

Marketing of Poultry

REGULATIONS, DATED THE 24TH DAY OF SEPTEMBER, 1958, MADE BY THE
MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER SECTION
9 OF THE MARKETING OF POULTRY ACT (NORTHERN IRELAND), 1949.

1958. No. 157

[C]

The Ministry of Agriculture in exercise of the power conferred on it by Section 9 of the Marketing of Poultry Act (Northern Ireland), 1949(a), and of every other power enabling it in that behalf, hereby makes the following Regulations:—

Short Title

1. These Regulations may be cited as the Marketing of Poultry Regulations (Northern Ireland), 1958.

Interpretations

2. In these Regulations unless the context otherwise requires:—

“Ministry” shall mean the Ministry of Agriculture for Northern Ireland.

“Act” shall mean the Marketing of Poultry Act (Northern Ireland), 1949.

“Poussin” shall mean a young domestic fowl which weighs, if alive, not less than $1\frac{1}{4}$ lb. and not more than 2 lb., or, if plucked and uneviscerated, not less than 1 lb. and not more than $1\frac{3}{4}$ lb.

“Wet Plucking” shall mean the removal of feathers by any method which involves the immersion of the carcase in water.

“Clean Plucking” shall mean the removal of all feathers and all growth associated with feathers (whether known as “pins” or “downs” or otherwise).

“Eviscerated Poultry” shall mean poultry with the feathers, head, neck, feet and all inedible offal removed, but which may include the giblets and may include poultry the carcase of which has been dissected into portions. Grammatical variations of this expression shall be construed accordingly.

“Sale by retail” shall mean a sale direct to a consumer but does not include sale by a producer.

Other expressions shall have the meanings assigned to them in the Act.

PART I

CONDITIONS APPLICABLE TO LICENCES GRANTED OR RENEWED BY THE
MINISTRY*Premises and equipment*

3. The holder of a Class A licence or a Class B licence shall provide premises for the purpose of his business of selling poultry by wholesale which shall comply with the following requirements:—

(1) (a) The premises of a Class A licence-holder shall include separate rooms for each of the following purposes:—

- (i) intake,
- (ii) killing and plucking,
- (iii) picking and finishing.

Provided that the Ministry may, in certain circumstances, approve variations of the requirements at (i), (ii) and (iii).

- (iv) grading and packing,
- (v) storage of boxes, packing material and feathers,
- (vi) refrigeration of poultry. This room shall be of a minimum cubic capacity of 2,000 cubic feet and shall be equipped with a plant capable of the duty prescribed for "Chill Room" in the First Schedule.

Where evisceration is practised the holder of a Class A licence shall, in addition, provide the following separate rooms:—

- (vii) an eviscerating room equipped to the requirements of the Ministry, and
- (viii) either a hard freeze room equipped with a plant capable of the duty prescribed for "Hard Freeze" in the First Schedule or a quick freeze unit equipped with plant capable of the duty prescribed for "Quick Freeze" in the First Schedule.

(b) The premises of a Class B licence-holder shall include separate rooms for each of the following purposes:—

- (i) intake,
- (ii) killing and plucking,
- (iii) picking and finishing.

Provided that the Ministry may, in certain circumstances, approve variations of the requirements at (i), (ii) and (iii).

- (iv) cooling, grading and packing,
- (v) storage of boxes, packing material and feathers.

Where evisceration is practised the holder of a Class B licence shall, in addition, provide a separate room for this purpose, equipped to the requirements of the Ministry.

(2) The dimensions of the premises and the arrangement of each part thereof in relation to each other part shall be such as will satisfy the Ministry that the business in respect of which a licence is granted can be conducted in accordance with these Regulations with reasonable facility and despatch.

(3) The premises shall be provided with adequate lighting and ventilation; the walls and floors shall be finished with a smooth and non-porous surface capable of being easily washed; and the premises and any equipment provided therein shall be maintained in a clean and sanitary condition and free from any odour likely to contaminate the poultry or packing material.

(4) A supply of running water shall be provided, and wash-hand basins or sinks with suitable drainage shall be provided at appropriate points on the premises. Where wet plucking is practised, a plentiful supply of clean hot water shall also be made available and the water in the dipping tanks shall be changed so frequently as to ensure that it remains reasonably clean and wholesome. Where wet plucking by sub-scalding is practised, there shall also be provided a plentiful supply of chilled water.

