forequarter.....	1 1	0 11	0 8	0 6	—	8. Hele voorkwart.
9. Whole middle.....	1 9	1 6	1 4	1 1	—	9. Hele middelsny.
10. Whole hindquarter.....	1 9	1 7	1 4	1 2	—	10. Hele agterkwart.
11. Whole back.....	1 10	1 7	1 4	1 2	—	11. Hele agterhelfte.
12. Whole carcase with head or side with half head	1 6	1 4	1 0	0 10	1 7	12. Hele karkas met kop of sy met halwe kop.
13. Any cut, joint or portion not listed above	0 4	0 4	0 4	0 4	—	13. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	17·89d.	15·71d.	12·46d.	10·28d.	—	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.

* Including Baconers Grade 1 and Grade 2, roller-marked "AB" in brown ink.

* Met inbegrip van Spekvleisvarke Graad 1 en Graad 2, gerolmerk „AB" in bruin ink.

PART D.—VEAL (CARCASE MEAT).
DEEL D.—KALFVLEIS (KARKASVLEIS).

(For prices of fat and offal see Part E).
(Vir vet- en afvalpryse sien Deel E).

ON WITWATERSRAND AND AT PRETORIA, CAPE TOWN, EAST LONDON, BLOEMFONTEIN, KIMBERLEY, PORT ELIZABETH, DURBAN AND PIETERMARITZBURG.

OP DIE WITWATERSRAND EN TE PRETORIA, KAAPSTAD, OOS-LONDEN, BLOEMFONTEIN, KIMBERLEY, PORT ELIZABETH, DURBAN EN PIETERMARITZBURG.

Carcase or Portion.	Grade 1, Brown. <i>Graad 1, Bruin.</i>	Grade 2, Scarlet. <i>Graad 2, Rooi.</i>	Grade 3, Black. <i>Graad 3, Swart.</i>	Karkas of Stuk.
	s. d.	s. d.	s. d.	
1. Fillet of veal.....	1 7	1 5	0 10	1. Boud sonder skenkel.
2. Chops; cutlets; leg.....	1 3	1 1	0 8	2. Karmenaadjies; kotelette; boud.
3. Shoulder (boned).....	1 1	0 7	0 5	3. Blad (sonder been).
4. Hindquarter shank; breast; thick-rib..	0 10	0 6	0 4	4. Agterkwartskenkel; borsstuk; dikrib.
5. Flank; neck; forequarter shank.....	0 3	0 3	0 3	5. Lies; nek; voorkwartskenkel.
6. Whole forequarter.....	0 8	0 5	0 4	6. Hele voorkwart.
7. Whole hindquarter.....	1 2	1 0	0 8	7. Hele agterkwart.
8. Whole front.....	0 9	0 6	0 4	8. Hele voorhelfte.
9. Whole back.....	1 2	1 1	0 8	9. Hele agterhelfte.
10. Whole carcass or side.....	0 11	0 9	0 6	10. Hele karkas of sy.
11. Any cut, joint or portion not listed above	0 4	0 4	0 4	11. Enige stuk of deel nie hierbo genoem nie.
NOTE.—Weighted average realisation of retail cuts per lb.	11·48d.	9·24d.	6·03d.	N.B.—Gewoë gemiddelde opbrengs van kleinhandelstukke per lb.

PART E.—OFFALS AND FAT.
DEEL E.—AFVAL EN VET.

MAXIMUM RETAIL PRICES PER LB. (EXCEPT WHERE OTHERWISE STATED).
MAKSIMUM KLEINHANDELPRYSE PER LB. (BEHALWE WAAR ANDERS VERMELD).

ON WITSATERSRAND, AT PRETORIA, EAST LONDON, PORT ELIZABETH, BLOEMFONTEIN, KIMBERLEY, DURBAN, PIETERMARITZBURG AND CAPE TOWN.

OP WITWATERSRAND, TE PRETORIA, OOS-LONDEN, PORT ELIZABETH, BLOEMFONTEIN, KIMBERLEY, DURBAN, PIETERMARITZBURG EN KAAPSTAD.

