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CONTRACTS ACCEPTED

(Series 1985-86)

PROVISIONS—MEAT, SMALLGOODS and POULTRY

J. M. PAWSON Secretary to the Tender Board

CONTRACTS ACCEPTED—(Series 1985–86) PROVISIONS—MEAT, SMALLGOODS and POULTRY

on-	Particulars of Each Tondon Assented	Name of Contractor
raci	Particulars of Each Tender Accepted	Name of Contractor
	PROVISIONS—	
	Supply of meat and smallgoods in such quantities as may	
	be ordered, from 1 May 1986 to 31 October 1986 and	
	supply of poultry in such quantities as may be ordered,	
	from 1 November 1985 to 31 October 1986	
	Schedule No. 3/01.—Meat, Melbourne and Metropolitan	
000	District—	
392	Sub-schedule No. 1.—Heatherton Hospital,	Orbit Whelesale Mosts
395	CheltenhamSub-schedule No. 2.—Office of Corrections Staff Train-	Orbit Wholesale Meats
93		
395	ing College, Watsonia	
173	Cottages, Kew; St. Gabriel's Baby Centre, Balwyn; Mal-	
	vern Clinic, Malvern	1
395	Sub-schedule No. 4.—Mont Park, Bundoora, Larundel,	
,,,	Janefield, Gresswell and Pleasant View	
395	Sub-schedule No. 5 — Teachers' College Hostels	1
395	Sub-schedule No. 5.—Teachers' College Hostels Sub-schedule No. 6.—Travancore Development Centre,	i
	Flemington: Psychiatric Hospital, Royal Park, St.	Top Cut Food Industries
	Nicholas Hospital, Carlton; Western Youth Welfare	Pty. Ltd.
	Services, Ascot Vale	1 '
395	Sub-schedule No. 7.—Sunbury Training CentreSub-schedule No. 8.—"Turana" Youth Training Centre,	
395	Sub-schedule No. 8.—"Turana" Youth Training Centre,	
	Parkville	
395	Sub-schedule No. 9.—Winlaton Girls' Youth Training	
	Centre, Nunawading	
395	Sub-schedule No. 10.—"Allambie" Reception Centre,	
	Burwood)
392	Sub-schedule No. 11.—Public Works Department	O L'ADE LA LA MARA
	Canteens	Orbit Wholesale Meats
395	Sub-schedule No. 12.—Fairlea Female Prison	Top Cut Food Industries
397	Cahadula No. 2/03 - Carallanada Malhauma and Mata	Pty. Ltd.
37/	Schedule No. 3/02.—Smallgoods, Melbourne and Metro- politan District—	Mayfair Foods Pty. Ltd.
546	Schedule No. 3/03.—Poultry, Melbourne and Metropoli-	A. B. Cambridge Poultry
,+0	tan District	Distributors
	Meat, Country Areas—	Distributors
	Schedule No. 3/06.—Ararat District—	
901	Sub-schedule No. 1.—H.M. Prison, Ararat Sub-schedule No. 2.—Ararat Mental Hospital Schedule No. 3/07.—Ballarat District—	Key Meats Pty. Ltd.
902	Sub-schedule No. 2.—Ararat Mental Hospital)
	Schedule No. 3/07.—Ballarat District—	Franmor Nominees Pty.
904	Sub-schedule No. 1Teachers' College Hostels	Ltd. Trading as—H. Á.
904	Sub-schedule No. 2.—Ballarat Mental Hospital	Morris
	Schedule No. 3/08.—Beechworth District—	•
906	Sub-schedule No. 1.—H.M. Training Prison, Beech-	
	worth	G. J. and J. M. Fendyk
907	Sub-schedule No. 2.—Beechworth Mental Hospital	Coombs and Crossman's
		Quality Meats
200	Schedule No. 3/09.—Bendigo District—	
909	Sub-schedule No. 1.—Gaol	
909	Sub-schedule No. 1.—Gaol	Bennetts Meat Pty. Ltd.
909	Sub-schedule No. 3.—Bendigo Psychiatric Centre and	
011	Sandhursi Boys' Centre	Consessor Monte
911	Schedule No. 3/10.—Castiemaine Gaol	Greenacre Meats
914 915	Schedule No. 3/10.—Castlemaine Gaol Schedule No. 3/11.—Colac Training Centre Schedule No. 3/12.—School of Forestry, Creswick	E. W. Hurst & Co.
713	Schedule No. 3/12.—School of Porestry, Creswick	Franmor Nominees Pty.
		Ltd. Trading as—H. Å. Morris
	Schedule No. 3/13 Geelong District	MOTIS
916	Schedule No. 3/13.—Geelong District— Sub-schedule No. 1.—Gaol	Manifold Butchery
916	Sub-schedule No. 2.—Teachers' College Hostels	(Mannold Butchery
917	Schedule No. 3/15.—Langi Kal Kal Training Centre	Franmor Nominees Pty.
	Deficulty 140, 3/13.—Langi Kai Kai Haiffing Colffe	
919	Schedule No. 3/17.—Malmsbury Youth Training Centre.	Ltd. Trading as—H. A.

No. o Con- tract	Particulars of Each Tender Accepted	Name of Contractor
	PROVISIONS—	
921	Schedule No. 3/18.—Morwell River Reforestation Prison	Macalister Meat Pty. Ltd.
923 925	Schedule No. 3/20.—Sale Gaol	Dove Court Meats
926	Schedule No. 3/21.—"Ambermere" Hospital Shepparton Schedule No. 3/22.—Pleasant Creek Special School,	J. Douglas Pty. Ltd. Franmor Nominees Pty.
-20	Stawell	Ltd. Trading as—H. A.
		Morris
	Schedule No. 3/23.—"Dhurringile" Rehabilitation Centre	Purchase by Agreement
928	Schedule No. 3/24.—Hobson Park Hospital, Traralgon	R. M. & J. Blizzard
31	Schedule No. 3/25.—Warrnambool Mental Hospital	A. R. and N. M. Osborne
932	Schedule No. 3/27.—Won Wron Reforestation Prison	P. J. & K. L. Kee, Butchers

Approved R. A. Jolly-Treasurer 7.4.1986

SCHEDULE No. 3/01—ME	AT			SCHEDULE No. 3/01—continued	
MELBOURNE AND METROPOLITA SUB-SCHEDULE No. I—HEATI				Chops—	\$
HOSPITAL, CHELTENHA			33.	Forequarter (with or without skin as required) do.	
Annex to Contract No. 198	6/892		34.	Loin (with or without skin as	
Orbit Wholesale Meats 35 Greeves St., St Kilda			35.	required) do. Spare Ribs (with or without	3.20
35 Greeves St., St Kitaa				skin as required) do.	• •
		\$	36.	Pork, Pickled— Leg, Whole or Boned and	
Beef, Fresh— 1. Silver, Fresh p	er ko		37.	Rolled do. Forequarter or Boned and	
2. Stewing Steak (Chuck),		• • •	51.	Rolled do.	
Diced	do.	• •		Veal, Fresh-	
Minced (Rough or Fine)	do.	2.00	38.	Legs, Whole or Boned and Rolled, Diced or Minced do.	3.00
4. Boned Rolled Sirloin Roast— Seasoned when required	do.		39.	Forequarter, Whole or Boned,	5.00
5. Topside, Whole (Sliced,	uo.	• •	40.	Rolled, Diced or Minced do. Schnitzeldo.	4.75
Diced, Minced as	do.	3.20	41.	Schnitzel do. Fillet, Boneless, Escallopes do.	4.75
required.)	do.	3.20		Miscellaneous Items—	
Steaks, Portioned as Required-			42. 43.	Soup Bones do. Sheep Brains per set	
7. Rump 8. Porterhouse	do.	3.90	44.	Sheep Kidneys per kg.	1.20
8. Porterhouse	do. do.		45.	Lamb Tongues do.	Lió
10. Round	do.		46. 47.	Lamb's Fry do. Lamb Shanks do.	1.20
11. Blade "Whole"	do. do.	2.90	48.	Sausage Mincedo.	1.40
13. 1-Bone	do.		49.	Ox Tongues, Pickled when required do.	
14. Scotch-Fillet	do. do.		50.	Beef Kidneys do.	
Beef, Corned—	uo.		51.	Tripe do. Oxtails do.	
16. Silverside	do.	3.50	52. 53.	Oxtailsdo. Gravy Beefdo.	
17. Boned, Rolled Sirloin Roast	do.		54.	Veal Shanks do.	
Mutton Fresh— 18. Legs, Whole (Boned, Rolled			55. 56.	Dripping do. Suet do.	
or Diced as required)	do.	≠1.65			
19. Forequarter, (Boned, Rolled	do			•	
or Diced as required) Chops—	do.			SUB-SCHEDULE No. 2—OFFICE OF	
20. Chump	do.			CORRECTIONS STAFF TRAINING COLLEGE—WATSONIA	
21. Forequarter	do. do.				
22. Loin Lamb, Fresh	uo.	• •		ANNEX TO CONTRACT No. 1986/895	
23. Legs, Whole (Boned, Rolled				Top Cut Food Industries Pty. Ltd. 6–12 Young St., Moonee Ponds	
or Diced, as required)	do.	‡2.00		0-12 Toung St., Moonet Tonus	S
24. Forequarter (Boned, Rolled or Diced, as required)	do.			Beef, Fresh—	•
Chops-			Į.	Silver, Fresh per kg.	
25. Chump	do. do.		2.	Stewing Steak (Chuck), Diced do.	2.20
27. Cutlets	do.	3.00	3.	Stewing Steak (Chuck), Minced (Rough or Fine) do.	2.20
28. Loin	do.	2.00	4	Minced (Rough or Fine) do. Bone, Rolled Sirloin Roast—	
Lamb, Pickled— 29. Legs, Boned, Rolled	do		4.	Seasoned when required do.	2.60
29. Legs, Boned, Rolled	do.	• •	5.	Topside, Whole (Sliced,	
required	do.			Diced, Minced as required.) do.	3.30
Pork, Fresh—			6.		3.30
 Legs, Whole or Boned, Rolled, Diced or Minced as 			~	Steaks, Portioned as Required—	2.05
required	do.	†2.85	7. 8.		3.95 4.75
32. Forequarter, Boned, Rolled, Diced or Minced as			9.	Sirloin do.	
required	do.		10. 11.	Rounddo. Blade "Whole"do.	• •
≠ Rate for bone-in, M.W.O. \$2.40 per	kg.		12.	Oyster "Blade" do.	
‡ Rate for bone-in, M.W.O. \$3, 10 per † Rate for bone-in, M.W.O. \$4, 25 per	kg.		13. 14.	1-Bone do.	3.95
Nate 101 0011C-111, 141. 44.0. 34.23 pc1	~ B+			Georgia and	• • •

	SUB-SCHEDULE No. 2-co	ontinued			SUB-SCHEDULE No. 2-co	ntinued	
			S				\$
15.	Schnitzel	do.	4.20	50.	Beef Kidneys	do.	1.00
	Beef, Corned-			51.	Tripe	do.	
16.	Silverside	do.	3.20	52.	Oxtails	do.	
17.	Boned, Rolled Sirloin Roast	do.		53.	Gravy Beef	do.	
	Mutton, Fresh-			54.	Veal Shanks	do.	
18.	Legs, Whole (Boned, Rolled			55. 56.	Dripping Suet	do. do.	• •
	or Diced as required)	do.		50.	Suet	uo.	
19.	Forequarter, (Boned, Rolled						
	or Diced as required)	do.					
	Chops			SU	B-SCHEDULE No. 3—MENTA	L HOSE	PITAL
20.	Chump	do.		AN	D CHILDREN'S COTTAGES,	KEW AN	ID ST.
21.	Forequarter	do.			GABRIEL'S BABY CENTRE,		N,
22.	Loin	do.			MALVERN CLINIC, MAL	VEKN	
	Lamb, Fresh-				ANNEX TO CONTRACT No. 19	986/895	
23.	Legs, Whole (Boned, Rolled					•	
	or Diced, as required)	do.	*2.00		Top Cut Food Industries Pt		
24.	Forequarter (Boned, Rolled or	_			6-12 Young St., Moonee I	onds	
	Diced, as required)	do.					S
	Chops—						•
.25.	Chump	do.			Beef, Fresh-		
26.	Barbecue	do.		1.	Silver, Fresh	per kg.	
27.	Cutlets	do.	2 66	2.	Stewing Steak, (Chuck)		
28.	Loin	do.	2.00	3.	Diced	do.	
	Lamb Pickled—			3.	Stewing Steak, (Chuck) Minced (Rough or Fine)	do.	2.20
29.	Legs, Boned, Rolled	do.		4.	Bone, Rolled Sirloin Roast—	uo.	2.20
30.	Forequarter, Boned, Rolled as	da		٦.	Seasoned when required	do.	2.50
	required	do.		5.	Topside Whole (Sliced, Diced,		50
	Pork, Fresh—				Minced as required)	do.	3.25
31.	Legs, Whole or Boned, Rolled,			6.	Bolar Roast	do.	
	Diced or Minced as	4.	*1 05		Steaks, Portioned as required-		
32.	required	do.	*2.85	7.	Rump	do.	3.85
32.	Diced or Minced as			8.	Porterhouse	do.	
	required	do.		9.	Sirloin	do.	
	Chops		•	10.	RoundBlade "Whole"	do.	_ 11
33.	Forequarter (with or without			11.	Blade "Whole"	do.	2.65
55.	skin as required)	do.		12. 13.	T Bone	do.	2 05
34.	Loin (with or without skin as	•••	• •	14.	T-BoneScotch Fillet	do. do.	3.95
	required)	do.	3.00	15.	Schnitzel	do.	
35.	Spare Ribs (with or without	_			Beef, Corned—		• •
	skin as required)	do.	2.60	16.	Silverside	do.	3.20
	Pork, Pickled			17.	Boned, Rolled, Sirloin Roast	do.	3.20
36.	Leg, Whole or Boned and					шо.	
	Rolled	do.		18.	Mutton, Fresh— Legs, Whole (Boned, Rolled		
37.	Forequarter or Boned and			10.	or Diced as required)	do.	*1.50
	Rolled	do.		19.	Forequarter, (Boned, Rolled	u o.	1.50
	Veal, Fresh—			-	or Diced as required)	do.	
38.	Legs, Whole or Boned and				Chops—		
39.	Rolled, Diced or Minced Forequarter, Whole or Boned,	do.		20.	Chump	do.	
39.	Rolled, Diced or Minced	do.		21.	Forequarter	do.	
40.	Schnitzel	do.	5.90	22.	Loin	do.	
41.	Fillet, Boneless, Escallopes	do.	3.70		Lamb, Fresh—		
				23.	Legs, Whole (Boned, Rolled		
42.	Miscellaneous Items— Soup Bones	do.			or Diced as required)	do.	*2.00
43.	Sheep Brains			24.	Forequarter (Boned, Rolled or		
44.	Sheep Kidneys	per kg.			Diced as required)	do.	
45.	Lamb Tongues	do.			Chops—		
46.	Lamb's Fry	do.	1.00	25.	Chump	do.	
47.	Lamb Shanks	do.	• •	26.	Barbecue	do.	1.60
48.	Sausage Mince	do.		27.	Cutlets	do.	_ ::
49.	Ox Tongues, Pickled when	4		28.	Loin	do.	2.00
	required	do.	• •		Lamb, Pickled—		
4 n ·	6 1 1 14 11 6 1 60 6			29.	Legs, Boned, Rolled	do.	**2.60
** NA	e for bone-in, M.W.O. plus \$0.8 W.O. rate.	o per kg.		30.	Forequarter, Boned, Rolled as	4	•
141	W.O. fate.				required	do.	• •

SUB-SCHEDULE No. 3—continued	SUB-SCHEDULE No. 4—continued	•
\$		\$
Pork, Fresh—	Topside Whole (Sliced, Diced,	
 Legs, Whole or Boned, Rolled, 	Minced as required) do.	3.25
Diced or Minced as	Bolar Roast do.	
required do. †2.60	Steaks, Portioned as required—	
32. Forequarter, Boned, Rolled,	7. Rump do.	3.90
Diced or Minced as	 Porterhouse do. 	4.75
required do. **2.85	9. Sirloin:do.	
Chops—	IN Pound do	
33. Forequarter (with or without	11. Blade "Whole"	2.40
skin as required) do.	12. Oyster "Blade" do.	
34. Loin (with or without skin as	13. T-Bone do.	3.95
required) do. 3.20	14. Scotch Fillet do.	4.85
35. Spare Ribs (with or without	15. Schnitzel do.	
skin as required) do.	Book Corned	
Pork, Pickled—	Beef, Corned— 16. Silversidedo.	
36. Leg, Whole or Boned and		
	17. Boned, Rolled, Sirloin Roast. do.	
	Mutton, Fresh-	
	18. Legs, Whole (Boned, Rolled	
	or Diced as required) do.	*1.50
Veal, Fresh—	Forequarter, (Boned, Rolled	
38. Legs, Whole or Boned and	or Diced as required) do.	
Rolled, Diced or Minced do.	Chops—	
39. Forequarter, Whole or Boned,	20. Chump do.	
Rolled, Diced or Minced do. **2.60	21. Forequarterdo.	
40. Schnitzel do.	22. Loin	
41. Fillet, Boneless, Escallopes do. 4.75		
Miscellaneous Items—	Lamb, Fresh—	
42. Soup Bones do. N/C	23. Legs, Whole (Boned, Rolled	
43. Sheep Brains Per set	or Diced, as required) do.	*2.00
44. Sheep Kidneys per kg. 1.00	24. Forequarter (Boned, Rolled or	
45. Lamb Tongues do	Diced, as required) do.	2.00
46. Lamb's Fry do. 1.00	Chops—	
47. Lamb Shanks do	25. Chump do.	
48. Sausage Mince do. 1.60	26. Barbecue do.	1.60
49. Ox Tongues, Pickled when	27. Cutlets do.	2.50
requireddo. 1.80	28. Loin do.	2.00
50. Beef Kidneys do. 1.00		2.00
51. Tripe do	Lamb, Pickled—	
52. Oxtails do	29. Legs, Boned, Rolled do.	
53. Gravy Beef do	Forequarter, Boned, Rolled as	
54. Veal Shanks do	requireddo.	
55. Dripping do	Pork, Fresh-	
56. Suet do	31. Legs, Whole or Boned, Rolled,	
	Diced or Minced as	
	required do.	*2.60
	32. Forequarter, boned, Rolled,	2.00
SUB-SCHEDULE No. 4—MONT PARK DISTRICT	Diced or Minced as	
MONT PARK, BUNDOORA, LARUNDEL,	required do.	**3.00
JANEFIELD, GRESSWELL AND		2.50
PLEASANT VIEW	Chops—	
A	33. Forequarter (with or without	
Annex to Contract No. 1986/895	skin as required) do.	2.50
Ton Cut Food Industries Day 11d	34. Loin (with or without skin as	
Top Cut Food Industries Pty. Ltd.	required)do.	3.30
6-12 Young St., Moonee Ponds	35. Spare Ribs (with or without	
\$	skin as required) do.	
	Pork, Pickled-	
Beef, Fresh—	36. Leg. Whole or Boned and	
1. Silver, Fresh per kg. 3.20	Rolled do.	*2.50
2. Stewing Steak, (Chuck)	37. Forequarter or Boned and	50
Diceddo.	Rolled do.	
3. Stewing Steak, (Chuck)		
Minced (Rough or Fine) do. 2.20	Veal, Fresh—	
4. Bone, Rolled Sirloin Roast-	38. Legs Whole or Boned and	
Seasoned when required do. 2.50		**3.70
ADDRESS TO MANY OF THE PORT OF	Forequarter, Whole or Boned,	
† Rate for bone-in, M.W.O. plus \$0.85 per kg	Rolled, Diced or Minced do.	**2.60
* Rate for bone-in, M.W.O. plus \$0.50 per kg.	40. Schnitzel do.	
** M.W.O. rate.	41. Fillet, Boneless, Escallopes do.	4.75