(5) Premises shall not, unless prior authority in writing has been given by the Ministry, be used for any purposes other than those of the business in respect of which the owner or occupier holds a licence.

(6) The holder of a Class A licence, a Class B licence or a Class C licence shall provide suitable vehicles, poultry crates and weighing machines for the purpose of the collection of poultry from producers. Only equipment of the approved type shall be used.

Limitation on sales and purchases of poultry by licence-holders

4.—(1) The holder of a Class A or a Class B licence shall not purchase from a producer any poultry other than live poultry.

(2) The holder of a Class A or a Class B licence shall not purchase from the holder of a Class C licence any poultry other than live poultry.

(3) The holder of a Class A licence shall not purchase from the holder of a Class B licence any poultry other than live poultry and the holder of a Class B licence shall not sell to the holder of a Class A licence any poultry other than live poultry.

(4) The holder of a Class A licence shall not purchase from or sell to another holder of a Class A licence any poultry other than live poultry or poultry prepared for sale or consignment in accordance with the conditions set forth in the Second Schedule to these Regulations, provided that the Ministry may grant exemptions to the provisions of this sub-section to meet the requirements of a particular trade.

Procedure for the preparation of poultry for sale

5. In the preparation of poultry for sale or consignment, the holder of a Class A licence shall comply with the conditions set forth in Part I, Section A, Part II and Part III of the Second Schedule to these Regulations, and the holder of a Class B licence shall comply with the conditions set forth in Part I, Section B, of the said Schedule.

The provisions of this Regulation are subject to any authorisation which may be granted by the Ministry for the preparation of poultry for any special requirements of the trade.

PART II

CONDITIONS TO PERMITS GRANTED BY THE MINISTRY

Permits granted to holders of Class A licences

6. The holder of a Class A licence shall not, for the purposes of the preparation for sale or consignment of any poultry sent from

Northern Ireland to Great Britain or the Isle of Man in the course of trade or business, use any premises or equipment other than premises or equipment approved by the Ministry for the purposes of his licence.

Permits granted to producers

7.—(1) Where the quantity of dead poultry sent by a producer from Northern Ireland to Great Britain or the Isle of Man under permit granted by the Ministry exceeds 50 lb. in weight in any one week or where the quantity of live poultry sent to Great Britain or the Isle of Man for purposes other than breeding, laying or rearing, exceeds twelve in any one week, the provisions of Part I (with the exception of Regulation 3(6)) and of Part III, Regulations 10(2) and (3) and 12(2) shall have effect in relation to the holder of a permit as they have in relation to the holder of a Class A licence.

(2) A producer may, under permit granted by the Ministry, make arrangements for the marketing of his dead poultry in excess of 50 lb. in weight in Great Britain and the Isle of Man provided the poultry are killed, graded and packed by a Class A licence-holder on the licence-holder's premises and in accordance with the conditions set forth in these Regulations. The cases in which such poultry are packed shall bear all the information required in sub-section (6) of Part III of the Second Schedule to these Regulations and may, in addition, bear such other information as is required by the producer. The licence-holder shall pay the additional licence fees.

PART III

GENERAL

Forms

8. The forms set out in the Third Schedule hereto or forms to the like effect shall be used in the cases in which they are stated to be applicable and shall, for the purposes of the Act and of these Regulations, be deemed to be the prescribed forms.

Date of renewal of licence

9. For the purposes of sub-section six of Section one of the Act, the date until which a licence granted under the Act shall, unless suspended or revoked or surrendered by the holder, remain in force shall be the 30th day of September next after the date on which it was granted.

Fees payable in respect of licences

10.—(1) The fees payable upon the grant or renewal of licences under Section one of the Act shall be as follows:—

For a Class A licence—Five pounds.

For a Class B licence—Five pounds.

For a Class C licence—Two pounds.

(2) The additional sum payable in respect of poultry sent to Great Britain or the Isle of Man by the holder of a Class A licence shall be:—

For poussins—one farthing per bird.

For other poultry (dead)—one farthing per lb.

For other poultry (live)—one penny per bird.

(3) The amount calculated at the rates prescribed in the foregoing paragraph due by the holder of a Class A licence in respect of any calendar month shall be payable to the Ministry not later than the fifteenth day next after the end of the said calendar month.