Item.	Price/Prys.	Item.
1. Ox tongue (not dressed).....	9d.	1. Beestong (nie bewerk).
2. Ox tongue (dressed).....	11d.	2. Beestong (bewerk).
3. Ox heart.....	6d.	3. Beeshart.
4. Ox tail.....	10d.	4. Beesstert.
5. Tripe (ox or sheep)—washed but unscraped.....	6d.	5. Pens (bees of skaap)—gewas maar ongeskraap.
6. Tripe (ox or sheep)—scraped.....	9d.	6. Pens (bees of skaap)—geskraap.
7. Trotters (sheep)—scraped.....	1d. each/elk	7. Pootjies (skaap)—geskraap.
8. Liver (ox and calf).....	11d.	8. Lewer (bees en kalf).
9. Liver (sheep, lamb and goat).....	1s. 3d.	9. Lewer (skaap, lam en bok).
10. Kidney (ox).....	1s. 3d.	10. Niertjie (bees).
11. Kidney (sheep, lamb and goat).....	4d. each/elk	11. Niertjie (skaap, lam en bok).
12. Kidney (calf).....	8d. each/elk	12. Niertjie (kalf).
13. Pluck (sheep, lamb and goat).....	1s. 5d. each/elk	13. Harslag (skaap, lam en bok).
14. Pluck (calf).....	7d.	14. Harslag (kalf).
15. Tail-fat.....	1s. 2d.	15. Stertvet.
16. Suet.....	10d.	16. Niervet.

ANNEXURE IV.—AANHANGSEL IV.

MAXIMUM RETAIL PRICES OF MEAT PRODUCTS PER LB.
MAKSIMUM KLEINHANDEL-VLEISPRODUKTEPRYSE PER LB.

(Rates for the calculation of retail prices of meat products in controlled areas).
(Tariewe vir die berekening van kleinhandel-vleisproduktepryse in beheerde gebiede).

	Per lb.	
1. Pork sausages—wrapped or unwrapped, being sausages consisting essentially of pork as an ingredient notwithstanding that they may contain an admixture of beef and other ingredients.....	s. d. 1 10	1. Varkwors—toegedraai of nie toegedraai nie, is wors waarvan varkvleis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van beesvleis en ander bestanddele kan bevat.
2. Beef sausages—wrapped or unwrapped, being sausages consisting essentially of beef as an ingredient notwithstanding that they may contain an admixture of pork and other ingredients.....	1 8	2. Beeswors—toegedraai of nie toegedraai nie, is wors waarvan beesvleis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van varkvleis en ander bestanddele kan bevat.
3. "Boerwors": Sausages—wrapped or unwrapped, other than sausages referred to in (1) and (2) above.....	1 8	3. „Boerwors": Wors—toegedraai of nie toegedraai nie, uitgesonderd die wors wat in (1) en (2) hierbo genoem word.
4. Vienna sausage.....	2 3	4. Weense wors.
5. Russian sausage.....	2 8	5. Russiese wors.
6. Cocktail sausage.....	2 6	6. Snaperworsies.
7. „Frankfurter".....	2 0	7. „Frankfurter".
8. French polony (large, red).....	1 8	8. Franse polonie (groot, rooi).
9. Small red polony.....	1 8	9. Klein rooi polonie.
10. Liver polony.....	1 8	10. Lewerpolonie.
11. Special garlic polony.....	1 10	11. Spesiale knoffelpolonie.
12. Special ham polony.....	1 10	12. Spesiale hampolonie.
13. Mince-meat, irrespective of class, grade, cut, joint or portion of meat utilised in the preparation thereof; provided that if a customer orders a special cut to be minced the rate fixed for such cut may be charged....	1 4	13. Gemaalde vleis, afgesien van klas, graad, stuk of deel gebruik by die bereiding daarvan; met dien verstande dat indien 'n klant 'n spesiale stuk vleis bestel om gemaal te word, die tarief vir daardie stuk vasgestel gebruik mag word vir die berekening van die prys.

★ No. 851.]

[6 April 1951.]

PRICES OF MEAT AND CERTAIN MEAT PRODUCTS IN OUTSIDE AREAS.

In terms of section *twenty-nine* of the Marketing Act, 1937 (Act No. 26 of 1937), as amended, I, STEPHANUS PETRUS LE ROUX, Minister of Agriculture, hereby make known that the Livestock and Meat Industries Control Board, referred to in section 3 of the Livestock and Meat Control Scheme, published by Proclamation No. 265 of 1945, as amended, has, under the powers vested in it by section 14 of the said Scheme, with my approval, imposed the prohibitions and made the determinations set out in the Schedule hereto.

And I hereby further make known that this notice shall come into operation on the 9th April, 1951.

S. P. LE ROUX,
Minister of Agriculture.

SCHEDULE.

DEFINITIONS.

1. In this Schedule any expression to which a meaning has been assigned in the Livestock and Meat Control Scheme, published by Proclamation No. 265 of 1945, as amended, shall have the meaning so thereto assigned: Further, unless inconsistent with the context—

“controlled area” means an area defined in Schedule B to Proclamation No. 217 of 1950;

“manufacturer of meat products” means any person dealing in the course of trade with meat or meat products who is registered or required to be registered with the Board as a manufacturer of meat products;

“retail butcher” means any person dealing in the course of trade with meat who is registered or required to be registered with the Board as a retail butcher;

“outside area” means any area not comprising part of a controlled area;

“an outside area butcher” means a retail butcher who is not required by the Board to obtain meat from a controlled area.

