

CONTRACTS ACCEPTED

(Series 1986-87)

PROVISIONS—MEAT, SMALLGOODS and POULTRY

J. M. PAWSON Secretary to the Tender Board

CONTRACTS ACCEPTED—(Series 1986–87) PROVISIONS—MEAT, SMALLGOODS and POULTRY

No. of	•	
Con- tract	Particulars of Each Tender Accepted	Name of Contractor
	PROVISIONS— Supply of meat and smallgoods in such quantities as may be ordered,	
	from 1 May 1987 to 31 October 1987 and supply of poultry in such quantities as may be ordered, from 1 November 1986 to 31 October 1987	
ſ	Schedule No. 3/01.—Meat, Melbourne and Metropolitan District—Sub-schedule No. 1.—Heatherton Hospital, CheltenhamSub-schedule No. 2.—Office of Corrections Staff Training College,	1
	Sub-schedule No. 3.—Mental Hospital and Children's Cottages, Kew;	
	St. Gabriel's Baby Centre, Balwyn; Malvern Clinic, Malvern	
	Janefield, Gresswell and Pleasant View	
426 {	Sub-schedule No. 5.—Teachers' College Hostels	University Meat Supply Pty. Ltd.
	Sub-schedule No. 7.—Sunbury Training Centre	
	Nunawading No. 9.—Williaton Girls Youth Training Centre,	
	Sub-schedule No. 10.—"Allambie" Reception Centre, Burwood Sub-schedule No. 11.—Public Works Department Canteens Sub-schedule No. 12.—Fairlea Female Prison	
430	Schedule No. 3/02.—Smallgoods, Melbourne and Metropolitan	Victorian Bacon Pty. Ltd.
176	Schedule No. 3/03.—Poultry, Melbourne and Metropolitan District	A. B. Cambridge Poultry Distributors
	Meat, Country Areas—	
431	Schedule No. 3/06.—Ararat District— Sub-schedule No. 1.—H.M. Prison, Ararat Sub-schedule No. 2.—Ararat Mental Hospital	1
431		
	Schedule No. 3/07.—Ballarat District—	Franmor Nominees Pty.
432	Sub-schedule No. 1.—Teachers' College Hostels Sub-No. 1.—Teachers' College Hostels	Ltd. trading as H. A. Morris.
432	Sub-schedule No. 2.—Ballarat Mental schedule No. 2.—Ballarat	INIOITIS.
	Mental Hospital	j
435	Schedule No. 3/08.—Beechworth District—	O 1 0 1 14 P
	Sub-schedule No. 1.—H.M. Training Prison, Beechworth	G. J. & J. M. Fendyk.
434	Sub-schedule No. 2.—Beechworth Mental Hospital	Coomb's & Crossman's Quality Meats.
437	Schedule No. 3/09.—Bendigo District—	1
437	Sub-schedule No. 2.—Teachers' College Hostels	
437	Sub-schedule No. 1.—Gaol	Bennetts Meats
437	nuist boys centre]
422	Schedule No. 3/10.—Castlemaine Gaol	Greenacre Meats.
439	Schedule No. 3/11.—Colac Training Centre	E. W. Hurst & Co.
441	Schedule No. 3/12.—School of Forestry, Creswick	Franmor Nominees Pty. Ltd. trading as H. A. Morris.
	Schedule No. 3/13.—Geelong District—	1101113.
442	Sub-schedule No. 1.—Gaol	Price Right Meats
422 443	Sub-schedule No. 2.—Teachers' College Hostels	Franmor Nominees Pty.
	•	Ltd. trading as H. A. Morris.
445	Schedule No. 3/17.—Malmsbury Youth Training Centre	Greenacre Meats.
446	Schedule No. 3/18.—Morwell River Reforestation Prison	Traralgon Meats Pty. Ltd.

CONTRACTS ACCEPTED—(Series 1986–87) PROVISIONS—MEAT, SMALLGOODS and POULTRY

447 448 450	Schedule No. 3/20.—Sale Gaol	Macalister Meat Pty. Ltd. J. Douglas Pty. Ltd. Franmor Nominees Pty. Ltd. trading as H. A.
451 454 456 457	Schedule No. 3/23.—"Dhurringile" Rehabilitation Centre	Morris. Stuart's Foods Pty. Ltd. Traralgon Meats Pty. Ltd. A. R. & N. M. Osborne. P. J & K. L. Kee.

Approved R. A. Jolly—Treasurer—13 April 1987

Victoria Government Gazette

SCHEDU	LE No. 3/01-N	/EAT			SCHEDULE No. 3/01-con	tinead	
MELBOURNE ANI	•		CTDICT		SCHEDULE NO. 3/01—ton	inuea	
SUB-SCHEDU	LE No. 1—HEA	THERT	ON				\$
HOSPIT	AL, CHELTENI	MAE			ork, Pickled		
ANNEX TO CO	NTRACT No. 198	6/87—4	26	42.	Leg, Whole or Boned and Rolled	do.	
		•		44.	Forequarter or Boned and	uo.	• •
University Meat C	ummlu Deu Tail 3	05 03	C.		Rolled	do.	
University Meat Si	uppty Fty. Lta., 1 Carlton.	95 Carai	gan Si.	47.	eal, Fresh—		
				47. 48.	Legs, Bone in	do.	
			S		Nonca, Dicca of Milicea	do.	
Beef, Fresh—				50. 51.	Schnitzel Fillet, Boneless, Escallopes	do.	5.90
 Silver, Fresh. Stewing St 	teak (Chuck),	рег кд.	• •			do.	
Diced		do.	2.90	52.	fiscellaneous Items— Soup Bones	do.	
3. Stewing St	teak (Chuck), ough or Fine)	4	2.20	53.	Sheep Brains	per set	
4. Boned Rolled	Sirloin Roast-	do.	2.20	54. 55.	Sheep Kidneys Lamb Tongues	per kg. do.	1.40
Seasoned w	hen required	do.	3.30	56.	Lamb's Fry	do.	1.20
5. Topside, V	when required Whole (Sliced, aced as required)	do.		57.	Lamb Shanks	do.	
6. Bolar Roast		do.	• •	58. 59.	Sausage Mince Ox Tongues, Pickled when	do.	
Steaks, Portion	ed as Required-	_		57.	required	do.	
7. Rump	·····	do.	3.90	60.	Beef Kidneys	do.	
		do.		61. 62.	Tripe Oxtails		
10. Round	•••••••••••	do. do.	• •	63.	Gravy Beef		
11. Blade "Whole	e"	do.	2.90	64.	Veal Shanks	do.	
Oyster "Blade	e"	do.		65.	Dripping		
13. T-Bone	·····	do. do.		66.	Suet	do.	• •
	····	do.					
Beef, Corned-	_				SUB-CHEDIUEN- 2 O		•
16. Silverside		do.	3.30		SUB-SCHEDULE No. 2—OI CORRECTIONS STAFF TR		
,	d Sirloin Roast	do.			COLLEGE—WATSO!		
Mutton Fresh- 18, Legs, Whole	- (Boned, Rolled				Annex to Contract No. 198	6/87_42	4
	required)	do.				•	
21. Forequarter (I	Boned, Rolled or			Univ	ersity Meat Supply Pty. Ltd., 1 Carlton.	95 Cardigo	ın St.
	quired)	đo.	1.90		Curitori.		
Chops— 20. Chump	•••••	do.					
Forequarter	·····	do.					S
22. Loin				. В	eef, Fresh-		\$
Lamb, Fresh-	***************************************	do.		1.	Silver, Fresh	per kg.	S
			• •	1.	Silver, Fresh	_	
		do. do.		1. 2.	Silver, Fresh Stewing Steak (Chuck), Diced Stewing Steak (Chuck),	do.	2.90
27. Forequarter (1			2.20	1. 2. 3.	Silver, Fresh	_	
27. Forequarter (I Diced, as re Chops—	Boned, Rolled or equired)	do.	• •	1. 2. 3. 4.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required.	do.	2.90
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do. do. do.	2.20	1. 2. 3. 4.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required.	do. do.	2,90 2,20 2,90
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do. do. do. do.	2.20	1. 2. 3. 4. 5.	Silver, Fresh	do. do. do. do.	2.90 2.20 2.90 2.90
Forequarter (I Diced, as received, as r	Boned, Rolled or equired)	do. do. do.	2.20	1. 2. 3. 4. 5. 6.	Silver, Fresh Stewing Steak (Chuck), Diced Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast	do. do. do. do. do.	2,90 2,20 2,90
Forequarter (I Diced, as re Chops— Chump	Boned, Rolled or equired)	do. do. do. do. do.	2,20 1.80 2.90	1. 2. 3. 4. 5. 6. 7.	Silver, Fresh Stewing Steak (Chuck), Diced Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast	do. do. do. do. do.	2.90 2.20 2.90 2.90
Forequarter (I Diced, as reconstant) Chops— Chump Chump Barbecue Loin Lamb, Pickled- Legs, Boned,	Boned, Rolled or equired)	do. do. do. do. do.	2,20 1.80 2.90	1. 2. 3. 4. 5. 6. Si 7. 8.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast eaks, Portioned as Required— Rump Porterhouse	do. do. do. do. do. do.	2.90 2.20 2.90 2.90
Forequarter (I Diced, as re Chops— Chump	Boned, Rolled or equired)	do. do. do. do. do. do. do.	2.20 1.80 2.90 2.00	1. 2. 3. 4. 5. 6. Si 7. 8. 9.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. eaks, Portioned as Required— Rump. Porterhouse	do.	2.90 2.20 2.90 2.90 4.60 4.80
Forequarter (I Diced, as re Chops— Chump	Boned, Rolled or equired)	do. do. do. do. do.	2.20 1.80 2.90 2.00	1. 2. 3. 4. 5. 6. Si 7. 8. 9.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. eaks, Portioned as Required— Rump. Porterhouse	do. do. do. do. do. do.	2.90 2.20 2.90 2.90 4.60 4.80
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do. do. do. do. do. do. do.	2.20 1.80 2.90 2.00	1. 2. 3. 4. 5. 6. Si 7. 8. 9.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. eaks, Portioned as Required— Rump. Porterhouse	do.	2.90 2.20 2.90 2.90 4.60 4.80
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do. do. do. do. do. do.	2.20 1.80 2.90 2.00	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. seaks, Portioned as Required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade".	do.	2.90 2.20 2.90 2.90 4.60 4.80
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or required)	do. do. do. do. do. do. do. do. do.	2.20 1.80 2.90 2.00 	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13. 14.	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. eaks, Portioned as Required— Rump. Porterhouse	do.	2.90 2.20 2.90 2.90 4.60 4.80
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do. do. do. do. do. do.	2.20 1.80 2.90 2.00	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13. 14. 15. B	Silver, Fresh. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. seaks, Portioned as Required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch-Fillet Schnitzel.	do.	2.90 2.90 2.90 2.90 4.60 4.80 3.30 3.90
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or required)	do. do. do. do. do. do. do. do. do.	2.20 1.80 2.90 2.00 	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13. 14. 15. Bd.	Silver, Fresh. Sitewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. ceaks, Portioned as Required— Rump. Porterhouse Sirloin Round. Blade "Whole" Oyster "Blade". T-Bone. Scotch-Fillet Schnitzel cef, Corned— Silverside.	do.	2.90 2.20 2.90 2.90 4.60 4.80 3.30 3.90 5.90
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do.	2.20 1.80 2.90 2.00 2.90	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13. 14. 15. B. 16. 17.	Silver, Fresh. Sitewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast eaks, Portioned as Required— Rump. Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch-Fillet Schnitzel eef, Corned— Silverside Bloned, Rolled Sirloin Roast	do.	2.90 2.90 2.90 2.90 4.60 4.80 3.30 3.90 5.90
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do. do. do. do. do. do. do. do. do.	2.20 1.80 2.90 2.00 	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13. 14. 15. B. 16. 17.	Silver, Fresh. Sitewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast eaks, Portioned as Required— Rump. Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch-Fillet Schnitzel eef, Corned— Silverside Bloned, Rolled Sirloin Roast	do.	2.90 2.20 2.90 2.90 4.60 4.80 3.30 3.90 5.90
27. Forequarter (I Diced, as re Chops— 29. Chump	Boned, Rolled or equired)	do.	2.20 1.80 2.90 2.00 2.90	1. 2. 3. 4. 5. 6. Si 7. 8. 9. 10. 11. 12. 13. 14. 15. B. 16. 17.	Silver, Fresh. Sitewing Steak (Chuck), Diced. Stewing Steak (Chuck), Minced (Rough or Fine) Bone, Rolled Sirloin Roast— Seasoned when required. Topside, Whole (Sliced, Diced, Minced as required) Bolar Roast. ceaks, Portioned as Required— Rump. Porterhouse Sirloin Round. Blade "Whole" Oyster "Blade". T-Bone. Scotch-Fillet Schnitzel cef, Corned— Silverside.	do.	2.90 2.20 2.90 2.90 4.60 4.80 3.30 3.90 5.90

