



# VICTORIA GOVERNMENT GAZETTE.

Published by Authority.

[Registered at the General Post Office, Melbourne, for transmission by post as a newspaper.]

No. 102.]

FRIDAY, AUGUST 9.

[1918.

Factories and Shops Acts.

## DETERMINATION OF THE JAM TRADE BOARD.

**NOTE.**—This Determination on the 2nd day of September, 1918, applied to the Metropolitan District as defined in the Factories and Shops Acts; the Cities of Ballarat, Bendigo, Geelong, and Warrnambool; the Town of Ballarat East; and the Boroughs of Eaglehawk, Geelong West, Newtown and Chilwell, and Sebastopol.

**I**N accordance with the provisions of the Factories and Shops Acts, the Special Board appointed to determine the lowest prices or rates which may be paid to any person or persons or classes of persons employed in the process, trade, or business of—

Manufacturing jam, fruit jelly, pickles and sauces, or

- (a) preparing, canning, or preserving lemon or other peel, fruit, or vegetables;
- (b) preparing or putting up any of such articles for sale.

has made the following Determination, namely:—

(1) That on the 2nd September, 1918, the last previous Determination of this Board shall be revoked and replaced by this Determination.

(2) Apprentices.	Improvers.	Other Employees.																																				
<p><b>WAGES.</b></p> <p><b>MALES OR FEMALES.</b></p> <p style="padding-left: 20px;">Per week of 48 hours. Day shift.</p> <p>1st year's experience 7s. 6d. 2nd year's experience 10s. 0d. 3rd year's experience 12s. 6d. 4th year's experience 15s. 0d. 5th year's experience 17s. 0d.</p> <p><b>PROPORTION</b> (within any place).</p> <p><b>MALES.</b> One male apprentice to every three or fraction of three male workers receiving not less than 61s. per week of 48 hours.</p> <p><b>FEMALES.</b> One female apprentice to every three or fraction of three female workers receiving not less than 28s. per week of 48 hours.</p>	<p><b>WAGES.</b></p> <table border="1" style="margin: auto; border-collapse: collapse;"> <thead> <tr> <th colspan="3" style="text-align: center;">Per week of 48 hours.</th> </tr> <tr> <th style="text-align: center;">Males. Day shift.</th> <th style="text-align: center;">Males. Night shift.</th> <th style="text-align: center;">Females. Day shift.</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">15s.</td> <td style="text-align: center;">..</td> <td style="text-align: center;">14s.</td> </tr> <tr> <td style="text-align: center;">16 years of age ..</td> <td style="text-align: center;">18s.</td> <td style="text-align: center;">20s.</td> </tr> <tr> <td style="text-align: center;">17 years of age ..</td> <td style="text-align: center;">22s.</td> <td style="text-align: center;">23s.</td> </tr> <tr> <td style="text-align: center;">18 years of age ..</td> <td style="text-align: center;">26s.</td> <td style="text-align: center;">27s. 6d.</td> </tr> <tr> <td style="text-align: center;">19 years of age ..</td> <td style="text-align: center;">33s. 6d.</td> <td style="text-align: center;">37s. 6d.</td> </tr> <tr> <td style="text-align: center;">20 years of age ..</td> <td style="text-align: center;">45s.</td> <td style="text-align: center;">49s.</td> </tr> </tbody> </table> <p><b>PROPORTION</b> (within any place).</p> <p><b>MALES.</b> Two male improvers to each male worker receiving not less than 61s. per week of 48 hours.</p> <p><b>FEMALES.</b> Two female improvers to each female worker receiving not less than 28s. per week of 48 hours.</p>	Per week of 48 hours.			Males. Day shift.	Males. Night shift.	Females. Day shift.	15s.	..	14s.	16 years of age ..	18s.	20s.	17 years of age ..	22s.	23s.	18 years of age ..	26s.	27s. 6d.	19 years of age ..	33s. 6d.	37s. 6d.	20 years of age ..	45s.	49s.	<p><b>WAGES.</b></p> <table border="1" style="margin: auto; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center;">Per week of 48 hours.</th> </tr> <tr> <th style="text-align: center;">Day shift.</th> <th style="text-align: center;">Night shift.</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">61s.</td> <td style="text-align: center;">..</td> </tr> <tr> <td style="text-align: center;">Males</td> <td style="text-align: center;">..</td> </tr> <tr> <td style="text-align: center;">Females engaged in stirring jam, sauce, or pulp, pouring out or filling jam by hand or machine, pouring out pulp by hand, lifting jam, fruit, sauce, sugar, or vegetables weighing over 25 lbs., washing bags, or working at a fruit press ..</td> <td style="text-align: center;">33s. 6d.</td> </tr> <tr> <td style="text-align: center;">All other females ..</td> <td style="text-align: center;">28s.</td> </tr> </tbody> </table>	Per week of 48 hours.		Day shift.	Night shift.	61s.	..	Males	..	Females engaged in stirring jam, sauce, or pulp, pouring out or filling jam by hand or machine, pouring out pulp by hand, lifting jam, fruit, sauce, sugar, or vegetables weighing over 25 lbs., washing bags, or working at a fruit press ..	33s. 6d.	All other females ..	28s.
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SHIFTS.