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SUB-SCHEDULE No. 4-	continue	d		SUB-SCHEDULE No. 5—co	ontinued	
		\$				\$
Miscellaneous Items— 42. Soup Bones			19.			
42. Soup Bones	do. Per set	N/C		Diced as required)	. do.	
44. Sheep Kidneys	per kg.	1.00	20	Chops—		
45. Lamb Tongues		. 66	20. 21.			1.60
46. Lamb's Fry	do. do.	1.00	22.			1.00
48. Sausage Mince	do.	1.60		Lamb, Fresh-		,,
49. Ox Tongues, Pickled when			23.	Legs, Whole (Boned, Rolled		
required	do. do.	1.80 1.00	24	or Diced, as required)		*2.20
51. Tripe		1.00	24.	Forequarter (Boned, Rolled or Diced, as required)		
52. Oxtails	do.					• • •
53. Gravy Beef 54. Veal Shanks	do. do.		25.	Chops— Chump	do.	
55. Dripping			26.	Barbecue	do.	
56. Suet	do.		27.	Cutlets		- 44
			28.	Loin	do.	2.20
			•	Lamb, Pickled-		
			29. 30.	Legs, Boned, Rolled		
			30.	Forequarter, Boned, Rolled as required	do.	
						• •
SUB-SCHEDULE No. 5—TEACHI	ERS' CO	LLEGE	31.	Pork, Fresh— Legs, Whole or Boned, Rolled,		
HOSTELS			٧	Diced or Minced as		
TEACHERS' COLLEGE HOSTELS	: FRAN	K TATE	22	required	do.	*2.95
United 171 DANIDENIANA DAA		ADALE.	32.	Forequarter, Boned, Rolled, Diced or Minced as		
ARMADALE "MINIMRAH" (O OPP	D, ONG		required	do.	
"REDCOURT", 506 ORRON ARMADALE; "MINIMBAH", 5 ROAD, ARMADAL	E OKK	ONG				
			33.	Chops— Forequarter, with or without		
ANNEX TO CONTRACT No. 1	986/895			skin as required	do.	2.90
Tois Cut Food Indicates F			34.	Loin (with or without skin as		
Top Cut Food Industries F 6-12 Young St., Moonee			35.	required)	do.	
o 12 Towng St., Moonee	1 0/143		33.	skin as required)	do.	2.90
Beef, Fresh-		\$		Pork, Pickled—		
1. Silver, Fresh	per kg.		36.	Leg, Whole or Boned and		
2. Stewing Steak (Chuck),				Rolled	do.	
Diced	do.		37.	Forequarter or Boned and Rolled	do.	
Minced (Rough or Fine)	do.				uo.	• • •
 Boned, Rolled Sirloin Roast— 				Veal, Fresh—		
Seasoned when required	do.		38.	Legs, Whole or Boned and Rolled, Diced or Minced	do.	
 Topside, Whole (Sliced, Diced, Minced as re- 			39.	Forequarter, Whole or Boned,		
quired)	do.	3.40		Rolled, Diced, Diced or	a_	
6. Bolar Roast	do.		40.	Minced Schnitzel	do. do.	5.90
Steaks, Portioned as required-			41.	Fillet, Boneless, Escallopes	do.	
7. Rump 8. Porterhouse	do. do.			Miscellaneous Items-		
9. Sirloin	do.		42.	Soup Bones	do.	
10. Round	do.	3.30	43.	Sheep Brains	per set	
11. Blade "Whole"	do. do.		44. 45.	Sheep KidneysLamb Tongues	per kg. do.	
13. T-Bone	do.	4.95	46.	Lamb's Fry	do.	
14. Scotch Fillet	do.		47.	Lamb Shanks	do.	
15. Schnitzel	do.		48. 49.	Ox Tongues, Pickled when	do.	1.60
Beef, Corned— 16. Silverside	do.	3.30	77.	required	do.	
17. Boned, Rolled, Sirloin Roast.	do. do.	3.30	50.	Beef Kidneys	do.	
Mutton, Fresh-			51. 52.	Tripe	do.	
18. Legs, Whole (Boned, Rolled			52. 53.	Oxtails Gravy Beef	do. do.	
or Diced as required)	do.		54.	Veal Shanks	do.	
* Pate for hone in M.W.Oline #0.5	26		55.	Dripping	do.	
* Rate for bone-in, M.W.O. plus \$0.8	ээ рег кд		56.	Suet	do.	• •

Schnitzel.....

SUB-SCHEDULE No. 7—	continue	d S	SUB-SCHEDULE No. 7—continued
Beef, Corned—		•	52. Oxtails do
16. Silverside	do.	3.20	53. Gravy Beef do
17. Boned, Rolled Sirloin Roast	do.		54. Veal Shanks do
			55. Dripping do
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled			56. Suet
or Diced as required)	đo.	*1.30	
19. Forequarter (Boned, Rolled or	•••		
Diced as required)	do.		
Chops—			
20. Chump	do.		
21. Forequarter	do.		SUB-SCHEDULE No. 8—"TURANA" YOUTH TRAINING CENTRE, 900 PARK STREET,
22. Loin	do.		TRAINING CENTRE, 900 PARK STREET,
Lamb, Fresh			PARKVILLE
23. Legs, Whole (Boned, Rolled			Annex to Contract No. 1986/895
or Diced, as required)	do.	≠2.00	
24. Forequarter (Boned, Rolled or			Top Cut Food Industries Pty. Ltd.
Diced, as required)	do.		6-12 Young St., Moonee Ponds
Chops			S
25. Chump	do.		·
26. Barbecue	do.		Beef, Fresh-
27. Cutlets	do.	2.50	1. Silver, Fresh per kg.
28. Loin	do.	2.00	2. Stewing Steak (Chuck),
Lamb, Pickled-			Diced
29. Legs, Boned, Rolled	do.		
30. Forequarter, Boned, Rolled as			4. Boned, Rolled Sirloin
required	do.		Roast—Seasoned when
Pork, Fresh—			requireddo.
31. Legs, Whole or Boned, Rolled,			5. Topside, Whole (Sliced,
Diced or Minced as			Diced, Minced as required) do. 3.25
required	do.	≠2.80	6. Bolar Roast do
32. Forequarter, Boned, Rolled,			Steaks, Portioned as required—
Diced or Minced as			7. Rump do
required	do.		8. Porterhousedo.
Chops—			9. Sirloin
33. Forequarter (with or without			10. Round do
skin as required)	do.		11. Blade "Whole" do. 2.40
34. Loin (with or without skin as			11. Blade "Whole"
required)	do.		13. T-Bone do
35. Spare Ribs (with or without			14. Scotch Fillet do.
skin as required)	do.		15. Schnitzel do
Pork, Pickled—			Beef, Corned—
36. Leg, Whole or Boned and		_	16. Silverside
Rolled	do.	≠2.70	17. Boned, Rolled, Sirloin Roast. do
37. Forequarter or Boned and			Mutton, Fresh— 18. Legs, Whole (Boned, Rolled
Rolled	do.		Legs, Whole (Boned, Rolled
Veal, Fresh—			or Diced as required) do.
38. Legs, Whole or Boned and			19. Forequarter (Boned, Rolled or
Rolled, Diced or Minced	do.		Diced as required) do.
39. Forequarter, Whole or Boned,	4	**2.20	Chops-
Rolled, Diced or Minced	do. do.		20. Chump do
40. Schnitzel41. Fillet, Boneless, Escallopes	do.		21. Forequarter do
	do.	• • •	22. Loin do
Miscellaneous Items—	4.		Lamb, Fresh—
42. Soup Bones	do.	0.30	23. Legs, Whole (Boned, Rolled
43. Sheep Brains	per set	0.30	or Diced as required) do. ≠2.00
45. Lamb Tongues	do.	2.00	24. Forequarter (Boned, Rolled or Diced, as required) do.
46. Lamb's Fry	do.	1.00	
47. Lamb Shanks	do.		Chops—
48. Sausage Mince	do.		25. Chump do
49. Ox Tongues, Pickled when			26. Barbecue do. 2.50
required	do.	1.80	27. Cutlets
50. Beef Kidneys	do.	1.00	
51. Tripe	do.		Lamb, Pickled—
# Data for home i= 34 W O =1 40	06	_	29. Legs, Boned, Rolled do
≠ Rate for bone-in, M.W.O. plus \$0. ** M.W.O. rate.	oo per k	g.	30. Forequarter, Boned, Rolled as required do
			required

SUB-SCHEDULE No. 8—c	continued	s	SUB-SCHEDULE No. 9—con	tinued	s
Dork Erock		•			,
Pork, Fresh— 31. Legs, Whole or Boned, Rolled,			5. Topside, Whole (Sliced,		
Diced or Minced as re-			Diced, Minced as	٠.	
quired	do.	*2.85	required)	do.	
32. Forequarter, Boned, Rolled,	uo.	2.05		do.	
Diced or Minced as re-			Steaks, Portioned as required—		
quired	do.		7. Rump	do.	
Chops—			8. Porterhouse 9. Sirloin	do.	
33. Forequarter (with or without			9. Sirloin 10. Round	do. do.	• •
skin as required)	do.		10. Round	do.	2.50
34. Loin (with or without skin as			12. Ovster "Blade"	do.	
required)	do.		13. T-Bone	do.	
35. Spare Ribs (with or without			14. Scotch Fillet	do.	
skin as required)	do.		15. Schnitzel	do.	
			Beef, Corned—	-0.	• • •
Doub Diabled			16. Silverside	do.	3.30
Pork, Pickled— 36. Leg. Whole or Boned and			17. Boned, Rolled, Sirloin Roast.	do.	
36. Leg, Whole or Boned and Rolled	da		, , , , , , , , , , , , , , , , , , , ,	uo.	
37. Forequarter or Boned and	do.		Mutton, Fresh—		
Rolled	do.		18. Legs, Whole (Boned, Rolled	4	
	uo.	• •	or Diced as required)	do.	
Veal, Fresh—			the state of the s	4	
38. Legs, Whole or Boned and			or Diced as required)	do.	• •
Rolled, Diced or Minced 39. Forequarter, Whole or Boned	do.		Chops—	•	
			20. Chump	do.	
Rolled, Diced or Minced	do.		21. Forequarter	do.	
	do.		22. Loin	do.	
The state of the s	do.		Lamb, Fresh—		
Miscellaneous Items—			23. Legs, Whole (Boned, Rolled		
42. Soup Bones	do.		or Diced as required)	do.	*2.00
43. Sheep Brains	per set		Forequarter (Boned, Rolled or		
44. Sheep Kidneys	per kg.		Diced as required)	do.	
45. Lamb Tongues	do.	. 11	Chops—		
46. Lamb's Fry	do.	1.00	25. Chump	do.	
47. Lamb Shanks	do.		26. Barbecue	do.	
48. Sausage Mince	do.	1.60	27. Cutlets	do.	• • •
	4.		28. Loin	do.	2.00
quired 50. Beef Kidneys	do.	1 00	Lamb, Pickled		
50. Beef Kidneys	do. do.	1.00	29. Legs, Boned, Rolled	do.	
52. Oxtails	do. do.	2.50	30. Forequarter, Boned, Rolled as	uo.	
53. Gravy Beef	do.	• •	required	do.	
54. Veal Shanks	do.		•	u o.	
55. Dripping	do.		Pork, Fresh— 31. Legs, Whole or Boned, Rolled.		
56. Suet	do.				
		• • •	Diced or Minced as re-	do	#3 00
			quired	do.	*2.90
			Diced or Minced as re-		
SUB-COUEDING No. 0. HIVING A	TIONING	IDI C		do.	
SUB-SCHEDULE No. 9—"WINLA"	HON G	IKLS		uo.	
YOUTH TRAINING CENTRE, 186 ROAD, NUNAWADIN	SEKING	VALE	Chops—		
KOAD, NONA WADII	10		33. Forequarter (with or without		
ANNEX TO CONTRACT No. 19	986/895			do.	
	•		34. Loin (with or without skin as		
Top Cut Food Industries Pt				do.	
6-12 Young St., Moonee F	Ponds			4	
		\$	• • • • • • • • • • • • • • • • • • • •	do.	• •
			Pork, Pickled—		
Beef, Fresh—			36. Leg. Whole or Boned and	_	
1. Silver, Fresh	per kg.		Rolled	do.	
2. Stewing Steak (Chuck),	•		37. Porequarter or Boned and		
Diced	do.	2.25	Rolled	do.	
Stewing Steak, (Chuck).			Veal, Fresh—		
Minced (Rough or Fine)	do.	2.25	38. Legs, Whole or Boned and		
4. Boned, Rolled Sirloin			Rolled, Diced or Minced	do.	
Roast—Seasoned when			Forequarter, Whole or Boned,		
required	do.	2.70	Rolled, Diced or Minced	do.	
* Rate for hone in MANO -1	06 1			do.	5.00
* Rate for bone-in, M.W.O. plus \$0.8	oper kg.		41. Fillet, Boneless, Escaltopes	do.	

SUB-SCHEDULE No. 9—con	tinued		SUB-SCHEDULE No. 10cor	ntinued	
	\$	•			\$
Miscellaneous Items			Chops—		
42. Soup Bones	do. N/0	C 20		do.	
43. Sheep Brains				do.	
44. Sheep Kidneys p				do.	
45. Lamb Tongues	do				
46. Lamb's Fry	do		Lamb, Fresh—		
47. Lamb Shanks	do.	. 23			
48. Sausage Mince	do		or Diced as required)	do.	*2.20
49. Ox Tongues, Pickled when re-		24.			
quired	do.	'n	Diced as required)	do.	
50. Beef Kidneys	do. 1.0				
	do		Chops—	_	
52. Oxtails 53. Gravy Beef	do			do.	
54. Veal Shanks	4			do.	1.80
55. Dripping	do	~ .		do.	2.60
56. Suet	do.	20.	Loin	do.	2.20
20. Guet		•	Lamb District		
		29.	Lamb, Pickled—		
		30		do.	
		30.	Taraget Dones, Mones as		
			required	do.	• •
			Dork Erach		
		31.	Pork, Fresh— Legs, Whole or Boned, Rolled,		
CUR COMEDUME No. 10 PALL	AMDIE	31.	Diced or Minced as		
SUB-SCHEDULE No. 10—"ALI RECEPTION CENTRE, 70 ELGA	DDOAD		required	do.	
BURWOOD	ik KOAD,	32.	Forequarter Roned Rolled	uo.	• • •
BORWOOD			Forequarter, Boned, Rolled, Diced or Minced as re-		
ANNEX TO CONTRACT No. 198	86/895		quired	do.	
m 0 m 11 1 1 1 m			•	•••	
Top Cut Food Industries Pty.			Chops—		
6-12 Young St., Moonee Po	mas	33.			
•	\$		skin as required)	do.	
	•	34.			
Beef, Fresh-			required)	do.	
1. Silver, Fresh p	erkg	. 35.			
2. Stewing Steak (Chuck),			skin as required)	do.	
Diced	do. ,				
3. Stewing Steak (Chuck),	4.	•	Pork, Pickled-		
Minced (Rough or Fine) 4. Boned, Rolled Sirloin Roast—	do	. 36.		٠.	
	do	27	Rolled	do.	• •
Seasoned when required 5. Topside, Whole (Sliced,	do. .	. 37.		do	
Diced, Minced as			Rolled	do.	
required.)	do. 3.4	5	V1 F		
6. Bolar Roast	do.		Veal, Fresh—		
		. 38.	Legs, Whole or Boned and Rolled, Diced or Minced	do.	
Steaks, Portioned as required—	_	39.		uo.	• •
7. Rump	do		Rolled, Diced or Minced	do.	
8. Porterhouse	do.	40		do.	
9. Sirloin	do.	. 41		do.	
10. Round	do		· · · · · · · · · · · · · · · · · · ·		
11. Blade "Whole"	4.		Miscellaneous Items-		
13. T-Bone	4 -	42		do.	
14. Scotch Fillet	do	. 43			0.30
15. Schnitzel	do	. 44.	Sheep Kidneys		
	'	45			
Beef, Corned—		46.	Lamb's Fry	do.	
16. Silverside	do. 3.3			do.	
17. Boned, Rolled, Sirloin Roast.	do			do.	1.60
Mutton Fresh		49		de	
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled		50	quired	do.	1.00
or Diced as required)	do	50		do. do.	1.00
19. Forequarter, (Boned, Rolled		· 51	Tripe Oxtails		
or Diced as required)	do			do.	
		54	Veal Shanks	do.	
		55		do.	
* Rate for bone-in, M.W.O. plus \$0.85	per kg.	56		do.	