	SUB-SCHEDULE No. 2—cont	inued	\$	SUB-SCHEDULE No. 3—PSYC HOSPITAL AND CHILDREN'S COT AND ST. GABRIEL'S BABY CENTR	TAGES RE, BAL	, KEW
19.	Forequarter (Boned, Rolled or			MALVERN CLINIC, MALV	ÆŔN –	-
	Diced as required)	do.			.05 40	,
				Annex to Contract No. 1986,	8/-420	b
	Chops—			University Meat Supply Pty. Ltd., 195	Cardigo	an St.
22.	Chump	do.		Carlton.		
23.	Forequarter	do.	1.80			
24.	Loin	do.	• • •			\$
	Lamb, Fresh—			Beef, Fresh-		
25.	Legs, M.W.O. (Boned, Rolled			1. Silver, Fresh p	er kg.	
25.	or Diced, as required)	do.	2.90	2. Stewing Steak, (Chuck)		
27.	Forequarter (Boned, Rolled or			Diced	do.	2.90
	Diced, as required)	do.		3. Stewing Steak, (Chuck) Minced (Rough or Fine)	do	2.00
				4. Bone, Rolled Sirloin Roast—	do.	2.00
	Chops—			Seasoned when required	do.	
29.	Chump	do.		Topside Whole (Sliced, Diced,		
30. 31.	BarbecueCutlets	do. do.		Minced as required)	do.	2.90
32.	Loin	do.	2.40	6. Bolar Roast	do.	
32.	Eoin	۵0.		Steaks, Portioned as required-		
	Lamb Pickled—			7. Rump	do.	3.90
33.	Legs, Boned, Rolled	đo.	3.90	8. Porterhouse	do.	
34.	Forequarter, Boned, Rolled as			9. Sirloin	do.	
	required	do.		10. Round	do. do.	2.90
				12. Oyster "Blade"	do.	2.70
2.5	Pork, Fresh—			13. T-Bone	do.	
35.	Legs, M.W.O. Rolled, Diced or Minced as			14. Scotch Fillet	do.	
	or Minced as required	do.	3.90	15. Schnitzel	do.	
37.	Forequarter, M.W.O. Rolled,			Beef, Corned—		
	Diced or Minced as			16. Silverside	do.	3.30
	required	do.	3.00	Boned, Rolled, Sirloin Roast	do.	2.90
				Mutton, Fresh-		
	Chops—			18. Legs, M.W.O. (Rolled or		2.00
39.	Forequarter (with skin)	do.	2.95	Diced as required)	do.	2.00
40.	Loin (with skin)	do.	3.80	20. Forequarter, (Boned, Rolled	do.	
41.	Spare Ribs (with skin)	do.	3.00	or Diced as required)	uo.	
	Pork, Pickled-			Chops—	do.	
42.	Leg, Whole or Boned and			22. Chump	do.	
	Rolled	do.		24. Loin	do.	
43.	Forequarter or Boned and Rolled	do.	.,	Lamb, Fresh—		
	Koned	20.	• •	25. Legs, M.W.O. (Rolled or		
	V LESS			Diced as required)	do.	2.60
46.	Veal, Fresh— Legs, Whole or Boned and			26. Legs. Bone in	do.	2,20
40.	Rolled, Diced or Minced	do.		27. Forequarter M.W.O. (Rolled		1.06
48.				or Diced as required)	do.	1.95
-	Rolled, Diced or Minced	do.	- 11	Chops—		
50.		do.	5.90	29. Chump	do.	1.60
51.	Fillet, Boneless, Escallopes	do.		30. Barbecue	do. do.	1.00
				31. Cutlets	do.	2.00
	Miscellaneous Items—	do	NIC			
52.	Soup Bones	do. per set	N/C	Lamb, Pickled— 33. Legs, Boned, Rolled	do.	2.60
53. 54.		per kg	1.40	34. Forequarter, Boned, Rolled as		0
55.		۵o.		required	do.	
56.		do.	1.20	Pork, Fresh—		
57.	Lamb Shanks	do.	1.40	35. Legs, M.W.O. Rolled, Diced		
58.	Sausage Mince	do.	1.40	or Minced as required	do.	2.99
59.		do.		36. Legs, Bone in	do.	2.90
60.	required Beef Kidneys			37. Forequarter, M.W.O. Rolled,		
61.			:	Diced or Minced as required	do.	2.99
62	Oxtails	do.	1.60			,,
63	Gravy Beef	do.		Chops—		
64	Veal Shanks	do.		39. Forequarter (with or without skin as required)	do.	
65	Dripping	do. do.		40. Loin (with skin)	do.	3.80
66	Suet	uo.	• •	, ,		

	SUB-SCHEDULE No. 3-co	ntinued	_		SUB-SCHEDULE No. 4 - co	ntinued	
			\$				\$
41.	Spare Ribs (with skin)	do.		20.	Boned, Rolled, Sirloin Roast.	do.	3.30
	, Pickled				Mutton, Fresh		
42.		do.		21.	Legs, M.W.O. (Rolled or		
44.	Forequarter M.W.O	do.			Diced as required)	do.	1.90
	Veal, Fresh-			23.			
46.				24	or Diced as required)	do.	1.90
	or Minced	do.	4.20	24.	Forequarter, Bone in	do.	1.20
48.	Forequarter, M.W.O. Rolled,				Chops—		
50.	Diced or Minced	do.	3.30	25.		do.	1.90
51.		do. do.	5.90 5.90	26. 27.		do.	1.70
51.		uo.	3.90	21.		do.	
52.	Miscellaneous Items— Soup Bones	do.	NIC	20	Lamb, Fresh—		
53.	Sheep Brains		N/C	28.		4	2.00
54.			1.40	29.	Diced, as required) Legs, Bone in	do. do.	2.90
55.		do.	1.40	30.		do.	• •
56.	Lamb's Fry	do.	1.20	50.	Diced, as required)	đo.	
57.	Lamb Shanks	do.		32.	Prepared Hamburgers	do.	0.20
58.	Sausage Mince	do.			Chops—		
59.				33.		do.	2.40
60.	required	do.	1.40	34.	Barbecue	do.	1.80
61.	Beef Kidneys		1.40	35.	Cutlets	do.	2.90
62.				36.	Loin	do.	2.00
63.		do.	• •		Lamb, Pickled-		
64.	Veal Shanks			37.	Legs, Boned, Rolled	do.	
65.			• •	38.	Forequarter, Boned, Rolled as		
66.			0.40		required	do.	
				39.	Pork, Fresh— Legs, M.W.O. Rolled, Diced		
					or Minced as required	do.	- 3.90
	I-SCHEDULE No. 4—MONT P			40.	Legs, Bone in	do.	2.90
	MONT PARK, BUNDOORA, I		EL,	41.	Forequarter, M.W.O. Diced or		
	PLENTY, HOSPITAI JANEFIELD, GRESSWEL				_ Minced as required	do.	2.90
	PLEASANT VIEW			42.	Forequarter, Bone in	do.	2.00
	I LLASAIVI VILW				Chops—		
	ANNEX TO CONTRACT No. 198	86/8742	:6	43.			
Un	niversity Meat Supply Pty. Ltd., 1	05 Cardia	ran St	44.	skin as required)	do.	3.80
0"	Carlton.	y) Caraig	un St.	45.		do.	3.80
				13.	skin as required)	do.	
			\$	46.		do.	
	Beef, Fresh-					uo.	5.60
					Pork Pickled-	do.	5.60
1.		per kg.		47.	Pork, Pickled—		5.60
1. 2.	Silver, Fresh Stewing Steak, (Chuck)	per kg.		47. 48.	Leg, M.W.O		
2.	Stewing Steak, (Chuck) Diced	per kg. do.	2.90		Legs, M.W.O Legs, Bone in	do.	2.90
	DicedStewing Steak, (Chuck)	do.	2.90	48.	Leg, M.W.O Legs, Bone in Forequarter M.W.O	do. do.	2.90
2. 3.	Diced	do.		48.	Leg, M.W.O Legs, Bone in Forequarter M.W.O Veal, Fresh—	do. do.	2.90
2.	Diced	do. do.	2.90 2.20	48. 49.	Leg, M.W.O	do. do. do.	2.90
2.3.4.	Stewing Steak, (Chuck) Diced	do.	2.90	48. 49.	Leg, M.W.O. Legs, Bone in	do. do. do.	2.90
2. 3.	Diced	do. do. do.	2.90 2.20 2.90	48. 49. 51. 53.	Leg, M.W.O. Legs, Bone in	do. do. do. do.	2.90
 3. 4. 5. 	Stewing Steak, (Chuck) Diced	do. do. do. do.	2.90 2.20 2.90 3.40	48. 49. 51. 53.	Leg, M.W.O	do. do. do. do.	2.90 3.60 2.90
2. 3. 4. 5.	Stewing Steak, (Chuck) Diced	do. do. do. do. do.	2.90 2.20 2.90 3.40 3.30	48. 49. 51. 53. 54. 55.	Leg, M.W.O. Legs, Bone in	do. do. do. do. do. do.	2.90 3.60 2.90 5.90
2.3.4.5.	Stewing Steak, (Chuck) Diced	do. do. do. do. do. do.	2.90 2.20 2.90 3.40 3.30 3.30	48. 49. 51. 53. 54. 55. 56.	Leg, M.W.O. Legs, Bone in	do. do. do. do. do. do. do.	2,90 3.60 2.90 5.90 5.90
2. 3. 4. 5. 6. 7. 8.	Stewing Steak, (Chuck) Diced	do. do. do. do. do. do. do.	2.90 2.20 2.90 3.40 3.30	48. 49. 51. 53. 54. 55.	Leg, M.W.O Legs, Bone in Forequarter M.W.O Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced. Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets	do. do. do. do. do. do. do.	2.90 3.60 2.90 5.90
2. 3. 4. 5. 6. 7. 8.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required. Topside Whole (Sliced, Diced, Minced as required) Bolar Roast. Thick Flank Yearling Topside Steaks, Portioned as required—	do. do. do. do. do. do. do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90	48. 49. 51. 53. 54. 55. 56. 57.	Leg, M.W.O Legs, Bone in Forequarter M.W.O Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced Forequarter, M.W.O. Rolled, Diced or Minced or Minced Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items—	do. do. do. do. do. do. do. do.	2.90 3.60 2.90 5.90 5.90
2. 3. 4. 5. 6. 7. 8.	Stewing Steak, (Chuck) Diced	do. do. do. do. do. do. do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90	48. 49. 51. 53. 54. 55. 56. 57.	Leg, M.W.O. Legs, Bone in	do. do. do. do. do. do. do. do.	2,90 3.60 2.90 5.90 5.90
2. 3. 4. 5. 6. 7. 8.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required Topside Whole (Sliced, Diced, Minced as required) Bolar Roast. Thick Flank Yearling Topside Steaks, Portioned as required— Rump. Porterhouse Sirloin	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40	48. 49. 51. 53. 54. 55. 56. 57.	Leg, M.W.O Legs, Bone in Forequarter M.W.O Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced. Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel. Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones Sheep Brains	do.	2.90 3.60 2.90 5.90 N/C
2. 3. 4. 5. 6. 7. 8. 9.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required Topside Whole (Sliced, Diced, Minced as required) Bolar Roast. Thick Flank Yearling Topside Steaks, Portioned as required— Rump. Porterhouse Sirloin	do. do. do. do. do. do. do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60.	Leg, M.W.O. Legs, Bone in	do. do. do. do. do. do. do. do. per set per kg.	2.90 3.60 2.90 5.90 5.90 N/C 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required Topside Whole (Sliced, Diced, Minced as required) Bolar Roast. Thick Flank Yearling Topside Steaks, Portioned as required— Rump. Porterhouse Sirloin	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 4.40	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60. 61.	Leg, M.W.O. Legs, Bone in	do.	2.90 3.60 2.90 5.90 5.90 N/C 1.00 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required. Topside Whole (Sliced, Diced, Minced as required) Bolar Roast. Thick Flank Yearling Topside. Steaks, Portioned as required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade"	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 4.40 2.90	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62.	Leg, M.W.O Legs, Bone in Forequarter M.W.O. Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced. Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones Sheep Brains Sheep Kidneys Lamb Tongues Lamb Tongues Lamb's Fry	do.	2.90 3.60 2.90 5.90 5.90 N/C 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required. Topside Whole (Sliced, Diced, Minced as required) Bolar Roast Thick Flank Yearling Topside. Steaks, Portioned as required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 4.40 2.90 3.90	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62.	Leg, M.W.O. Legs, Bone in Forequarter M.W.O. Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced. Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones Sheep Brains Sheep Kidneys Lamb's Fry Lamb Shanks	do.	2.90 3.60 2.90 5.90 5.90 N/C 1.00 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required. Topside Whole (Sliced, Diced, Minced as required) Bolar Roast Thick Flank Yearling Topside Steaks, Portioned as required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch Fillet	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 4.40 2.90	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62.	Leg, M.W.O. Legs, Bone in Forequarter M.W.O. Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones Sheep Brains. Sheep Kidneys Lamb Tongues. Lamb's Fry Lamb Shanks. Sausage Mince	do.	2.90 3.60 2.90 5.90 N/C 1.00 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required. Topside Whole (Sliced, Diced, Minced as required) Bolar Roast Thick Flank Yearling Topside. Steaks, Portioned as required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch Fillet Schnitzel	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 2.90 3.90 4.40	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62. 63.	Leg, M.W.O. Legs, Bone in Forequarter M.W.O. Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced. Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones. Sheep Brains. Sheep Kidneys. Lamb Tongues. Lamb Tongues. Lamb's Fry Lamb Shanks. Sausage Mince. Ox Tongues, Pickled when	do.	2.90 3.60 2.90 5.90 5.90 N/C 1.00 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required Topside Whole (Sliced, Diced, Minced as required) Bolar Roast Thick Flank Yearling Topside Steaks, Portioned as required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch Fillet Schnitzel Steak, Silverside	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 4.40 2.90 3.90	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62. 63. 64. 65.	Leg, M.W.O. Legs, Bone in Forequarter M.W.O. Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced Forequarter, M.W.O. Rolled, Diced or Minced Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones Sheep Brains Sheep Kidneys Lamb Tongues Lamb Tongues Lamb Sanks Sausage Mince Ox Tongues, Pickled when required Beef Kidneys	do.	2.90 3.60 2.90 5.90 N/C 1.00 1.00
2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17.	Stewing Steak, (Chuck) Diced Stewing Steak, (Chuck) Minced (Rough or Fine) Roast Seasoned when required Topside Whole (Sliced, Diced, Minced as required) Bolar Roast Thick Flank Yearling Topside Steaks, Portioned as required— Rump Porterhouse Sirloin Round Blade "Whole" Oyster "Blade" T-Bone Scotch Fillet Schnitzel Steak, Silverside Beef, Corned—	do.	2.90 2.20 2.90 3.40 3.30 3.30 3.90 4.40 2.90 3.90 4.40	48. 49. 51. 53. 54. 55. 56. 57. 58. 59. 61. 62. 63. 64. 65.	Leg, M.W.O. Legs, Bone in Forequarter M.W.O. Veal, Fresh— Legs, M.W.O.Rolled, Diced or Minced. Forequarter, M.W.O. Rolled, Diced or Minced. Forequarter, Bone in Schnitzel Fillet, Boneless, Escallopes Veal Cutlets Miscellaneous Items— Soup Bones. Sheep Brains. Sheep Kidneys. Lamb Tongues. Lamb Tongues. Lamb's Fry Lamb Shanks. Sausage Mince. Ox Tongues, Pickled when required. Beef Kidneys. Tripe.	do.	2.90 3.60 2.90 5.90 5.90 N/C 1.00 1.00 1.40