(3) That—

(a) The time of beginning and the time of ending each shift shall be as follows:—

	Day Shift.	
	Time of beginning.	Time of ending.
Saturday, or the day on which the half-holiday is observed in the locality ..	7.15 a.m. .. ..	1 p.m.
On the other working days of the week .. .. .	7.15 a.m. .. ..	5.45 p.m.
	Night Shift.	
Monday to Thursday .. .. .	8 p.m. .. ..	6 a.m. on the following day
Friday .. .. .	8 p.m. .. ..	6.30 a.m. on Saturday.

(b) The higher rate to be paid for each hour or fraction of an hour worked by any employee before or after his shift shall be time and a half calculated on the rates fixed for the Day Shift.

CASUAL LABOUR.

(4) That casual hands, i.e. persons who are employed during any week for not more than one-half the maximum number of hours fixed in this Determination as a week's work, shall be paid at the rate of 1s. 9d. per hour.

(5) SPECIAL RATES FOR SUNDAYS AND HOLIDAYS.—All work done on Sunday, Good Friday, or Eight Hours Day (21st day of April), to be paid at the rate of double time, and on New Year's Day, Foundation Day (28th day of January), Easter Monday, Christmas Day, or Boxing Day, to be paid for at the rate of time and a half, but if any other day be by Act of Parliament or Proclamation substituted for any of the above-named holidays, the special rate shall only be payable for the day so substituted.

PIECE-WORK PRICES.

(6) That the lowest piece-work prices payable to any person engaged in the following kinds of work shall be:—

PREPARATION OF FRUIT OR VEGETABLES FOR CANNING OR JAM, ETC.

(a) When the fruit is carried to and taken away from the worker's bench and measured prior to the particular operation:—