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SUB-SCHEDULE No. 11—PUBLIC WORKS DEPARTMENT CANTEENS, 2nd FLOOR, 1 MACARTHUR STREET, MELBOURNE; 25V ICTORIA PARADE, EAST 555 COLLINS STEED MELBOURNE; ANNEX TO CONTRACT No. 1986/892 Orbit Wholes Meats 35 Greeves St., St Kilda							
STREET MELBOURNE STREET MELBOURNE STREET MELBOURNE STREET MELBOURNE STOCILINS STREET MELBOURNE MYER STOCILINS STREET MELBOURNE MYER STOCILINS STREET MELBOURNE MYER	SUB-SCHEDULE No. 11PUBL	IC WO	RKS		SUB-SCHEDULE No. 11—con	ntinued	
ANTEENS, 2nd FLOOR, 1 MACARTHUR	DEPARTMENT				000 001100 000110111 0011		e
MELBOURNE; 240 VICTORIA PARADE, EAST ### MELBOURNE; 340 VICTORIA PARADE, EAST ### MELBOURNE; MELBOURNE; MYER ### MELBOURNE; MELBOURNE; MYER ### MELBOURNE; MELBOURNE; MYER ### MILBOURNE; MELBOURNE; MILBOURNE ### MILBOURNE; MELBOURNE ### MILBOURNE; MELBOURNE; MILBOURNE ### MILBOURNE; MELBOURNE; MILBOURNE ### MILBOURNE; MILBOURNE; MILBOURNE ### MILBOURNE; MILBOURNE; MILBOURNE ### MILBOURNE; MILBOUR	CANTEENS, 2nd FLOOR, 1 MAG	CARTI	HUR				•
MELBOURNE: 240 VICTORIA PARADE, EAST MELBOURNE: 555 COLLINS TREET, MELBOURNE: MYER HOUSE, 250 ELIZABETH STREET, MELBOURNE: ANNEX TO CONTRACT No. 1986/892 Orbit Wholesale Meats 356 Greeves St. St Kilda 1. Silver, Fresh— 1. Silver, Fresh— 2. Stewing Steak (Chuck), Minced (Rough or Fine) do. 2.50 Minced (Rough or Fine) do. 2.50 Minced (Rough or Fine) do. 2.50 Seasoned when required do. 3. Seasoned when required do. 5. Topside, Whole (Sliced, Diced, Minced as required) do. 3. 95 R. Rump. R. Rump. R. Rump. Bed. Fresh— 1. Silver, Fresh— 2. Stewing Steak (Chuck), Minced (Rough or Fine) do. 2.50 Minced (Rough or Fine) do. 2.50 Minced (Rough or Fine) do. 2.50 Seasoned when required do. 3. Seasoned when required do. 4. Shorterhouse do. 4. The shorter blade do. 4. Shorterhouse do. 4. The shorter blade do. 4. The short	STREET,	•		32.	Forequarter, Boned, Rolled,		
SSS COLLINS STREET, MELBOURNE: MYER HOUSE. 250 ELIZABETH STREET. MELBOURNE ANNEX TO CONTRACT No. 1986/892		RADE	. EAST				
STATE STA	MELBOURNE:		•			do.	
ANNEX TO CONTRACT No. 1986/892	555 COLLINS STREET, MELBOU	RNE: I	MYER				
ANNEX TO CONTRACT No. 1986/892 Orbit Wholesale Meats 35 Greeves St., St Kilda Beef, Fresh— 1. Silver, Fresh (Chuck), Diced 1. Silver, Fresh (Chuck), Minced (Rough or Fine). Stewing Steak (Chuck), Minced (Rough or Fine). Seasoned when required do. Diced, Minced as required do. Diced, More and the work of the control	HOUSE, 250 ELIZABETH STREET,	MELB	OURNE				
A				33.		do	2.50
Signature Sig	ANNEX TO CONTRACT No. 19	86/892		34		uo.	2.50
Silver, Fresh	Orbit Wholasala Maate	•		54.		dΛ	
\$ skin as required) do. 0. 0. 0. 0. 0. 0. 0.				35	Spare Ribs (with or without	uo.	• •
Pork, Firesh	33 Greeves St., St Kildt	4		33.	skin as required)	dο	
Beef, Fresh			\$			uo.	• •
Silver, Fresh			•		Pork, Pickled—		
2. Stewing Steak (Chuck), Diced. Diced. 3. Stewing Steak (Chuck), Minced (Rough or Fine) 4. Boned, Rolled Sirloin Roast Seasoned when required do. Diced, Minced as required 5. Topside, Whole (Sliced, Diced, Minced as required) 6. Bolar Roast 7. Rump 8. Porterhouse 9. Sirloin				36.	Leg, Whole or Boned and		
2. Stewing Steak (Chuck), Diced. 3. Stewing Steak (Chuck), Minced (Rough or Fine) 4. Boned, Rolled Sirloin Roast—Seasoned when required 5. Topside, Whole (Sliced, Diced, Minced as required) 6. Bolar Roast 7. Rump 8. Porterhouse do 9. Sirloin 10. Round 10. Round 10. Round 10. Round 11. Blade "Whole" 12. Oyster "Blade" 13. Schnitzel 14. Scotch Fillet 15. Schnitzel 16. Silverside 17. Bone 18. Legs, Whole (Boned, Rolled or Diced as required) 19. Forequarter, (Boned, Rolled or Diced as required) 10. Forequarter, (Boned, Rolled or Diced as required) 10. Chops—Chump 21. Legs, Boned, Rolled 22. Loin 23. Legs, Shole (Boned, Rolled or Diced as required) 24. Forequarter, Boned, Rolled or Diced as required) 40. *Rate for bone-in, M.W.O. \$3.69 per kg. 40. *2. 50 *Rolled *Rolled *Chegs 40. Veal, Fresh 31. Forequarter or Boned and Rolled on Piced as required 40. *2. 100 *Rolled, Diced or Minced 40. Schnitzel 40. Schnitzel 40. Schnitzel 40. Schnitzel 40. Schnitzel 41. Fillet, Boneless, Escallopes 40. Supur Bones 41. Fillet, Boneless, Escallopes 42. Soup Bones 43. Sheep Brains 44. Sheep Kidneys 45. Lamb Tongues 46. Miscellaneous Items— 47. Lamb Shanks 40. Miscellaneous Items— 42. Soup Bones 40. Aumb's Fry 41. Lamb Shanks 40. Aumb's Fry 42. Soup Bones 43. Sheep Brains 44. Lamb Tongues 45. Lamb Tongues 46. Diced Minced Rolled or Diced as required 47. Lamb Shanks 48. Sausage Mince 49. Ox Tongues, Pickled when required 50. Oxtails 40. Schritzel 41. Filt, Boneless, Escallopes 42. Soup Bones 43. Sheep Brains	 Silver, Fresh	per kg.			Kolled	do.	
Diced Silvering Steak (Chuck) Minced (Rough or Fine) Mode Rolled Siriotin Roast Seasoned when required Steaks Diced Minced as required Diced Minced Mode Minced Minced Mode Minced Minced Mode Minced Minced Mode Minced Minced Minced Mode Minced Mince	2. Stewing Steak (Chuck),			37.		_	
3. Stewing Steak (Chuck), Minced (Rough or Fine). 4. Boned, Rolled Sirfoin Roast—Seasoned when required do. 5. Topside, Whole (Sliced, Diced, Minced as required). 6. Bolar Roast. 7. Runp	Diced	do.	*2.50		Rolled	do.	
Minced (Rough or Fine) A Boned, Rolled Sirio Roast Seasoned when required Stoppide, Whole (Sliced, Diced, Minced as required) do. Stoppide, Whole (Sliced, Diced, Minced as required do. Steaks, Portioned as required do. 40. Schnitzel do. 41. Fillet, Boneless, Escallopes do. 4. Soup Bones do. 4. Soup Bones do. do. 4. Stoppide do. do. 4. Stoppide do. d	Stewing Steak (Chuck),				Veal, Fresh-		
Soned, Kolled Sirtoin Roast Seasoned when required do.	Minced (Rough or Fine)	do.	2.00	38.			
Seasoned when required 5. Topside, Whole (Sliced, Diced, Minced as required) do. 8 Bolar Roast. do. 40. Steaks, Portioned as required—7. Rump					Rolled, Diced or Minced	do.	
Diced, Minced as required do. 8. Bolar Roast. do. 40. Schnitzel do. 4.90 Steaks, Portioned as required— 7. Rump	Seasoned when required	do.		39.			• •
Diced, Minced as required do. 8. Bolar Roast. do. 40. Schnitzel do. 4.90 Steaks, Portioned as required— 7. Rump	5. Topside, Whole (Sliced,				Rolled Diced or		
6. Bolar Roast. do. Steaks, Portioned as required— 7. Rump. do. 3.95 8. Porterhouse do. 40. 41. Fillet, Boneless, Escallopes. do. 49. Miscellaneous Items— 42. Soup Bones. do. 40. 41. Sheep Kindneys. per kg. 1.00 10. Round. do. 44. Sheep Kindneys. per kg. 1.00 11. Blade "Whole" do. 45. Lamb Tongues do. 1.00 12. Oyster "Blade" do. 47.5 48. Sausage Mince. do. 1.30 13. T-Bone. do. 47.5 48. Sausage Mince. do. 1.30 14. Scotch Fillet. do. 47.5 48. Sausage Mince. do. 1.30 15. Schnitzel. do. 3.60 51. Tripe. do. 1.30 16. Silverside. do. 3.60 51. Tripe. do. 1.30 17. Boned, Rolled, Sirloin Roast. do. 51. Tripe. do. 1.30 18. Legs, Whole (Boned, Rolled or Diced as required) do. 52. Oxtails. do. 53. Gravy Beef. do. 54. Veal Shanks. do. 55. Dripping. do. 55. Dripping. do. 55. Dripping. do. 56. Suet. do. 56. Suet. do. 57. Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds 18. Legs, Whole (Boned, Rolled or Diced as required) do. 52. Stewing Steak (Chuck), Diced. Stewnsp. Steak (Chuck), Diced. Stewnsp. Steak (Chuck), Diced. Stewnsp. Steak (Chuck), Diced. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 2.20 18. Legs, Whole or Boned, Rolled as required. do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 2.20 18. Legs, Whole or Boned, Rolled as required do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Stewnsp. Steak (Chuck), Diced. Minced (Rough or Fine) do. 57. Steaks, Portioned as required do. 57	Diced, Minced as required)	do.			Minced	do	
Steaks, Portioned as required— 7. Rump	6. Bolar Roast			40	Schnitzel		4 90
No.					Fillet Roneless Escallones		4.50
8. Porterhouse		4.	2.06			u o.	
9. Sirloin							
10. Round					Soup Bones		
11. Blade "Whole" do					Sheep Brains po	er set	
13. T-Bone	10. Round						1.00
13. T-Bone	11. Blade Whole						
14. Scotch Fillet	12. Oysier blade				Lamb's Fry		1.00
15. Schnitzel do. 49. Ox Tongues, Pickled when required do. 1.30			4 66		Lamb Shanks		. ::
Beef, Corned—			4.75		Sausage Mince	do.	1.30
16. Silverside	13. Schnitzei	do.		49.	Ox Tongues, Pickled when	_	
16. Silverside	Beef, Corned				required		
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled or Diced as required)	16. Silverside	do.	3.60		Beef Kidneys	do.	1.30
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled or Diced as required)	Boned, Rolled, Sirloin Roast.						
or Diced as required)	Mutton Fresh					do.	
or Diced as required)	Mullon, Fiesh—				Gravy Beef	do.	
19. Forequarter, (Boned, Rolled or Diced as required)	or Dional as required)	4			Veal Shanks	do.	
Suet	In Foreguetes (Pened Delled	ao.			Dripping	do.	
Chops		٠.		56.	Suet	do.	
20. Chump	or Diced as required)	ao.					
20. Chump	Chops—						
21. Forequarter	20. Chump	do.					
22. Loin do. Lamb, Fresh— 23. Legs, Whole (Boned, Rolled or Diced as required) do. 24. Forequarter (Boned, Rolled or Diced as required) do. 25. Chump do. 26. Barbecue do. 27. Cutlets do. Lamb, Pickled— 29. Legs, Boned, Rolled do. 29. Legs, Boned, Rolled do. Pork (Fresh)— 31. Legs, Whole or Boned, Rolled, Diced or Minced as required. * Rate for bone-in, M.W.O. \$3.69 per kg. * Rate for bone-in, M.W.O. \$3.69 per kg. * SUB-SCHEDULE No. 12—FAIRLEA FEMALE PRISON, YARRA BEND RD., FAIRFIELD * SUB-SCHEDULE No. 12—FAIRLEA FEMALE PRISON, YARRA BEND RD., FAIRFIELD * SUB-SCHEDULE No. 12—FAIRLEA FEMALE PRISON, YARRA BEND RD., FAIRFIELD * SUB-SCHEDULE No. 12—FAIRLEA FEMALE PRISON, YARRA BEND RD., FAIRFIELD * SUB-SCHEDULE No. 12—FAIRLEA FEMALE PRISON, YARRA BEND RD., FAIRFIELD * ANNEX TO CONTRACT No. 1986/895 * Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Beef, Fresh— 1. Silver, Fresh per kg. * Stewing Steak (Chuck), Minced (Rough or Fine). * Stewing Steak (Chuck), Minced (Rough or Fine). * Seasoned when required do. 5. Topside, Whole (Sliced, Diced, Minced as required). 6. Bolar Roast. 5. Chops— 4. Silver, Fresh per kg. 5. Topside, Whole (Sliced, Diced, Minced as required). 5. Topside, Whole (Sliced, Diced, Minced as required). 6. Bolar Roast. 5. Stewing Steak (Chuck), Minced (Rough or Fine). 6. Bolar Roast. 6. Bolar Roast. 6. Bolar Roast. 6. Bolar Roast. 7. Rump. 8. Porterhouse. 8. Porterhouse. 8. Porterhouse.		do.					
Lamb, Fresh— 23. Legs, Whole (Boned, Rolled or Diced as required) 40. 2.50 Chops— 25. Chump 26. Barbecue 27. Cutlets 28. Loin Lamb, Pickled— 29. Legs, Boned, Rolled as required Pork (Fresh)— 31. Legs, Whole or Boned, Rolled, Diced or Minced as required * Rate for bone-in, M.W.O. \$3.69 per kg. PRISON, YARRA BEND RD., FAIRFIELD ANNEX TO CONTRACT No. 1986/895 Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Rolled Sirloin Roast— Seasoned when required do. Steaks, Portioned as required— Rump do. 2.50 ANNEX TO CONTRACT No. 1986/895 * Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Rolled Sirloin Roast— Seasoned Whole (Sliced, Diced, Minced as required) do. Steaks, Portioned as required— Rump do. * Rump 4. Barl for bone-in, M.W.O. \$3.69 per kg.				SI	IR-SCHEDIII E No. 12FAIRTE	A FEMA	AIF
23. Legs, Whole (Boned, Rolled or Diced as required)				J.	PRISON YARRA RENDED FA	IRFIFI	יבר
or Diced as required)				•			_
24. Forequarter (Boned, Rolled or Diced as required) do. Chops— 25. Chump do. 26. Barbecue do. 27. Cutlets do. Lamb, Pickled— 29. Legs, Boned, Rolled srequired do. Pork (Fresh)— Pork (Fresh)— 31. Legs, Whole or Boned, Rolled, Diced or Minced as required do. * Rate for bone-in, M.W.O. \$3.69 per kg. Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Rate for bone-in, M.W.O. \$3.69 per kg. Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Top Cut Food Industries Pty Ltd 6-12 Young Street, Moonee Ponds * Stewing Street, Moonee Ponds * Stewing Steak (Chuck), Moinced (Rough or Fine) do. * Stewing Steak (Chuck), Minced (Rough or Fine) do. * Stewing Steak (23. Legs, whole (Boned, Rolled	_ د	3 60		ANNEX TO CONTRACT No. 198	6/895	
Diced as required do. 6-12 Young Street, Moonee Ponds		ao.	2.30			-	
Chops— 25. Chump					Top Cul Food Industries Pty	Ltd	
25. Chump	Diced as required)	ao.			6-12 Young Street, Moonee P	onas	
25. Chump	Chops—						•
26. Barbecue		do.					•
27. Cutlets					Beef, Fresh		
28. Loin do. 2.50 Lamb. Pickled—	27. Cutlets					er ko	
Lamb, Pickled— 29. Legs, Boned, Rolled			2.50		Stewing Steak (Chuck)		
29. Legs, Boned, Rolled do. 30. Forequarter, Boned, Rolled as required do. Pork (Fresh)— 31. Legs, Whole or Boned, Rolled, Diced or Minced as required do. * Rate for bone-in, M.W.O. \$3.69 per kg. 33. Stewing Steak (Chuck), Minced (Rough or Fine). do. 44. Boned, Rolled Sirloin Roast—Seasoned when required do. Diced, Minced as required do. Diced, Minced as required do. Steaks, Portioned as required—7. Rump			_,			do	2 20
required		do		3.	Stewing Steak (Chuck)	-5.	
required		uo.		٠.	Minced (Rough or Fine)	do.	2.20
Seasoned when required do.		4.		4.	Boned, Rolled Sirloin Roast—		
11. Legs, Whole or Boned, Rolled, Diced or Minced as required	required	ao.		••	Seasoned when required	do.	
11. Legs, Whole or Boned, Rolled, Diced or Minced as required	Pork (Fresh)—			5.	Topside, Whole (Sliced		
Diced or Minced as required				٥.	Diced. Minced as required)	do	3 30
required				6	Bolar Roast		5.50
* Rate for bone-in, M.W.O. \$3.69 per kg.		do.	≠2.85			-5.	• •
* Rate for bone-in, M.W.O. \$3.69 per kg. 8. Porterhouse	10401100	5 0.	. 2.00				
	* Rate for hone-in M W O \$3 40 ne	r ka					
# Kate for done-in, m. w. U. \$4. 25 per kg. 9. Sirioin			-				
	+ Mate for bone-in, M.W.O. \$4.25 pe	r Kg.		9.	SILIOIN	uo.	• •

SUB-SCHEDULE No. 12—c	ontinued		SUB-SCHEDULE No. 12—continued	
	_	\$		\$
10. Round	do.		47. Lamb Shanks do.	
11. Blade "Whole"	do. do.		48. Sausage Mince do.	
13. T-Bone	do. do.	• • •	49. Ox Tongues, Pickled when	
14. Scotch Fillet	do.	4.85	required	
15. Schnitzel	do.	4.05	50. Beef Kidneys do. 51. Tripe do.	• •
Beef, Corned—	۵0.	• • •	52. Oxtails do.	• •
16. Silverside	do.		53. Gravy Beef do.	
17. Boned, Rolled, Sirloin Roast.	do.		54. Veal Shanks do.	
	u o.	• • •	55. Dripping do.	
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled			56. Suet do.	
or Diced as required)	do.			
19. Forequarter (Boned, Rolled or	uo.	• •		
Diced as required)	do.			
Chops—		• • •	SCHEDULE No. 3/02—SMALLGOODS	š
	do.		·	
20. Chump	do.		MELBOURNE AND METROPOLITAN DIST	RICT
22. Loin	do.		DELIVERY TO INSTITUTIONS	
	•••	• • •	DELIVERY TO INSTITUTIONS	
Lamb, Fresh— 23. Legs, Whole (Boned, Rolled			ANNEX TO CONTACT No. 1986/897	
or Diced as required)	do.	*2.00		
24. Forequarter (Boned, Rolled or	40.	2.00	Mayfair Foods Pty. Ltd.	
Diced as required)	do.		33–39 Ascot Vale Road, Flemington	
Chops				S
25. Chump	do.	2.00	-	
26. Barbecue	do.		Bacon—	2 10
27. Cutlets	do.	2.50	1. Diced per kg 2. Rashers, Pieces do.	2.10 2.30
28. Loin	do.	2.00	3. Rashers, Middle do.	4.50
Lamb, Pickled—			4. Sides do.	4.20
29. Legs, Boned, Rolled	do.		5. Boneless, Middle do.	3.90
Forequarter, Boned, Rolled as			Bacon, Bones do.	0.85
required	do.		7. Frankfurts, Thick do.	2.10
Pork, Fresh—			8. Frankfurts, Thin do.	2.10
31. Legs, Whole or Boned, Rolled,			9. Frankfurts, Cocktail do.	2.20
Diced or Minced as			10. Frankfurts, Footy Franks do.	2.20
required	do.	*2.90	11. Frankfurts, Skinless do.	2.10
32. Forequarter, Boned, Rolled,			Ham—	
Diced or Minced as		2 00	12. Ham, Steakdo.	2.80
required	do.	2.90	13. Cooked on the Bone, Leg do.	3.90
Chops—			14. Ham Loaf do. 15. Delight Loaf, 4×4 Sand-	1.90
33. Forequarter (with or without			15. Delight Loaf, 4×4 Sand- wich do.	1.90
skin as required)	do.		16. Pressed, 4 × 4 Sandwich do.	2.70
34. Loin (with or without skin as	do.	2 40	17. Pressed Shoulder, 4 × 4 do.	2.90
required)	do.	3.40	18. Pressed Leg, 4 × 4 do.	3.95
skin as required)	do.		Loaf—	
	20.	• • •	19. Beef, Luncheon (German) do.	1.60
Pork, Pickled—			20. Meat do.	
36. Leg, Whole or Boned and	do.		21. Pressed Veal and Pork do.	2.80
Rolled	uo.		22. Salad 4 × 4 do.	2.20
Rolled	do.		23. Savory do.	
	.	• •	24. Chicken, Pressed do.	4.40
Veal, Fresh— 38. Legs, Whole or Boned and			25. Saveloys per doz.	2.10
Polled Digad or Missand	do.		Sausage—	
39. Forequarter, Whole or Boned,	u 0.	• •	26. Cabana per kg.	2.79
Rolled, Diced or Minced	do.		27. Garlic	1.20 3.20
40. Schnitzel	do.		28. Salami	2.00
41. Fillet, Boneless, Escallopes	do.		30. Beef, German do.	1.60
Miscellaneous Items—				
42. Soup Bones	do.		Sausages— 31. Bratwurstdo.	4.40
43. Sheep Brains			32. Epping, Thick	1.85
44. Sheep Kidneys			33. Epping, Thin do.	1.85
45. Lamb Tongues			34. Pork	1.85
46. Lamb's Fry	do.	1.00	35. Skinless do.	1.90
*h¢ ,			36. Skinless (Vacuum Packed) do.	1.90
* Rate for bone-in, M.W.O. plus \$0.8	o per kg.		37. Silverside, Cooked do.	4.30

