

(14) Poultry (Dressed)

THE AGRICULTURAL PRODUCE (GRADING AND MARKING) (DRESSED POULTRY) REGULATIONS, 1935, DATED DECEMBER 4, 1935, MADE BY THE MINISTER OF AGRICULTURE AND FISHERIES AS TO GRADE DESIGNATIONS AND GRADE DESIGNATION MARKS FOR DRESSED POULTRY.

1935 No. 1234

18 & 19 Geo. 5. c. 19. In exercise of the powers conferred on him by the Agricultural Produce (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture and Fisheries hereby makes the following Regulations :—
21 & 22 Geo. 5. c. 40.

Prescription of grade designation. 1. Grade designations to indicate the quality of dressed poultry produced in England and Wales shall be as described in column 1 of the First Schedule hereto and the quality indicated by such grade designations shall be deemed to be as described in columns 2 and 3 of the First Schedule hereto.

Prescription of grade designation mark. 2. A grade designation mark shall be any one of the grade designations specified in regulation 1 associated with the words " Empire Buying Begins at Home " and with the following mark, namely, a map of England and Wales in silhouette with the words " Produce of England and Wales " inscribed in a circle placed centrally in the map within which circle is a design representing the Union Jack, and which is more particularly described in the Second Schedule hereto.

Construction of certificates of authorisation. 3. In any certificate issued by the National Mark Committee under the Agricultural Produce (Grading and Marking) (General) Regulations, 1928,(a) authorizing the marking of dressed poultry and containers of dressed poultry with the grade designation marks prescribed by the Regulations hereby revoked, references to the said Regulations shall be construed as references to these Regulations.

Date of coming into operation. 4. These Regulations shall come into operation on the 4th December, 1935.

Revocation. 5. The Agricultural Produce (Grading and Marking) (Dressed Poultry) Regulations, 1933,(b) are hereby revoked.

Short title. 6. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Dressed Poultry) Regulations, 1935.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this fourth day of December, 1935.

(L.S.)

H. L. French,
Second Secretary.

(a) S.R. & O. 1928 No. 674, p.391 above.

(b) S.R. & O. 1933 (No. 884) p. 146.

SCHEDULE I
DRESSED POULTRY PRODUCED IN ENGLAND AND WALES: GRADE DESIGNATIONS AND DEFINITIONS OF QUALITY

Grade Designation (1)	Minimum Weight of Dressed Carcase (2)	Definitions of Quality State or Condition (3)
Select Poussin ...	9 ounces (The <i>maximum</i> weight of any poussin shall be 20 ounces) 1½ lb.	<p align="center">CHICKEN</p> <p>Milk-fed; tender and well-fleshed; straight unbroken breast-bone; free from discolouration, blemishes and tears.</p>
Prime Poussin ...		<p>Tender and well-fleshed; straight unbroken breast-bone; free from discolouration; tears or abrasions of the skin shall not exceed ¼ square inch* in the aggregate.</p>
Select Chicken†		<p>Well-fleshed; skin of fine texture; straight unbroken breast-bone; reasonably full breasted; soft and flexible cartilage; free from discolouration, blemishes and tears.</p>
Prime Chicken†		<p>Well-fleshed; skin of fine texture; unbroken and reasonably straight breast-bone; reasonably full-breasted; soft and flexible cartilage; free from discolouration. Abrasions or blisters of the skin shall not exceed ¼ square inch* in the aggregate. Any tear of the skin shall not exceed ½ inch in length if upon the breast, and ¾ inch elsewhere. There shall not be more than two tears upon any bird.</p>
Select "Surrey" Chicken	3½ lb.	<p>Well-fattened with the pelvic bones well covered with flesh and fat; skin of fine texture; straight unbroken breast-bone; full-breasted; soft and flexible cartilage; free from discolouration, blemishes and tears.</p>
Prime "Surrey" Chicken	3½ lb.	<p>Well-fattened with the pelvic bones well covered with flesh and fat; skin of fine texture; unbroken and reasonably straight breast-bone; full breasted; soft and flexible cartilage; free from discolouration. Abrasions or blisters of the skin shall not exceed ¼ square inch* in the aggregate. Any tear of the skin shall not exceed ½ inch in length if upon the breast, and ¾ inch elsewhere. There shall not be more than two tears upon any bird.</p>

* i.e., the equivalent of a square with sides of ½ inch.

** The roping of dressed poultry is advised in hot weather, when suitable clean paper may be inserted in the cavity.

† When a "Select Chicken" or a "Prime Chicken" does not weigh more than 2 lb. the word "Asparagus" may be included as part of the grade designation.

SCHEDULE I—continued

Grade Designation (1)	Minimum Weight of Dressed Carcase (2)	Definitions of Quality State or Condition (3)
Select Roaster (Pullet) Prime Roaster (Pullet)	3 lb.	Well-fleshed; straight unbroken breast-bone; full-breasted; flexible cartilage; free from discoloration, blemishes and tears. Well-fleshed; unbroken and reasonably straight breast-bone; full-breasted; flexible cartilage; free from discoloration. Abrasions or blisters of the skin shall not exceed $\frac{1}{4}$ square inch* in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length if upon the breast, and $\frac{1}{4}$ inch elsewhere. There shall not be more than two tears upon any bird.
	3 lb.	
Select Roaster (Cockerel) Prime Roaster (Cockerel)	4 lb.	Well-fleshed; straight unbroken breast-bone; reasonably full-breasted; flexible cartilage; free from discoloration, blemishes and tears. Well-fleshed; unbroken and reasonably straight breast-bone; reasonably full-breasted; flexible cartilage; free from discoloration. Abrasions or blisters of the skin shall not exceed $\frac{1}{4}$ square inch* in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length if upon the breast and $\frac{1}{4}$ inch elsewhere. There shall not be more than two tears upon any bird.
	4 lb.	
Select Boiler (Hen) Prime Boiler (Hen)	4 lb.	Well-fleshed; straight unbroken breast-bone; free from discoloration, blemishes and tears. Well-fleshed; unbroken and reasonably straight breast-bone; free from discoloration. Abrasions or blisters of the skin shall not exceed $\frac{1}{4}$ square inch† in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length upon the breast, and $\frac{1}{4}$ inch elsewhere. There shall not be more than two tears upon any bird.
	4 lb.	