Fruit or Vegetable.	Work Performed	Purpose for which Prepared.			
		Jam.		Canning.	
		Price per Standard Case.	Price per Bucket.	Price per Standard Case.	Price per Bucket.
Apples .. .. .	Peeling by hand .. .. .	0 7	s. d.	0 7	s. d.
" .. .. .	Cutting by hand .. .. .	0 5	..	0 5	..
" .. .. .	Coring by hand .. .. .	0 4½	..	0 4½	..
" .. .. .	Peeling, cutting, or coring by machine .. .. .	0 6	..	0 6	..
Apricots .. .. .	Sorting .. .. .	0 0½	..	0 1½	..
" .. .. .	Cutting and stoning for canning .. .. .	..	..	0 7	..
" .. .. .	Stoning for jam .. .. .	..	0 1½	..	..
Asparagus (large) .. .. .	Scraping .. .. .	..	..	0 1½	..
" (medium) .. .. .	" .. .. .	..	..	0 2½	..
" (small) .. .. .	" .. .. .	..	..	0 3½	..
" (large) .. .. .	Scrubbing in water .. .. .	..	..	0 2	..
" (medium) .. .. .	" .. .. .	..	..	0 3	..
" (small) .. .. .	" .. .. .	..	..	0 4	..
Figs (large) .. .. .	Stalking .. .. .	..	0 0½	..	0 0½
" (small) .. .. .	" .. .. .	..	0 1	..	0 1
Green Ginger .. .. .	Cutting and scraping for jam .. .. .	..	1 0	..	..
Gooseberries .. .. .	Topping and tailing .. .. .	..	0 7	..	0 7
Grapes .. .. .	Sorting and stalking .. .. .	0 5	..	0 7	..
Nectarines .. .. .	Cutting and stoning .. .. .	..	..	0 8	..
" .. .. .	Stoning .. .. .	..	0 1½	..	..
Oranges (large) .. .. .	Pulping .. .. .	..	0 2	..	..
" (small) .. .. .	" .. .. .	..	0 3	..	..
" (large) .. .. .	Cutting and pulping .. .. .	..	0 3	..	..
" (small) .. .. .	" .. .. .	..	0 4	..	..
Peaches .. .. .	Sorting .. .. .	0 0½	..	0 1	..
" .. .. .	Stoning for jam .. .. .	..	0 1½	..	..
" .. .. .	Cutting and stoning peeled peaches .. .. .	..	..	0 6	..
" .. .. .	Cutting and stoning unpeeled peaches .. .. .	..	..	0 5	..
" .. .. .	Peeling for canning .. .. .	..	..	0 7	..
Pears (large and medium) .. .. .	Peeling, cutting, and coring (into water) .. .. .	..	..	0 9½	..
" .. .. .	Peeling, cutting, and coring (not into water) .. .. .	..	..	0 7½	..
" (small) .. .. .	Peeling, cutting, and coring (into water) .. .. .	..	..	0 11	..
" .. .. .	Peeling, cutting, and coring (not into water) .. .. .	..	..	0 9	..
Plums .. .. .	Sorting and stalking (from screens) .. .. .	0 1½	..	0 1½	..
" .. .. .	Sorting and stalking (from tables) .. .. .	0 1½	..	0 2½	..
Quinces .. .. .	Peeling, cutting, and coring by machine .. .. .	0 5	..	0 5	..
" .. .. .	Peeling by hand (not topping or tailing) .. .. .	0 6	..	0 6	..
" .. .. .	Peeling by hand and topping and tailing .. .. .	0 8	..	0 8	..
" .. .. .	Cutting by hand .. .. .	0 5	..	0 5	..
" .. .. .	Coring by hand (quarters) .. .. .	0 5	..	0 5	..
" .. .. .	" (halves) .. .. .	0 3½	..	0 3½	..
" .. .. .	Sorting and picking over machine-cored slices .. .. .	..	0 1½	..	0 1½
Tomatoes .. .. .	Peeling .. .. .	..	..	0 2½	..
" .. .. .	Sorting for canning .. .. .	..	..	0 2	..
Strawberries .. .. .	Stalking .. .. .	Per basket.	..	..	..
		0 0½	..	..	..

PIECE-WORK PRICES—continued.

(b) When the fruit has to be carried to or from the bench by the worker, or when measurement is reckoned after the particular operation :—

Fruit or Vegetable.	Work Performed.	Purpose for which Prepared.			
		Jam.		Canning.	
		Price per Bucket.	Price per Standard Case.	Price per Bucket.	Price per Standard Case.
		s. d.	s. d.	s. d.	s. d.
Apples .. ..	Peeling by hand .. ..	0 7½	0 7½	0 7½	0 7½
" .. ..	Cutting by hand .. ..	0 5	0 5	0 5	0 5
" .. ..	Coring by hand .. ..	0 4½	0 4½	0 4½	0 4½
" .. ..	Peeling, cutting, and coring by machine .. ..	0 6½	0 6½	0 6½	0 6½
Apricots .. ..	Stoning for jam .. ..	0 1½	..	..	0 7½
" .. ..	Cutting and stoning for canning .. ..	..	..	..	..
Asparagus (large) .. ..	Scraping .. ..	..	..	0 1½	..
" (medium) .. ..	" .. ..	..	..	0 2½	..
" (small) .. ..	" .. ..	..	..	0 3½	..
" (large) .. ..	Scrubbing in water .. ..	..	..	0 2	..
" (medium) .. ..	" .. ..	..	..	0 3	..
" (small) .. ..	" .. ..	..	..	0 4	..
Figs (large) .. ..	Stalking " .. ..	0 0½	..	0 0½	..
" (small) .. ..	" .. ..	0 1	..	0 1	..
Ginger (Green) .. ..	Cutting and scraping for jam .. ..	1 0	..	..	..
Gooseberries .. ..	Topping and tailing for canning .. ..	..	..	0 7	..
Grapes .. ..	Sorting and staling .. ..	..	0 6	..	..
Nectarines .. ..	Cutting and stoning for canning .. ..	..	..	..	0 8
" .. ..	Stoning for jam .. ..	0 1½	..	..	..
Oranges (large) .. ..	Pulping .. ..	0 2	..	..	..
" (small) .. ..	" .. ..	0 3	..	..	..
" (large) .. ..	Cutting and pulping .. ..	0 3	..	..	..
" (small) .. ..	" .. ..	0 4	..	..	..
Peaches .. ..	Stoning for jam .. ..	0 1½	..	..	..
" .. ..	Cutting and stoning peeled peaches .. ..	..	..	..	0 7½
" .. ..	" unpeeled peaches .. ..	..	..	..	0 6½
" .. ..	Peeling for canning .. ..	..	..	..	0 7½
Pears .. ..	Peeling, cutting, and coring into water .. ..	..	..	..	0 11½
" .. ..	" " not into water .. ..	..	..	..	0 8½
Plums .. ..	Sorting and staling (from screens) .. ..	0 1½	..	..	0 2
" .. ..	" (from tables) .. ..	0 2½	..	..	0 3
Quinces .. ..	Peeling, cutting, and coring by machine .. ..	0 5½	..	..	0 5½
" .. ..	Peeling by hand .. ..	0 7½	..	..	0 7½
" .. ..	Cutting by hand .. ..	0 5½	..	..	0 5½
" .. ..	Coring by hand (quarters for jam and canning) .. ..	0 5½	..	..	0 5½
" .. ..	Coring halves for jam and canning .. ..	0 3½	..	..	0 3½
Tomatoes .. ..	Peeling .. ..	..	..	0 2½	..
" .. ..	Sorting for canning .. ..	..	..	..	0 2½
Strawberries .. ..	Stalking .. ..	Per Basket. 0 0½	..	..	..