SCHEDULE No. 3/03—POULTRY	Y	SCHEDULE No. 3/06—continued	
MELBOURNE AND METROPOLITAN D		commuta	s
		Lamb, Pickled—	•
ANNEX TO CONTRACT No. 1985/64	-	29. Legs, Boned, Rolled do.	
A. B. Cambridge Poultry Distributors, P.O. South Yarra	Box 99	30. Forequarter, Boned, Rolled as required do.	
South Turru		Pork, Fresh—	
	S	Legs, Whole or Boned, Rolled,	
 Chickens, Roasting, Size No. 5, 9, 10, 11, 13, 14, 15 per kg. 	1.90	Diced or Minced as	
2. Fowls Boiling do.	0.80	requireddo. 32. Forequarter, Boned, Rolled,	• • •
	0.00	Diced or Minced as	
		required do.	
		Chops— 33. Forequarter (with or without	
		skin as required) do.	
SCHEDULE No. 3/06—ARARAT DIST	TRICT	34. Loin (with or without skin as	
		required) do. 35. Spare Ribs (with or without	
SUB-SCHEDULE No. 1.—H.M. PRISON,	AKAKAI	skin as required) do.	
Annex to Contract No. 1986/90	1	Pork, Pickled—	
Key Meats Pty. Ltd.		36. Leg, Whole or Boned and Rolled	
Nott Road, Ararat		37. Forequarter or Boned and	
	\$	Rolleddo.	
Beef, Fresh	-	Veal, Fresh—	
t. Silver, Fresh per kg.		38. Legs, Whole or Boned and	
2. Stewing Steak (Chuck),		Rolled, Diced or Minced do. 39. Forequarter, Whole or Boned.	• •
Diced	• •	Rolled, Diced or Minced do.	
Minced (Rough or Fine) do.		40. Schnitzel do. 41. Fillet, Boneless, Escallopes do.	
4. Boned, Kolled Sirloin Roast—		Miscellaneous Items—	
Seasoned when required do. 5. Topside. Whole (Sliced		42. Soup Bones do.	
Diced, Minced as required) do.		43. Sheep Brains per set	• • •
6. Bolar Roastdo.		44. Sheep Kidneys per kg.	
Steaks, Portioned as required— 7. Rumpdo		46. Lamb's Fry	
7. Rump do. 8. Porterhouse do.	•	47. Lamb Shanksdo.	
9. Sirloin do.	• •	48. Sausage Mince do. 49. Ox Tongues, Pickled when	1.85
10. Round		requireddo.	
12. Oyster "Blade" do.		50. Beef Kidneys	
13. 1-bone		51. Tripe do. 52. Oxtails do.	
14. Scotch Fillet	• •	53. Gravy Beef do	
Beef, Corned—	• •	54. Veal Shanks	
16. Silversidedo.		56. Suet	
Boned, Rolled, Sirloin Roast. do.		57. Pressed Shoulder Ham do.	3.95
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled		58. Sausages, Epping, Thin	2.10
18. Legs, Whole (Boned, Rolled or Diced as required) do.		60. Saveloysdo.	3.50 2.50
Forequarter (Boned, Rolled or	• •		
Diced as required) do.			
Chops— 20. Chumpdo			
21. Forequarterdo	• •	SUB-SCHEDULE No. 2.—ARARAT MENTA	ΑL
22. Loin do.		HOSPITAL	_
Lamb, Fresh—		Annex to Contract No. 1986/902	
23. Legs, Whole (Boned, Rolled or Diced as required) do,		•	
or Diced as required) do. 24. Forequarter (Boned, Rolled or	• •	Franmor Nominees Pty. Ltd. Trading as—H Morris, 1 Wiltshire Lane, Ballarat	A.
Diced as required) do.		The state of the s	
Chops—			\$
25. Chump do. 26. Barbecue do.		Beef, Fresh-	
26. Barbecue do. 27. Cutlets do.		1. Silver, Fresh Per kg. 2. Stewing Steak (Chuck),	
28. Loin do.		Diced do.	
		· - ·	

SUB-SCHEDULE No. 2—ce	ontinued	s	SUB-SCHEDULE No. 2—continued	\$
3. Stewing Steak (Chuck).		•		•
3. Stewing Steak (Chuck),			Veal, Fresh	
Minced (Rough or Fine)	do.	2.95	39. Legs, Whole or Boned and	
4. Doned, Kolled Sirioin Roast—			Rolled, Diced or Minced do.	
Seasoned when required	do.		40. Forequarter, Whole or Boned,	• •
5. Topside, Whole (Sliced,			Rolled, Diced or Minced do.	
Diced, Minced as required)	do.	3.95	41. Schnitzel do.	• •
6. Bolar Roast	do.		42. Fillet, Boneless, Escallopes do.	
	uo.		42. Fillet, Boneless, Escallopes do.	
Steaks, Portioned as required—			Miscellaneous Items	
7. Rump	do.		43. Soup Bones do.	
8. Porterhouse	do.		44. Sheep Brains per set	
9. Sirloin	do.		45. Sheep Kidneys per kg.	
10. Round	do.			40
11. Blade "Whole"	do.	3.50		. 40
12. Ovster "Blade"	do.			: :
13. T-Bone				. 10
	do.	- ::	49. Sausage Mince do.	
	do.	6.10	50. Ox Tongues, Pickled when	
15. Schnitzel	do.		requireddo.	
Beef, Corned			51. Beef Kidneys do.	
16. Silverside	do.	2.05	52. Tripe do.	• •
17. Boned, Rolled, Sirloin Roast		3.95	53. Oxtails do.	٠.
Boned, Rolled, Sirloin Roast.	do.			
Mutton, Fresh—				
18. Legs, Whole (Boned, Rolled			55. Veal Shanks do.	
or Diced as required)	do.		56. Dripping do.	
19. Forequarter (Boned, Rolled or	uo.		57. Suet do.	
	4	*1 (0	58. Bacon Sides do. 4	. 80
Diced as required)	do.	*1.60		. 35
Chops—			60. Ham, Pressed Shoulder 4×4 do. 4	.50
20. Chump	do.			.50
21. Forequarter	do.			.95
22. Loin			oz. Sausages, Epping, Timi per kg. 1	. 73
	do.	: • •		
Lamb, Fresh—				
23. Legs, Whole (Boned, Rolled				
or Diced as required)	do.	≠3.00		
24. Forequarter (Boned, Rolled or				
Diced as required)	do.			
	ao.		SCHEDULE No. 2/07 DALLADAT DISTRIC	•
Chops—			SCHEDULE No. 3/07.—BALLARAT DISTRIC	ı
25. Chump	do.		SUB-SCUEDULE No. 1 TEACHERS COLLEG	7.
26. Barbecue	do.		SUB-SCHEDULE No. 1.—TEACHERS' COLLEC	JE
27. Cutlets	do.		HOSTEL	
28. Loin	do.	3.65	Annual To Court No. 1000/004	
			Annex to Contract No. 1986/904	
	do.	2.95	Francos Nominaes But Ltd. Trading as	
Lamb, Pickled—			Franmor Nominees Pty. Ltd. Trading as—	
30. Legs, Boned, Rolled	do.		H. A. Morris, 1 Wiltshire Line, Ballarat	
31. Forequarter, Boned, Rolled as			For delivery to Desifert House Desifert to	
required	do.		For delivery to Beaufort House, Beaufort Aven	ue,
	do.		Ballarat.	
Pork, Fresh-				
Legs, Whole or Boned, Rolled,				S
Diced or Minced as			Deaf Fresh	
required	đo.	‡3.00	Beef, Fresh—	
33. Forequarter, Boned, Rolled,	-0.	45.00	1. Silver, Fresh per kg.	
Diced or Minced as			2. Stewing Steak (Chuck),	
required of William as	4		Diced do.	
required	do.		3. Stewing Steak (Chuck), Minced (Rough or Fine) do. 2.	
Chops—			Minced (Rough or Fine) do. 2.	95
34. Forequarter (with or without			4. Boned, Rolled Sirloin Roast-	-
skin as required)	do.		Seasoned when required do.	
35. Loin (with or without skin as	uo.		5. Topside, Whole (Sliced.	
	4.	4 55		
required)	do.	4.55	Diced, Minced as required) do. 4.	10
36. Spare Ribs (with or without			6. Bolar Roastdo.	
skin as required)	do.		Steaks, Portioned as required—	
Pork, Pickled-				
37. Leg, Whole or Boned and				żċ
				30
Rolled	do.		9. Sirloin do.	
38. Forequarter or Boned and	_		10. Round do.	
Rolled	do.	2.65	 Blade "Whole" do. 3. 	50
			12. Oyster "Blade" do.	
* Rate for bone-in, M.W.O. plus \$0.80	per kg.		13. 1-Bone	
≠ Rate for bone-in, M.W.O. plus \$1.1	0 per ke		14. Scotch Fillet do.	
≠ Rate for bone-in, M.W.O. plus \$1.15 ‡ Rate for bone-in, M.W.O. plus \$1.15	ner ko			• •
, vone, prus \$1.1.	PUL NE.		15. Schnitzel do.	٠.

SUB-SCHEDULE No. 3/07—	continued	SCHEDULE No. 3/08.—BEEC DISTRICT	CHWORTH
Chans	•	CUD CCUEDUUE No. 1 UM	TDAINING
Chops— 25. Chump	do	SUB-SCHEDULE No. 1H.M. PRISON, BEECHWOR	
26. Barbecue	1.	FRISON, BEECH WOR	NI II
27. Cutlets	3.	ANNEX TO CONTRACT No. 1	986/906
		THINEX TO CONTRACT ING. I	700/700
	do do. 2.95	G. J. and J. M. Fendyk, 35-37 Ford	St., Beechworth
29. Forequarter	do. 2.95	, , , , , , , , , , , , , , , , , , , ,	
Lamb, Pickled			3
30. Legs, Boned, Rolled	a_	Beef, Fresh-	
	do	1. Silver, Fresh	per kg
		2. Stewing Steak, (Chuck),	
required	do	Diced	do
Pork, Fresh		Stewing Steak, (Chuck).	
		Minced (Rough or Fine)	do
		 Boned, Rolled Sirloin Roast— 	
Diced or Minced as		Seasoned when required	do
required	do. †3.00	5. Topside, Whole (Sliced,	
33. Forequarter, Boned, Rolled,		Diced, Minced as required)	do
Diced or Minced as		6 Forequarters Rolled Roast	do
required	do. †2.65	•	uo
Chama		Steaks, Portioned as required-	
Chops		7. Rump	do
34. Forequarter (with or without		8. Porterhouse	do
skin as required)	do	9. Sirloin	do
35. Loin (with or without skin as		10. Frying	do
required)	do. 4.55	11. Blade "Whole"	do
36. Spare Ribs (with or without		10. Frying	do
skin as required)	do	13. 1-Bone	do
Pork, Pickled—		14. Scotch Fillet	do
37. Leg, Whole or Boned and		15. Braising	do
Rolled	do	Beef, Corned—	
38. Forequarter or Boned and		16. Silverside	do
Rolled	do, 2.55	17. Boned, Rolled, Sirloin Roast	do.
Veal, Fresh—		Mutton, Fresh—	
39. Legs, Whole or Boned and		18. Legs, Whole (Boned, Rolled	al a
Rolled, Diced or Minced	do	or Diced as required)	do
Forequarter, Whole or Boned.		19. Forequarter, (Boned, Rolled	4
Rolled Diced or Minced	do. \$1.85	or Diced as required)	do,
41. T-Bone	do. 5.50		
42. Fillet, Boneless, Escallopes	do	20. Chump	do
		21. Forequarter	do
Miscellaneous Items		22. Loin	do
43. Soup Bones	do	Veal. Fresh—	
44. Sheep Brains		38. Legs, Whole or Boned and	
45. Sheep Kidneys		Rolled, Diced or Minced	do
46. Lamb Tongues	do	30 Forequarter Whole or Roned	
47. Lamb's Fry	do. 1.20	Rolled, Diced or Minced	do
48. Lamb Shanks	do	40 Schnitzel	do
49. Sausage Mince	do. 1.75	41. Fillet, Boneless, Escallopes	do
50. Ox Longues, Pickled when			
required	do	Miscellaneous Items—	
51. Beef Kidneys	do.	42. Soup Bones	do
52. Tripe	do. 2.10	43. Sheep Brains	per set
53. Oxtails	do	44. Sheep Kidneys	
54. Gravy Beef	do	45. Lamb Tongues	do
55. Veal Shanks	do. , .	46. Lamb's Fry	do.
56. Dripping	do. 0.50	47. Lamb Shanks	do. 1.80
57. Suet	do	48. Sausage Mince	do
58. Bacon, Middle Rashers	do. 5.35	49. Ox Tongues, Pickled when	_
Ham—Pressed Shoulder	do. 4.50		do
60. Loaf, Luncheon, Chicken	do. 4.50	50. Beef Kidneys	do
61. Loaf, Salad 4 × 4	do. 3.50	51. Tripe	do
62. Saveloys	per doz. 2.50	52. Oxtails	do
63. Sausage—Strasburg, Beef	per kg. 3.00	53. Gravy Beef	do
64. Sausages—Epping, Thin	do. 1.75	54. Veal Shanks	do
65. Turkey, Breast, Rolled,		55. Dripping	do
Uncooked	do. 10.00	56. Suet	do.
		57. Loaf. Ham	do. 3.00
† Rate for bone-in, M.W.O. plus \$1.13	5 ner ko	58. Sausages, Epping, Thin	do2.10
		59. Sausage, Beef German	do. 2.00
‡ Rate for bone-in, M.W.O. plus \$1.00	u per kg.	60. Saveloys	do. 2.99

	SUB-SCHEDULE No. 2.—BEE MENTAL HOSPITA		тн		SCHEDULE No. 3/08—col	ntinued	
	ANNEX TO CONTRACT No. 1	-		35.	Loin (with or without skin as		\$
C	oombs and Crossman's Quality I	•	Ford	36.	required)	do.	3.49
_	Street, Beechworth	7tuis, 50	1074	50.	skin as required)	do.	
			\$	37,	Pork, Pickled—		
	Beef, Fresh-				Leg, Whole or Boned and Rolled	do.	
1. 2.	Silver, Fresh	per kg.		38.	Forequarter or Boned and Rolled	do.	
	Diced	do.			Veal, Fresh—	uo.	• • •
3.	Stewing Steak, (Chuck), Minced (Rough or Fine)	4.		39.	Legs, Whole or Boned and	_	
4.	Boned, Rolled Sirloin Roast—	do.	2.40	40.	Rolled, Diced or Minced Forequarter, Whole or Boned,	do.	• •
5.	Seasoned when required Topside, Whole (Sliced,	do.	3.40		Rolled, Diced or Minced	do.	
	Diced, Minced as required)	do.	3.39	41. 42.	Schnitzel Fillet, Boneless, Escallopes	do. do.	
6.	Bolar Roast	do.			Miscellaneous Items—	GO.	• • • • • • • • • • • • • • • • • • • •
7.	Steaks, Portioned as required— Rump	do.	4.99	43.	Soup Bones	do.	
8.	Porterhouse	do.		44. 45.	Sheep BrainsSheep Kidneys	per set	• •
9.	Sirtoin	do.		46.	Lamb Tongues	do.	
10.	Braising	do.	3.39	47.	Lamb's Fry	do.	
11. 12.	Overes "Plade"	do.		48.	Lamb Shanks	do.	
13.	T-Rone	do. do.		49.	Sausage Mince	do.	
14.	Scotch Fillet	do.		50.	Ox Tongues, Pickled when	4.	
15.	Schnitzel	do.	3.29	51.	required Beef Kidneys	do. do.	
	Beef, Corned—			52.	Tripe	do.	
16.	Silverside	do.	3.29	53.	Oxtails	do.	
17.	Boned, Rolled, Sirloin Roast	do.		54.	Gravy Beef		
	Mutton, Fresh-			55.	Veal Shanks	do.	م مٰمٰ
18.	Legs, Whole (Boned, Rolled			56. 57.	Dripping Suet	do. do.	0.80
	or Diced as required)	do.		58.	Bacon, Middle Rashers	do. do.	5.70
19.	Forequarter, (Boned, Rolled			59.	Chickens, No. 11	do.	3.10
	or Diced as required)	do.		60.	Ham, Leg, Round	do.	5.70
20.	Chops—			61.	Ham, Steaks	do.	4.69
21.	ChumpForequarter	do. do.		62. 63.	Loaf, Luncheon, Beef	do.	2.00
22.	Loin	do.		64.	Loaf, Luncheon, Pork Loaf, Chicken	do. do.	1.50 6.00
	Lamb, Fresh-			65.	Sausage—Strasburg, Beef	do.	2.50
23.	Legs, Whole (Boned, Rolled			66.	Sausage-Strasburg, Pork	do.	4.50
	or Diced as required)	do.	*2.49	67.	Sausage—Strasburg, Pork Sausages, Epping, Thin	do.	2.30
24.	Forequarter (Boned, Rolled or	_					
	Diced, as required)	do.					
	Chops—			SC	CHEDULE No. 3/09—BENDIĞ	O DIST	RICT
25. 26.	Chump	do.		c	IID SCHEDULE No. 1 DENI	DICO C	4 O I
26. 27.	Barbecue	do. do.	2.99	3	UB-SCHEDULE No. 1.—BENI		TOL
28.	Loin	do. do.	3.10		ANNEX TO CONTRACT NO. 1	986/909	
29.	Forequarter	do.	3.10		Bennetts Meats Pty. L.	ıd	
	Lamb, Pickled-				Hattam St., Golden Square,		
30.	Legs, Boned, Rolled	do.					
31.	Forequarter, Boned, Rolled as				•		S
	required	do.			Beef, Fresh-		
22	Pork, Fresh—			1.	Silver, Fresh	per kg.	
32.	Legs, Whole or Boned, Rolled, Diced or Minced as			2.	Stewing Steak, (Chuch)		
	Diced or Minced as required	do.	*3.59	3.	DicedStewing Steak, (Chuck)	do.	• • •
33.	Forequarter, Boned, Rolled,	40.	5.37	J.	Minced (Rough or Fine)	do.	
	Diced or Minced as			4.	Boned, Rolled Sirloin Roast—		••
	required	do.		_	Seasoned when required	do.	
	Chops—			5.	Topside Whole (Sliced, Diced,	de	
34.	Forequarter (with or without			6.	Minced, as required) Butts	do. do.	• •
	skin as required)	do.				uo.	• •
				7.	Steaks, Portioned as required— Rump	do.	
* Ra	te is for bone-in.			8.	Porterhouse	do. do.	
							• • •

