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GUERNSEY  
STATUTORY INSTRUMENT  
1952 No. 117

Revised by SI. 1952 No 167  
Amended by S.I. 131 (1952)

THE MEAT (MAXIMUM RETAIL PRICES) (BAILLIWICK OF GUERNSEY)  
ORDER, 1952.

As Competent Authorities as regards the Bailiwick of Guernsey excluding the Island of Alderney and as regards the Island of Alderney respectively in relation to Regulation 55 of the Defence (General) (Guernsey) Regulations, 1945, we hereby make the following Order:-

1. (1) In this Order -

"The Committee" means the States of Guernsey Committee for the Control of Essential Commodities;

"Buy" includes offer or agree to buy, and "sell" includes offer or agree to sell or expose for sale;

"Catering business" includes the business or undertaking of an inn, public house, hotel, restaurant, buffet, coffee stall or of any place of refreshment open to the public, or of any club, boarding-house, refreshment contractor or canteen, and the expression "caterer" shall be construed accordingly;

"Meat" means beef, mutton, lamb, pork, veal, or the bones thereof respectively, and edible offal;

"Minced meat" means any meat which is minced ready for sale, but does not include any meat which, either before or after sale, has been minced by the seller at the request of the buyer;

"Home-killed", as respects any meat, means meat, other than locally produced pork, derived from livestock slaughtered in Great Britain, Northern Ireland, the Irish Republic, the Channel Islands or the Isle of Man;

"Imported", as respects any meat, means meat imported into the United Kingdom, but does not include meat imported from the Irish Republic;

"Locally produced pork" means pork derived from pigs slaughtered in the Bailiwick of Guernsey;

"Sale by retail" means any sale other than to a person buying for the purpose of re-sale, and includes any sale to a person for the purposes of a catering business carried on by him;

"Suet" means natural unrendered suet whether lump, minced, or shredded.

(2) The Interpretation (Guernsey) Law, 1948, applies to the interpretation of this Order as it applies to the interpretation of a Guernsey enactment.

2. No person shall sell or buy by retail any meat at a price exceeding the maximum price applicable in accordance with the Schedule to this Order:

Provided that in calculating the maximum price on a sale of meat by retail any fraction of a farthing shall be regarded as one farthing.

3. Where at the request of the buyer any meat is minced by the seller no additional charge shall be made by the seller for mincing.

4. The provisions of this Order shall not apply to the sale of any cooked meat.
5. No person shall sell meat of any description or cut other than a description or cut for which a maximum price is prescribed in the Schedule to this Order.
6. Every person who sells meat by retail shall keep displayed at the place of sale in a conspicuous position and so as to be clearly readable by all customers throughout the whole time during which meat is being offered or exposed for sale a notice stating in plain words and figures the maximum prices of all such meat.
7. (1) Every person who sells meat by retail shall keep or cause to be kept an accurate record of all purchases by him of meat, that record to include in respect of each purchase the quantity and description of meat purchased and the price paid.  
(2) The retention by any person of any invoice or of a copy of an invoice shall, as respects the particulars mentioned in that document, be a sufficient compliance by that person with the provisions of paragraph (1) of this Article.  
(3) Every person who is required by this Article to keep any record shall retain it for one year from the date of the transaction to which it relates.
8. No person shall in connection with the sale or disposition or proposed sale or disposition of any meat enter or offer or agree to enter into any artificial transaction or make or demand any unreasonable charge.
9. (1) The provisions of this Order are subject to any directions which may at any time be given by or on behalf of the Committee, and to any licence or authorisation which may be granted by or on behalf of the Committee under this Order.  
(2) Every person holding a licence or authorisation granted under this Order shall comply with every condition imposed by that licence or authorisation.
10. Infringements of this Order are offences against the Defence (General) (Guernsey) Regulations, 1945.
11. The Meat (Maximum Retail Prices) (Bailiwick of Guernsey) (No. 2) Order, 1951, dated 19th July, 1951 (a) is hereby revoked, but without prejudice to any proceedings in respect of any contravention thereof:

Provided that unless a contrary intention appears any licence, permit, authorisation or notification having effect under the said Order and subsisting immediately before the coming into operation of this Order shall continue to have effect as though granted under this Order.

12. This Order may be cited as the Meat (Maximum Retail Prices) (Bailiwick of Guernsey) Order, 1952, and shall come into operation on the 15th day of June, 1952.

Dated this 14th day of June, 1952.

R. P. WALKER.

Chairman,  
Alderney Committee for the Control  
of Essential Commodities.

A. FALLA.

President,  
States' Committee for the Control  
of Essential Commodities.

THE SCHEDULE.

MAXIMUM RETAIL PRICES OF MEAT.

PART I.

BEEF.

	<u>1st Quality Home-killed.</u>				<u>Imported and 2nd Quality Home-killed.</u>			
	<u>Bone in per lb.</u>		<u>Boneless per lb.</u>		<u>Bone in per lb.</u>		<u>Boneless per lb.</u>	
	s.	d.	s.	d.	s.	d.	s.	d.
Hindquarter, whole	2	3 $\frac{1}{2}$	-	-	2	0 $\frac{3}{4}$	2	4 $\frac{3}{4}$
Forequarter, whole	1	11 $\frac{1}{4}$	-	-	1	8 $\frac{1}{4}$	1	11 $\frac{1}{2}$
Rump Steak and Fillet Steak...	-	-	3	5	-	-	3	1
Rump with Fillet, whole	2	7	3	1	2	3	2	9
* Topside, Silverside and Thick Flank	-	-	3	1	-	-	2	9
Shoulder or Chuck Steak	-	-	2	7	-	-	2	5
* Sirloin and Wing Rib	2	7	3	1	2	3	2	9
* First Four Ribs of Forequarter	2	5	2	11	2	1	2	7
* Top Ribs, Back Ribs and Shoulder piece without blade bone	2	3	2	7	2	1	2	5
* Brisket, Flat Ribs, Forequarter Flank, Thin or Hindquarter Flank	1	7	1	11	1	5	1	9
* Leg, Shin, Neck or Cold Smoking	-	-	2	1	-	-	1	9
* Skirt	-	-	1	11	-	-	1	11
					s.	d.		
Minced Meat					2	1		
Fat Trimmings					1	5		
Suet					1	11		
Bones						3		

PART II.