RETAIL PRICES OF BEEF.

2. Subject to the provisions of clause 4, no outside area butcher shall in any area specified in Annexures I, II and III sell beef at a price above a price calculated at the rate specified in the relevant Annexure in respect of that area.

RETAIL PRICES OF LAMB, MUTTON OR GOATS' MEAT.

3. Subject to the provisions of clause 4, no outside area butcher shall in any area specified in Annexures IV, V and VI sell lamb, mutton or goats' meat at a price above a price calculated at the rate specified in the relevant Annexure in respect of that area.

CHARGE FOR DELIVERING MEAT AND MEAT PRODUCTS.

4. A person referred to in clause 2, 3 or 6 who delivers meat or meat products to the purchaser at a place other than his business premises may calculate the price of such meat or meat products at a rate of 1d. per lb. higher than the rate referred to in the said clauses for the calculation of the price of such meat or meat products.

WHOLESALE PRICES OF CERTAIN MEAT PRODUCTS.

5. No manufacturer of meat products shall in an outside area, sell the meat products specified in Annexure VII hereto, to any person dealing in the course of a trade with meat or meat products, at a price above a price calculated at the rate prescribed in the said Annexure for the calculation of the price of such meat products.

★ No. 851.]

[6 April 1951.]

PRYSE VAN VLEIS EN SEKERE VLEISPRODUKTE IN BUITEGEBIEDE.

Kragtens artikel *nege-en-twintig* van die Bemarkingswet, 1937 (Wet No. 26 van 1937), soos gewysig, maak ek, STEPHANUS PETRUS LE ROUX, Minister van Landbou, hierby bekend dat die Raad van Beheer oor die Vee- en Vleisnywerhede, vermeld in artikel 3 van die Vee- en Vleisreëlinskema, gepubliseer by Proklamasie No. 265 van 1945, soos gewysig, kragtens die bevoegdheid hom verleë by artikel 4 van genoemde Skema, met my goedkeuring, die verbodsbepalings opgelê en die vereistes voorgeskryf het wat in die Bylae hiervan uiteengesit is.

Voorts maak ek hierby bekend dat hierdie kennisgewing op 9 April 1951 van krag word.

S. P. LE ROUX,
Minister van Landbou.

BYLAE.

WOORDOMSKRYWING.

1. In hierdie Bylae en die Aanhangsels daarvan het enige uitdrukking waaraan 'n betekenis geheg is in die Vee- en Vleisreëlinskema, gepubliseer by Proklamasie No. 265 van 1945, soos gewysig, die betekenis aldus daaraan geheg: Voorts, tensy dit teenstrydig is met die samehang, beteken—

„beheerde gebied”, 'n gebied in Bylae B van Proklamasie No. 217 van 1950 uiteengesit;

„vervaardiger van vleisprodukte”, iemand wat met vleis of vleisprodukte as 'n besigheid handel en deur die Raad as 'n vervaardiger van vleisprodukte geregistreer is of behoort te wees;

„kleinhandelslagter”, iemand wat met vleis as 'n besigheid handel en deur die Raad as 'n kleinhandelslagter geregistreer is of behoort te wees;

„buitegebied”, enige gebied wat nie deel uitmaak van 'n beheerde gebied nie;

„buitegebied-slagter”, 'n kleinhandelslagter wat nie deur die Raad verplig is om vleis uit 'n beheerde gebied te verkry nie.

KLEINHANDELPRYSE VAN BEESVLEIS.

2. Behoudens die bepalinge van klousule 4, mag geen buitegebied-slagter in enige gebied in Aanhangsel I, II of III aangedui, beesvleis teen 'n hoër prys verkoop as 'n prys bereken teen die tarief in die betrokke Aanhangsel ten opsigte van daardie gebied aangedui.

KLEINHANDELPRYSE VAN LAM-, SKAAP- OF BOKVLEIS.

3. Behoudens die bepalinge van klousule 4, mag geen buitegebied-slagter in enige gebied in Aanhangsel IV, V of VI aangedui, lam-, skaap- of bokvleis teen 'n hoër prys verkoop as 'n prys bereken teen die tarief in die betrokke Aanhangsel ten opsigte van daardie gebied gespesifiseer.

AFLERINGSKOSTE VAN VLEIS EN VLEISPRODUKTE.

4. Iemand in klousule 2, 3 of 6 bedoel, wat vleis en vleisprodukte op 'n ander plek as sy besigheidspersoneel aan die koper aflewer, mag die prys van sulke vleis of vleisprodukte bereken teen 'n tarief van 1d. per lb. hoër as die tarief in genoemde klousules bedoel vir die berekening van die prys van sulke vleis of vleisprodukte.

GROOTHANDELPRYSE VAN SEKERE VLEISPRODUKTE.