	SUB-SCHEDULE No. 3/09—	continu	ed		SUB-SCHEDULE No. 3/09—	continue	rd
			S				S
9.	Sirloin	do.		46.	Lamb's Fry	do.	
10.	Round	do.		47.	Lamb Shanks	do.	• •
ΙĬ.		do.		48.	Sausage Mince	do.	1.80
12.	Ovster "Blade"	do.		49.	Ox Tongues, Pickled when	uo.	1.00
13.	T-Bone	do.		٦,	required	do.	
14.		do.		50.	required	do.	
15.		do.		51.	Beef Kidneys	do.	
		uo.		52.	Tripe	do.	
	Beef, Corned—			53.	Oxtails Gravy Beef	do. do.	
16.		do.					
17.	Boned, Rolled, Sirloin Roast.	do.		54.	Veal Shanks	do.	0.26
	Mutton Fresh-			55.	Dripping	do.	0.60
18.	Mutton, Fresh— Legs, Whole (Boned, Rolled			56.	Suet	do.	4 16
	or Diced, as required)	đo.		57.	Ham, Pressed Shoulder	do.	4.15
19.	Forequarter, (Boned, Rolled	uo.		58.	Loaf, Ham	do.	3.60
	or Diced, as required)	do.		59.	Sausages, Epping, Thin	do.	2.20
		uo.		60.	Saveloys	do.	2.60
	Chops—	_					
20.	Chump	do.					
21.	Forequarter	do.					
22.	Loin	do.					
	Lamb, Fresh-			SUB	SCHEDULE No. 2.—TEACHI	בספי כים	LLEGE
23.	Legs, Whole (Boned, Rolled			301	HOSTEL	ins co	LLEGE
-5.	or Diced, as required)	do.			HOSTEL		
24.	Shoulder	do.	†1.50		ANNEX TO CONTRACT NO. I	986/909	
27.		GO.	11.50		A TO CONTINUE TO CO.	,00,,0,	
	Chops				Bennetts Meats Ptv. Li	d.	
25.	Chump	do.			Hattam St., Golden Square,		
26.	Barbecue	do.					
27.	Cutlets	do.					\$
28.	Loin	do.			D CC .		
	Lamb, Pickled-				Beef, Fresh—		
29.	Legs, Boned, Rolled	do		1.	Silver, Fresh	per kg.	4.15
30.		do.	• •	2.	Stewing Steak, (Chuck)	_	
30.		4		_	Diced	do.	3.10
	as required	do.		3.	Stewing Steak, (Chuck)		
	Pork, Fresh—				Minced (Rough or Fine)	do.	2.80
31.	Legs, Whole or Boned, Rolled,			4.	Boned, Rolled Sirloin Roast—		
	Diced or Minced, as				Seasoned when required	do.	
	required	do.	*3.40	5.	Topside Whole (Sliced, Diced,		
32.	Forequarter, Boned, Rolled,				Minced, as required)	do.	4.15
	Diced or Minced, as			6.	Bolar Roast	do.	
	required	do.			Steaks, Portioned as required-		
			• • •	7.		4.	
22	Chops—			8.	Rump	do.	< 100
33.	Forequarter (with or without			9.	Porterhouse	do.	6.00
24	skin as required)	do.			Sirloin	do.	2.05
34.	Loin (with or without skin as	_		10.	ROURG	do.	3.95
	required)	do.		11.	Round	do.	
35.	Spare Ribs (with or without			12.	Oyster "Blade"	do.	
	skin as required)	do.		13.	1-DOILE	do.	
	Pork, Pickled-			14.	Scotch Fillet	do.	
36.	Leg. Whole or Boned and			15.	Schnitzel	do.	
	Rolled	do.			Beef, Corned—		
37.	Forequarter or Boned and		• •	16.	Silverside	do.	4.15
٠	Rolled	do.		17.	Boned, Rolled, Sirloin Roast.	do.	3.90
		uo.				•••	5.50
	Veal, Fresh-				Mutton, Fresh— Legs, Whole (Boned, Rolled		
38.	Legs, Whole or Boned and			18.	Legs, whole (Boned, Rolled		•• (0
	Rolled, Diced or Minced	do.			or Diced, as required)	do.	*1.69
39.	Forequarter, Whole or Boned,			19.	Forequarter, (Boned, Rolled		
	Rolled, Diced or Minced	do.			or Diced, as required)	do.	
40.	Schnitzel	do.	4.90	- (Chops—		
41.	Fillet, Boneless, Escallopes	do.		20.	Chump	do.	
	Miscellaneous Items-			21.	Forequarter	do.	
42.	Soup Bones	do		22.	Loin	do. do.	• •
43.	Soup Bones	do.				uo.	• •
	Sheep Brains	per set			Lamb, Fresh—		
44.	Sheep Kidneys			23.	Legs, Whole (Boned, Rolled		
45.	Lamb Tongues	do.			or Diced, as required)	do.	†2.99
					-		
	te bone-in, M.W.O. \$4,20 per kg. te bone-in, M.W.O. \$1.85 per kg.			* Rate † Rate	e for bone-in, M.W.O. \$2.11 per e for bone-in, M.W.O. \$3.73 per	kg. kg.	

SUB-SCHEDULE No. 2—c	ontinued		SCHEDULE No. 3/	09—continued	,
24 5 . (5 . 15 . 1		\$			
24. Forequarter (Boned, Rolled or Diced, as required)	do.	‡1.50	SUB-SCHEDULE No PSYCHIATRIC CENTRE	. 3—BENDIG	O HIRST
Chops—	•		BOYS' CE	NTRE	
25. Chump	do.				_
26. Barbecue	do.		ANNEX TO CONTRAC	т No. 1986/90	9
27. Cutlets	do.		Bennetts Meats	Ptv I td	
28. Loin	do.		Hattam St., Golden S		o
29. Forequarter	do.			rquart, striang	
Lamb, Pickled—					\$
30. Legs, Boned, Rolled	do.		Beef, Fresh-		
31. Forequarter, Boned, Rolled,			1. Silver, Fresh	ner ke	
as required	do.	• •	2. Stewing Steak (C	huck).	
Pork, Fresh—			Diced	do.	3 10
32. Legs, Whole or Boned, Rolled,			C Stewing Steak II	huck)	
Diced or Minced, as		60.2 40	Minced (Rough or F	ine) do.	2.80
required	do.	⊗3.40	4. Bonea Kollea Sirioin K	oast—	2 00
Diced or Minced, as			Seasoned when requi	ired do.	3.90
required	do.	≠2.89	5. Topside, Whole (S	as	
Chops—			required)		4.15
34. Forequarter (with or without			6. Bolar Roast	do.	
skin as required)	do.	3.20	Steaks, Portioned as requ		
35. Loin (with or without skin as			7. Rump		4.89
required)	do.	3.80	8. Porterhouse	do.	4.07
36. Spare Ribs (with or without			9. Barbecue	do.	4.89
skin as required)	do.		10. Braising	do.	3.60
Pork, Pickled—			11. Blade "Whole"	do.	3.49
37. Leg, Whole or Boned and			12. Oyster "Blade"	do.	
Rolled	do.		13. T-Bone	do.	
38. Forequarter or Boned and			14. Scotch Fillet		
Rolled	do.	• •	15. Schnitzel	do.	
Veal, Fresh—			Beef, Corned—	_	
39. Legs, Whole or Boned and			16. Silverside	do.	4.15
Rolled, Diced or Minced 40. Forequarter Whole or Boned	do.		 Boned, Rolled Sirloin I Mutton, Corned 		3.90
 Forequarter, Whole or Boned, Rolled, Diced or Minced 	do			do.	1.80
41. Schnitzel	do. do.	5.50	Mutton, Pickled		
42. Fillet, Boneless, Escallopes	do.	3.30	19. Legs, Bone in	do.	1.90
Miscellaneous Items-			Chops—		
43. Soup Bones	do.	n/c	20. Chump		
44. Sheep Brains			21. Forequarter		
45. Sheep Kidneys	per kg.		22. Loin	do.	
46. Lamb Tongues	do.		Lamb, Fresh-		
47. Lamb's Fry	do.		23. Legs, Whole (Boned,	Rolled	
48. Lamb Shanks	do.		or Diced as required) do.	*3.00
49. Sausage Mince	do.	1.80	24. Forequarter (Boned, Ro	illed or	
50. Ox Tongues, Pickled when required	do.	•	Diced as required)	do.	• • •
51. Beef Kidneys	do. do.	2.40	Chops—		
52. Tripe	do.	2.40	25. Chump	do.	<u>. ::</u>
53. Oxtails	do.		26. Barbecue		2.49
54. Gravy Beef	do.		27. Cutlets		3. i o
55. Veal Shanks	do.		29. Forequarter		2.49
56. Dripping	do.	0.60		uo.	2.47
57. Suet	do.	e ić	Lamb, Pickled—		
58. Bacon, Middle Rashers 59. Chickens, No. 16	do. do.	5.50 3.10	30. Legs, Boned, Rolled		
60. Frankfurts	do. do.	2.60	31. Forequarter, Boned, Ro		
61. Ham, Pressed Shoulder 4 × 4	do.	4.15		00.	• • •
62. Ham Steaks	do.	4.15	Pork, Fresh—	n - H - J	
63. Loaf, Pressed Veal and Pork	do.	3.60	32. Legs, Whole or Boned, I		
64. Sausage, Strasburg, Beef	do.	2.90	Diced or Minced	as re- do.	≠3.40
65. Sausages, Epping, Thick	do.	2.20	quired	uo. Rolled	₹J.40
oo. Sausages, Epping, I hin,	do.	2.20 2.20	Diced or Minced	as re-	
	do.	2.20	quired		
‡ Rate for bone-in, M.W.O. \$1.87 per					
⊗ Rate for bone-in, M.W.O. \$4.20 p	er kg.		Rate for bone-in, M.W.O. \$		
≠ Rate for bone-in, M.W.O. \$3.61 pc	r Kg.		♠ Rate for bone-in, M.W.O. \$	4.20 per kg.	

SCHEDULE No. 3/09—con	tinued			SUB-SCHEDULE No. 3/10-	-continued	
		S				\$
Chops—			4.	Boned Rolled Sirloin Roast—		
34. Forequarter (with or without	4.		5.	Seasoned when required	do.	
skin as required)	do.		5. 6.	Hindquarters Sides	do. do.	• •
	do.		0.			• •
36. Spare Ribs (with or without	u o.	• • •	7.	Steaks, Portioned as required— Rump		
	do.		8.	Porterhouse		
Pork, Pickled			9.	Sirloin		
37. Leg, Whole or Boned and			10.	Round	do	
	do.	3.40	11.	Blade "Whole" Oyster "Blade" T-Bone	do.	
38. Forequarter Boned and			12.	Oyster "Blade"	do.	
Rolled	do.	2.89	13.	T-Bone	do.	
Veal, Fresh-			14. 15.	Scotch Fillet	do.	
39. Legs, Whole or Boned and			13.	Schnitzel	do.	
	do.			Beef, Corned—	_	
Forequarter, Whole or Boned,			16.	Silverside	do.	
Rolled, Diced or Minced	do.		17.	Boned, Rolled Sirloin Roast	do.	٠.
	do. do.	5.50		Mutton, Fresh-		
· · · · · · · · · · · · · · · · · · ·	do.	3.30	18.	Legs, Whole (Boned, Rolled		
Miscellaneous Items			19.	or Diced as required)	do.	
	do.		19.	Forequarter (Boned, Rolled or Diced as required	do.	
44. Sheep Brains		2.00			uo.	• • •
	do.	2.00	20	Chops—		
	do.		20. 21.	Chump	do. do.	• •
	do.		22.	Forequarter	do. do.	• •
49. Sausage Mince	do.	1.80			40.	
Ox Tongues, Pickled when re-			38.	Veal, Fresh— Legs, Whole or Boned and		
	do.	1.40	50.	Rolled, Diced or Minced	do.	
	do. do.	2.40	39.	Forequarter, Whole or Boned,	do.	• •
	ao. do.		• , .	Rolled, Diced or Minced	do.	
	do. do.		40.	Schnitzel	do.	
55. Veal Shanks	do.	• • •	41.	Fillet, Boneless, Escallopes	do.	
56. Dripping	do.	0.60		Miscellaneous Items—		
57. Suet	do.		42.	Soup Bones	do.	
	do.	5.50	43.	Sheep Brains		
	do.	1.45	44.	Sheep Kidneys	per kg.	
	do.	3.10 2.60	45.	Lamb Tongues	do.	• •
61. Frankfurts	do.	2.00	46. 47.	Lamb's Fry Lamb Shanks	do. do.	
	do.	4.59	48.	Sausage Mince	do. do.	1.80
	do.	4.20	49.	Ox Tongues, Pickled when	uo.	1.00
64. Ham, Pressed 4×4				required	do.	
	do.	4.20	50.	Beef Kidneys	do.	
	do.	4.20	51.	Tripe	do.	
	do.	3.60	52.	Oxtails Gravy Beef	do.	
68. Sausage, Strasburg, Beef	do.	2.60	53.	Gravy Beet	do.	
	do. do.	3.00	54. 55.	Veal Shanks	do. do.	1.20
	do. do.	2.20	56.	Suet	do. do.	1.20
vo. bedsages, Epping, 11111	uo.	2.20	57.	Ham, Loaf	do.	2.95
			58.	Sausages, Epping, Thin	do.	2.20
			59.	Sausage, Beef German	do.	2.50
			60.	Saveloys	do.	2.65
SCHEDULE No. 3/10—CASTLEMA	AINE GA	AOL.	61.	Chicken, Frozen No. 12/13	each	3.35
•						
Annex to Contract No. 198	6/911		_			
Greenacre Meats 35 Mostyn St., Castlemain	ie		S	CHEDULE No. 3/11—COLAC CENTRE	TRAININ	1G
		s		ANNEX TO CONTRACT NO. 1	986/914	
		3				
Beef, Fresh-				E. W. Hurst & Co.	ac.	
1. Silver, Fresh po	er kg.			55 Gellibrand St., Col	ш	
2. Stewing Steak (Chuck),						\$
	do.			Doof Esseh		
	do.			Beef, Fresh— Silver, Fresh	ner ko	
whiteed (Nough of Fille)	GO.		1.	On -01, 1 1030	hri vŘ	