MUTTON AND LAMB.

	<u>1st Quality Home-killed Mutton and Lamb.</u>		<u>Imported Mutton and 2nd Quality Home-killed Mutton and Lamb.</u>		<u>Imported Lamb.</u>	
	<u>per lb.</u>		<u>per lb.</u>		<u>per lb.</u>	
	s.	d.	s.	d.	s.	d.
Carcass or Side, whole	2	6 $\frac{1}{2}$	1	6	2	4
Hindquarter, whole	2	10	1	8	2	7
Forequarter, whole	2	3	1	4	2	1
* Leg (bone-in) and Shoulder (bone-in)	2	11	1	9	2	9
* Leg, Loin and Best End, Shoulder (all boneless)	3	5	2	1	3	3
* Loin and Best End	2	11	1	9	2	7
Chops - Loin, Chump, Leg and Best End	3	5	2	1	3	3
Scrag and middle Neck, whole	1	7	1	0	1	3
* Neck, middle	1	9	1	1	1	5
* Scrag and Breast	1	3		11	1	1
			s.	d.		
Minced Meat			2	1		
Suet			1	11		
Bones				3		
Fat Trimmings			1	5		

\* Whole or cut.

PART III.

VEAL.

	<u>Home-killed and Imported.</u>	
	<u>per lb.</u>	
	<u>s.</u>	<u>d.</u>
Carcass or Side, whole	2	0 $\frac{1}{2}$
Hindquarter, whole	2	3
Forequarter, whole	1	10
* Leg, with knuckle	2	3
* Leg, without knuckle, Loin, best end and Neck, best end	2	5
Leg, cut fillet (boneless)	3	1
Loin, whole	2	3
* Loin, chump	2	1
* Shoulder, with knuckle	2	1
* Shoulder, without knuckle	2	3
* Neck, middle	1	11
* Scrag, Breast and Knuckles	1	5
* Boneless cuts, other than leg fillets	2	9
Minced Meat	2	1
Bones		3

PART IV.

PORK.

	<u>Home-killed and Imported.</u>		<u>Locally Produced.</u>	
	<u>per lb.</u>		<u>per lb.</u>	
	<u>s.</u>	<u>d.</u>	<u>s.</u>	<u>d.</u>
Carcass or Side, whole	2	6 $\frac{1}{2}$	-	-
Carcass or Side, headless	2	8 $\frac{1}{2}$	-	-
* Leg (foot off)	2	11	3	5 $\frac{1}{2}$
* Loin, or Spare Rib without blade bone	3	1	3	8
* Loin, or Spare Rib (boneless)	3	5	-	-
* Shoulder or Leg (boneless)	3	5	4	2
* Hand (foot off) and Neck End	2	3	2	10 $\frac{1}{2}$
* Shoulder, Blade Bone and Belly	2	7	2	11 $\frac{1}{2}$
Chops and Steaks	3	5	4	2
* Tenderloin	3	5	4	2
* Hocks	1	3	1	9 $\frac{1}{2}$
Minced Meat	2	1	2	3 $\frac{1}{2}$
* Bones - Rib Shoulder, Back (including tail bones) and Neck Bones, raw pickled or cured	3		3	
Fat Trimmings	2	1	-	-

\* Whole or cut.

PART V.

OFFAL.

	<u>Home-killed and</u> <u>Imported.</u>	
	<u>Price per lb.</u>	
	s.	d.
Liver - Calves, Sheep and Lambs ... ..	3	1
Liver - Pigs. ... ..	2	7
Liver - Ox... ..	2	3
Hearts - Calves, Sheep, Lambs and Pigs ... ..	1	11
Hearts - Ox. ... ..	1	3
Tongue - Ox and Calves (Short cut)... ..	3	0
Tongue - Sheep, Lambs and Pigs. ... ..	2	8
Kidneys - Sheep, Lambs and Calves ... ..	3	1
Kidneys - Ox and Pigs ... ..	2	9
Brains ... ..		11
Sweetbreads - Calves, Sheep and Lambs ... ..	3	7
Sweetbreads - Ox... ..	1	11
Fries (skinned) - Sheep and Lambs ... ..	2	7
Head - Ox (excluding tongue and brain) ... ..		7 <sup>3</sup> / <sub>4</sub>
Head - Sheep and Lambs (including tongue and brain)		6
Head - Calves (scalded) (including tongue and brain)	1	1
Head - Pigs.. ... ..	1	1
Feet - Calves (scalded)... ..		7
Tail - Ox and Calves ... ..	1	11
Melt and Lites ... ..		5
Tripe (dressed ready for cooking) ... ..	1	3
Pigs fry (liver and fat). ... ..	2	1
Ox Cheek (boneless) ... ..	1	11

EXPLANATORY NOTE.

(This Note is not part of the Order, but is intended to indicate its general purport).

This Order replaces the Meat (Maximum Retail Prices) (Bailiwick of Guernsey) (No. 2) Order, 1951.

It prescribes increased prices for most cuts of meat and -

- (a) transfers "pigs' heads" from the pork price schedules to the edible offal price schedule;
- (b) alters the description of certain items in the mutton price schedules; and
- (c) removes price control from "pigs' feet".