5. Geen vervaardiger van vleisprodukte mag in 'n buitegebied die vleisprodukte in Aanhangsel VII hiervan aangedui aan iemand wat met vleis of vleisprodukte as 'n besigheid handel teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in genoemde Aanhangsel voorgeskryf vir die berekening van die prys van sulke vleisprodukte.

RETAIL PRICES OF CERTAIN MEAT PRODUCTS.

6. Subject to the provisions of clause 4 no person dealing in the course of trade with meat or meat products shall, in an outside area, sell the meat products specified in Annexure VIII hereto to any person other than a person dealing in the course of trade with meat or meat products, at a price above a price calculated at the rate prescribed in the said Annexure for the calculation of the price of such meat products.

INVOICES.

7. (1) A retail butcher who sells meat or meat products on credit shall at the time of the delivery of such meat or meat products there and then furnish to the purchaser or the person receiving the meat or meat products on behalf of the purchaser a serially numbered and dated invoice containing the following particulars:—

- The name and address of the retail butcher;
- the name and address of the purchaser;
- an accurate description (stating the cut, grade and kind) of the meat or meat product as indicated in the relevant Annexure hereto;
- the weight of each item mentioned in the invoice;
- the rate at which the price has been calculated as prescribed in the relevant Annexures hereto;

provided that the retail butcher may further complete the invoice by also adding the total price for each item and the total price for all items.

(2) A retail butcher selling meat or meat products for cash shall furnish the purchaser with an invoice containing the undermentioned particulars:—

- If the total price of the meat or meat products sold in a single transaction is more than two shillings and the purchaser demands an invoice;
- if the total price of the meat or meat products sold in a single transaction is more than twenty shillings, whether or not the purchaser demands an invoice.

Details to be shown on invoice:—

- The name and address of the retail butcher;
- an accurate description (stating the cut, grade and kind) of the meat or meat products as indicated in the relevant Annexure hereto;
- the weight of each item mentioned in the invoice;
- the total price of each item mentioned in the invoice;
- the total price of all items mentioned in the invoice.

KLEINHANDELPRYSE VAN SEKERE VLEISPRODUKTE.

6. Behoudens die bepaling van klousule 4 mag niemand wat met vleis of vleisprodukte as 'n besigheid handel in 'n buitegebied die vleisprodukte in Aanhangel VIII hiervan genoem aan iemand anders as iemand wat met vleis of vleisprodukte as 'n besigheid handel teen 'n hoër prys verkoop as 'n prys bereken volgens die tarief in genoemde Aanhangel voorgeskryf vir die berekening van die prys van sulke vleisprodukte.

FAKTURE.

7. (1) 'n Kleinhandelslagter wat vleis of vleisprodukte op krediet verkoop, moet ten tyde van die lewering van sulke vleis of vleisprodukte daar en dan 'n gedateerde faktuur, met serienommer, wat onderstaande besonderhede bevat, aan die koper of die persoon wat die vleis of vleisprodukte namens die koper ontvang, verstrek:—

- Die naam en adres van die kleinhandelslagter;
- die naam en adres van die koper;
- 'n noukeurige beskrywing (met vermelding van die stuk, graad of soort) van die vleis of vleisprodukte, soos in die betrokke Aanhangel hiervan aangegee;
- die gewig van elke item op die faktuur aangegee;
- die tarief vir berekening van die prys soos in die betrokke Aanhangel hiervan voorgeskryf;

met dien verstande dat die kleinhandelslagter die faktuur verder mag voltooi deur ook die totale prys vir elke item en die totale prys van alle items by te voeg.

(2) 'n Kleinhandelslagter wat vleis of vleisprodukte vir kontant verkoop, moet aan die koper 'n faktuur met ondergenoemde besonderhede gee:—

- Indien die totale prys van sulke vleis of vleisprodukte wat in een enkele transaksie aan iemand verkoop word meer as twee sjielings is, en die koper 'n faktuur eis;
- indien die totale prys van sulke vleis of vleisprodukte wat in een enkele transaksie aan iemand verkoop word meer as twintig sjielings is, ongeag of die koper 'n faktuur eis.

Besonderhede wat op 'n faktuur moet verskyn:—

- Die naam en adres van die kleinhandelslagter;
- 'n noukeurige beskrywing (met vermelding van die stuk, graad of soort) van die vleis of vleisprodukte, soos in die betrokke Aanhangel hiervan aangegee;
- die gewig van elke item op die faktuur aangegee;
- die totale prys van elke item op die faktuur aangegee;
- die totale prys van alle items op die faktuur aangegee.

AANEXURE I.—AANHANGSEL I.

MAXIMUM RETAIL PRICES OF BEEF PER LB.
MAKSIMUM KLEINHANDEL-BEESVLEISPRYSE PER LB.