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SUB-SCHEDULE No. 4 - cont	inued	\$	SUB-SCHEDULE No. 5 - continued	\$
69. Gravy Beef	do.	2.20	Lamb, Pickled-	
70. Veal Shanks	do.		33. Legs, Boned, Rolled do.	• •
71. Dripping	do. do.	• •	34. Forequarter, Boned, Rolled as required do.	
72. Suet	do.	1.00	Pork, Fresh— 35. Legs, M.W.O. Rolled, Diced	
			or Minced as required do.	3.90
SUB-SCHEDULE No. 5—TEACHER	s, cor	LEGE.	36. Legs, Bone in do. 37. Forequarter, Boned, Rolled, Diced or Minced as	2.90
HOSTELS			requireddo. Chops—	3.30
TEACHERS' COLLEGE HOSTELS: I HOUSE, 373 DANDENONG ROAD,	AKMA	DALE:	Forequarter, with skin do.	3.80
"REDCOURT", 506 ORRONG ARMADALE; "MINIMBAH", 520 ROAD, ARMADALE	ROAD),)NG	40. Loin (with skin) do. 41. Spare Ribs (with or without	3.80
ROAD, ARMADALE			skin as required) do.	
Annex to Contract No. 1986,	/87—42	!6	Pork, Pickled— 42. Leg, M.W.O do.	
University Meat Supply Pty. Ltd., 192	5 Cardis	an St.	44. Forequarter, M.W.O do.	
Carlion.		•	Veal, Fresh—	
		\$	46. Legs, M.W.O. Rolled, Diced or Minced do.	
Beef, Fresh-			48. Forequarter, M.W.O. Rolled, Diced. Diced or	
 Silver, Fresh I 	er kg.	3.30	Diced, Diced or Minced do.	
2. Stewing Steak (Chuck), Diced	do.		50. Schnitzel do.	5.90
3. Stewing Steak (Chuck),			51. Fillet, Boneless, Escallopes do.	
Minced (Rough or Fine) 4. Boned, Rolled Sirloin Roast—	do.		Miscellaneous Items— 52. Soup Bones	
4. Boned, Rolled Sirloin Roast— Seasoned when required	do.		53. Sheep Brains per set	
Topside, Whole (Sliced,			54. Sheep Kidneys per kg. 55. Lamb Tongues do.	
Diced, Minced as required)	do.	3.40	56. Lamb's Fry do.	
6. Bolar Roast	do.		57. Lamb Shanks do. 58. Sausage Mince do.	1.40
Steaks, Portioned as required-		3.90	58. Sausage Mince	1.40
7. Rump 8. Porterhouse	do. do.	4.60	required do.	
0 Sidoin	do.		60. Beef Kidneys do. 61. Tripe do.	
10. Round	do. do.		62. Oxtails do.	a iii
11. Blade "Whole"	do.		63. Gravy Beefdo.	2.40
13. T-Bone	do.	3.90	64. Veal Shanks	
14. Scotch Fillet	do. do.		66. Suet do.	
Beef, Corned—	۵0.			
16. Silverside	do.	3.30		
17. Boned, Rolled, Sirloin Roast.	do.	• •	SUB-SCHEDULE No. 6—TRAVANCORE	:
Mutton, Fresh— 18. Legs, M.W.O. (Rolled or			DEVELOPMENTAL CENTRE FLEMINGIA	JIN:
Diced as required)	do.	1.95	PSYCHIATRIC HOSPITAL, ROYAL PARE WESTERN YOUTH WELFARE SERVICES	<u>ξ</u> ;
20. Forequarter, M.W.O. (Rolled or Diced as required)	do.		ASCOT VALE	,
Chops—	40.		Annex to Contract No. 1986/87-426	
22. Chump	do.	1.80		. 0
23. Forequarter	do. do.	1.40 1.80	University Meat Supply Pty. Ltd., 195 Cardigar Carlion.	ı sı.
24. LoinLamb, Fresh—	uo.	1.00		s
25. Legs, M.W.O. (Rolled or	_	• 00		•
Diced, as required)	do.	2.90	Beef, Fresh— 1. Silver, Fresh per kg.	3.30
27. Forequarter M.W.O. (Rolled or Diced, as required)	do.		Stewing Steak (Chuck),	
Chops—			Diced do.	2.90
29. Chump	do. do.		 Stewing Steak (Chuck), Minced (Rough or Fine) do. 	2.20
30. Barbecue	do. do.	2.90	4. Boned, Rolled Sirloin Roast,	2.90
32. Loin	do.	2.20	Seasoned when required do.	2.90

SUB-SCHEDULE No. 6—con	ntinued		SUB-SCHEDULE No. 6—continued
•		\$	\$
Topside Whole (Sliced, Diced,			
Minced as required)	do. do.	3.40	57. Lamb Shanks
Steaks (Portioned as Required)-		-	59. Ox Tongues, Pickled when required do
7. Rump	do.	3.90	60. Beef Kidneys do. 1.20
8. Porterhouse	do.	4.40	61. Tripe do
9. Sirloin	do.		62. Oxtails do.
10. Round	do.		63. Gravy Beef do
11. Blade "Whole"	do.	2.90	64. Veal Shanks do
13. T-Bone	do. do.	3.90	65. Dripping do.
11. Biade "Whole" 12. Oyster "Blade" 13. T-Bone 14. Scotch Fillet	do.	3.90 4.40	66. Suet do. 0.40
15. Schnitzel	do.	5.90	
Beef, Corned—			
16. Silverside	do.	3.30	
Boned, Rolled Sirloin Roast	do.		
Mutton, Fresh— 18. Legs, M.W.O. (Rolled or			SUB-SCHEDULE No. 7SUNBURY TRAINING CENTRE
Diced as required)	do.		ANNER TO CONTRACT NO. 1006/07 426
19. Legs, Bone in	do.	1.90	Annex to Contract No. 1986/87—426
Chops—			University Meat Supply Pty. Ltd., 195 Cardigan St.
22. Chump	do.	1.90	Carlton.
23. Forequarter	do.		•
24. Loin	do.	1.90	\$
Lamb, Fresh—			Beef, Fresh—
25. Legs, Whole (Boned, Rolled			1. Silver, Fresh per kg.
or Diced as required)	do.	2.90	2. Stewing Steak (Chuck),
26. Legs, Bone in	đo.	2.00	Diceddo.
or Diced as required)	do	1.00	3. Stewing Steak, Minced
	do.	1.90	(Rough or Fine) do. 4. Boned, Rolled Sirloin Roast
Chops— 29. Chump		2.20	Seasoned when required do
29. Chump	do. do.	2.20 1.80	5. Topside, Whole (Sliced, Diced, Minced as required) do. 3.40
31. Cutlets	do.	2.90	Diced, Minced as required) do. 3.40
32. Loin	do.	2.00	6. Bolar Roastdo.
Lamb, Pickled-			Steaks, Portioned as Required—
33. Legs, Boned, Rolled	do.	2.20	7. Rump do. 3.60
 Forequarter, Boned, Rolled as 		2.20	8. Porterhouse do.
required	do.		9. Sirloin
Pork, Fresh—			10. Round
35. Legs, M.W.O. (Rolled, Diced			11. Blade "Whole" do
of Minced as required)	do.		13. T-Bone do
30. Legs, Bone in	do.	2.90	14. Scotch Fillet do
37. Forequarter, M.W.O. Rolled, Diced or Minced as			15. Schnitzel do
Diced or Minced as required	do.	2.90	Beef, Corned—
- ·	ш.	2.70	16. Silverside
Chops— 39. Forequarter (with or without			17. Boned, Rolled Sirloin Roast do
skin as required)	do.		Mutton, Fresh-
40. Loin (with skin)	do.	3.80	18. Legs, M.W.O. (Rolled or
41. Spare Ribs (with or without		3.00	Diced as required) do. 1,90
skin as required)	do.		20. Forequarter M.W.O. (Rolled or Diced as required) do. 1.90
Pork, Pickled—			,
42. Leg, M.W.O	do.		Chops— 22. Chump
44. Forequarter, M.W.O	do.		22 Foregrander
Veal, Fresh-			24. Loin do
46. Legs, M.W.O. Rolled, Diced			
or Minced50. Schnitzel	do.	3.60	Tool P. 1
50. Schnitzel 51. Fillet, Boneless, Escallopes	do.	5.90	Lamb, Fresh—
,	do.	5.90	26. Legs, Bone in
Miscellaneous Items— 52. Soup Bones	da	NIC	
52. Soup Bones	do.	N/C	Chops— 29. Chump
54. Sheep Kidneys p	∼∟ scι erko	1.20	29. Chump
55. Lamb Tongues	do.	1.20	31. Cutlets
56. Lamb's Fry	do.	1.20	32. Loin
•		=	

SUB-SCHEDULE No. 7—co	ontinued	s	SUB-SCHEDULE No. 8 - co.	ntinued	\$
Lamb, Pickled-			Steaks, Portioned as required-		
Legs, Boned, Rolled	do.	1.90	7. Rump	do.	
34. Forequarter, Boned, Rolled as			8. Porterhouse	do.	
required	do.		9. Sirloin	do.	
Pork, Fresh-			10. Round	do.	2 00
35. Legs, M.W.O. (Rolled, Diced		2.00	11. Blade "Whole"	do.	2.90
or Minced as required)	do.	3.90	12. Oyster "Blade"	do. do.	• • •
36. Legs, Bone in	do.	2.90	13. T-Bone 14. Scotch Fillet	do.	• •
37. Forequarter, M.W.O., (Rolled,			15. Schnitzel	do.	5.90
Diced or Minced as	do.	2.90		•••	•
required)	uo.	2.,, 0	Beef, Corned—	do.	3.30
Chops—			16. Silverside	do.	5.50
39. Forequarter (with or without	do.				
skin as required) 40. Loin (with skin)	do.	3.80	Mutton, Fresh—		
41. Spare Ribs (with or without	uo.	5.00	18. Legs, M.W.O. (Rolled or	do.	
skin as required)	do.		Diced as required) 20. Forequarter M.W.O. (Rolled	uo.	
•			or Diced as required)	do.	
Pork, Pickled—	do.	3.90			
43. Leg, M.W.O44. Forequarter M.W.O	do.		Chops—	do.	
	40.	• •	22. Chump	do.	
Veal, Fresh—			23. Forequarter 24. Loin	do.	
46. Legs, M.W.O., Boned and	do.			•••	
Rolled, Diced or Minced 48. Forequarter, M.W.O., Rolled,	uo.	• •	Lamb, Fresh—		
48. Forequarter, M.W.O., Rolled, Diced or Minced	do.	2.90	25. Legs, M.W.O. (Rolled or	do.	2.90
50. Schnitzel	do.		Diced as required)	do.	2.70
51. Fillet, Boneless, Escallopes	do.		26. Legs, Bone in	u o.	• • •
,			or Diced as required)	do.	
Miscellaneous Items—	do.		28. Forequarter Bone in	do.	
52. Soup Bones		0.30			
54. Sheep Kidneys	per kg.		Chops— 29. Chump	do.	
55. Lamb Tongues	do.		30. Barbecue	do.	
56. Lamb's Fry	do.	1.00	31. Cutlets	do.	
57. Lamb Shanks	do.		32. Loin	do.	2.20
58. Sausage Mince	do.		Lamb, Pickled—		
59. Ox Tongues, Pickled when	٠. د		33. Legs, Boned, Rolled	do.	
required	do. do.	1.00	34. Forequarter, Boned, Rolled as		
60. Beef Kidneys	do.	1.00	required	do.	
61. Tripe	do.		Pork, Fresh-		
62. Oxtails	do.		36. Legs, Bone in	do.	2.90
64. Veal Shanks	do.		 Forequarter M.W.O. Rolled, 		
65. Dripping	đo.		Diced or Minced as re-		
66. Suet	do.		quired	do.	
			Chops—		
			39. Forequarter (with or without		
			skin as required)	do.	
SUB-SCHEDULE No. 8-"TURA	NA" Y	UTH	40. Loin (with or without skin as		
TRAINING CENTRE, 900 PAR	K STRE	ET.	required)	do.	
PARKVILLE		,	41. Spare Ribs (with or without	do	
0 N- 100	C 107 A	36	skin as required)	do.	• • •
ANNEX TO CONTRACT No. 198	6/8/—4	26	Pork, Pickled—		
University Meat Supply Pty. Ltd., 19	95 Cardi	gan St.	42. Leg, M.W.O	do.	
Carlton.		G	44. Forequarter M.W.O	do.	
		•	Veal, Fresh—		
		\$	46. Legs, M.W.O. Rolled, Diced	٠.	
Beef, Fresh-			or Minced	do.	
1. Silver, Fresh	per kg.		48. Forequarter M.W.O. Rolled,	do.	
2. Stewing Steak (Chuck),			50. Schnitzel	do.	
Diced	do.	2.90	51. Fillet, Boneless, Escallopes	do.	
3. Stewing Steak (Chuck),	_				
Minced (Rough or Fine)	do.	2.20	Miscellaneous Items—	do.	
4. Boned, Rolled Sirloin			52. Soup Bones		
Roast—Seasoned when	d-		54. Sheep Kidneys	per ke.	
required	do.		55. Lamb Tongues	do.	
5. Topside, Whole (Sliced,	do.		56. Lamb's Fry	do.	1.00
Diced, Minced as required) 6. Bolar Roast	do.		57. Lamb Shanks	do.	
U. DOIGI KOGSt	-0.	• •			

	SUB-SCHEDULE No. 8—con	ntinued		SUB-SCHEDULE No. 9—continued	
	0 10		\$		\$
58. 59.	Sausage Mince	do.	1.40	Lamb, Pickled—	•
J7.	Ox Tongues, Pickled when re- quired	do.		33. Legs, Boned, Rolled do.34. Forequarter, Boned, Rolled as	• •
60.	Beef Kidneys	do.	1.00	required do.	
61.	Tripe	do.		Pork, Fresh—	
62.	Oxtails	do.		35. Legs, M.W.O. Boned, Rolled,	
63. 64.	Gravy Beef	do.		Diced or Minced as re-	
65.	Veal Shanks Dripping	do. do.		quired do. 2.	90
66.	Suet	do.		37. Forequarter, M.W.O. Rolled,	
			• •	Diced or Minced as required do. 2.	99
					77
				Chops— 39. Forequarter (with or without	
SHE	3-SCHEDULE No. 9—"WINLA"	TON" (TIRI S'	skin as required) do.	
YOU	TH TRAINING CENTRE, 186	SPRIN	GVALE	40. Loin (with skin)	80
	ROAD, NUNAWÁDIN	G		41. Spare Ribs (with or without	
	ANNEX TO CONTRACT No. 1986	/87 /	26	skin as required) do.	• •
	ANNEX TO CONTRACT NO. 1980	,, o , ,	20	Pork, Pickled—	
Un	iversity Meat Supply Pty. Ltd., 19	5 Cardi	gan St.	42. Leg, M.W.O do. 44. Forequarter, M.W.O do.	
	Ćarlton.		~		• •
			\$	Veal, Fresh— 46. Legs, M.W.O. Rolled, Diced	
	Dark Fresh		-	or Minced	
1.	Beef, Fresh— Silver, Fresh	ner ka		48. Forequarter, M.W.O. Rolled,	
2.	Stewing Steak (Chuck),	pci kg.		Diced or Minced do.	11
	Diced	do.	2.90		.90
3.	Stewing Steak (Chuck),				• •
4	Minced (Rough or Fine)	do.		Miscellaneous Items— 52. Soup Bones	
4.	Boned, Rolled Sirloin Roast—Seasoned when			52. Soup Bones do. 53. Sheep Brains per set	
	required	do.	2.90	54. Sheep Kidneys per kg.	
5.	Topside, Whole (Sliced,			55. Lamb Tongues do.	
	Diced, Minced as	۵.	3.40	56. Lamb's Fry	
6.	required) Bolar Roast	do. do.	3.40		40
		uo.	• • •	59. Ox Tongues, Pickled when re-	70
7.	Steaks, Portioned as required— Rump	do.		quired do.	
8.	Porterhouse	do.		60. Beef Kidneys do.	
9.	Sirloin	do.		61. Tripe do. 62. Oxtails do.	• •
10.	RoundBlade "Whole" Oyster "Blade"	do.		(2) C D. C	• •
11. 12.	Ouster "Plade"	do. do.	• •	64. Veal Shanks do.	
13.	T-Bone	do.			
14.	Scotch Fillet	do.		66. Suet do.	
15.	Schnitzel	do.			
	Beef, Corned—				
16.	Silverside	do.	3.30	SUB-SCHEDULE No. 10—"ALLAMBIE" RECEPTION CENTRE, 70 ELGAR ROAD,	
17.	Boned, Rolled, Sirloin Roast.	do.		RECEPTION CENTRE, 70 ELGAR ROAD,	
	Mutton, Fresh—			BURWOOD	
18.	Legs, M.W.O. (Rolled or Diced as required)	do.		Annex to Contract No. 1986/87—426	
20.	Forequarter, M.W.O. (Rolled	uo.	• •	University Meat Supply Pty. Ltd., 195 Cardigan St	
	or Diced as required)	do.		Carlion.	
	Chops—				
22.	Chump	do.			\$
23.	Forequarter	do.		Beef, Fresh-	
24.	Loin	do.		 Silver, Fresh per kg. 	
	Lamb, Fresh—			2. Stewing Steak (Chuck),	
25.	Legs, Whole M.W.O. (Rolled or Diced as required)	do.	2.90	Diceddo. 3. Stewing Steak (Chuck),	٠.
27.	Forequarter M.W.O. (Rolled	uo.	2.70	Minced (Rough or Fine) do.	
	or Diced as required)	do.	2.20	4. Boned, Rolled Sirloin Roast—	• •
	Chops—			Seasoned when required do.	
29.	Chump	do.		5. Topside, Whole (Sliced,	
30.	Barbecue	do.	1.80	Diced, Minced as required) do. 3.	40
31. 32.	Cutlets	do. do.	2.20		70
34.	Loin	uo.	2.20	*Under agreement.	