SUB-SCHEDULE No. 3/11-	-continu	ed	SUB-SCHEDULE No. 3/11—continued	
		· s	\$	
2. Stewing Steak (Chuck),	_	*	38. Forequarter, Whole or Boned,	
Diced	do.		Rolled, Diced or Minced do.	
 Stewing Steak (Chuck), Minced (Rough or Fine) 	do.	2.60	39. Schnitzel	ó
4. Boneless, Rolled Roast Bris-			Miscellaneous Items—	٠
ket excl	do. do.	2.90	41. Soup Bones do.	
6. Sides	do.		42. Sheep Brains per set 43. Sheep Kidneys per kg.	
Steaks, Portioned as required-			43. Sheep Kidneys per kg. 44. Lamb Tongues do.	:
7. Rump	do.	(00	45. Lamb's Fry do.	
8. Porterhouse	do. do.	6.00	46. Lamb Shanks	
10. Round	do.	::	48. Ox Tongues, Pickled when	
II. Blade "Whole"	do.	3.90	required do.	
12. Topside	do. do.	3.90	49. Beef Kidneys	
14. Thick, Flank Sliced	do.	4.00	51. Oxtails do	:
15. Minced	do.	2.50		
Beef, Corned— 16. Silverside	do.	3.50	CA Distriction And	:
17. Boned, Rolled, Sirloin Roast.	do.	3.50	55. Suet do.	
Mutton, Fresh-			56. Bacon, Middle Rashers	10
Legs, Whole (Boned, Rolled)			57. Frankfurts do. 2.5 58. Ham, Pressed 4 × 4	U
or Diced as required) 19. Forequarter (Boned, Rolled or	do.	• •	Sandwich do. 4.3	
Diced as required)	do.		59. Ham, Steaks	
Chops			61. Sausage, Strasburg, Beef do. 3.0	
20. Chump	do.	2.00	62. Sausage, Strasburg, Pork do. 3.2	
Mutton, Pickled-	_		63. Sausages, Epping, Thick do. 2.2 64. Sausages, Epping, Thin do. 2.2	
21. Legs, Boned and Rolled	do.	2.50	on outsides, apping, initia	.0
Lamb, Fresh				
22 Legs Whole (Roped Polled				
22. Legs, Whole (Boned, Rolled or Diced as required)		*3.10	SCHEDULE No. 3/12—SCHOOL OF FORESTRY	/,
or Diced as required)	do.		SCHEDULE No. 3/12—SCHOOL OF FORESTRY CRESWICK	۲,
or Diced as required)	do.	*3.10	SCHEDULE No. 3/12—SCHOOL OF FORESTRY CRESWICK ANNEX TO CONTRACT NO. 1986/915	۲,
or Diced as required) 23. Forequarter (Boned, Rolled or Diced as required) Chops—	do. do.		CRESWICK ANNEX TO CONTRACT NO. 1986/915	۲,
or Diced as required)	do. do. do. do.		CRESWICK	ζ,
or Diced as required)	do. do. do. do. do.	1.99	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat	r', s
or Diced as required)	do. do. do. do. do.		CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh—	
or Diced as required)	do. do. do. do. do. do.	1.99	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh per kg.	
or Diced as required)	do. do. do. do. do. do.	1.99	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, 1 Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	
or Diced as required)	do. do. do. do. do. do.	1.99	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	s
or Diced as required)	do. do. do. do. do. do. do. do.	1.99 3.00	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	s
or Diced as required)	do. do. do. do. do. do.	1.99 3.00	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95
or Diced as required)	do. do. do. do. do. do. do. do. do.	1.99 3.00	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95
or Diced as required)	do. do. do. do. do. do. do. do. do.	1.99 3.00	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95
or Diced as required)	do.	1.99 3.00	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50
or Diced as required)	do. do. do. do. do. do. do. do. do.	1.99 3.00 	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, 1 Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 10
or Diced as required)	do.	1.99 3.00 	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 80 50
or Diced as required)	do.	1.99 3.00 	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh per kg. 2. Stewing Steak (Chuck), Diced Good Chuck), Minced (Rough or Fine) do. 3. Stewing Steak (Chuck), Minced (Rough or Fine) do. Seasoned when required. do. 5. Topside, Whole (Sliced, Diced, Minced as required) do. Diced, Minced as required— 6. Bolar Roast. do. Steaks, Portioned as required— 7. Rump. do. 8. Porterhouse do. 9. Sirloin do. 10. Round do. 11. Tadding as:— H. A. Trading as:— H. A. A. Morris, I will be a selected as: 4. Boomed do. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5	\$ 95 50 10
or Diced as required)	do.	1.99 3.00 	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh per kg. 2. Stewing Steak (Chuck), Diced Good Chuck), Minced (Rough or Fine) do. 3. Stewing Steak (Chuck), Minced (Rough or Fine) do. Seasoned when required. do. 5. Topside, Whole (Sliced, Diced, Minced as required) do. Diced, Minced as required— 6. Bolar Roast. do. Steaks, Portioned as required— 7. Rump. do. 8. Porterhouse do. 9. Sirloin do. 10. Round do. 11. Tadding as:— H. A. Trading as:— H. A. A. Morris, I will be a selected as: 4. Boomed do. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5	\$ 95 50 80 50
or Diced as required)	do.	1.99 3.00 3.80	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh per kg. 2. Stewing Steak (Chuck), Diced do. 3. Stewing Steak (Chuck), Minced (Rough or Fine) do. 2.9 4. Boned, Rolled Sirloin Roast—Seasoned when required do. 5.5 5. Topside, Whole (Sliced, Diced, Minced as required) do. 4.1 6. Bolar Roast do. Steaks, Portioned as required— 7. Rump do. 4.8 8. Porterhouse do. 5.5 9. Sirloin do. 10. Round do.	\$ 95 50 10
or Diced as required)	do.	1.99 3.00 3.80	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 10
or Diced as required)	do.	1.99 3.00 3.80	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 80 50
or Diced as required)	do.	1.99 3.00 3.80	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 80 50
or Diced as required)	do.	1.99 3.00 3.80	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 80 50
or Diced as required)	do.	1.99 3.00 3.80	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh per kg. 2. Stewing Steak (Chuck), Diced do. 3. Stewing Steak (Chuck), Minced (Rough or Fine) do. 2.9 4. Boned, Rolled Sirloin Roast—Seasoned when required do. 5.5 5. Topside, Whole (Sliced, Diced, Minced as required) do. 4.1 6. Bolar Roast do. Steaks, Portioned as required— 7. Rump do. 4.8 8. Porterhouse do. 5.5 9. Sirloin do. 10. Round do. 11. Blade "Whole" do. 12. Oyster "Blade" do. 12. Oyster "Blade" do. 13. T-Bone do. 5.4 14. Scotch Fillet do. 15. Schnitzel do. 15. Schnitzel do. 16. Silverside do. 3.9 17. Boned, Rolled, Sirloin Roast. do. Mutton, Fresh—	\$ 95 50 80 50 40
or Diced as required)	do.	1.99 3.00 3.80 3.70	CRESWICK ANNEX TO CONTRACT NO. 1986/915 Franmor Nominees Pty. Ltd., Trading as:— H. A. Morris, I Wiltshire Lane, Ballarat Beef, Fresh— 1. Silver, Fresh	\$ 95 50 80 50 40

	SUB-SCHEDULE No. 3/12-	-continue			SUB-SCHEDULE No. 3/12—	continue	d
			\$				S
19.	Forequarter (Boned, Rolled or Diced as required)			58. 59.	Bacon, Middle Rashers	do.	5.35
		ao.		39.	Ham, Pressed 4×4	4.	4 50
30	Chops—			60.	Sandwich	do.	4.50
20.	Chump				Ham Steaks	do.	4.50
21.	Forequarter			61.	Saveloysr	er doz.	2.50
22.	Loin	do.		62.	Sausages, Epping, Thick		1.95
	Lamb, Fresh-			63.	Sausages, Epping, Thin	do.	1.95
23.	Legs, Whole (Boned, Rolled						
23.	or Diced as required)	do.	*3.00				
24.	Forequarter (Boned, Rolled or	uo.	3.00				
44.	Diced as required)	4.		0.01	IEDIUEN AUG GEELON		
		do.	• •	SCI	HEDULE No. 3/13—GEELON	G DISTI	RICT
	Chops—			\$11	B-SCHEDULE No. 1.—GEEL	ONGG	NOI
25.	Chump	do.		30	DESCRIEDOLE NO. 1.—GLEL	3110 07	IOL
26.	Barbecue	do.	2.95		ANNEX TO CONTRACT NO. 19	286/916	
27.	Cutlets	do.	3.95		inited to continue the t	.00, , . 0	
28.	Loin	do.	3.65		Manifold Butchery		
29.	Forequarter	do.	2.95		139 Shannon Ave., Geelong	West	
	•						
30.	Lamb, Pickled—						\$
	Legs, Boned, Rolled	do.					•
31.	Forequarter, Boned, Rolled as	_			eal, Fresh—		
	required	do.		39.	Legs, Whole or Boned and		
	Pork, Fresh-				Rolled, Diced or Minced	per kg.	
32.	Legs, Whole or Boned, Rolled,			40.	Forequarter, Whole or Boned,		
32.	Diced or Minced as				Rolled, Diced or Minced	do.	
		d a		41.	Schnitzel	do.	• • •
22	required	do.		42.	Fillet, Boneless, Escallopes	do.	
33.	Forequarter, Boned, Rolled,					uo.	• •
	Diced or Minced as	_			liscellaneous Items		
	required	do.	≠ 2·65	43.	Soup Bones	do.	
	Chops			44.	Sheep Brains	per set	
34.	Forequarter (with or without			45.	Sheep Kidneys	per kg.	
54.	skin as required)	do.	3.50	46.	Lamb Tongues	do.	
26		uo.	3.30		Lamb's Fry	do.	
35.	Loin (with or without skin as	4.2			Lamb Shanks	do.	
20	required)	do.		49.	Saucage Minos		• •
36.	Spare Ribs (with or without	_			Sausage Mince	do.	• •
	skin as required)	do.		50.	Ox Tongues, Pickled when		0.00
	Pork, Pickled—			٠.	required	do.	0.99
37.	Leg, Whole or Boned and			51.	Beef Kidneys	do.	
٥,,	Rolled	do.		52.	Tripe	do.	
38.		uo.		53.	Oxtails	do.	
30.	Forequarter Boned and	4.	2 56	54.	Gravy Beef	do.	
	Rolled	do.	2.55	55.	Veal Shanks	do.	
	Veal, Fresh—			56.	Dripping	do.	0.69
39.	Legs, Whole or Boned and				Suet	do.	
	Rolled, Diced or Minced	do.			Frankfurts	do.	2.40
40.	Forequarter, Whole or Boned,		• • •		Sausages, Epping, Thin	do.	1.49
	Rolled, Diced or Minced	do.		2,,	Caronges, Lppg, 1	20.	,
41.	Schnitzel	do.					
42.	Fillet, Boneless, Escallopes	do.	7.00				
₹4.		uv.	7.00				
	Miscellaneous Items—			SUR-9	SCHEDULE No. 2TEACHE	RS' COI	LEGE
43.	Soup Bones	do.	N/C	300-	HOSTELS	K3 COL	LEGE
44.	Sheep Brains	per set			HOSTELS		
45.	Sheep Kidneys	per kg			ANNEX TO CONTRACT No. 19	86/916	
46.	Lamb Tongues	do.			ANNEX TO CONTRACT NO. 17	00/710	
47.	Lamb's Fry	do.	2.10	Manit	fold Butchery, 139 Shannon Ave	Geelon	o West
48.	Lamb Shanks	do.			are animone, y, to a common tree	, 000.0.0	g co.
49.	Sausage Mince	do.	1.85	For de	elivery to Teachers' College Hos	stels as ur	nder—
50.	Ox Tongues, Pickled when	uo.	1.05		"Hawthorne", Aberdeen Street,	. Geelons	2
50.	required	do.			"Hawthorne", Aberdeen Street, "Ariston", Pakington Street, G	Geelong	-
51.			1 0 5		,		
	Beef Kidneys	do.	1.85				\$
52.	Tripe	do.					-
53.	Oxtails	do.			eef, Fresh—		
54.	Gravy Beef	do.			Silver, Fresh	per kg.	3.99
55.	Veal Shanks	do.			Stewing Steak (Chuck),	~	
56.	Dripping	do.	0.50		Diced	do.	
57.	Suet	do.		3.	Stewing Steak (Chuck),		
	• • • • • • • • • • • • • • • • • • • •				Minced (Rough or Fine)	do.	1.99
* Rat	e for bone-in, M.W.O. plus \$1.1	() ner ko		4.	Minced (Rough or Fine) Boned, Rolled Sirloin Roast,		/
≠ D	ate for bone-in, M.W.O. plus \$1.	15 per ka		7.	Seasoned when required	do.	
, 110	conc, pids \$1.	- a bar vêr			Statement when required	40.	• • •

Chops— 25. Chump	S							
1. Schnitzel			SUB-SCHEDULE No. 2—co	ntinued		SUB-SCHEDULE No. 2-con	tinued	
1. Schnitzel					\$			S
Diced Minced as required		5	Tonside Whole (Sliced		•	41 Schnitzel	do	•
Steaks, Portioned as Required—	Miscellaneous Items	٦.	Diced, Minced as required.	d).	2.99	42. Fillet, Boneless, Escallones		2.30
Steaks, Portioned as Required—	do	6.	Bolar Roast					
7. Rump	do. 4.9 4.5 Sheep Brains per set						do	
8. Porterhouse	do. 4.99 45. Sheep Kidneys per kg do. 5.50 required do. do. 5.50 required do. do. do. do. 5.50 required do. do			do.				
9. Sirloin	do				4.99			
11. Blade "Whole"	do. 48. Lamb Shanks. do. do. do. 49. Sausage Mince do. 1.20		Sirloin	do.				
13 T-Bone	do. 4.50 50 Ox Tongues, Pickled when do. 5.50 required do. do. 5.50 required do. do. 5.50 required do. do. 5.50 required do. do. do. 5.50 required do. do. do. do. 5.50 required do. do. do. do. 5.50 required do. d		Round					
13 T-Bone	do. 4.50 50 Ox Tongues, Pickled when do. 5.50 required do. do. 5.50 required do. do. 5.50 required do. do. 5.50 required do. do. do. 5.50 required do. do. do. do. 5.50 required do. do. do. do. 5.50 required do. d		Blade "Whole"					
14. Scotch Fillet.	do. 5.50 required do. do. do.		Cyster "Blade"		4 50		do.	1.20
15. Schnitzel	do.						do	
Beef, Corned— 16. Silverside do. 3.99 53. Oxtails	Scale							
16. Silverside	do. do. 3.99 53. Oxiails. do. do. do. do.	15.		uo.	• • •			
10. Boned, Rolled Sirloin Roast do. Mutton, Fresh—	Second S	14	Beet, Corned—	do	2 00			
Mutton, Fresh	State Stat		Poned Polled Sigloin Ponet					
Mutton, Fresh— St. Legs, Whole (Boned, Rolled or Diced as required) Diced as required) Chops— Chomm	Sched Sche	17.	·	uo.	• •		do.	
or Diced as required) Forequarter (Boned, Rolled or Diced as required) Chops— 23. Legs, Whole (Boned, Rolled or Diced as required) Chops— 25. Chump	do. 58. Chickens, No. 15. do. 2.59		Mutton, Fresh—			56. Dripping		
Forequarter (Boned, Rolled or Diced as required) do. 60. Ham Steaks do. 62. Mince Meat do. 63. Sausage, Strasburg, Beef. do. 63. Sausages, Strasburg, Beef. do. 64. Sausages, Strasburg, Beef. do. 65. Sausages, Strasburg, Beef. do. 66. Sausages, Strasburg, Beef. do. 67. Sausages, Strasburg, Beef.		18.	Legs, whole (Boned, Rolled	da				
Diced as required) do. 60. Ham, Pressed 4 × 4 Sandwich do. 61. Ham Steaks do. 62. Mince Meat do. 63. Sausage, Steping, Thick do. 63. Sausages, Epping, Thick do. 64. Sausages, Epping, Thick do. 65. Sausages, Epping, Thick do. 66. Sausages, Epping, Thick do. 67. Sausages, Epping, Thick do. 68. Sausages, Epping, Thick do. 68. Sausages, Epping, Thick do. 69. Sausages, Epping, Thick d	do. 60. Ham, Pressed 4 × 4 Sandwich do. 5. 40 do. 61. Ham Steaks do. 5. 40 do. 62. Mince Meat do. 1. 80 do. 63. Sausage, Strasburg, Beef do. 1. 80 do. 64. Sausages, Epping, Thick do. 1. 45 65. Sausages, Epping, Thin do. 1. 49 do. do. 3. 49 do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do. do.	10		uo.				
Chops— 20. Chump	do. do. 61. Ham Steaks do. 5. 40	19.		do .				
20. Chump	do. do. 62. Mince Meat do. 1.80 do. do. 63. Sausage, Strasburg, Beef do. 1.89 do. do. 64. Sausages, Epping, Thick do. 1.49 do. do. do. 1.89 ded or do. SCHEDULE No. 3/15—LANGI KAL KAL TRAINING CENTRE, TRAWALLA do. do. do. ANNNEX TO CONTRACT No. 1986/917 do. do. do. ANNNEX TO CONTRACT No. 1986/917 franmor Nominees Pty. Ltd., Trading as—H. A. Morris, 1 Wiltshire Lane, Ballarat do. Weal, Fresh— do. do. ANNNEX TO CONTRACT No. 1986/917 Franmor Nominees Pty. Ltd., Trading as—H. A. Morris, 1 Wiltshire Lane, Ballarat do. 40. Forequarter, Whole or Boned and Rolled, Diced or Minced. do. 41. Schnitzel do. do. 42. Fillet, Boneless, Escallopes do. do. 44. Sheep Brains per kg. do. 45. Sheep Kidneys per kg. do. 46. Lamb Tongues do. do. 47. Lamb's Fry do. do. 48. Lamb Shanks do. 1.85 do. 50. Ox Tongues, Pickled when required. do. do. 51. Beef Kidneys do. do. 52. Tripe do. do. 53. Oxtails do. do. 54. Gravy Beef do. do. 55. Veal Shanks do. do. 57. Suet do. do. 58. Bacon, Middle Rashers do. do. 59. Ham, Pressed Shoulder do. do. 60. Loaf, Chicken do. do. 61. Sausages, Strasbourg, Pork do. do. 62. Sausages, Strasbourg, Pork do. do. 63. Sausages, Strasbourg, Pork do. do. 64. Sausages, Strasbourg, Pork do. do. 65. Sausages, Strasbourg, Pork do. do. do. do. do. do. do. do. do. do. do. do. do. do. do.			uo.				
21. Forequarter. do. 6. 63. Sausages, Epping, Thick. do. 65. Sausages, Epping, Thick. do. 66. Sausages, Epping, Thick. do. 66. Sausages, Epping, Thick. do. 66. Sausages, Epping, Thin. do. 67. Sausages, Epping, Thin. do. 68. Sausages, Epping, Thin. do. 68. Sausages, Epping, Thin. do. 69. Sausages, Epping, Thin. do. 69	do. do. 63. Sausage, Strasburg, Beef. do. 1.89	20		do				
22. Loin	do. 64. Sausages, Epping, Thick do. 1.45		Eorganister					
Lamb, Fresh— 23. Legs, Whole (Boned, Rolled or Diced as required)	65. Sausages, Epping, Thin				• •			
23. Legs, Whole (Boned, Rolled or Diced as required)	Colled			uo.	• •			
24. Forequarter (Boned, Rolled or Diced as required) do. *1.99 25. Chump do. *1.99 26. Barbecue do. *1.99 27. Cutlets do. 3.49 28. Loin do. *2.99 29. Forequarter. do. *2.99 29. Forequarter, Boned, Rolled as required do. *31. Forequarter, Boned, Rolled as required do. *4. Schnitzel do. *2.99 20. Legs, Whole or Boned, Rolled as required do. *2.99 31. Forequarter, Boned, Rolled as required do. *2.99 32. Legs, Whole or Boned, Rolled as required do. *4. Schnitzel do. *5. Sheep Kidneys per kg. *4. Sheep Brains per set per kg. *4. Sheep Brains per set do. *4. Lamb Shanks do. *4. Lamb Shanks do. *4. Lamb Shanks do. *4. Lamb Shanks do. *5. Spare Ribs (with or without skin as required) do.	do. *1.99 do.	22						
24. Forequarter (Boned, Rölled or Diced as required) do. Chops— 25. Chump do. 26. Barbecue do. 27. Cullets do. 28. Loin do. 29. Forequarter do. 29. Forequarter do. 29. Legs, Boned, Rolled srequired do. 31. Forequarter, Boned, Rolled srequired. 32. Legs, Whole or Boned, Rolled piced or Minced as required. 33. Forequarter, Boned, Rolled, Diced or Minced as required do. 34. Forequarter with or without skin as required do. 35. Loin (with or without skin as required) do. 36. Spare Ribs (with or without skin as required) do. 37. Leg, Whole or Boned and Rolled do. 38. Forequarter or Boned and Rolled do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whole or Boned and Rolled, Diced or Minced do. 39. Legs, Whol	SCHEDULE No. 3/15—LANGI KAL KAL TRAINING CENTRE, TRAWALLA	23.		do	*1 00	•		
Diced as required) do. Chops— Chump do. 26. Barbecue do. 27. Cutlets do. 3.49 28. Loin do. Lamb, Pickled— 30. Legs, Boned, Rolled srequired. Pork, Fresh— 32. Legs, Whole or Boned, Rolled, Diced or Minced as required. Torequarter, Boned, Rolled, Diced or Minced as required. Sheep Kinesy sequired) do. Chops— 34. Forequarter (with or without skin as required) do. Shin as required) do. Sheep Ribs (with or without skin as required) do. Spare Ribs (with or without skin as required) do. Pork, Pickled— 36. Spare Ribs (with or without skin as required) do. Pork, Pickled— 37. Leg, Whole or Boned and Rolled, Diced or Minced and Rolled, Diced or Minced as required) do. Spare Ribs (with or without skin as required) do. Pork, Pickled— 37. Leg, Whole or Boned and Rolled, Diced or Minced and Roll	SCHEDULE No. 3/15—LANGI KAL KAL TRAINING CENTRE, TRAWALLA	24		uo.	1.77			
Chops— Chump	TRAINING CENTRE, TRAWALLA ANNNEX TO CONTRACT NO. 1986/917	24.		do.		SCHEDULE No. 2/15 LANCE	L V A L V	A 1
25. Chump	do. do. do. do. do. do. 3.49 Franmor Nominees Pty. Ltd., Trading as—H. A. Morris, 1 Wiltshire Lane, Ballarat		=:			TRAINING CENTRE TRA	WALLA	AL
26. Barbecue	ANNNEX TO CONTRACT NO. 1986/917	25		do		TRAINING CENTRE, TRA	WALL	
27. Cutlets	do. do.		Barbecue			ANNNEX TO CONTRACT NO. I	986/917	'
28. Loin do. 2.99 Forequarter. do. Lamb, Pickled— 30. Legs, Boned, Rolled as required. do. Diced or Minced as required. do. 2.99 31. Forequarter, Boned, Rolled, Diced or Minced as required. do. do. do. do. do. do. do. do. do. d	do. do.				3.49	France Naminae Ptv Itd Tree	lina aa	11 4
Lamb, Pickled— 30. Legs, Boned, Rolled as required	do. do. Veal, Fresh-			do.	2.99			11. A.
30. Legs, Boned, Rolled as required	do. Veal, Fresh—	29.	Forequarter	do.		Morris, 1 Williamie Lune, D	ununun	
30. Legs, Boned, Rolled as required			Lamb, Pickled-					\$
31. Forequarter, Boned, Rolled as required		30.		do.		V1 Fh		
required	do.	31.						
Pork, Fresh— 32. Legs, Whole or Boned, Rolled, Diced or Minced as required. 33. Forequarter, Boned, Rolled, Diced or Minced as required. 34. Forequarter (with or without skin as required). 35. Loin (with or without skin as required). 36. Spare Ribs (with or without skin as required). 37. Leg, Whole or Boned and Rolled. 38. Forequarter or Boned and Rolled. 39. Legs, Whole or Boned and Rolled, Diced or Minced. 40. Forequarter, Foned, Rolled, Diced or Minced. 40. Forequarter, Boned, Rolled, Diced or Minced. 41. Schnitzel	A			do.			nor ka	
32. Legs, Whole or Boned, Rolled, Diced or Minced as required	Colled, Rolled, Diced or Minced do. d		Pork, Fresh-			40 Forequarter Whole or Roned	pci kg.	
Diced or Minced as required	1 as do. *2 99 42 Schnitzer do. do	32.				Rolled, Diced or Minced	đo.	
10	Miscellaneous Items		Diced or Minced as					
Diced or Minced as required	do. 43. Soup Bones do.		_ required	do.	*2.99	42. Fillet, Boneless, Escallopes	do.	
A	do. 43. Soup Bones do.	33.	Forequarter, Boned, Rolled,			Miscellaneous Items—		
A	44. Sheep Brains. per set			de			do.	
Chops	1		22	do.	• • •	44. Sheep Brains		
Skin as required do. 47.	do. 47, Lamb's Fry do. do.					45. Sheep Kidneys	per kg.	
35. Loin (with or without skin as required)	din as do. 3.99 48. Lamb Shanks do. 1.85	34.		de				
Tequired	do. 3.99 49. Sausage Mince do. do. do.	25		ao.				. 66
36. Spare Ribs (with or without skin as required)	1 and 50. Ox Tongues, Pickled when required	33.		do	3 00			1.85
Skin as required do. required do.	do. required. do.	36	Spare Pibe (with or without	uo.	3.77		do.	
Pork, Pickled S1, Beef Kidneys do.	S1 Beef Kidneys do	50.		do.			do	
37. Leg, Whole or Boned and Rolled	i and 52. Tripe		• •			51 Reef Kidneys		• • •
Rolled	do. 53. Oxtails	37						
38. Forequarter or Boned and Rolled 54. Gravy Beef do. 40. Veal, Fresh 55. Veal Shanks do. 56. Dripping do. 39. Legs, Whole or Boned and Rolled, Diced or Minced 58. Bacon, Middle Rashers do. 40. Forequarter, Whole or Boned, 60. Log Chicken do. 40. Forequarter, Whole or Boned, 60. Log Chicken do.	and 54 Gravy Beef	٠,,		do				
Rolled	do. 35. Veal Shanks do.	38.	Forequarter or Boned and	•••		54. Gravy Beef		
Veal, Fresh— 56. Dripping do. 39. Legs, Whole or Boned and Rolled, Diced or Minced 57. Suet	56. Dripping	23.		do.		55. Veal Shanks	do.	
39. Legs, Whole or Boned and S8. Bacon, Middle Rashers do. Rolled, Diced or Minced 60. 59. Ham, Pressed Shoulder do. 40. Foreguarter, Whole or Boned, 60. Log Chicken do.	d and ced do. 58. Bacon, Middle Rashers					56. Dripping		
Rolled, Diced or Minced do. 59. Ham, Pressed Shoulder do. 40. Forequarter, Whole or Boned, 60. Log Christen do.	ccd do. 59. Ham, Pressed Shoulder	39						
40. Forequarter, Whole or Boned,	80ned, 60. Loaf, Chicken	22.		do.		50 Ham Present Chaulder		2.33
	ced do. 61. Sausages, Mixed	40.	 Forequarter, Whole or Boned, 			60 Loaf Chicken		
Rolled, Diced or Minced do. 61 Sausages Mixed do	62. Sausages, Strasbourg, Pork do. 3.50		Rolled, Diced or Minced	do.		61. Sausages Mixed		
62. Sausages, Strasbourg, Pork do.	62 Canalana					62. Sausages, Strasbourg, Pork		3.50
* Rate for bone-in. 63. Saveloys	63. Saveloys do. 2.50							