Rates for the calculation of retail prices of Beef in the following outside areas: The Magisterial districts of Marico, Rustenburg, Waterberg, Potgietersrust, Pietersburg, Zoutpansberg, Letaba, Pilgrims Rest and Nelspruit in the Transvaal.

Tariewe vir die berekening van kleinhandel-beesvleispryse in die volgende buitegebiede: Die Magistraatsdistrikte Marico, Rustenburg, Waterberg, Potgietersrust, Pietersburg, Zoutpansberg, Letaba, Pelgrimsrus en Nelspruit in die Transvaal.

Carcase or Portion.	Per lb.	Karkas of stuk.
	s. d.	
1. Fillet.....	2 0	1. Beeshaas.
2. Rumpsteak, rolled sirloin, "scotch-fillet", sirloin steak	1 10	2. Kruisskyf, lendestukrol, "scotch-fillet", lendestukskyf.
3. Sirloin, topside (without bone), aitch bone, wing-rib, brisket (boned), prime rib roll.....	1 6	3. Lendestuk, binneboud (sonder been), stertstuk, voorrib, borsstuk (sonder been), prima ribrol.
4. Silverside, thick flank, chuck steak (without bone), brisket (with bone), bolo, prime-rib.....	1 3	4. Dy, diklies, dikribskyf (sonder been), borsstuk (met been), bladstuk, primarib.
5. Flat-rib, chuck (with bone), hump.....	0 11	5. Platrib, dikrib (met been), skof.
6. Thin-flank, short-rib, shin (with or without bone), neck	0 8	6. Dunlies, kortrib, skenkelvleis (met of sonder been), nek.
7. Whole forequarter.....	0 10 ¹⁵ / ₁₆	7. Hele voorkwart.
8. Whole hindquarter.....	1 1 ¹ / ₂	8. Hele agterkwart.
9. Whole carcase or side.....	1 0 ¹ / ₄	9. Hele karkas of sy.
10. Kidney.....	1 3	10. Niertjie.
11. Liver.....	0 10	11. Lewer.
12. Suet.....	0 10	12. Niervet.
13. Any cut, joint or portion not listed above.....	0 4	13. Enige stuk of deel nie hierbo genoem nie.
Note.—Weighted average realization of retail cuts per lb...	12-18d.	N.B.—Beswaarde gemiddelde opbrengs van kleinhandel-stukke, per lb.

AANEXURE II.—AANHANGSEL II.

MAXIMUM RETAIL PRICES OF BEEF PER LB.
MAKSIMUM KLEINHANDEL-BEESVLEISPRYSE PER LB.

Rates for the calculation of retail prices of beef in the following outside areas: The Magisterial districts of Piquetberg, Hopefield, Tulbagh, Malmesbury, Wellington, Bellville, Cape (excluding that portion falling within the controlled area of Cape Town), Simonstown, Paarl, Stellenbosch, Somerset West, Caledon, Worcester, Montagu, Robertson, Swellendam, Bredasdorp, Heidelberg, Riversdale, Mossel Bay, George, Knysna, Humansdorp.

Tariewe vir die berekening van kleinhandel-beesvleispryse in die volgende buitegebiede: Die Magistraatsdistrikte Piketberg, Hopefield, Tulbagh, Malmesbury, Wellington, Bellville, Kaap (behalwe daardie gedeelte wat binne die beheerde gebied van Kaapstad val), Simonstad, Paarl, Stellenbosch, Somerset-Wes, Caledon, Worcester, Montagu, Robertson, Swellendam, Bredasdorp, Heidelberg, Riversdal, Mosselbaai, George, Knysna, Humansdorp.

Carcase or Portion.	Per lb.	Karkas of stuk.
	s. d.	
1. Fillet.....	1 11	1. Beeshaas.
2. Rumpsteak, rolled sirloin, "scotch-fillet", sirloin steak	1 9	2. Kruisskyf, lendestukrol, "scotch-fillet", lendestukskyf.
3. Sirloin, topside (without bone), aitch bone, wing-rib, brisket (boned), prime rib roll.....	1 6	3. Lendestuk, binneboud (sonder been), stertstuk, voorrib, borsstuk (sonder been), prima ribrol.
4. Silverside, thick flank, chuck steak (without bone), brisket (with bone), bolo, prime-rib.....	1 2	4. Dy, diklies, dikribskyf (sonder been), borsstuk (met been), bladstuk, primarib.
5. Flat-rib, chuck (with bone), hump.....	0 10	5. Platrib, dikrib (met been), skof.
6. Thin-flank, short-rib, shin (with or without bone), neck	0 8	6. Dunlies, kortrib, skenkelvleis (met of sonder been), nek.
7. Whole forequarter.....	0 10½	7. Hele voorkwart.....
8. Whole hindquarter.....	1 1	8. Hele agterkwart.....
9. Whole carcass or side.....	0 11½	9. Hele karkas of sy.
10. Kidney.....	1 3	10. Niertjie.
11. Liver.....	0 10	11. Lewer.
12. Suet.....	0 10	12. Niervet.
13. Any cut, joint or portion not listed above.....	0 4	13. Enige stuk of deel nie hierbo genoem nie.
Note.—Weighted average realization of retail cuts per lb...	11 71d.	N.B.—Beswaarde gemiddelde opbrengs van kleinhandel-stukke, per lb.