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	SUB-SCHEDULE No. 10—con	itinued		SUB-SCHEDULE No. 10—continued	s
,	B.1. B	4.	\$		پ 0.30
6.	Bolar Roast	do.	• •		1.40
	Steaks, Portioned as required—	al a	3.90	59. Ox Tongues, Pickled when re-	
7.	Rump	do. do.		anireddo.	
8. 9.	Porterhouse	do.	• •	60. Beef Kidneys do.	1.20
10.	Round	do.	3.60	61. Tripe do.	٠.
11.	Blade "Whole"	do.	2.90	62. Oxtails do. 63. Gravy Beef do.	
12.	RoundBlade "Whole" Oyster "Blade"	do.		64. Veal Shanksdo.	
13.	T-Bone Scotch Fillet	do. do.		65. Dripping do.	
14. 15.	Schnitzel	do.	5,90	66. Suet do.	
		u 0.	****		
16.	Beef, Corned— Silverside	do.	3.30		
17.	Boned, Rolled, Sirloin Roast.	do.		SUB-SCHEDULE No. 11—DEPARTMENT O	F
	Mutton, Fresh-			PROPERTY AND SERVICES—CANTEENS	;
18.	Legs, M.W.O. (Rolled or			CANTEENS, 2nd FLOOR, 1 MACARTHUR	
10.	Diced as required)	do.		CTDLLT	
20.	Forequarter, M.W.O. (Rolled			MELBOURNE; 240 VICTORIA PARADE, EAS	51
	or Diced as required)	do.		555 COLLINS STREET, MELBOURNE; MYE	R
	Chops—			HOUSE, 250 ELIZABETH STREET, MELBOUR	NE
22.	Chump	do.	• •		
23.	Forequarter	do. do.	• •	Annex to Contract No. 1986/87—426	
24.	Loin	do.	• • •	University Meat Supply Pty. Ltd., 195 Cardigan	St.
25	Lamb, Fresh— Legs, M.W.O. (Rolled or			Carlton.	
25.	Diced as required)	do.	2.90		\$
27.	Forequarter M.W.O. (Rolled				•
	or Diced as required)	do.		Beef, Fresh—	
	Chops—			1. Silver, Fresh per kg.	
29.	Chump	do.	2.20	2. Stewing Steak (Chuck), Diced do.	2.90
30.	Barbecue	do.	1.80	Diced	2.70
31.	Cutlets	do. do.	2.90 2.20	Minced (Rough or Fine) do.	2.20
32.	Loin	uo.	2.20	 Boned, Rolled Sirloin Roast— 	
	Lamb, Pickled—	do.		Seasoned when required do.	
33. 34.	Legs, Boned, Rolled Forequarter, Boned, Rolled as	uo.		5. Topside, Whole (Sliced, Diced Minced as required) do.	
34.	required	do.		Diced, Minced as required) do. 6. Bolar Roast	
	Pork, Fresh—			C. DOLL ITOLOGIC	• • •
35.	Legs, M.W.O. Rolled, Diced			Steaks, Portioned as required— 7. Rumpdo.	3.90
50,	or Minced as			8. Porterhouse do.	4.40
	required	do.	2.90	9. Sirloin do.	
37.	Forequarter, M.W.O. Rolled,			10. Round do.	
	Diced or Minced as re-	do.		11. Blade "Whole"	
	•			12. Oyster "Blade" do. 13. T-Bone do.	
39.	Chops— Forequarter (with or without			14. Scotch Fillet	4,40
39.	skin as required)	do.		15. Schnitzel do.	
40.	Loin (with skin)	do.	3.80	Beef, Corned—	
41.	Spare Ribs (with or without			16. Silverside do.	3.30
	skin as required)	do.	• •	17. Boned, Rolled, Sirloin Roast. do.	
				Mutton, Fresh-	
	Pork, Pickled	_		18. Legs, M.W.O. (Rolled or	
42.	Leg. M.W.O	do.		Diced as required) do.	
44.	Forequarter, M.W.O	do.	• •	20. Forequarter, M.W.O. (Rolled or Diced as required) do.	, .
	Veal, Fresh-			0. 2.000 20 114-117	
46		do.		Chops— 22. Chump	
48	or Minced	do. do.		23. Forequarterdo.	
50		do.		24. Loin do.	
51		do.		Lamb, Fresh-	
	Miscellaneous Items—			26. Legs, Bone in do. 27. Forequarter M.W.O. (Rolled	2.20
52	Soup Bones	do.		27. Forequarter M.W.O. (Rolled	
53	Sheep Brains	each	0.30	or Diced as required) do.	
54		per kg. do.		Chops—	
55 56		do. do.		29. Chump	
50	. Lamo 311,		•	50. Dai occue	• • •

	SUB-SCHEDULE No. 11 - co.	ntinued	s		SUB-SCHEDULE No. 12-6	continued	\$
31.	Cutlets	do.	Ψ		Steaks, Portioned as required-		
32.	Loin	do.	2.20	7,	Rump	do.	3.90
				8.	Porterhouse	do.	4,40
33.	Lamb, Pickled—	4		ğ.	Sirloin	do.	4.40
34.	Legs, Boned, Rolled	do.		,,		ч.	
J 4 .	Forequarter, Boned, Rolled as	do.		10	D. 1		
	required	uo.		10.		do.	
	Pork (Fresh)—	_		11.	Blade Whole	do.	
36.	Legs Bone in	do.	2.90	12.	Oyster "Blade"	do.	2 22
37.	Forequarter, M.W.O. Rolled,			13.	I-Bone	do.	3.90
	Diced or Minced as			14.	Scotch Fillet	do.	- 11
	required	do.		15.	Schnitzel	do.	5.90
	Chops—				Beef, Corned—		
39.	Forequarter (with skin)	do.	3.30	16.	Silverside	do.	3.30
40.	Loin (with or without skin as		0.00	17.	Boned, Rolled, Sirloin Roast.	do.	
,	required)	do.					• • •
41.	Spare Ribs (with or without	٠.	• •	18.	Mutton, Fresh—		
	skin as required)	do.		10.			
	• •	uo.		20	Diced as required)	do.	
	Pork, Pickled—			20.			
42.	Leg, M.W.O	do.			or Diced as required)	do.	
44.	Forequarter M.W.O	do.			Chops—		
	Veal, Fresh-			22.		do.	2.20
46.	Legs, M.W.O. Rolled, Diced			23.	Forequarter	do.	
	or Minced	do.		24.	Loin	do.	2.20
48.	Forequarter, Whole or Boned,						
	Rolled, Diced or				Lamb, Fresh-		
	Minced	do.		25.	Legs, M.W.O. (Rolled or		
50.	Schnitzel	do.	5.90		Diced as required)	do.	2.90
51.	Fillet, Boneless, Escallopes	do.		27.	Legs, Bone in	do.	2.20
					• '		
52.	Miscellaneous Items—	4.	NUC	Cho	nc.		
53.	Soup Bones	do.	N/C	29.			2 20
	Sheep Brains	per set	1 30		Chump	do.	2.20
54.	Sheep Kidneys		1.20	30.	Barbecue	do.	1.80
55.	Lamb Tongues	do.	. 44	31. 32.	Cutlets	do.	2.90
56.	Lamb's Fry	do.	1.20	32.	Loin	do.	
57.	Lamb Shanks	do.			Lamb, Pickled—		
58.	Sausage Mince	do.	1.40	33.	Legs, Boned, Rolled	do.	
59.	Ox Tongues, Pickled when			34.	Forequarter, Boned, Rolled as		
<i>-</i> 0	required	do.			required	do.	
60.	Beef Kidneys	do.	1.20		Pork, Fresh-		
61.	Tripe	do.		35.	Legs, M.W.O. Rolled, Diced		
62.	Oxtails	do.		55.	or Minced as required	do.	3.90
63.	Gravy Beef	do.		37.		do.	3.90
64.	Veal Shanks	do.		٥,,	Diced or Minced as		
65.	Dripping	do.			required of William as	do.	2.00
66.	Suet	do.			required	ao.	2.90
				20	Chops—		
				39.		_	
				40	skin as required)	do.	_ ::
C1	ID SCHEDULEN - 12 Prope			40.	Loin (with skin)	do.	3.80
J.	B-SCHEDULE No. 12—FAIRL	LA FEM	IALE	41.	Spare Ribs (with or without		
	PRISON, YARRA BEND RD., F	AIRFIE	LD		skin as required)	do.	
	ANNEX TO CONTRACT No. 1986	/87- 42	6		Pork, Pickled-		
	1127. 10 CONTICACT 110. 1700	/0/ 42	U	42.	Leg, M.W.O	do.	
Uni	versity Meat Supply Pty. Ltd., 19.	5 Cardio	an St	44.	Forequarter M.W.O.	do.	
	Carlton.		w., o.,				• •
				46.	Veal, Fresh— Legs, M.W.O. Rolled, Diced		
	•		\$	70.	or Minaed	4-	
,	Boof Frank			48.	or Minced	do.	
1.	Beef, Fresh—			1 0.	Forequarter, M.W.O. Rolled,	da	
2.	Silver, Fresh	er kg.		50.	Diced or Minced	do	5 00
۷.	Stewing Steak (Chuck),			51.	Schnitzel	do.	5.90
2	Diced	do.	2.90	J1.	Fillet, Boneless, Escallopes	do.	
3.	Stewing Steak (Chuck),			_	Miscellaneous Items—		
	Minced (Rough or Fine)	do.	2.20	52.	Soup Bones	do.	N/C
4.	boned, Kolled Sirioin Roast—			53.	Sheep Brains	per set	
	Seasoned when required Topside, Whole (Sliced,	do.		54.	Sheep Kidneys	per kg.	
5.	ropside, whole (Sliced,	_		55.	Lamb Tongues	do.	
	Diced, Minced as required)	do.	3.40	56.	Lamb's Fry	do.	1.00
6.	Bolar Roast	do.	2.90	57.	Lamb Shanks	do.	0.30

\$

SCHEDULE No. 3/02-continued

SUB-SCHEDULE No. 12-continued

8

	SUB-SCHEDULE No. 2 - con	tinued	\$	SUB-SCHEDULE No. 2—con	tinued	\$
3.	Stewing Steak (Chuck), Minced (Rough or Fine)	do.	3.10	51. Schnitzel	do. do.	
4.	Boned, Rolled Sirloin Roast—			Miscellaneous Items—		
5.	Seasoned when required Topside, Whole (Sliced,	do.		53. Soup Bones	do.	
٥.	Diced, Minced as required)	do.	4.35	54. Sheep Brains		
6.	Bolar Roast	do.		55. Sheep Kidneys 56. Lamb Tongues	do.	1.50
	Steaks, Portioned as required-			57. Lamb's Fry	do.	1.50
7.	Rump	do.		58. Lamb Shanks	do.	
8.	Porterhouse	do.		59. Sausage Mince	do.	1.85
9.	Sirloin	do.		60. Ox Tongues, Pickled when		
10.	Round	do.		required	do.	
11. 12.	Ovster "Rlade"	do. do.	• •	61. Beef Kidneys	do. do.	
13.	T-Bone	do.		63. Oxtails	do.	
14.	Scotch Fillet	do.		64. Gravy Beef	do.	
15.	Schnitzel	do.		65. Veal Shanks	do.	
	Beef, Corned—			66. Dripping	do.	
16.	Silverside	do.	4.15	67. Suet	do.	
17.	Boned, Rolled, Sirloin Roast.	do.		68. Bacon Sides	do.	4.50
	Mutton, Fresh-			69. Bacon, Middle Rashers	do. do.	5.35 4.50
18.	Legs, M.W.O. (Rolled or			71. Saveloys		2.50
	Diced as required)	đo.		72. Seasoned Rolled Mutton	per doz.	2.50
20.				73. Rolled Shoulder Pork	do.	
	or Diced as required)	do.	2.25	 Strasbourg, Sausage Beef 	do.	
	Chops—			75. Sausages, Epping, Thin	do.	- 44
22.	Chump	do.		76. Bacon Middle Rashers	do.	2.00
23.		do.				
24.		do.				
25.						
~=	Diced as required)	do.	4.35	SCHEDULE No. 3/07.—BALLARA	AT DIST	RICI
27.	or Diced as required)	do.		SUB-SCHEDULE No. 1.—TEACHE HOSTEL—BEAUFORT H		LLEGE
29.	Chops—	do.		ANNEX TO CONTRACT No. 1980	(/Q7A	12
30.		do.		ANNEX TO CONTRACT NO. 1980	3/0/4.	,2
31.		do.	• •		_	
32.	Loin	do.	3.85	For delivery to Beaufort House, Be	eaufort .	Avenue,
33.	ForequarterLamb, Pickled—	do.	3.00	Ballarat.	aa U 4	Morris
34.		do.		Franmor Nominees Pty. Ltd. trading 1 Wiltshire Lane, Balla		MOITIS,
35.	Forequarter, Boned, Rolled as		• • •	1 Willishire Lune, Dulla	ш.	
	required	do.		Doof Fresh		\$
	Pork, Fresh—			Beef, Fresh— 1. Silver, Fresh	nor ka	
36.				2. Stewing Steak (Chuck),	pti ng.	
20	or Minced as required	do.	4.65	Diced	do.	
38.				3. Stewing Steak (Chuck).		
	Diced or Minced as required	do.		Minced (Rough or Fine)	do.	3.10
		uo.	• •	4. Boned, Rolled Sirloin Roast—		
40.	Chops— Forequarter (with or without			Seasoned when required 5. Topside, Whole (Sliced.	do.	
40.	skin as required)	do.		 Topside, Whole (Sliced, Diced, Minced as required) 	do.	4.45
41.	Loin (with or without skin as	do.		6. Bolar Roast	do.	
	required)	do.			шо.	• • •
42.	Spare Ribs (with or without			Steaks, Portioned as required— 7. Rump	đo.	
	skin as required)	do.		8. Porterhouse	do.	5.80
	Pork, Pickled-			9. Sirloin	do.	5.00
43.		do.		10. Round	do.	
44				 Blade "Whole" 	4.	4.00
44.		do.	- ::	10 0 0	do.	4.00
45.	Leg, Bone inForequarter, M.W.O	do.	3.95	12. Oyster "Blade"	do.	4.00
	Leg, Bone inForequarter, M.W.O		3.95	13. 1-Bone	do. do.	
45. 46.	Leg, Bone in	do.		13. 1-Bone	do. do. do.	
45.	Leg, Bone in	do. do.		13. 1-Bone	do. do.	
45. 46. 47.	Leg, Bone in	do.		13. 1-Bone	do. do. do. do.	
45. 46.	Leg, Bone in	do. do.		13. 1-Bone	do. do. do.	