(c) Other work :—

	Per Tray of 12 Cans.	
	Stud Tops.	Open Tops.
Apricots, peaches or pears .. Grading to size and plac- ing in 2½-lb. (nominal) fruit cans	s. d. 0 1½	s. d. 0 0½
Any other fruits or tomatoes .. Placing in 2½-lb. (nomi- nal) fruit cans	0 1	0 0½
Asparagus .. .. Placing in 2-lb. (nominal) cans	2d. per tray of 16 cans.	
Tomatoes .. .. Sorting for sauce ..	1d. per standard case.	
Labelling by hand .. .. 1-lb. or 2-lb. jam tins	1s. 3d. per thousand tins	
Labelling by hand .. .. 2½-lb. fruit cans ..	1s. 3d. per thousand cans	

PICKLES.

Packing mixed pickles with vegetables already cut—Best quality ..	5d. per dozen bottles.
" " " " " Second quality ..	4d. " "
Cutting vegetables for mixed pickles, and packing same—Best quality ..	5½d. " "
" " " " " Second quality ..	4½d. " "
Peeling small onions .. ..	4s. 6d. per cwt.
" medium-sized onions .. ..	4s. "
Cutting up vegetables for mustard pickles .. ..	1s. 6d. "

NOTE.—A standard case of fruit is equivalent to a keuroens case; and when the fruit is measured and paid for by the case, the prices fixed are for cases not filled above the level of the top.

PIECE-WORK PRICES—*continued.*

TOMATO SAUCE OR CHUTNEY—PREPARATIONS FOR SALE.

Work performed.	Price.	
	Per gross of ordinary pint bottles.	Per gross of ordinary quart bottles.
	<i>s. d.</i>	<i>s. d.</i>
Cutting corks .. .. .	0 1	..
Paraffine waxing .. .. .	0 1	..
Red waxing .. .. .	0 4	0 5
<i>First Quality Sauce.</i>		
Bottling or filling .. .. .	0 3½	0 5
Clipping or packing .. .. .	0 1½	0 2
Labelling with one label .. .. .	0 5	0 5½
" with one label and foil .. .. .	0 10	0 11
" " two labels, " .. .. .	1 2	1 4
" " three " " .. .. .	1 3	1 4½
" " four " " .. .. .	1 5	1 8
" " three labels, foil and bird (for export) .. .. .	1 5	1 8
Wrapping .. .. .	0 2	0 2
<i>Second Quality Sauce.</i>		
Filling 10-oz. coffee essence bottles .. .. .	0 5½	..
Labelling with one label .. .. .	0 4	..
" " two labels .. .. .	0 7½	..
Foiling .. .. .	0 4	..
<i>Chutney.</i>		
Filling .. .. .	<i>s. d.</i> 0 3	..
Labelling .. .. .	Same price as <i>pint</i> bottles of <i>tomato-sauce</i>	
<i>Tomato Chutney:</i>		
Filling .. .. .	<i>s. d.</i> 0 5	..

F. H. BOLTON, J.P.,  
Chairman.

Dated at Melbourne this 31st day of July, 1918.