ANNEXURE III.—AANHANGSEL III.

MAXIMUM RETAIL PRICES OF BEEF PER LB.
MAKSIMUM KLEINHANDEL-BEESVLEISPRYSE PER LB.

Rates for the calculation of retail prices of beef in the following outside areas: Any area within the Union other than a controlled area or an area specified in Annexure I or II.

Tariewe vir die berekening van kleinhandel-beesvleispryse in die volgende buitegebiede: Enige gebied in die Unie behalwe 'n beheerde gebied of 'n gebied in Aanhangsel I of II gespesifiseer.

Carcase or Portion.	Per lb.	Karkas of stuk.
	s. d.	
1. Fillet.....	1 11	1. Beeshaas.
2. Rumpsteak, rolled sirloin, "scotch-fillet", sirloin steak	1 8	2. Kruisskyf, lendestukrol, "scotch-fillet", lendestukskyf.
3. Sirloin, topside (without bone), aitch bone, wing-rib, brisket (boned), prime rib roll.....	1 5	3. Lendestuk, binneboud (sonder been), stertstuk, voorrib, borsstuk (sonder been), prima ribrol.
4. Silverside, thick flank, chuck steak (without bone), brisket (with bone), bolo, prime-rib.....	1 1	4. Dy, diklies, dikribskyf (sonder been), borsstuk (met been), bladstuk, primarib.
5. Flat-rib, chuck (with bone), hump.....	0 10	5. Platrib, dikrib (met been), skof.
6. Thin-flank, short-rib, shin (with or without bone), neck	0 8	6. Dunlies, kortrib, skenkelvleis (met of sonder been), nek.
7. Whole forequarter.....	0 10	7. Hele voorkwart.....
8. Whole hindquarter.....	1 0 ⁷ / ₁₆	8. Hele agterkwart.....
9. Whole carcass or side.....	0 11½	9. Hele karkas of sy.
10. Kidney.....	1 3	10. Niertjie.
11. Liver.....	0 10	11. Lewer.
12. Suet.....	0 10	12. Niervet.
13. Any cut, joint or portion not listed above.....	0 4	13. Enige stuk of deel nie hierbo genoem nie.
Note.—Weighted average realization of retail cuts per lb...	11 27d.	N.B.—Beswaarde gemiddelde opbrengs van kleinhandel-stukke, per lb.

ANNEXURE IV.—AANHANGSEL IV.

MAXIMUM RETAIL PRICES OF MUTTON PER LB.
MAKSIMUM KLEINHANDEL-SKAAPVLEISPRYSE PER LB.

Rates for the calculation of retail prices of mutton in the following non-controlled areas: The Magisterial districts of Marico, Rustenburg, Waterberg, Potgietersrust, Pietersburg, Zoutpansberg, Letaba, Pilgrims Rest and Nelspruit in the Transvaal and the districts of Ingwavuma, Ubombo, Nongoma, Hlabisa, Mahlabatini, Lower Umfolosi, Entonjaneni, Eshowe, Mtunzini, Mapumulo, Lower Tugela, Ndwedwe, Inanda, Camperdown, Pinetown, Durban (excluding the controlled area of Durban), Umlazi, Umzinto and Port Shepstone in Natal.

Tariewe vir die berekening van kleinhandel-skaapvleispryse in die volgende buitegebiede: Die Magistraatsdistrikte Marico, Rustenburg, Waterberg, Potgietersrust, Pietersburg, Zoutpansberg, Letaba, Pelgrimsrus, en Nelspruit in die Transvaal en die distrikte Ingwavuma, Ubombo, Nongoma, Hlabisa, Mahlabatini, Laer-Umfolosi, Entonjaneni, Eshowe, Mtunzini, Mapumulo, Laer-Tugela, Ndwedwe, Inanda, Camperdown, Pinetown, Durban (behalwe die beheerdegebied Durban), Umlazi, Umzinto en Port Shepstone in Natal.