	SCHEDULE No. 3/07—cont	inued	\$	SCHEDULE No. 3/07—continued	\$
,	Mutton Fresh		v	72. Sausages, Epping, Thick do.	2.00
18.	Mutton, Fresh— Legs, M.W.O. (Rolled or			73. Sausages, Epping, Thin do.	2.10
10.	Diced as required)	do.	2.50	74. Sausages, Pork do.	3.95
20.	Forequarter M.W.O. (Rolled				
_0.	or Diced as required)	do.			
	Chops—				
22.	Chump	do.	2.10		
22. 23.	Forequarter	do.		SUB-SCHEDULE No. 2-BALLARAT I	MENTAI
24.	Loin	do.		HOSPITAL	MENTAL
	Lamb, Fresh—				
25.	Legs, M.W.O. (Rolled or			ANNEX TO CONTRACT No. 1986/87-	-432
	Diced as required)	do.	4.35		
27.	Forequarter M.W.O. (Rolled			Franmor Nominees Pty. Ltd. trading as H. 1 Wiltshire Lane, Ballarat	A. MUITIS,
	or Diced as required)	do.		1 Willishire Edite, Danarai	
	Chops—			Beef, Fresh-	
29.	Chump	do.	4.10	1. Silver, Fresh per k	œ
30.	Barbecue	do.	3.95	2. Stewing Steak, (Chuck),	-0-
31.	Cutlets	đo. đo.	3.85	Diceddo	
32.	Loin	uo.	3.03	3. Stewing Steak, (Chuck),	
	Lamb, Pickled—			Minced (Rough or Fine) do	. 3.10
33.	Legs, Boned, Rolled	do.		4. Boned, Rolled Sirloin Roast—	
34.	Forequarter, Boned, Rolled as	do.		Seasoned when required do	
	required	uo.	• •	5. Topside, it hole illimited	
	Pork, Fresh—	do	3.50	O. Dolar Roadinininin	
36.	Legs, Bone inForequarter, M.W.O. Rolled,	do.	3.50	Steaks, Portioned as required—	5.00
37.	Diced or Minced as			7. Rump do 8. Porterhouse	
	required	do.		8. Porterhouse do 9. Sirloin do	
				10. Round	
20	Chops—			10. Round do 11. Blade "Whole" do 12. Oyster "Blade" do	
39.	Forequarter (with or without skin as required)	do.	4.00	12. Oyster "Blade" do),
40.		u o.		13. T-Bone	
70.	required)	do.	4.50	14. Scotch Fillet do	
41.	Spare Ribs (with or without			15. Schnitzeldo	i.
	skin as required)	do.		Beef, Corned-	
	Pork, Pickled-			16. Silverside do	
42.	Leg. M.W.O	do.		17. Boned, Rolled, Sirloin Roast do)
44.	Forequarter, M.W.O	do.		Mutton, Fresh-	
	Veal, Fresh-			18. Legs, M.W.O., (Rolled or	2.66
46.				Diced as required) do	o. 2.65
	or Minced	do.		20. Forequarter, M.W.O., (Rolled or Diced as required)	2.25
48				or Diced as required) do). 2.23
	Diced or Minced	do. do.	8.80	Chops—	_
50 51		do.	0.00	22. Chump	
31		uo.	• •		
۶.	Miscellaneous Items—	do.		24. 2011	
52 53				Lamb, Fresh—	
54		per kg.		25. Legs, M.W.O., (Rolled or Diced as required) do	o. 4,25
55		do.		27. Forequarter M.W.O., (Rolled	,,
56		do.		or Diced as required) de	o
57	. Lambs Shanks	do.			
58	. Sausage Mince	do.	1.85	Chops— 29. Chump	o
59		da		30. Barbecue de	
۲0	required	do. do.		31. Cutlets de	
60 61				32. Loin de).
62	Oxtails	ao.		Lamb, Pickled-	
63		do.		 Legs, Boned, Rolled de 	D
64	. Veal Shanks	ao.		34. Forequarter, Boned, Rolled as	_
65	. Dripping	do.		required de	o
66	. Suet	ao.	5.35	Pork, Fresh—	
67	Bacon, Middle Rashers	do. do.	3.33	35. Legs, M.W.O., Rolled, Diced	
68 69			2.65		o. 4.65
70			2.00	37. Forequarter, M.W.O., Rolled, Diced or Minced as	
70	Ham Loaf		8.00	Diced or Minced as required do	0
71			4.60	required	

SUB-SCHEDULE No. 2—con	ntinued	\$	SUB	-SCHEDULE No. 2.—TEACHE HOSTEL	RS' COI	LEGE
Chops—				ANNEX TO CONTRACT NO. 1986	/87—43	7
40. Forequarter (with or without skin as required)	do.		Benn	etts Meats Pty. Ltd., P.O. Box 18,		
41. Loin (with or without skin as required)	do.	3.50				\$
42. Spare Ribs (with or without skin as required)	do.	3.30	1.	Beef, Fresh— Silver, Fresh	per kg.	4.35
Pork, Pickled—			2.	Stewing Steak, (Chuck)		2.25
43. Leg, M.W.O 45. Forequarter M.W.O	do. do.		3.	Stewing Steak, (Chuck)	do.	3.35
Veal Fresh—			Э.	Minced (Rough or Fine)	do.	2.99
47. Legs, M.W.O., Rolled, Diced	4		4.	Boned, Rolled Sirloin Roast— Seasoned when required	do.	
or Minced	do.	• •	5.	Topside Whole (Sliced, Diced,		
Diced or Minced	do.		,	Minced, as required)	do. do.	4.29
51. Schnitzel Essellones	do. do.		6.	Bolar Roast	uo.	• •
52. Fillet, Boneless, Escallopes	uo.	• • •	7.	Steaks, Portioned as required— Rump	do.	
Miscellaneous Items— 53. Soup Bones	do.		8.	Porterhouse	do.	5.99
54. Sheep Brains	per set		9.	Sirloin	do. do.	4.15
55. Sheep Kidneys	per kg.		10. 11.		do.	7.13
56. Lamb Tongues	do. do.		12.	Ovster "Blade"	do.	
57. Lamb's Fry	do.		13.	I -Bone	do.	
59 Sausage Mince	do.		14.	Scotch Fillet	do.	5.29
60. Ox Tongues, Pickled when			15.		do.	3.29
required	do. do.			Beef, Corned—	do	4.35
61. Beef Kidneys	do.		16.		do. do.	3.89
62. Tripe	do.		17.		uo.	5.07
64. Gravy Beef	do.		18.	Mutton, Fresh— Legs, M.W.O. (Rolled or		
65. Veal Shanks	do.	مفف	10.	Diced, as required)	do.	2.30
66. Dripping	do. do.	0.80	20			
67. Suet	do.	5.70		or Diced, as required)	do.	
69. Chickens, No. 11	do.	3.10		Chops		
70. Ham, Leg, Round	do.	5.70	22		do.	
71. Ham, Steaks	do.	4.50 3.90	23		do. do.	
72. Loaf, Luncheon, Beef	do. do.	2.00	24		uo.	
73. Loaf, Luncheon, Pork	do.	6.20	25	Lamb, Fresh— . Legs, M.W.O. (Rolled or		
75. Sausage—Strasbourg, Beef		2.00	25	Diced, as required)	do.	4.20
76. Sausage—Strasbourg, Pork	do.	4.70	27	. Forequarter M.W.O. (Rolled		
77. Sausages, Epping, Thin	do.	2.30		or Diced, as required)		
				Chops—		
SCHEDULE No. 3/09—BENDIG	ODIST	RICI	29	. Chump	do.	
SUB-SCHEDULE No. 1.—BENI	DIGO C	AOL	30 31		do. do.	4.15
			32		do.	
Annex to Contract No. 198			33			2.89
Bennetts Meats Pty. Ltd., P.O. Box 1	8. Golde	n Square.		Lamb, Pickled		
•		\$	34		đo.	
		*	35	 Forequarter, Boned, Rolled, as required 		
Miscellaneous Items—	do.				що.	
1. Lamb Shanks		1.89	36	Pork, Fresh— Legs, M.W.O. Rolled, Diced		
Sausage Mince Ox Tongues, Pickled when			Ju	or Minced, as required		4.20
required	uo.		38	 Forequarter, M.W.O. Rolled, 		
4. Beef Kidneys	do.			Diced or Minced, as	۔ د	
5 Tripe	ao.		20	required		2.80
6. Oxtails	do.		39	·	uo.	2.00
7. Gravy Beet	do.		40	Chops—		
9. Dripping	do.		40	 Forequarter (with or without skin as required) 	do.	3.30
10 Suet	. ao.	4.40	41			
11. Ham, Pressed Shoulder	. uo.	4.40		required)	do.	3.80
12. Loaf, Ham			42			
13. Sausages, Epping, Thin		2.75		skin as required)	do.	
y						

SUB-SCH	IEDULE No. 2-	continued	\$		SUB-SCHEDULE No. 3-	continued	
Pork, Pickled-	_		J		Poof Comed		\$
		do.		16.	Beef, Corned— Silverside	do	4.25
45. Forequarter	M.W.O	do.		17.	Boned, Rolled Sirloin Roast.	. do. . do.	4.35 3.89
Veal, Fresh-				18.			1.99
47. Legs, M.W.C)	do.			Mutton, Pickled		,,
49. rorequarter,	M. W.O. Kolled,			19.		. do.	
Diced or M	linced	do.			Chops—	. 40.	• • •
	Essallanas	do.	5.99	20.		. do.	
	ess, Escallopes	do.		21.	Forequarter	. do.	
Miscellaneous			0.00	22.	Loin	. do.	
53. Soup Bones. 54. Sheep Brains	••••••	do.	0.20		Lamb, Fresh-		
	ys		• •	23.	Legs, M.W.O. (Rolled or	•	
	es	do.	• • •		Diced as required)	. do.	4.20
57. Lamb's Fry .	•••••	do.		26.	Forequarter, Bone in	do.	1.69
58. Lamb Shank	S	do.			Chops—		
59. Sausage Min	ce	do.	1.89	27.	Chump	. do.	
60. Ox Tongues	s, Pickled when			28. 29.	Barbecue	do.	2.89
61. Beef Kidneys	·····	do.		30.	Cutlets	do.	
	5 	do. do.	2.65	31.		do. do.	3.99
	·····	do.	2.03	٠		uo.	• •
	·····	do.		32.	Legs Boned Polled		
65. Veal Shanks		do.		33.	Legs, Boned, Rolled Forequarter, Boned, Rolled as	do.	
		do.			required	do.	3.29
67. Suet	1 13 1	do.	4 6 5		Pork, Fresh—	ao.	3.27
 68. Bacon, Midd 69. Chickens, No 	le Rashers	do.	5.85	34.	Legs, M.W.O. Rolled, Diced		
	o. 16	do. do.	3.15 2.75		of Minced as required	do	4.20
	d Shoulder 4 × 4	do.	4.40	37.	Forequarter, Bone in	do.	7.20
		do.	4.40		Chops—		• • •
73. Loaf, Pressed	I Veal and Pork	do.	4.25	38.	Forequarter (with or without		
 74. Sausage, Stra 	sbourg, Beef	do.	2.90		skin as required)	do.	
Sausages, Ep	ping, Thick	do.	2.30	39.	Loin (with or without skin as		
76. Sausages, Ep 77. Sausages, Ski	ping, Thin	do.	2.39	40	required)	do.	
77. Sausages, Ski	inless	do.	• •	40.	Spare Ribs (with or without		
					skin as required)	do.	3.30
					Pork, Pickled—		
07.15.00.15.				41. 43.	Leg, M.W.OForequarter M.W.O	do.	
SUB-SCHEI	DULE No. 3—BE	NDIGO		75.		do.	• •
PSYCHIATRIC (CENTRE AND S OYS' CENTRE	ANDHUR	LST .	45.	Veal, Fresh—		
D	OIS CENTRE			45.	Legs, M.W.O. Rolled, Diced or Minced	do	
ANNEX TO CO	NTRACT No. 198	6/87-437		47.	Forequarter, M.W.O. Rolled,	do.	
Ronnotte Monte Div	1 + d D D D 10	C-11 C			Diced or Minced	do.	
Bennetts Meats Pty.	Lia., P.O. Box 18,	Golaen Sc	juare.	49.	Schnitzel	do.	
			\$	50.	Fillet, Boneless, Escallopes	do.	
Poof Front					Miscellaneous Items		
Beef, Fresh— 1. Silver, Fresh		ner ka		51.	Soup Bones	do.	
2. Stewing St	eak (Chuck),	per kg.		52.	Sheep Brains	per set	2.55
Diced	cun (Citack),	do.	3.35	53. 54.	Sheep Kidneys	per kg.	2.65
3. Stewing St	eak (Chuck).		0.00	55.	Lamb Tongues Lamb's Fry	do.	
Minced (Re	ough or Fine)	do.	2.99	56.	Lamb Shanks	do. do.	
4. Boned Rolled	Sirloin Roast—			57.	Sausage Mince	do.	1.89
	hen required	do.	3.89	58.	Ox Tongues, Pickled when re-		1.07
Diced,	Whole (Sliced, Minced as			50	quired	do.	
	as	do.		59.	Beef Kidneys	do.	2.65
6. Bolar Roast	•••••••	do.		60. 61.	Oxtails	do.	
	ed as required—			62.	Gravy Beef	do. do.	
	cu us required—	do.		63.	Veal Shanks	do. do.	
	••••••	do.		64.	Dripping	do.	• •
Barbecue		do.		65.	Suet	do.	
10. Braising		do.	3.69	66.	Bacon, Middle Rashers	do.	5.89
11. Blade "Whole	2"	do.	3.60	67. 68.	Fowls Boosting	do.	1.55
 Oyster "Blade T-Bone 		do.		69.	Fowls, Roasting	do.	3.15
	••••••	do. do.		70.	Ham, Cooked on the Bone,	do.	2.75
15. Schnitzel		do.	5.29		Leg	do.	