SC	HEDULE No. 3/17—MALMSB TRAINING CENTR		OUTH		SCHEDULE No. 3/17continued	s
	ANNEX TO CONTRACT No. 1	986/919			Pork, Fresh—	•
Fı	anmor Nominees Pty. Ltd., Traa Morris, I Wiltshire Lane, B		Н. А.	32.	Legs, Whole or Boned, Rolled, Diced or Minced as	
			\$	33.	requireddo. Forequarter, Boned, Rolled, Diced or Minced as	†3.30
1. 2.	Beef, Fresh— Silver, Fresh Stewing Steak (Chuck),	per kg.	3.95		required do.	
3.	DicedStewing Steak (Chuck),	do.		34.	Chops— Forequarter (with or without skin as required)	
4.	Minced (Rough or Fine) Boned, Rolled Sirloin Roast,	do.	2.95	35.	Loin (with or without skin as required) do.	4.40
5.	Seasoned when required	do.	5.50	36.	Spare Ribs (with or without skin as required) do.	
6.	Diced, Minced as required) Bolar Roast	do. do.	4.10	37.	Pork, Pickled— Leg. Whole or Boned and	
	Steaks, Portioned as Required—			38.	Rolleddo. Forequarter Boned and	
7. 8.	Rump Porterhouse	do. do.	4.80 5.50		Rolled do.	2.65
9. 10. 11.	Pocket	do. do. do.	5.80 3.75 3.55	39.		
12. 13.	Pocket	do. do. do.	5.40	40.	Rolled, Diced or Minced do. Forequarter, Whole or Boned, Rolled, Diced or Minced do.	‡4.50 ‡1.85
14. 15.	Scotch Fillet Boulder Blade (Sliced when	do.	6.10	41. 42.	Schnitzel do.	5.50
	required)	do.	3.65		Miscellaneous Items—	
16.	Beef, Corned— Silverside	do.		43. 44.	Soup Bones do. Sheep Brains per set	N/C
17.	Boned, Rolled Sirloin Roast	do.		45.	Sheep Kidneys per kg.	
	Mutton, Fresh-			46. 47.	Lamb Tongues do. Lamb's Fry do.	
18.	Legs, Whole (Boned, Rolled		*1 (0	48.	Lamb Shanks do.	8.80
19.	or Diced as required) Forequarter (Boned, Rolled or	do.	*1.60	49. 50.	Sausage Mincedo. Ox Tongues, Pickled when	1.75
	Diced as required)	do.	• •	51.	required do. Beef Kidneys do.	1.80
	Chops—			52.	Tripe do.	
20.	Chump	do.	2.10	53.	Oxtailsdo.	
21.	Cutlets	do.	2.20	54. 55.	Gravy Beef do.	
22.	Loin	do.	• •	56.	Veal Shanks	
	Lamb, Fresh—			57.		
23.	Legs, Whole (Boned, Rolled			58.	Suet do. Bacon, Middle Rashers do.	5.35
	or Diced as required)	do.	≠3.00	59.	Bacon Piecesdo.	3.00
24.	Forequarter (Boned, Rolled or			60. 61.	Chickens, No. 14 do. Frankfurts do.	3.75 2.50
	Diced as required)	do.		62.	Ham, Cooked, Pressed, Leg of	2.30
	Chone				Ham Loaf do.	6.75
25.	Chops— Chump	do.		63.	Ham, Delight Loaf, Round do.	3.00
26.	Barbecue	do.	2.85	64.	Haili, Hesseu 4/4 Salidwich UU.	4.50
27.	Cutlets	do.	3.40	65.	Ham Steaks do.	4.50
28.	Loin	do.	3.20	66.	Hamburgers (Gourmet) do.	3.40
29.	Forequarter	do.	2.85	67. 68.	Loaf, Luncheon, Beef do. Loaf, Luncheon, Pork do.	3.00 3.50
				69.	Loaf, Salad 4×4do.	3.00
1	Lamb, Pickled—			7Ó.	Loaf, Savoury do.	3.20
30.	Legs, Boned, Rolled	do.		71.	Mince Meatdo.	1.75
31.	Loins	do.	2.85	72.	Rabbits each	2.00
				73.	Sausage, Cahana . ner ko	3.80
* R21	e for bone-in, M.W.O. plus \$0.8	ner ke		74.	Sausage, Salami do.	4.65
	ate for bone-in, M.W.O. plus \$1.		1	75.	Sausage, Salami do. Sausages, Epping, Thick** do. Sausaged, Epping, Thin** do.	1.95
	te for bone-in, M.W.O. plus \$1.1			76.	Sausaged, Epping, Thin*# do.	1.95
	te for bone-in, M.W.O. plus \$1.0			77. 78.	Sausages, Pork	3.50 2.20
** F	ctory Produced.	A ber irR	1	78. 79.	Sausages, Skinless do. Saveloys per doz.	2.20
	, 11000000			17.	ouveloys per doz.	2.30

:	SCHEDULE No. 3/18—MORW REFORESTATION PRI		VER	SCHEDULE No. 3/18—continued
	ANNEX TO CONTRACT No. 19	986/921		35. Loin (with or without skin as
Mo	acalister Meat Pty. Ltd., 200 Rayı Box 94), Sale	mond St.	., (P.O.	required) do. 36. Spare Ribs (with or without skin as required) do.
			s	Pork, Pickled—
	Beef, Fresh—		•	37. Leg, Whole or Boned and
1. 2.	Silver, Fresh	per kg.	3.95	Rolled do
۷.	Stewing Steak (Chuck), Diced	do.	3.10	Rolled do
3.	Stewing Steak (Chuck).	_		Veal, Fresh— 39. Legs, Whole or Boned and
4.	Minced (Rough or Fine) Boned, Rolled Sirloin Roast—	do.		Rolled, Diced or Minced do. 40. Forequarter, Whole or Boned,
5.	Seasoned when required Topside, Whole (Sliced,	do.	• •	Rolled, Diced or Minced do.
٥.	Diced, Minced as required)	do.		41. Schnitzel do
6.	Bolar Roast	do.	• • •	42. Fillet, Boneless, Escallopes do.
_	Steaks, Portioned as required—			Miscellaneous Items— 43. Soup Bonesdo
7.	Rump	do.		44 Cheen Denine
8. 9.	Porterhouse (cryovac)	do. do.	5.50	45. Sheep Kidneys per kg.
10.	Round	do.		46. Lamb l'ongues do.
11.	Round Blade "Whole" Oyster "Blade" T-Bone	do.	• • • • • • • • • • • • • • • • • • • •	47. Lamb's Fry do. 1.6
12.	Oyster "Blade"	do.		48. Lamb Shanks
13. 14.	T-Bone	do.	4.95	49. Sausage Mince
15.	Scotch Fillet	do. do.	• •	quired do.
٠.		uo.	• •	51. Beef Kidneys do.
16.	Beef, Corned— Silverside	do.	3.95	52. Tripe do
7.	Boned, Rolled, Sirloin Roast.	do.	3.20	53. Oxiails
	Mutton, Fresh—		3.20	SS Veel Chamba
18.	Legs, Whole (Boned, Rolled			56. Dripping
	or Diced as required)	do.	*1.90	57. Suet do.
19.	Forequarter (Boned, Rolled or			58. Loaf, Ham do. 3.6
	Diced as required)	do.		59. Sausages, Epping, Thin
••	Chops—			60. Sausage, Beef German
20.	Chump	do.	1 30	62. Bacon
21. 22.	ForequarterLoin	do. do.	1.70	63. Loaf, Chicken do 6.2
	Lamb, Fresh-	uo.	• •	
23.	Legs, Whole (Boned, Rolled			
	or Diced, as required)	do.		
24.	Forequarter (Boned, Rolled or			SCHEDULE No. 3/20—SALE GAOL
	Diced, as required)	do.		
	Chops—	_		Annex to Contract No. 1986/923
25. 26.	Chump	do.		Dove Court Meats .
20. 27.	Barbecue	do. do.		200 Raymond St., Sale
28.	Loin	do.		S
29.	Forequarter	do.	• • •	
	Lamb, Pickled			Beef, Fresh per ka
30.	Legs, Boned, Rolled	do.		Silver, Fresh per kg. Stewing Steak, (Chuck)
31.	Forequarter, Boned, Rolled as			Diceddo.
	required	do.	• •	3. Stewing Steak. (Chuck)
	Pork, Fresh—			Minced (Rough or Fine) do. 3.0
	Legs, Whole or Boned, Rolled, Diced or Minced as re-			4. Bone, Rolled Sirloin Roast—
		do.	*3.50	Seasoned when required do. 5. Topside Whole (Sliced, Diced,
	quired	· · · ·	5.50	Minced as required)do. 3.9
32.	quired			6. Bolar Roastdo.
32.	Forequarter, Boned, Rolled, Diced or Minced as re-			
32.	forequarter, Boned, Rolled,	do.		Steaks, Portioned as required—
32. 33.	quired	do.		Steaks, Portioned as required— 7. Rumpdo.
32. 33.	quired			Steaks, Portioned as required— 7. Rump
32. 33.	quired	do.	3.30	Steaks, Portioned as required— 7. Rump
32. 33.	quired			Steaks, Portioned as required— 7. Rump

SCHEDULE No. 3/20—co	ntinued	s		SCHEDULE No. 3/20—con	ntinued	<u> </u>
13. T-Bone	do.		50.	Ox Tongues, Pickled when re-		
14. Scotch Fillet	do.		50.	quired	do.	
15. Schnitzel	do.		51.	Beef Kidneys	do.	
Beef, Corned—			52.	Tripe	do.	
16. Siverside	do.	3.90	53.	Oxtails	do.	
17. Boned, Rolled, Sirloin Roast.	do.	3.20	54.	Gravy Beef	do.	
Mutton, Fresh—		5.20	55.	Veal Shanks	do.	
18. Legs, Whole (Boned, Rolled			56.	Dripping	do.	
or Diced as required)	do.	≠1.85	57.	Suet Frankfurts, Thin	do.	2 60
19. Forequarter, (Boned, Rolled	uo.	, 1.05	58. 59.	Loof Hom	do.	3.50
or Diced as required)	do.		60.	Loaf, Ham Sausages, Epping, Thin	do. do.	3.60 1.90
Chops—			61.	Sausage, Beef German	do.	3.50
20. Chump	do.		62.	Saveloys	do.	3.50
21. Forequarter	do.	1.70	63.	Strasbourg	do.	4.50
22. Loin	do.	.,,,		•		
Lamb, Fresh-						
23. Legs, Whole (Boned, Rolled				SCHEDULE No. 3/21-"AME	FRMFR	F"
or Diced, as required)	do.			HOSPITAL, SHEPPAR	TON	_
24. Forequarter (Boned, Rolled or	-0.					
Diced, as required)	do.			Annex to Contract No. 1	986/925	
Chops—				J. Douglas Pty. Ltd.		
25. Chump	do.			131 Hogan St., Tatur		
26. Barbecue	do.			rugan on, rutur		
27. Cutlets	do.				•	S
28. Loin	do.			Beef, Fresh-		
29. Forequarter	do.		1.	Silver, Fresh	per kg.	4 40
Pickled-			2.	Stewing Steak, (Chuck)	per ng.	7 70
30. Legs, Boned, Rolled	do.			Diced	do.	
Forequarter, Boned, Rolled as			3.	Stewing Steak, (Chuck)		• • •
required	do.			Minced (Rough or Fine)	do.	3.40
Pork, Fresh-			4.	Bone, Rolled Sirloin Roast-		
Legs, Whole or Boned, Rolled,			_	Seasoned when required	do.	
Diced or Minced as re-		. 2. 50	5.	Topside Whole (Sliced, Diced,		4 40
quired	do.	≠3.50	6.	Minced as required)	do. do.	4.40
quired				Bolar Roast	do.	
Dicta of Milita as 10	do.			Steaks, Portioned as required—		
quired	40.	• •	7. 8.	Rump	do.	6.25
Chops—			8. 9.	Porterhouse (cryovac)	do. do.	• •
34. Forequarter (with or without skin as required)	do.		10.	Round	do. do.	
35. Loin (with or without skin as	uu.		iĭ.	Blade "Whole"	do.	
required)	do.		12.	Blade "Whole" Oyster "Blade"	do.	
36. Spare Ribs (with or without	30.		13.	I -Bone	do.	
skin as required)	do.		14.	Scotch Fillet	do.	
Pork, Pickled			15.	Schnitzel	do.	
37. Leg. Whole or Boned and				Beef, Corned-		
Rolled	do.		16.	Siverside	do.	
38. Forequarter or Boned and			17.	Boned, Rolled, Sirtoin Roast.	do.	
Rolled	do.			Mutton, Fresh-		
Veal, Fresh—			18.	Legs, Whole (Boned, Rolled		
39. Legs, Whole or Boned and				or Diced as required)	do.	≠ 2.95
Rolled, Diced or Minced	do.		19.	Forequarter, (Boned, Rolled		
Forequarter, Whole or Boned,				or Diced as required)	do.	
Rolled, Diced or Minced	do.			Chops—		
41. Schnitzel	do.		20.	Chump	do.	
42. Fillet, Boneless, Escallopes	do.	• •	21.	Forequarter	do.	
Miscellaneous Items—			22.	Loin	do.	
43. Soup Bones				Lamb, Fresh—		
44. Sheep Brains			23.	Legs, Whole (Boned, Rolled		
45. Sheep Kidneys	per kg.			or Diced, as required)	do.	
46. Lamb Tongues		• • •	24.	Forequarter (Boned, Rolled or	٠.	
47. Lamb's Fry		• • •		Diced, as required)	do.	
49. Sausage Mince		1.70		Chops—		
;			25.	Chump	do.	
≠ Rate for bone-in.			26. 27.	Barbecue	do.	2 22
T NAIC IOI OUNC-III.			41.	Cutlets	do.	3.65