Carcase or Portion.	Per lb.	Karkas of stuk.
	s. d.	
1. Chops, cutlets, leg.....	1 8	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 4	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck.....	0 11	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole forequarter.....	1 1 ⁹ / ₁₆	4. Hele voorkwart.
5. Whole hindquarter.....	1 6½	5. Hele agterkwart.
6. Whole or half carcass.....	1 4½	6. Hele of halwe karkas.
7. Liver.....	1 0	7. Lewer.
8. Kidneys (each).....	0 4	8. Niertjies (elk).
9. Plucks (each).....	1 1	9. Haarslae (elk).
10. Tailfat, suet.....	0 10	10. Stertvat, niervet.
11. Any cut, joint or portion not listed above.....	0 4	11. Enige stuk of deel nie hierbo genoem nie.
Note.—Weighted average realization of retail cuts per lb...	16 32d.	N.B.—Beswaarde gemiddelde opbrengs van kleinhandel-stukke per lb.

ANNEXURE V.—AANHANGSEL V.

MAXIMUM RETAIL PRICES OF MUTTON PER LB.
MAKSIMUM KLEINHANDEL-SKAAPVLEISPRYSE PER LB.

Rates for the calculation of retail prices of mutton in the following outside areas: The Magisterial districts of Piquetberg, Hopefield, Tulbagh, Malmesbury, Wellington, Bellville, Cape (excluding that portion falling within the controlled area of Cape Town), Simonstown, Paarl, Stellenbosch, Somerset West, Caledon, Worcester, Montagu, Robertson, Swellendam, Bredasdorp, Heidelberg, Riversdale, Mossel Bay, George, Knysna, Humansdorp.

Tariewe vir die berekening van kleinhandel-skaapvleispryse in die volgende buitegebiede: Die Magistraatsdistrikte Piketberg, Hopefield, Tulbagh, Malmesbury, Wellington, Bellville, Kaap (behalwe daardie gedeelte wat binne die beheerde gebied van Kaapstad val), Simonstad, Paarl, Stellenbosch, Somerset-Wes, Caledon, Worcester, Montagu, Robertson, Swellendam, Bredasdorp, Heidelberg, Riversdal, Mosselbaai, George, Knysna, Humansdorp.

Carcase or Portion.	Per lb.	Karkas of stuk.
	s. d.	
1. Chops, cutlets, leg.....	1 7	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 4	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck.....	0 11	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole forequarter.....	1 1 ¹⁹ / ₁₆	4. Hele voorkwart.
5. Whole hindquarter.....	1 5 ¹¹ / ₁₆	5. Hele agterkwart.
6. Whole or half carcase.....	1 3 ¹ / ₂	6. Hele of halwe karkas.
7. Liver.....	1 0	7. Lewer.
8. Kidneys (each).....	0 4	8. Niertjies (elk).
9. Plucks (each).....	1 1	9. Haarslae (elk).
10. Tailfat, suet.....	0 10	10. Stertvet, niervet.
11. Any cut, joint or portion not listed above.....	0 4	11. Enige stuk of deel nie hierbo genoem nie.
Note.—Weighted average realization of retail cuts per lb....	15-86d.	N.B.—Beswaarde gemiddelde opbrengs van kleinhandel-stukke per lb.

ANNEXURE VI.—AANHANGSEL VI.

MAXIMUM RETAIL PRICES OF MUTTON PER LB.
MAKSIMUM KLEINHANDEL-SKAAPVLEISPRYSE PER LB.

Rates for the calculation of retail prices of mutton in the following outside areas: Any area within the Union other than a controlled area or an area specified in Annexure IV or V.

Tariewe vir die berekening van kleinhandel-skaapvleispryse in die volgende buitegebiede: Enige gebied in die Unie behalwe 'n beheerde gebied of 'n gebied in Aanhangsel IV of V gespesifiseer.

Carcase or Portion.	Per lb.	Karkas of stuk.
	s. d.	
1. Chops, cutlets, leg.....	1 6	1. Karmenaadjies, kotelette, boud.
2. Thick-rib, raised shoulder.....	1 3	2. Dikrib, blad.
3. Flank, breast, shank, breast with shank, neck.....	0 11	3. Lies, borsstuk, skenkel, borsstuk met skenkel, nek.
4. Whole forequarter.....	1 1 ¹¹ / ₁₆	4. Hele voorkwart.
5. Whole hindquarter.....	1 4 ⁷ / ₈	5. Hele agterkwart.
6. Whole or half carcase.....	1 3 ¹ / ₂	6. Hele of halwe karkas.
7. Liver.....	1 0	7. Lewer.
8. Kidneys (each).....	0 4	8. Niertjies (elk).
9. Plucks (each).....	1 1	9. Haarslae (elk).
10. Tailfat, suet.....	0 10	10. Stertvet, niervet.
11. Any cut, joint or portion not listed above.....	0 4	11. Enige stuk of deel nie hierbo genoem nie.
Note.—Weighted average realization of retail cuts per lb....	15-18d.	N.B.—Beswaarde gemiddelde opbrengs van kleinhandel-stukke per lb.

ANNEXURE VII.—AANHANGSEL VII.