	SUB-SCHEDULE No. 3 - col	ntinued			SCHEDULE No. 3/11—contin	ued	_
			\$				\$
71.	Ham, Delight Loaf, Round	do.	4.30	F	Beef, Corned		
72.	Ham. Pressed 4×4	uo.		16.	Silverside	do.	3.80
, 2.	Sandwich	do.	4.40	17.	Boned, Rolled, Sirloin Roast.	do.	
73.	Ham Steaks	do.					
74.	Loaf, Salad 4 × 4	do.			Mutton, Fresh—		
75.	Saveloys	do.	2.75	18.	Legs, M.W.O. (Rolled or	do.	
76.	Sausage, Strasbourg, Beef	do.		21	Diced as required)	do. do.	• •
77.	Sausage, Strasbourg, Pork	do.	2.90	21.	Forequarter, Bone in	do.	
78.	Sausages, Epping, Thin	do.	2.39	(Chops—		
79.	Chicken Loaf	do.	6.29	22.	Chump	do.	
	Chicken Dour			,	Mutton, Pickled—		
				23.	Legs, M.W.O. Rolled	do.	2.60
				_	. [:]	40.	
SCF	HEDULE No. 3/10—CASTLEM	IAINE (GAOL		Lamb, Fresh—		
				25.	Legs, M.W.O. (Rolled or	do	3.30
	ANNEX TO CONTRACT NO. 1986	5/87—43	22	~.	Diced as required)	do. do.	3.30
_				26.	Legs, Bone in	do.	
G	reenacre Meats, 35 Mostyn St. C	astiema	une.	27.	Forequarter, M.W.O. (Rolled	do.	
			\$	20	or Diced as required)	do. do.	
			•	28.	Forequarter, Bone in	uo.	
	Miscellaneous Items—				Chops—		
1.	Lamb Shanks	do.		29.	Chump	do.	2.70
2.	Sausage Mince	do.		30.	Barbecue	do.	
3.	Ox Tongues, Pickled when			31.	Cutlets	do.	- ::
٠.	required	do.		32.	Loin	do.	3.20
4.	Beef Kidneys	do.			Lamb, Pickled—		
5.	Tripe	do.		33.	Legs, M.W.O	do.	
6.	Oxtails	do.		35.	Forequarter, M.W.O	do.	
7.	Gravy Beef	do.					
8.	Veal Shanks	do.			Pork, Fresh—		
9.	Dripping	do.	1.25	37.	Legs, M.W.O. Rolled, Diced	do.	3.85
10.	Suet	do.		20	or Minced as required		
11.	Ham, Loaf	do.	3.20	39.	Rolled Shoulder	do.	
12.	Sausages, Epping, Thin	do.			Chops—		
13.	Sausage, Beef German	do.	3.50	40.	Forequarter (with or without		
14.	Saveloys	do.	3.20	40.	skin as required)	do.	
15.	Chicken, Frozen No. 12/13	each	4.00	41.	Loin (with or without skin as		
16.	Bacon, Middle Rashers	per kg	5.65		required)	do.	3.85
	,			42.			
					skin as required)	do.	
					- · · · · · · · · · · · · · · · · · · ·		
					Pork, Pickled— Leg, M.W.O. Rolled	da	
_	CHERTHEN AND COLLC	TD 4 13	IINC	43.	Leg, M.W.O. Kolled	do.	3.85
S	CHEDULE No. 3/11—COLAC	IKAIN	IING	45.	Rolled Shoulder	do.	5.0.
	ČENTRE				Veal, Fresh—		
	ANNEX TO CONTRACT NO. 198	6/874	130	46.			
	ANNEX TO CONTRACT ING. 170	0,0,			or Minced	do.	
	E. W. Hurst & Co., 55 Gellibran	d St. Co	olac.	48.	Forequarter, M.W.O. Rolled,		
	-				Diced or Minced	do.	
			\$	50.	Schnitzel	do.	
	Doef Esseh			51.	Cutlets	do.	4.30
	Beef, Fresh—	ner ka			A Charalless and I have		
1.	Silver, FreshStewing Steak (Chuck),	per kg.			Miscellaneous Items—	do	
2.		do.		52.	Soup Bones	do.	
•	Diced	uo.		53.	Sheep Brains	per set	
3.	Stewing Steak (Chuck),	do.	2.90	54.		per kg.	
	Minced (Rough or Fine)	uo.	2.90	55.		do.	2.00
4.	Boneless, Rolled Roast Bris-	do.	2.90	56.			2.00
5.	ket excl	do.		57.			1.80
	Hindquarters	do.		58.	Sausage Mince		1.00
6.	Sides	uo.	• •	59.		đo.	
	Steaks, Portioned as required—			60.	required Beef Kidneys		1.50
7.	Rump	do.	6 00		Trina		
8.	Porterhouse	do.	6.00	61.	Tripe	do.	
9.	Sirloin	do.		62.		do. do.	•
10.	Round Blade "Whole"	do.		63.	Vaci Chanks	do. do.	-
11.	Blade "Whole"	do.	4 66	64.			•
12.	Topside	do.	4.00	65.	Dripping		•
13.	T-Bone	do.	خذير	66.		do. do.	5.20
14.	Thick, Flank Sliced	do.	4.10	67.			2.80
15.	Minced	do.	2.60	68.	Frankfurts	uo.	2.00

	SCHEDULE No. 3/11—cc	ontinued			SCHEDULE No. 3/12 - continued	
			e			\$
69.	Ham, Pressed 4×4		\$		Pork, Fresh—	Ð
	Sandwich	do.	4.50	40.	Forequarter, M.W.O., Rolled,	
70.	Ham, Steaks	do.	4.25		Diced or Minced as	_
71.	Loaf, Savoury	do.	4.00		_ required do.	4.10
72.	Sausage, Strasbourg, Beef	do.	3.20	41.	Forequarter, Bone in do.	2.65
73. 74.	Sausage, Strasbourg, Pork	do.	3.60		Chops—	
75.	Sausages, Epping, Thick Sausages, Epping, Thin	do.	2.25	42.	Forequarter (with or without	
, ,.	Sausages, Epping, 1 iiii	do.	2.25	42	skin as required) do.	4.00
				43.	Loin (with or without skin as	
				44	required) do.	٠.
				44.	Spare Ribs (with or without	
					skin as required) do.	• •
SCF	IEDULE No. 3/12—SCHOOL C	E EODES	TDV		Pork, Pickled—	
JC1	CRESWICK	of fores	IKI,	47.	Leg, Forequarter, M.W.O do.	3.95
	CRESWICK			48.	Forequarter, Bone in do.	2.45
	ANNEX TO CONTRACT No. 1986	6/87-441			Veal, Fresh—	
F				49.	Legs, M.W.O. Rolled, Diced	,
rrar	mor Nominees Pty. Ltd. trading	as H. A. N	torris,		or Minced do.	
	1 Wiltshire Lane, Ballai	rat.		51.	Forequarter, M.W.O. Rolled,	
			\$		Diced or Minced do.	
			•	53.	Schnitzel do.	
	Beef, Fresh—			54.	Fillet, Boneless, Escallopes do.	8.90
1.	Silver, Fresh	per kg.			Miscellaneous Items—	
2.	Stewing Steak (Chuck),			55.	Soup Bones do.	N/C
•	Diced	do.		56.	Sheep Brains per set	
3.	Stewing Steak (Chuck),			57.	Sheep Kidneys per kg	
4.	Minced (Rough or Fine)	do.	3.10	58.	Lamb Tongues do.	2 00
٠.	Boned, Rolled Sirloin Roast—	al a	205	59. 60.	Lamb's Frydo.	2.00
5.	Seasoned when required Topside, Whole (Sliced,	do.	3.95	61.	Lamb Shanks do. Sausage Mince	1 00
٥.	Diced, Minced as required)	do.	4.45	62.	Sausage Mince	1.85
6.	Bolar Roast	do. do.		02.	required do.	•
		uo.		63.	Beef Kidneys do.	
7.	Steaks, Portioned as required—	a.	4.05	64.	Tripe do.	
9 .	Porterhouse	do.	4.85	65.	Oxtailsdo.	
10.	Sirloin	do. do.	5.80	66.	Gravy Beef do.	
11.	Round	do. do.		67.	Veal Shanks do.	
i2.	Blade "Whole"	do.	• •	68.	Dripping do.	
13.	Blade "Whole" Oyster "Blade"	do.		69.	Suet do.	
14.	T-Bone	do.	5.60	70.	Bacon, Middle Rashers do.	5.35
16.	Barbecue	do.	5.50	71.	Ham, Pressed 4×4	
17.	Scotch Fillet	do.	6.75	72	Sandwichdo.	4.55
	Beef, Corned—			72. 73.	Ham Steaks do.	4.60
18.	Silverside	do.	4.25	74.	Saveloys per doz.	2.60 2.00
19.	Boned, Rolled, Sirloin Roast.	do.		75.	Sausages, Epping, Thick per kg. Sausages, Epping, Thin do.	2.10
1	Mutton, Fresh-			76.	Ox Kidneysdo.	2.00
20.	Legs, M.W.O. (Rolled or				20.	2.00
	Diced as required)	do.				
22.	Forequarter MWO (Rolled or					
	Diced as required)	do.		SC	CHEDULE No. 3/13—GEELONG DISTRI	CT
	Chops—			6	UD SCHEDULEN: 1 CEELONG CAC	\.T
24.	Chump	do.		3	UB-SCHEDULE No. 1.—GEELONG GAC)L
25.	Forequarter	do.			ANNEX TO CONTRACT No. 1986/87-442	
26.	Loin	do.				
1	amb, Fresh-			1	Price Right Meats, 184 Bellarine St., Geelong	g.
27.	Legs, M.W.O. (Rolled or					\$
	Diced as required)	do.	4.25			JP
28.	Legs, Bone in	do.	3.50		Miscellaneous Items—	
(Chops—			1.	Soup Bones do.	
31.	Chump	do.		2.	Sheep Brains per set	
32.	Barbecue	do.	2.95	3.	Sheep Kidneys per kg.	
33.	Cutlets	do.	3.95	4.	Lamb Tongues do.	
34.	Loin	do.	3.75	5.	Lamb's Fry do.	
35.	Forequarter	do.	2.95	6. 7.	Lamb Shanks do.	1.30
1	amb, Pickled—		-	%. 8.	Sausage Mince do. Ox Tongues, Pickled when	1.20
36.	Legs, M.W.O	do.		σ.	required do.	
38.	Forequarter, M.W.O.	do.		9.	Beef Kidneys do.	
					.,	

	SCHEDULE No. 3/13—cont	inued			SUB-SCHEDULE No. 2-con	tinued	\$
	- :	٠.	\$				Þ
10.	Tripe	do.			amb, Pickled—	da	
11.	Oxtails	do.	• •	34.	Legs, M.W.O.	do.	
12.	Gravy Beef	do.		36.	Forequarter, M.W.O	do.	• •
13.	Veal Shanks	do.		F	Pork, Fresh-		
14.	Dripping	do.		38.	Legs, M.W.O. Rolled, Diced		
15.	Suet	do.			or Minced as required	do.	5.00
16.	Frankfurts	do.	1.80	41.	Forequarter, Bone in	do.	
17.	Sausages, Epping, Thin	do.	1.90				
18.	Bacon, Sliced	do.	4.20		Chops—		
19.	Ham, Loaf	do.	2.50	42.	Forequarter (with or without	do.	
20.	Beef German	do.	1.50	42	skin as required)	do.	
21.	Salami	do.		43.	Loin (with or without skin as	do.	5.00
					required)	uo.	5.00
				44.	Spare Ribs (with or without	da	
					skin as required)	do.	
CITE	SCHEDULE No. 2.—TEACHE	מי מים	LIEGE	1	Pork, Pickled—		
SUE	HOSTELS	K5 CC	LLLCL	45.	Leg, M.W.O	do.	
	HOSTELS			47.	Forequarter M.W.O.	do.	
	ANNEX TO CONTRACT No. 1986	/87-4	42	,	Veal, Fresh-		
	. In the contract of the contr	,		49.	Legs, M.W.O. Rolled, Diced		
1	Price Right Meats, 184 Bellarine S	St., Geei	long.	77.	or Minced	do.	, .
_				51.	Forequarter, M.W.O.	do.	
For	delivery to Teachers' College Hos	stels as	under			do.	5.50
"Ha	wthorne", Aberdeen Street, Geel	ong "A	riston",	52. 53.	Schnitzel Fillet, Boneless, Escallopes	do.	
	Pakington Street, Geelo	ng				do.	• •
			\$		Miscellaneous Items—		
			Φ	54.	Soup Bones		
	Beef, Fresh-			55.	Sheep Brains		
i.	Silver, Fresh	ner kg.	4.50	56.	Sheep Kidneys		
2.	Stewing Steak (Chuck),	ptg.		57.	Lamb Tongues		
	Diced	do.		58.	Lamb's Fry	do.	
3.	Stewing Steak (Chuck),			59.	Lamb Shanks	do.	
٥.	Minced (Rough or Fine)	do.	2.50	60.	Sausage Mince	do.	1.50
4.	Boned, Rolled Sirloin Roast,			61.	Ox Tongues, Pickled when		
••	Seasoned when required	do.			required	do.	
5.	Topside, Whole (Sliced,			62.	Beef Kidneys	do.	
٠.	Diced, Minced as required.	do.	2.90	63.	Tripe	do.	
6.	Bolar Roast	do.		64.	Oxtails	do.	
				65.	Gravy Beef	do.	• •
7	Steaks, Portioned as required—	do.		66.	Veal Shanks	do.	
7. 8.	Rump	do.	6.00	67.	Dripping	do.	
9.	Porterhouse	do.		68.	Suet		4.00
10.	Daved	do.		69.	Chickens, No. 15	do.	2.50
11.	RoundBlade "Whole" Oyster "Blade"	do.		70.	Frankfurts	do.	2.50
12.	Ouctor "Plade"	đo.		71.	Ham, Pressed 4 × 4	do.	4.90
13.	T-Bone	do.	4.90	72	Sandwich		4.90
14.	Scotch Fillet	do.	6.00	72.	Ham Steaks		2.00
15.	Schnitzel	do.	5.00	73.	Mince Meat Basi		2.00
13.		uo.	5.00	74.	Sausage, Strasbourg, Beef		2.00
	Beef, Corned—		4.60	75. 76.	Sausages, Epping, Thick		2.00
16.	Silverside	do.	4.50		Sausages, Epping, Thin		5.00
17.	Boned, Rolled Sirloin Roast	do.		77.	Sausages, Pork	uo.	5.00
	Mutton, Fresh-						
18.	Legs, M.W.O., (Rolled or						_
	Diced as required)	do.			SCHEDULE No. 3/15—LANC		
21.	Forequarter, Bone in	do.			TRAINING CENTRE, TRA	AWALLA	
	Chops—				Average Covernor No. 10	06107 4	12
22.		do.			Annex to Contract No. 19	00/0/ 4	+-)
23.		do.		Fra	nmor Nominees Pty. Ltd. tradin	e as H. A	Morris.
24.		do.		1 141	l Wiltshire Lane, Balla		,
2-₹.			• •		2 monte Lane, Dane		\$
25	Lamb, Fresh-					,	3
25.			4.00	1.	Beef, Boneless		- 42
20	Diced as required)	do.		2.	Bacon Rashers		5.35
28.	Forequarter, Bone in	do.		3.	Ham, Pressed Shoulder	. do.	4.55
	Chops—			4.	Loaf, Chicken	. do.	4.75
29.	Chump	do.		5.	Sausages, Mixed	. do.	2.10
30.	Barbecue	do.	, ::	6.	Sausages, Strasbourg, Pork		3.75
31.	Cutlets	do.	3.90	7.	Sausage Mince		1.85
32.		do.		8.	Saveloys		2.65
33	Forequarter	do.		9.	Lambsfry	. do.	1.25