•

SCHEDULE No. 3/21—continued			SCHEDULE No. 3/22—continued			
28. Loin	do.	3.40	2.	Stewing Steak (Chi	uck),	•
29. Forequarter	do.	3.70	۷.	Diced	do.	
Pickled—			3.	Stewing Steak (Chu		• • •
30. Legs, Boned, Rolled	do.			Minced (Rough or Fine	e) do	2.95
31. Forequarter, Boned, Rolled as			4.	Boneless Rolled Roast	Bris-	
required	do.			ket excl	do.	3.45
Pork, Fresh			5.	i opside, whole (Sliced, L	лсеа	
32. Legs, Whole or Boned, Rolled,			6.	Minced as required) Bolar Roast	do. do.	• •
Diced or Minced as re-			0.			
quired	do.	*3.90	_	Steaks, Portioned as requir		
33. Forequarter, Boned, Rolled,			7.	Rump	do.	4.80
Diced or Minced as			8.	Porterhouse (cryovac)		• •
required	do.		9. 10.	Sirloin	do. do.	
Chops			11.	Round	do.	
34. Forequarter (with or without			12.	Ovster "Rlade"	do.	
skin as required)	do.		i3.	T-Bone	do.	5.00
35. Loin (with or without skin as			14.	Scotch Fillet	do.	2.00
required)	do.	4.15	15.	Schnitzel		
36. Spare Ribs (with or without skin as required)	do.			Beef, Corned—		-
- · · · · · · · · · · · · · · · · · · ·	uo.		16.		do.	3.95
Pork, Pickled—			17.	Silverside Boned, Rolled, Sirloin Ro	ast. do.	3.50
37. Leg, Whole or Boned and	do					
Rolled	do.		18.	Mutton, Fresh— Legs, Whole (Boned, Re	hallad	
Rolled	do.		10.	or Diced as required)		*1.60
	uo.		19.	Forequarter (Boned, Rolle		1.00
Veal, Fresh— 39. Legs, Whole or Boned and			• • • • • • • • • • • • • • • • • • • •	Diced as required)		
Rolled, Diced or Minced	do.			Chops		
40. Forequarter, Whole or Boned,	uo.		20.	Chump	do.	
Rolled, Diced or Minced	do.		21.	Forequarter	do.	• • •
41. Schnitzel	do.		22.	Loin		2.00
42. Fillet, Boneless, Escallopes	do.					2.00
Miscellaneous Items-			23.	Lamb, Fresh— Legs, Whole (Boned, Re	alled	
43. Soup Bones	do.		23.	or Diced, as required)		
44. Sheep Brains	per set		24.	Forequarter (Boned, Rolle		• • •
45. Sheep Kidneys				Diced, as required)		
46. Lamb Tongues	do.			Chops—		
47. Lamb's Fry	do.		25.	Chump	d o.	
48. Lamb Shanks	do.	• •	26.	Barbecue	do.	2.80
49. Sausage Mince 50. Ox Tongues, Pickled when	do.		27.	Cutlets		2.00
50. Ox Tongues, Pickled when required	do.		28.	Loin		
51. Beef Kidneys	do.		29.	Forequarter	do.	
52. Tripe	do.			Lamb, Pickled-		
53. Oxtails	do.		30.	Legs, Boned, Rolled	do.	
54. Gravy Beef	do.		31.	Forequarter, Boned, Ro	lled.	
55. Veal Shanks	do.			as required		
56. Dripping	do.			Pork, Fresh-		
57. Suet		خذر	32.	Legs, Whole or Boned, Ro	illed.	
58. Bacon, Rashers, Shoulder	do.	6.95		Diced or Minced	as ·	
59. Chickens No. 11	do. do.	3.05		required	do.	≠3.30
		5.30 5.30	33.	Forequarter, Boned, Ro	illed,	
61. Ham Steaks	do.	3.10		Diced or Minced	as	
63. Sausages, Epping, Thin	đo.	3.10		required	do.	≠2.65
or. country approx.		5.10		Chops—		
			34.	Forequarter (with or wit		
SCHEDULE No. 3/22—PLEASA	NT CRE	EK		skin as required)	do.	
SPECIAL SCHOOL, STAY			35.	Loin (with or without ski	n as	
, ,			26	required)	do.	
ANNEX TO CONTRACT No. 1	700/720		36.	Spare Ribs (with or wit	nout do.	
Franmor Nominees Pty. Ltd., Trad	ling as—	H. A.		skin as required)	uo.	• • •
Morris, 1 Wiltshire Lane, B	allarat		27	Pork, Pickled—	4	
		s	37.	Leg, Whole or Boned Rolled	and	
Beef, Fresh-		•		Rolled	do.	• •
1. Silver, Fresh	ner ka		* D.	te for bone-in, M.W.O. plus	\$0 80 mar !	
	ber up.	• • •				
* Rate is for bone-in.			→ K	ite for bone-in, M.W.O. plu	a ai.i∋ per k	ğ. ·

SCHEDULE No. 3/22—continued	SCHEDULE No. 3/24—continued	
S		S
38. Forequarter, Boned and	9. Sirloin do.	
Rolled do. 2.65	10. Round do	
Veal, Fresh-	11. Blade "Whole" do.	
	11. Blade "Whole" do. 12. Oyster "Blade" do.	
	13. T-Bone do.	
Rolled, Diced or Minced do	14. Scotch Fillet do.	
	15. Schnitzel do.	
Rolled, Diced or Minced do. †1.85		• • •
	Beef, Corned—	2 00
42. Fillet, Boneless, Escallopes do	16. Silverside do.	3.99
Miscellaneous Items—	17. Boned, Rolled, Sirloin Roast. do.	
43. Soup Bones do.	Mutton, Fresh—	
44. Sheep Brains per set	Mutton, Fresh— 18. Legs, Whole (Boned, Rolled	
45. Sheep Kidneys per kg.	or Diced as required) do.	
46. Lamb Tongues do.	Forequarter (Boned, Rolled or	
47. Lamb's Fry do	Diced as required) do.	
48. Lamb Shanksdo.		• • •
49. Sasusage Mince do. 1.75	Chops—	
50. Ox Tongues, Pickled when	20. Chump	
required	21. Forequarter do.	
51. Beef Kidneys do. 1.80	22. Loin do.	
52. Tripe do	Mutton, Pickled	
	23. Legs, Bone in do.	2.39
53. Oxtails do		
55. Veal Shanks do.	Lamb, Fresh— 24. Legs, Whole (Boned, Rolled	
56. Dripping do.		*2 40
57. Suet	or Diced, as required) do. 25. Forequarter (Boned, Rolled or	*2.69
58. Bacon, Rashers, Shoulder do. 5.35		
59. Ham, Pressed 4 × 4 Sandwich do. 4.50	Diced, as required) do.	• •
60. Loaf, Luncheon, Pork do. 3.50	Chops—	
61 Savelovs do 2.55	26. Barbecue do.	2.49
62. Sausage, Cabana do. 3.80 63. Sausage, Strasburg, Pork do. 3.50 64. Sausages, Epping, Thin do. 1.95	27. Cutlets do.	
63. Sausage, Strasburg, Pork do. 3.50	28. Loin do.	2.99
64. Sausages, Epping, Thin do. 1.95	29. Forequarter do.	2.39
on outcompos, Epping, Time	Lamb, Pickled	
	30. Legs, Boned, Rolled do.	
	31. Forequarter, Boned, Rolled,	• •
SCHEDULE No. 3/23—"DHURRINGILE"	as required do.	
REHABILITATION CENTRE		
ANNEY TO CONTRACT NO	Pork, Fresh—	
Annex to Contract No.	Legs, Whole or Boned, Rolled,	
Purchase by Agreement	Diced or Minced as	*2 (0
\$	required do.	*3.69
•	33. Forequarter, Boned, Rolled,	
	Diced or Minced as	
	required do.	3.49
SCHEDULE No. 3/24—HOBSON PARK	Chops—	
HOSPITAL, TRARALGON	34. Forequarter (with or without	
ANNEW TO CONTRACT NO. 1004/020	skin as required) do.	
Annex to Contract No. 1986/928	35. Loin (with or without skin as	
R. M. & J. Blizzard	required) do.	
34 Church St, Traralgon	36. Spare Ribs (with or without	
	skin as required) do.	
\$	- · · · · · · · · · · · · · · · · · · ·	, ,
Beef, Fresh-	Pork, Pickled—	
1. Silver, Fresh per kg	37. Leg, Whole or Boned and	
2. Stewing Steak (Chuck),	Rolled do.	
Diced do	36. Forequarter, boned and	
3. Stewing Steak (Chuck).	Rolled do.	• •
Minced (Rough or Fine) do. 2.60	Veal, Fresh—	
4. Boneless Rolled Roast Bris-	39. Legs, Whole or Boned and	
ket excl do. 3.69	Rolled, Diced or Minced do.	
Topside, Whole (Sliced, Diced	40. Forequarter, Whole or Boned,	
Minced as required) do. 3.79	Rolled, Diced or Minced do.	
6. Buttock do. 3.69	41. Schnitzel do.	
Steaks, Portioned as required-	42. Fillet, Boneless, Escallopes do.	
	Miscellaneous Items—	
	43. Soup Bonesdo.	
8. Porterhouse (cryovac) do.	44. Sheep Brains per set	
† Rate for bone-in, M.W.O. plus \$1.00 per kg.	45. Sheep Kidneys per kg.	• •
* Rate is for bone-in.	46. Lamb Tongues do.	• • •
Nate is for CORC-III.	To anno i ongues	• • •

SCHEDULE No. 3/24-con	tinued	s		SCHEDULE No. 3/25—ce	ontinued	s
47. Lamb's Fry	do.			Lomb Erech		•
48. Lamb Shanks	do. do.		25.	Lamb, Fresh		
49. Sausage Mince	do. do.	• •	23.		4.	
50. Ox Tongues, Pickled when	uo.	• •	26.	or Diced, as required) Forequarter (Boned, Rolled or	do.	• •
required	do.		20.	Diced, as required)	do.	
51. Beef Kidneys	do.	1.99			uo.	
52. Tripe	do.		27	Chops—		
53. Oxtails	do.		27.		do.	
54. Gravy Beef	do.		28.	Barbecue		
55. Veal Shanks	do.		29.			- 66
56. Dripping	do.		30.		do.	2.80
57. Suet	do.	• •	31.	Forequarter	do.	
58. Bacon, Middle Rashers	do.	4.99		Lamb, Pickled-	•	
59. Ham, Cooked on the Bone,		,	32.	Legs, Boned, Rolled	do.	
Leg	do.	5.40	33.	Forequarter, Boned, Rolled as		
60. Loaf, Luncheon, Beef	do.	2.99	55.	required		
61. Loaf, Luncheon, Pork	do.			· ·	u o.	• • •
62. Saveloys \$3.80 per kg p	er doz.	3.17		Pork, Fresh—		
62. Saveloys \$3.80 per kg p 63. Sausages, Epping, Thick p	ner kø	2.20	34.			
, , , , , , , , , , , , , , , , , , ,				Rolled, Diced or Minced as		
,				_ required	do.	*2.59
			35.	Forequarter, Boned, Rolled,		
SCHEDULE No. 3/25—WARRI	NAMBO	OI.		Diced or Minced as		
MENTAL HOSPITAL	i.			required	do.	
	-			Chara		
ANNEX TO CONTRACT No. 19	986/931		26	Chops—		
(D () () () () ()			36.			
A. R. and N. M. Osborne, 121 Fo	airy Stre	et,	37.	skin as required)	do.	
Warrnambool			37.	Loin (with or without skin as		
		\$	20	required)	do.	3.30
		•	38.	Spare Ribs (with or without		
Beef, Fresh-				skin as required)	do.	
	per kg.			Pork, Pickled		
2. Stewing Steak (Chuck),			39.	Leg. Whole or Boned and		
Diced	do.		3).			2 40
3. Stewing Steak (Chuck),			40.	Rolled	do.	3.40
Minced (Rough or Fine)	do.	2.78	70.	Forequarter or Boned and Rolled		
4. Boneless, Rolled Roast Bris-	•••			Konca	do.	• •
ket excluded	do.	2.70		Veal, Fresh-		
5. Topside, Whole (Sliced.			41.			
 Topside, Whole (Sliced, Diced, Minced as required) 	do.	3.59		Rolled, Diced or Minced		
6. Buttock	do.		42.	Forequarter, Whole or Boned,	uo.	
Steaks, Portioned as Required—	-0.			Rolled, Diced or Minced		
	do.	3.90	43.	Schnitzel		
	do. do.		44.		do.	
	do. do.			,,	•••	
				Miscellaneous Items—		
10. Round 11. Blade "Whole"	do.		45.	Soup Bones	đo.	
12. Oyster "Blade"	do. do.		46.	Sheep Brains	per set	
11. Blade "Whole"			47.	Sheep Kidneys	per kg.	
14. Scotch Fillet	do. do.	• •	· 48.	Lamb Tongues	do.	
15. Minced	do. do.	2.44	49.	Lamb's Fry	do.	
	ao.	2.44	50.	Lamb Shanks	do.	
Beef, Corned—	_		51.	Sausage Mince	do.	
16. Silverside	do.	3.48	52.	Ox Tongues, Pickled when		
Boned, Rolled Sirloin Roast	do.			required	do.	1.50
Mutton, Fresh-			53.	Beef Kidneys	do.	
Mutton, Fresh— 18. Legs, Whole (Boned, Rolled			54.	Tripe	do.	
or Diced as required)	do.	*3.30	55.	Oxtails	do.	
19. Forequarter (Boned, Rolled or		50	56.	Gravy Beef	do.	
Diced as required)	do.	*2.64	57.	Veal Shanks	do.	
			58.	Dripping	do.	
Chops— 20. Chump	do		59.	Suet	do.	
	do.	2.34	60.	Bacon, Middle Rashers	do.	5.20
	do.	2.34	61.	Ham, Pressed Shoulder	do.	5.48
	do.	2.70	62.	Ham Steaks	do.	5.45
	do.	2.85	63.	Loaf, Luncheon, Beef	do.	2.94
Mutton, Pickled—		_	64.	Loaf, Luncheon, Pork	do.	3.99
24. Legs, Bone in	do.	2.99	65.	Saveloys	per doz.	2.65
******			66.	Sausages, Epping, Thick	per kg.	1.89
* M.W.O. rate.			67.	Sausages, Epping, Thin	do.	1.89
				-		

	SCHEDULE No. 3/27—WON WRON REFORESTATION PRISON				SCHEDULE No. 3/27—c	ontinued	\$
ANNEX TO CONTRACT No. 1986/932				Lamb, Pickled			
ANNEX TO CONTRACT NO. 1980/932			31.				
	P. J. and K. L. Kee, Butc 39 Growse Street Yarra			32.	Forequarter, Boned, Rolled as required	do.	
	,		S		Pork, Fresh-		
			•	33.			
	Beef, Fresh—				Diced or Minced as		
	Silver, Fresh	per kg.	3.50		required		
2.	Stewing Steak (Chuck),			34.	Forequarter, Boned, Rolled,		
3 .	Diced	do.	3.29		Diced or Minced as		
٠.	Stewing Steak (Chuck), Minced (Rough or Fine)	do.	3.00		required	do.	
I.	Boneless, Rolled Roast Bris-	uo.	3.00	35.	Belly	do.	2.5
•	ket excl.	do.	3.60		Chops-		
	Topside, Whole (Sliced,	GO.	3.00	36.	Forequarter (with or without		
•	Diced, Minced as required)	do.	3.40		skin as required)	do.	
i.	Buttock	do.	3.60	37.			
		-0.	3.00		required)	do.	3.2
	Steaks, Portioned as Required—			38.	Spare Ribs (with or without		
7. 3.	Rump	do.	4.99		skin as required)	do.	
	Porterhouse (cryovac)	do.	• •		Deale District		
).).	Sirloin	do. do.		20	Pork, Pickled—		
I.	Blade "Whole"	do. do.	3.99	39.	Leg, Whole or Boned and		
2	Oyster "Blade"	do. do.	3.99	40.	Rolled	do.	
Ĩ.	T-Bone	do. do.	5.50	40.	Forequarter or Boned and Rolled	da	
i.	Scotch Fillet	do.	3.30		Rolled	do.	
	Schnitzel	do.	4.70		Veal, Fresh-		
-		uo.	4.70	41.	Legs, Whole or Boned and		
	Beef, Corned—	_			Rolled, Diced or Minced	do.	
•	Silverside	do.	3.50	42.			
	Boned, Rolled Sirloin Roast	do.	٠.		Rolled, Diced or Minced	do.	
N	Autton, Fresh-			43.		do.	
	Legs, Whole (Boned, Rolled			44.	Fillet, Boneless, Escallopes	do.	
	or Diced as required)	do.	*1.99		Miscellaneous Items—		
١.	Forequarter (Boned, Rolled or			45.		do.	
	Diced as required)	do.		46.	Sheep Brains		
•	Chops—			47.	Sheep Kidneys	per set	
ι `		do.		48.	Lamb Tongues		
	Forequarter	do. do.	1.60	49.		do.	1.5
	Loin	do.	1.00	50.		do.	• • •
	Cutlets	do.	1.90	51.	Sausage Mince	do.	1.0
		ao.	1.70	52.	Ox Tongues, Pickled when		
	Autton, Pickled				required	do.	
	Legs, Bone in	do.		53.		do.	1.6
1	amb, Fresh			54.	Tripe	do.	
l. •	Legs, Whole (Boned, Rolled			55.		do.	
	or Diced, as required)	do.		56.		do.	
	Forequarter (Boned, Rolled or	30.	• •	57.	Veal Shanks	do.	
	Diced, as required)	do.		58.		do.	
•				59.		do.	
_		da		60.	Bacon, Middle Rashers	do.	5.5
c	hops—			61.	Loaf, Ham Loaf, Pork, Leg	do. do.	4.4
).).	Chump	do.					
	ChumpBarbecue	do.		62.	Courses Engine Thi-1:		
5. 7. 3.	Chump Barbecue Cullets	do. do.		63.	Sausages, Epping, Thick	do.	2.2
). }. }.	Chump Barbecue Cutlets Loin	do. do. do.		63. 64.	Sausages, Epping, Thick Sausages, Epping, Thin	do. do.	2.2
5. 7.	Chump Barbecue Cullets	do. do.		63.	Sausages, Epping, Thick Sausages, Epping, Thin	do.	2.2 2.2 3.1 3.1