* *i.e.*, the equivalent of a square with sides of $\frac{1}{4}$ inch.

** The roping of dressed poultry is advised in hot weather, when suitable clean paper may be inserted in the cavity.
† *i.e.*, the equivalent of a rectangle 1 inch by $\frac{1}{4}$ inch.

Select Duckling	4 lb.	<p>DUCKS</p> <p>Well-fleshed; flesh of fine texture; full breasted; soft and flexible cartilage; free from discolouration, blemishes and tears.</p> <p>Well-fleshed; flesh of fine texture; reasonably full breasted; soft and flexible cartilage; free from discolouration. Abrasions of the skin shall not exceed $\frac{1}{4}$ square inch* in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length if upon the breast and $\frac{1}{2}$ inch elsewhere. There shall not be more than two tears upon the bird.</p> <p>Well-fleshed; full breasted; flexible cartilage; free from discolouration, blemishes and tears.</p> <p>Well-fleshed; reasonably full breasted; flexible cartilage; free from discolouration. Abrasions of the skin shall not exceed $\frac{1}{4}$ square inch* in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length if upon the breast and $\frac{1}{2}$ inch elsewhere. There shall not be more than two tears upon any bird.</p>	<p>Properly fasted; undrawn**, "clean-picked," i.e., the legs, body, wings (except the end wing-joint) and one-quarter of the neck from the base to be free from all feather including "pin" feathers (stubs) and down.</p>
Prime Duckling	4 lb.		
Select Young Duck	4 lb.		
Prime Young Duck	4 lb.		
Select Young Goose	7 $\frac{1}{2}$ lb.	<p>GEESE</p> <p>Tender and well-fleshed; full breasted, flexible cartilage; free from discolouration, blemishes and tears.</p> <p>Tender and well-fleshed; reasonably full breasted; flexible cartilage; free from discolouration. Abrasions of the skin shall not exceed $\frac{1}{2}$ square inch† in the aggregate. Any tear of the skin shall not exceed $\frac{1}{2}$ inch in length if upon the breast and $\frac{3}{4}$ inch elsewhere. There shall not be more than two tears upon any bird.</p>	<p>Properly fasted; undrawn**; bled; "clean-picked," i.e., the legs, body, wings (except the end wing-joint) and one-quarter of the neck from the base to be free from all feathers, including "pin" feathers (stubs) and down.</p>
Prime Young Goose	7 $\frac{1}{2}$ lb.		

* i.e., the equivalent of a square with sides of $\frac{1}{2}$ inch.

† i.e., the equivalent of a rectangle 1 inch by $\frac{1}{2}$ inch.

** The roping of dressed poultry is advised in hot weather, when suitable clean paper may be inserted in the cavity.

SCHEDULE I—continued

Grade Designation (1)	Minimum Weight of Dressed Carcass (2)	Definitions of Quality State or Condition (3)
Select Turkey (Young Hen) Prime Turkey (Young Hen)	6 lb. * 6 lb.	<p style="text-align: center;">TURKEYS</p> <p>Well-fleshed; full breasted; straight unbroken breast-bone; flexible cartilage; free from discoloration, blemishes and tears. Well-fleshed; reasonably full breasted; unbroken and reasonably straight breast-bone; flexible cartilage; free from discoloration. Abrasions or blisters of the skin shall not exceed $\frac{1}{2}$ square inch* in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length if upon the breast and $\frac{1}{4}$ inch elsewhere. There shall not be more than two tears upon any bird.</p>
Select Turkey (Young Cock) Prime Turkey (Young Cock)	12 lb. 12 lb.	<p>Well-fleshed; full breasted; straight unbroken breast-bone; flexible cartilage; free from discoloration, blemishes and tears. Well-fleshed; reasonably full breasted; unbroken and reasonably straight breast-bone; flexible cartilage; free from discoloration. Abrasions or blisters of the skin shall not exceed $\frac{1}{2}$ square inch* in the aggregate. Any tear of the skin shall not exceed $\frac{1}{4}$ inch in length if upon the breast and $\frac{1}{4}$ inch elsewhere. There shall not be more than two tears upon any bird.</p>

Properly fasted; un-drawn**; "clean-picked," i.e., the legs, body, wings and two-thirds of the neck from the base to be free from all feathers, including "pin" feathers (stubs), with the exception of the shorter feathers on the end joint of the wing and the back feathers covering the hips.

* i.e., the equivalent of a rectangle 1 inch by $\frac{1}{4}$ inch.

** The roping of dressed poultry is advised in hot weather, when suitable clean paper may be inserted in the cavity.

SCHEDULE II

GRADE DESIGNATION MARK. See Schedule II, p. 514 above.