ANNEX TO CONTRACT No. 1986/87—445 Greenacre Meats, 35 Mostyn St. Castlemaine. S	SCHEDULE No. 3/17—MALMSBI TRAINING CENTRI	URY YOU	JTH	SCHEDULE No. 3/17—continued
See Fresh Silver, Silver			i	46. Forequarter M.W.O do.
Becf, Fresh		-		48. Legs, M.W.O. Rolled, Diced
1. Silvering Steak (Chuck),			\$	Forequarter, M.W.O., Rolled,
1. Silver, Fresh. Der kg. 25. Schmitzer. Dec kg.	Reef Fresh_			
2. Stewing Steak (Chuck), Diced Steak (Chuck), Diced Steak (Chuck), Minced (Rough or Fine) do. 3.69 3. Stewing Steak (Chuck), Minced (Rough or Fine) do. 5.50 4. Boned, Rolled Sirloin Roast, Seasoned when required do. 5.45 5. Dised Minced (Sticed Disease) do. 6. Bolar Roast do. 6. Bolar Roast do. 6. Bolar Roast do. 6. Sausage Mince do. 6. Steaks, Portioned as required— 7. Rump. do. 5.45 8. Parbetuse do. 6. Sausage Mince do. 6. Sease Ridneys do. 6.		ner ke		
Diced	2 Stauring Steek (Chuck)	bei kg.		53. Cutlets do
3. Stewing Steak (Chuck) Minced (Rough or Fine) do Minced Mince		do	2.60	Miscellaneous Items—
Minced (Rough or Fine) do. 4. Boned, Rolled Siriolin Roast, Seasoned when required do. 5. Topside, Whole (Sliced, Diced, Minced as required) do. 6. Bolar Roast do. 5. Sheep Brains per set do. 5. Topside, Whole (Sliced, Diced, Minced as required) do. 6. Bolar Roast do. 6. Sausage Mince do. 0. 2. Topside, Whole (Sliced, Diced, Minced as required) do. 6. Sausage Mince do. do. do. for groups. for gr	3 Staving Stack (Chuck)	uo.	3.09	
4. Boned, Rolled Sirloin Roast, Seasoned when required. do. 5. Topside, Whole (Sliced, Diced, Minced as required) do. 5. Stacks, Portioned as required. do. 6. Stacks, Portioned as required. do. 7. Stacks, Portioned as required. do. 8. Stacks, Portioned as requ		do		
Seasoned when required Diced, Minced as required Diced as required Dic	4 Poped Polled Similar Poper	uo.		56 Sheen Kidneys ner kg
5. Topside, Whole (Sliced, Disced, Minced as required)				57 Lamb Tongues do
Diced, Minced as required do 6. Bolar Roast do 6. Bolar Roast do 6. Stasks, Portioned as required 7. Rump do 6. Stasks, Portioned as required do 7. Hamburgers (Gourmet) do 3. 20 Stasks, Portioned as required do 8. Stasks, Portioned do		uo.		
Steaks, Portioned as required	5. Topside, whole (Snced,	a .		50. Lamb Sharks do
Steaks, Portioned as required— 7. Rump.			3.43	60 Saucage Mince do
Steaks Portioned as required		ao.		
Second Color				
8. Porterhouse	7. Rump	do.	5.99	62 BoofVideous do 190
9. Barbecue	8. Porterhouse	do.		
10		do.		
12. Oyster "Blade"				04. Oxtalis
12. Oyster "Blade"	11. Blade "Whole"			
1-Bone	12. Oyster "Blade"			
14. Scotch Fillet	13 T-Bone		5 00	
15. Boulder Blade (Sliced when required)				
required) do 70. Chickens, No. 14 do 3.00 Beef, Corned— 16. Silverside do 72. Frankfurts do 75. Ham Cosed, Pressed, Leg of 17. Boned, Rolled Sirloin Roast do 74. Ham, Delight Loaf, Round do 75. Ham Pressed 4x4 Sandwich do 3.40 Mutton, Fresh— 18. Legs, M.W.O. (Rolled or Diced as required) do 75. Ham, Pressed 4x4 Sandwich do 3.40 Chops— 18. Legs, M.W.O. (Rolled or Diced as required) do 76. Ham Steaks do 77. Hamburgers (Gourmet) do 3.20 Chops— 19. Colump do 80. Loaf, Salad 4x4 do 77. Hamburgers (Gourmet) do 3.20 Cutlets do 81. Loaf, Savoury do 78. Loaf, Luncheon, Pork do 79. Loaf, Luncheon, Pork do 79. Loaf, Salad 4x4 do 79. Loaf, Sa		uo.		69. Bacon, Middle Rashers do. 5.50
See Corned		do		
Beef, Corned—		ao.		71. Chickens, No. 14
10.	Beef, Corned—			
17. Boned, Rolled Sirloin Roast do. Ham Loaf. do. do.	16. Silverside	do.		 Ham, Cooked, Pressed, Leg of
Mutton, Fresh—	Boned, Rolled Sirloin Roast	do.		Ham Loaf do.
18. Legs, M.W.O. (Rolled or Diced as required)	•			74. Ham. Delight Loaf, Round do
Diced as required do	Mullon, Flesh—			
21. Forequarter, Bone in				
Thomps				77 Hamburger (Courmet) do 3.20
Chops	21. Forequarter, Bone in	do.		
22. Chump.	Chops—			
23. Cutlets	22. Chump	do.		
24. Loin	23. Cutlets	do.		
Lamb, Fresh				
25. Legs, Whole M.W.O. (Rolled or Diced as required)				
or Diced as required)	Lamb, Fresh—			
28. Forequarter, Bone in			3.60	
29			3.69	85. Sausage, Salami do.
29	28. Forequarter, Bone in	do.		86. Sausages, Epping, Inick** do. 2.55
29. Chump	Chops			8/. Sausages Epping, I hin* do
30. Barbecue		do.		
31. Cutlets				
32. Loin do. 2.99 **Factory produced 33. Forequarter do. 2.99 Lamb, Pickled— 34. Legs, M.W.O. do. 35. Legs, Bone in do. 40. 36. Loins do. 90rk, Fresh— 37. Legs, M.W.O., Rolled, Diced or Minced as required do. 2.99 **Factory produced **Factory produced **Factory produced **Factory produced **Factory produced **Factory produced **SCHEDULE No. 3/18—MORWELL RIVER REFORESTATION PRISON **APORT OF A CONTRACT NO. 1986/87—446 **Traralgon Meats Pty. Ltd., Princes Hwy, Traralgon.** **Miscellaneous Items—* **Scheep Brains—* **Miscellaneous Items—* **Scheep Brains—* **Sc				90. Saveloys per doz. 2.99
33. Forequarter				
Lamb, Pickled— 34. Legs, M.W.O			2 99	**ractory produced
34. Legs, M.W.O.		uo.	40.77	
35. Legs, Bone in do. 36. Loins do. 37. Legs, M.W.O., Rolled, Diced or Minced as required do. Chops— 41. Forequarter (with or without skin as required) do. 22. Loin (with or without skin as required) do. Spare Ribs (with or without skin as required) do. Pork, Pickled— 43. Spare Ribs (with or without skin as required) do. Chops— 44. Spare Ribs (with or without skin as required) do. SCHEDULE No. 3/18—MORWELL RIVER REFORESTATION PRISON ANNEX TO CONTRACT NO. 1986/87—446 Traralgon Meats Pty. Ltd., Princes Hwy, Traralgon. Miscellaneous Items— 1. Soup Bones do. 2. Sheep Brains per set required do. 3. Sheep Kidneys per kg. 4. Lamb Tongues do. 5. Lamb's Fry do. Pork, Pickled— 6. Lamb Shanks do.				
36. Loins				
36. Loins				•
Pork, Fresh— 37. Legs, M.W.O., Rolled, Diced or Minced as required		do.		
37. Legs, M.W.O., Rolled, Diced or Minced as required				SCHEDULE No. 3/18—MORWELL RIVER
or Minced as required	37 Legs M.W.O. Polled Diced			
39. Forequarter, M. W.O., Rolled, Diced or Minced as required	or Minced or required	do	4.00	
Diced or Minced as required	20 Forgunster M.W.O. Polled	uo.	4.50	Annex to Contract No. 1986/87—446
Chops	Dioed or Mineral or			Towns of the Post of the Transfer of the Trans
Chops	Dicco of Minceo as	da		i raraigon Meats Pty. Ltd., Princes Hwy, Traralgon.
Chops	requirea	ao.		
41. Forequarter (with or without skin as required) do. Miscellaneous Items— 42. Loin (with or without skin as required) do. 1. Soup Bones do. 43. Spare Ribs (with or without skin as required) do. 4.99 3. Sheep Kidneys per kg. 44. Lamb Tongues do. do. 5. Lamb's Fry do. Pork, Pickled— 6. Lamb Shanks do. do.	Chops—			3
Skin as required do. 1. Soup Bones do. do.				Miscellaneous Items.
42. Loin (with or without skin as required) 2. Sheep Brains per set 43. Spare Ribs (with or without skin as required) 4. Lamb Tongues do. 45. Spare Ribs (with or without skin as required) 4. Lamb Tongues do. 6. Lamb Shanks do.		do		
required) do. 4.99 3. Sheep Kidneys per kg. 43. Spare Ribs (with or without skin as required) do. 5. Lamb Tongues do. Pork, Pickled— 6. Lamb Shanks do.		ш.		
43. Spare Ribs (with or without		do	4 90	
skin as required) do. 5. Lamb's Fry	43 Space Dibe (with an without	uo.	4.77	
Pork, Pickled— 6. Lamb Shanks		do		
	• '	uo.	• • •	
44. Leg M.W.O				
· · · — · · · · · · · · · · · · ·	44. Leg, M.W.O	do.		/. Sausage Mince do

SCHEDULE No. 3/21-continued

	SCHEDULE No. 3/18-con	tinued	_		SCHEDULE No. 3/21 - cor	ntinued	
	On Tanana Bioklad when re		\$		Steaks, Portioned as required—		\$
8.	Ox Tongues, Pickled when re-	do.		7.	Rump	do.	6.25
9.	quired Beef Kidneys	do.		8.	Porterhouse (cryovac)	do.	
1Ô.	Tripe	do.		9.	Sirloin	do.	
ii.	Oxtails	do.		10.	Round	do.	
12.	Gravy Beef	do.		11.	Blade "Whole" Oyster "Blade"	do.	
13.	Veal Shanks	do.		12.	Oyster "Blade"	do.	
14.	Dripping	do.	- 44	13.	I -Bone	do.	
15.	Suet	do.	0.30	14. 15.	Scotch Fillet	do. do.	5.40
16.	Loaf, Ham	do.	4.49 1.99	13.	Schnitzel	uo.	3.40
17. 18.	Sausages, Epping, Thin Sausage, Beef German	do. do.	1.77		Beef, Corned—		4.60
19.	Saveloys	do.	2.99	16.	Silverside Boned, Rolled, Sirloin Roast.	do. do.	4.60
20.	Bacon	do.	5.59	17.		uo.	
21.	Loaf, Chicken	do			Mutton, Fresh—		
	, ,			18.	Legs, M.W.O., (Rolled or	do.	
				21.	Diced as required) Forequarter, Bone in	do. do.	
				۷1.		uo.	• •
					Chops—	do.	
	SCHEDULE No. 3/20-SALE	PRISON		22. 23.	Chump	do. do.	3.20
				23.	ForequarterLoin	do.	3.20
	ANNEX TO CONTRACT No. 1986	/87—447		44.		uo.	
34	icalister Meat Pty. Ltd., 200 Rayr	nand St. S	ale	26	Lamb, Fresh—	do.	3.60
1010	iculisier meat 1 ty. Lia., 200 Kayr	710714 St. S.		26. 28.	Legs, Bone in Forequarter, Bone in	do.	3.00
			\$	20.		uo.	
	Miscellaneous Items—			20	Chops—	do.	
1.	Soup Bones	do.		29. 30.		do.	
2.	Sheep Brains			31.		do.	5.00
3.	Sheep Kidneys			32.		do.	4.60
4.	Lamb Tongues	do.		33.		do.	
5.	Lamb's Fry	do.			Pickled—		
6.	Lamb Shanks	do.		34.		do.	
7.	Sausage Mince	do.	1.70	35.	Forequarter, Boned, Rolled as		
8.	Ox Tongues, Pickled when re-	do.			required	do.	
9.	quired Beef Kidneys	do. do.	• •		Pork, Fresh-		
10.	Tripe	do.		37.		do.	4.60
11.	Oxtails	do.		38.	Forequarter M.W.O. Rolled		
12.	Gravy Beef	do.			Diced or Minced as		
13.	Veal Shanks	do.			required	do.	
14.	Dripping	do.			Chops—		
15.	Suet	do.		40.			
16.	Frankfurts, Thin	do. do.	3.70		skin as required)	do.	
17. 18.	Loaf, Ham Sausages, Epping, Thin	do.	2.00	41.		do.	4.45
19.	Sausage, Beef German	do.	2.00	42.	required)	QO.	4.43
20.	Saveloys	do.	3.60	42.	skin as required)	do.	
21.	Strasbourg	do.					
	_			43	Pork, Pickled— Leg, M.W.O	do.	
				45		do.	
	CONCENTENT 2/21 WAMP	EDMEDE	,,	7.5	•	40.	
	SCHEDULE No. 3/21—"AMB HOSPITAL, SHEPPART	ERMERE		47.	Veal, Fresh— Legs, M.W.O., Rolled, Diced		
	HOSFITAL, SHEFFAR	ION		47	or Minced	do.	
	ANNEX TO CONTRACT No. 1986	6/87—448		49	Forequarter, M.W.O., Rolled,		
	T. D I. D T. J. 232 IZ	Ct Tata	_		Diced or Minced	do.	
	J. Douglas Pty. Ltd., 131 Hogan	Si. Tatura	ι.	51		do.	
			\$	52		do.	
					Miscellaneous Items-		
	Beef, Fresh—	nor ka		53	. Soup Bones	do.	0.10
1.	Silver, FreshStewing Steak (Chuck),	pei kg.	• •	54			
2.		do.	3.60	55			
3.	Diced Stewing Steak (Chuck),	•••	2.00	56		do. do.	
٠.	Minced (Rough or Fine)	do.	3.40	57 58		do.	
4.	Boned, Rolled Sirloin Roast-			59		do.	
	Seasoned when required	do.		60			
5.	Topside, Whole (Sliced,		4.00	20	required	do.	, .
_	Diced, Minced as required)	do.	4.60	61		do.	
6.	Bolar Roast	do.			-		