MAXIMUM WHOLESALE PRICES OF MEAT PRODUCTS PER LB.
MAKSIMUM GROOTHANDEL-VLEISPRODUKTEPRYSE PER LB.

(Rates for the calculation of wholesale prices of meat products in outside areas.)
(Tariewe vir die berekening van groothandel-vleisproduktepryse in buitegebiede.)

Item.	Per lb.	Item.
	s. d.	
1. Pork sausages, wrapped or unwrapped, being sausages consisting essentially of pork as an ingredient notwithstanding that they may contain an admixture of beef and other ingredients.....	1 6	1. Varkwors, toegedraai of nie toegedraai nie, is wors waarvan varkveis die vernaamste bestanddeel is on-a danks die feit dat dit 'n bymengsel van beesvleis en ander bestanddele kan bevat.
2. Beef sausages, wrapped or unwrapped, being sausages consisting essentially of beef as an ingredient notwithstanding that they may contain an admixture of pork other ingredients.....	1 4	2. Beeswors, toegedraai of nie toegedraai nie, is wors waarvan beesvleis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van varkveis en ander bestanddele kan bevat.
3. "Boerwors" sausages, wrapped or unwrapped, other than sausages referred to in 1 and 2 above.....	1 4	3. „Boerwors" wors, toegedraai of nie toegedraai nie, uitgesonderd die wors wat in 1 en 2 hierbo genoem word.
4. Vienna Sausage.....	1 10	4. Weense wors.
5. Russian Sausage.....	2 2	5. Russiese wors.
6. Cocktail Sausage.....	2 0	6. Snaperworsies.
7. "Frankfurter".....	1 7	7. „Frankfurter".
8. French Polony (large red).....	1 4	8. Franse polonie (groot rooi).
9. Small Red Polony.....	1 4	9. Klein rooi polonie.
10. Liver Polony.....	1 4	10. Lewerpolonie.
11. Special Garlic Polony.....	1 6	11. Spesiale knoffelpolonie.
12. Special Ham Polony.....	1 6	12. Spesiale hampolonie.

ANNEXURE VIII.—AANHANGSEL VIII.

MAXIMUM RETAIL PRICES OF MEAT PRODUCTS PER LB.
MAKSIMUM KLEINHANDEL-VLEISPRODUKTEPRYSE PER LB.

(Rates for the calculation of retail prices of meat products in outside areas.)
(Tariewe vir die berekening van kleinhandel-vleisproduktepryse in buitegebiede.)

Item.	Per lb.	Item.
	s. d.	
1. Pork Sausages, wrapped or unwrapped, being sausages consisting essentially of pork as an ingredient notwithstanding that they may contain an admixture of beef and other ingredients.....	1 10	1. Varkwors, toegedraai of nie toegedraai nie, is wors waarvan varkveis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van beesvleis en ander bestanddele kan bevat.
2. Beef Sausages, wrapped or unwrapped, being sausages consisting essentially of beef as an ingredient notwithstanding that they may contain an admixture of pork and other ingredients.....	1 8	2. Beeswors, toegedraai of nie toegedraai nie, is wors waarvan beesvleis die vernaamste bestanddeel is ondanks die feit dat dit 'n bymengsel van varkveis en ander bestanddele kan bevat.
3. "Boerwors" Sausages, wrapped or unwrapped, other than sausages referred to in 1 and 2 above.....	1 8	3. „Boerwors" wors, toegedraai of nie toegedraai nie, uitgesonderd die wors wat in 1 en 2 hierbo genoem word.
4. Vienna Sausage.....	2 3	4. Weense wors.
5. Russian Sausage.....	2 8	5. Russiese wors.
6. Cocktail Sausage.....	2 6	6. Snaperworsies.
7. "Frankfurter".....	2 0	7. „Frankfurter".
8. French Polony (large red).....	1 8	8. Frans polonie (groot rooi).
9. Small Red Polony.....	1 8	9. Klein rooi polonie.
10. Liver Polony.....	1 8	10. Lewerpolonie.
11. Special Garlic Polony.....	1 10	11. Spesiale knoffelpolonie.
12. Special Ham Polony.....	1 10	12. Spesiale ham polonie.
13. Mince meat, irrespective of class, grade, cut, joint or portion of meat utilised in the preparation thereof; provided that if a customer orders a special cut to be minced the rate fixed for such cut may be charged....	1 4	13. Gemaalde vleis, afgesien van klas, graad, stuk of deel gebruik by die bereiding daarvan; met dien verstande dat indien 'n klant 'n spesiale stuk vleis bestel om gemaal te word, die tarief vir daardie stuk vasgestel gebruik mag word vir die berekening van die prys.

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OF THE UNION OF SOUTH AFRICA

(Published on Fridays)

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Staatskoerant

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(Verskyn elke Vrydag)

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S. A. MYBURGH,

Staatsdrukker.