	SCHEDULE No. 3/21 - con	itinued	_		SCHEDULE No. 3/22 - co	ontinued	
62.	Tripe	do.	\$.	1	Lamb, Pickled—		\$
63.	Oxtails	do.		34.	Legs, M.W.O	do.	4.00
64.	Gravy Beef	do.		36.	Forequarter, M.W.O	do.	
65.	Veal Shanks	do.		1	Pork, Fresh-		
66. 67.	Dripping	do.		39.	Legs, Bone in	do.	3.30
68.	Suet Bacon, Rashers, Shoulder	do. do.	6.95	40.	Forequarter, M.W.O., Rolled,		
69.	Chickens, No. 11	do.	3.20		Diced or Minced as	do	4.00
70.	Ham, Pressed Shoulder 4 × 4	do.	5.40		required	do.	4.00
71.	Ham Steaks	do.	2 46	42.	Chops— Forequarter (with or without		
72. 73.	Sausages, Epping, Thick Sausages, Epping, Thin	do. do.	3.10 3.10	74.	skin as required)	do.	
, 5.	oudsages, Epping, 1 mm	uo.	3.10	43.	Loin (with or without skin as		
					required)	do.	
				44.	Spare Ribs (with or without	da	
				,	skin as required)	do.	
				45.	Pork, Pickled— Leg, M.W.O	do.	
				47.	Forequarter, M.W.O.	do.	3.85
. :	SCHEDULE No. 3/22—PLEASA		EEK		Veal, Fresh—		2102
	SPECIAL SCHOOL, STAY	VELL		49.	Legs, M.W.O., Rolled, Diced		
	ANNEX TO CONTRACT No. 1980	5/87—4	50		or Minced	do.	
F2				51.	Forequarter, M.W.O., Rolled.		
rra	nmor Nominees Pty. Ltd. trading I Wiltshire Lane, Balla	as H.A.	Morris,	53.	Diced or Minced	do. do.	2.95
	1 W mishire Lane, Bana	ai		54.	Schnitzel Fillet, Boneless, Escallopes	do.	
			\$		Miscellaneous Items—	uo.	• • •
	Beef, Fresh-			55.	Soup Bones	do.	
1.	Silver, Fresh	per kg.		56.	Sheep Brains		
2.	Stewing Steak (Chuck),			57.	Sheep Kidneys		2.60
2	Diced	do.		58. 59.	Lamb Tongues	do.	
3.	Stewing Steak (Chuck), Minced (Rough or Fine)	do.	3.05	60.	Lamb's Fry	do. do.	
4.	Boneless Rolled Roast Bris-	uo.	3.03	61.	Sausage Mince	do.	1.85
	ket excl	đo.	3.95	62.	Ox Tongues, Pickled when		
5.	i opside, whole (Sliced, Diced	_		62	required	do.	
6.	Minced as required)	do.		63. 64.	Beef Kidneys	do. do.	• • •
0.	Bolar Roast	do.	• •	65.	Oxtails	do.	
7.	Steaks, Portioned as required— Rump	do.	5.35	66.	Gravy Beef	do.	
8.	Porterhouse (cryovac)	do.	3.33	67.	Veal Shanks	do.	
9.	Sirloin	do.	.,	68. 69.	Dripping	do. do.	* *
10.	Round Blade "Whole" Oyster "Blade"	do.		70.	Bacon, Rashers, Shoulder	do.	5.35
11. 12.	Blade "Whole"	do.		71.	Ham, Pressed 4 × 4 Sand-	20.	0.00
13.	T-Bone	do. do.	5.50	72	wich	do.	4.55
14.	Scotch Fillet	do.	3.50	72. 73.	Loaf, Luncheon, Pork	do. do.	2.65
15.	Schnitzel	do.		74.	SaveloysSausage, Cabana	do.	3.85
	Beef, Corned-			75.	Sausage, Strasbourg, Pork	do.	
16.	Silverside	do.	4.15	76.	Sausages, Epping, Thin	do.	2.00
17.	Boned, Rolled, Sirloin Roast.	do.	• •				
19.	Mutton, Fresh—		1.66				
21.	Legs, Bone in Forequarter, Bone in	do. do.	1.65				
	Chops—	uo.	• •				
22.	Chump	do.					
23.	Forequarter	do.			SCHEDULE No. 3/23—"DHU	RRINGII	F"
24.	Loin	do.			REHABILITATION CE	NTRE	
	Lamb, Fresh-				ANNEX TO CONTRACT No. 198	86/87 45	: 1
25.	Legs, M.W.O., (Rolled or	4.		_			
28.	Diced, as required) Forequarter, Bone in	do.		Stu	art's Foods Pty. Ltd., 14 Mason	St. Shepp	arton.
40.		do.	• •				\$
29.	Chump	do.		16.	Bacon, Middle Rashers	nee ko	
30.	Barbecue	do. do.	2.95	17.	Frankfurts, Thin	per kg. do.	5.60 2.74
31.	Cutlets	do.		18.	Loaf, Ham	do.	2.74
32.	Loin	do.	3.75	19. 20	Sausage, Strasbourg	do.	3.66

	SCHEDULE No. 3/24—HOBSC HOSPITAL, TRARALGO	ON PAR ON	RK.	,	SCHEDULE No. 3/24—con Veal, Fresh—	tinued	\$
	Annex to Contract No. 1986	/87—4:	54	50.	Legs, M.W.O., Rolled, Diced	do	
Tra	ralgon Meats Pty. Ltd., Princes H	wy, Tra	ralgon.	52.	or Minced Forequarter, M.W.O., Rolled,	do.	• •
			S		Diced or Minced	do.	
			•	54.	Schnitzel	do.	
	Beef, Fresh-			55.	Fillet, Boneless, Escallopes	do.	
1.	Silver, Fresh I Stewing Steak (Chuck),	er kg.		1	Miscellaneous Items—		
2.	Stewing Steak (Chuck),			56.	Soup Bones	do.	0.10
	Diced	do.		57.	Sheep Brains	er set	
3.	Stewing Steak (Chuck),			58.	Sheep Kidneys	er kg.	
	Minced (Rough or Fine)	do.	2.99	59.	Lamb Tongues	do.	
4.	Boneless Rolled Roast Bris-			60.	Lamb's Fry	do.	
	ket excl.	do.	2.99	61.	Lamb Shanks	do.	
5.	Topside, Whole (Sliced, Diced			62.	Sausage Mince	do.	1.69
	Minced as required)	do.	3.90	63.	Ox Tongues, Pickled when		
6.	Buttock	do.	3.90	05.	required	do.	
				64.	Beef Kidneys	do.	1.99
-	Steaks, Portioned as required—	٠.		65.	Tripe	do.	
7.	Rump	do.		66.	Oxtails	do.	
8.	Porterhouse (cryovac)	do.	• •	67.	Gravy Beef	do.	
9.	Sirloin	do.		68.	Veal Shanks	do.	
10.	Round	do.	• •	69.		do.	0.80
11.	RoundBlade "Whole" Oyster "Blade"	do.	• •	70.	Dripping	do.	0.00
12.	Oyster "Blade"	do.		71.	Suet	do.	5.59
13.	I -Bone	do.			Bacon, Middle Rashers	uo.	3.37
14.	Scotch Fillet	do.		72.	Ham, Cooked on the Bone,	4.	4.90
15.	Schnitzel	do.		72	Leg	do.	4.89
	Beef, Corned—			73.	Loaf, Luncheon, Beef Loaf, Luncheon, Pork	do.	4.07
16.		do.	3.90	74.	Loai, Luncheon, Pork	do.	2.99
17.	Boned, Rolled, Sirloin Roast.	do.		75.	Saveloys Sausages, Epping, Thick	perkg.	1.99
				76.	Sausages, Epping, Thick	per kg.	1.99
10	Mutton, Fresh—						
18.							
21	or Diced as required)	do.	• •				
21.	Forequarter, Bone in	do.					
	Chops—						
22.	Chump	do.					
23.	Forequarter	do.			SCHEDULE No. 3/25-WARR	NAMBO	OL
24.	Loin	do.			MENTAL HOSPITA	L	-
	Mutton, Pickled-						
25.		do.			ANNEX TO CONTRACT No. 198	6/874:	56
۷.		uo.				***	
	Lamb, Fresh—		2.00	A.	R. & N. M. Osborne, 121 Fairy St.	warrna	ітоооі.
27.		do.	2.99				\$
28.			2.00				
	as required	do.	2.99		Beef, Fresh-		
	Chops—			1.	Silver, Fresh	ner kø	
30.	Chump	do.		2.	Stewing Steak (Chuck),	P O-	
31.		do.	2.50		Diced	do.	
33.		do.	3.39	3.	Stewing Steak (Chuck),		
34.	Forequarter	do.	1.89	٠.	Minced (Rough or Fine)	do.	2.46
•				4.	Boneless, Rolled Roast Bris-		
~	Lamb, Pickled-		2.70	٦.	ket excluded	do.	2.75
36.	Legs, Bone in	do.	2.70	5.	Topside, Whole (Sliced,	шо.	
37.	Forequarter, M.W.O	do.		٥.	Diced, Minced as required)	do.	3.79
	Pork, Fresh-			6.	Buttock	do.	
39.	Legs, M.W.O., Rolled, Diced			۷.			
	or Minced as			_	Steaks, Portioned as required—		2.00
	required	do.	4.50	7.	Rump	do.	3.80
40.	Legs, Bone in	do.	3.99	8.	Porterhouse (cryovac)	do.	
	Chops—			9.	Sirloin	do.	
42				10.	Round	do.	
43.		do.		11.		do.	
44.	skin as required)	uo.		12.	Oyster "Blade"	do.	
44.		do.	3.99	13.	I -Bone	do.	
45	required)	uo.	2.77	14.		do.	
45.		do.		15.		do.	_ ::
	skin as required)	uo.	• •	16.	Minced	do.	2.40
	Pork, Pickled—				Beef, Corned—		
47.	Legs. Bone in	do.		17	Beef, Corned— Silverside	do.	3,48
47. 48.	Legs, Bone in	do. do.		17. 18.	Silverside	do.	3.48

SCHEDULE No. 3/25—co	ntinued		SCHEDULE No. 3/25-continued	
Mutton, Fresh-		\$	60. Lamb Tongues do.	\$
19. Legs, M.W.O. (Rolled or			61. Lamb's Fry do.	
Diced as required)	do.	3.10	62. Lamb Shanks do.	
21. Forequarter M.W.O. (Rolled			63. Sausage Mince do. 1.	.79
or Diced as required)	đo.	2.45	64. Ox Tongues, Pickled when	
Chops—			required do. 65. Beef Kidneys do.	٠.
23. Chump	do.	2 22	65. Beef Kidneys do. 66. Tripe do.	٠.
24. Forequarter	do.	2.25 2.70	67. Oxtails	
25. Loin 26. Cutlets	do. do.	2.70	68. Gravy Beefdo.	
	uo.	2.00	69. Veal Shanks do.	
Mutton, Pickled— 27. Legs, M.W.O	do.	2.99	70. Dripping do.	
27. Legs, M.W.O	do. do.		71. Suet do.	
	uo.	• •		.85
Lamb, Fresh—				.99 .69
29. Legs, M.W.O. (Rolled or Diced, as required)	do.			.09 .75
31. Forequarter M.W.O. (Rolled	uo.			99
or Diced as required)	do.		77. Saveloys per doz. 2.	65
Chops			78. Sausages, Epping, Thick per kg. 1.	.95
33. Chump	do.		79. Sausages, Epping, Thin do. 1.	.95
34. Barbecue	do.			
35. Cutlets	do.			
36. Loin	do.	2.75		
37. Forequarter	do.			
Lamb Distract				
Lamb, Pickled— 38. Legs, Boned, Rolled	do.			
39. Forequarter, Boned, Rolled as	uo.	• • •	SCHEDULEN 2/22 WONWDON	
required	do.		SCHEDULE No. 3/27—WON WRON REFORESTATION PRISON	
Pork, Fresh—			KEI OKESTATION I KISON	
40. Legs, M.W.O. Rolled, Diced			Annex to Contract No. 1986/87—457	
or Minced as			P. J. & K. L. Kee, 39 Growse St. Yarram.	
required	do.	2.99	1. J. d. R. E. Ree, 37 Growse St. Turrum.	
Forequarter, M.W.O. Diced or		,,		
		,,		\$
Minced as required	do.			\$
-	do.		Miscellaneous Items—	\$
Chops—	do.		Miscellaneous Items— 1. Soup Bones	\$
Chops— 44. Forequarter (with or without			Miscellaneous Items— 1. Soup Bones	S
Chops—	do.		Miscellaneous Items— Soup Bones	
Chops— 44. Forequarter (with or without skin as required)			Miscellaneous Items— 1. Soup Bones	
Chops— 44. Forequarter (with or without skin as required)	do. do.		Miscellaneous Items— 1. Soup Bones	90
Chops— 44. Forequarter (with or without skin as required)	do.		Miscellaneous Items— 1. Soup Bones	
Chops— 44. Forequarter (with or without skin as required)	do. do.	3.30	Miscellaneous Items— 1. Soup Bones	90
Chops— 44. Forequarter (with or without skin as required)	do. do.	3.30	Miscellaneous Items— 1. Soup Bones do.	90
Chops— 44. Forequarter (with or without skin as required) 45. Loin (with or without skin as required) 46. Spare Ribs (with or without skin as required) Pork, Pickled— 47. Leg, M.W.O	do. do.	3.30	Miscellaneous Items— 1. Soup Bones	90 10
Chops— 44. Forequarter (with or without skin as required)	do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones	90 10
Chops— 44. Forequarter (with or without skin as required) 45. Loin (with or without skin as required) 46. Spare Ribs (with or without skin as required) Pork, Pickled— 47. Leg, M.W.O	do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones do.	90 90 90
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones	90 90 90
Chops— 44. Forequarter (with or without skin as required)	do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones	90 90 90
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones do.	90 90 90
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones do. 2. Sheep Brains per set 3. Sheep Kidneys per kg 4. Lamb Tongues do. 5. Lamb's Fry do 1. 6. Lamb Shanks do. 7. Sausage Mince do. 8. Ox Tongues, Pickled when required do. 9. Beef Kidneys do. 10. Tripe do. 11. Oxtails do. 12. Gravy Beef do. 13. Veal Shanks do. 14. Dripping do. 15. Suet do. 16. Bacon, Middle Rashers do. 17. Loaf, Ham do. 4.	90
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do. do. do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones	90 10
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones do.	90 10
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do. do. do. do.	3.30	Miscellaneous Items— 1. Soup Bones do.	90 10
Chops— 44. Forequarter (with or without skin as required)	do.	3.30	Miscellaneous Items— 1. Soup Bones do.	90
Chops— 44. Forequarter (with or without skin as required)	do. do. do. do. do. do. do. do. do. per set	3.30	Miscellaneous Items— 1. Soup Bones do.	90 10

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GENERAL INFORMATION

Periodical issues of the Victoria Government Gazette are published on each Monday when required. Listings such as Dentist's Register, Pharmacy Register are examples of periodical issues published. Subscription may be made separatly at a cost of \$60.00 per annum.

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