Exemption from purchase by weight

11. For the purposes of Section five of the Act it shall not be obligatory to purchase poussins by weight nor shall it be obligatory to purchase by weight any poultry intended for the purpose of breeding, laying or rearing, provided that at the time of purchase the purchaser makes a declaration to that effect to the seller. Where the purchaser is a licence-holder the said declaration shall be in writing.

Records and returns

12.—(1) The holder of a licence shall give to each person from whom he purchased live poultry a receipt in the form prescribed in the Third Schedule and shall himself retain a copy of each such receipt.

(2) The holder of a licence shall keep, or cause to be kept, in respect of each day an accurate record of every purchase of poultry by him and of every sale of poultry, whether by wholesale or retail, such record to include the following particulars:—

- (a) the date of the purchase or sale;
- (b) the name and address of the person from whom he bought the poultry or to whom he sold the poultry;
- (c) for poussins—the number of birds;
- (d) for dead poultry other than poussins—the description and weight;
- (e) for live poultry other than poussins—the description, weight and number.

Provided that the holder of a Class C licence shall not be required to keep a record of his sales, by retail, of dead poultry.

(3) The holder of a licence shall retain the record of any transaction required to be kept pursuant to this Regulation for one year from the date of the transaction.

(4) The holder of a Class A licence shall make returns to the Ministry in respect of poultry sent from Northern Ireland to Great Britain or the Isle of Man, as follows:—

- (a) A return, which shall accompany the consignment, showing the date of despatch, the destination, and the description and weight or, in the case of poussins or live poultry, the description and number, of the poultry contained in the consignment.

- (b) A return showing the description and weight or, in the case of poussins or live poultry, the description and number of poultry sent by the licence-holder during each calendar month, which shall be forwarded to the Ministry not later than the fifteenth day after the end of the month to which it relates.

Revocation of Existing Rules

13. The Marketing of Poultry Rules (Northern Ireland), 1950 (a), are hereby revoked.

Date of Operation

14. These Regulations shall come into effect on the first day of October, 1958.

Sealed with the Official Seal of the Ministry of Agriculture this 22nd day of September, 1958, in the presence of

(L.S.)

W. A. V. Sanderson,
Assistant Secretary.

The Ministry of Finance hereby approves the rates of licence fees prescribed in Regulation 10 of the foregoing Regulations.

Sealed with the Official Seal of the Ministry of Finance this 24th day of September, 1958, in the presence of

(L.S.)

K. R. Shimeld,
Assistant Secretary.

FIRST SCHEDULE

Specifications for Refrigeration Plant

Chill Room

The duty of the plant shall be to maintain within the cold store a temperature of 30-34 degrees Fahrenheit and, in addition, to take care of cooling of at least two tons of poultry admitted to the store daily at a temperature of 75 degrees Fahrenheit. Cooling of this poultry to 34 degrees Fahrenheit shall be accomplished within fifteen hours from time of admittance.

Hard Freeze

The duty of the plant shall be to maintain within the room a temperature of 0 degrees Fahrenheit (zero) or below when fully loaded, provided that not more than one fifth of the daily throughput of poultry is introduced in any period of two hours, the poultry being at a temperature of 40 degrees or lower on introduction.

Quick Freeze

A Quick Freeze Unit shall consist of either:—

- (a) (For wrapped poultry only) a brine tank freezing unit equipped with a plant capable of maintaining the temperature of the brine at zero or below; or

- (b) a quick freeze room equipped with a plant capable of—
- (i) maintaining the temperature of the room at minus 20 degrees Fahrenheit or below when fully loaded and assuming that up to one fifth of the full load will be introduced in any period of one hour;
 - (ii) reducing the temperature of all parts of any birds introduced from 40 degrees Fahrenheit to 25 degrees Fahrenheit or below within 12 hours or less, assuming the birds are packed in open type boxes (12 per box), the boxes being placed on shelves or racks or supported in some manner which would allow circulation of the air to all sides of each box; and
- (c) a holding room equipped with a plant capable of maintaining a temperature of minus 10 degrees Fahrenheit or below with a full load of poultry being introduced at zero temperature or below.

Provided that the Ministry may approve of the combination of the functions of quick freezing and holding in one room, which shall be equipped with a plant capable of the duty prescribed at (b)(i) and (ii).

SECOND SCHEDULE

Procedure for Preparation of Poultry for Sale and Consignment

PART I—KILLING, PLUCKING, ETC.

Section A

The holder of a Class A licence shall, in the preparation of all unviscerated poultry, comply with the following requirements:—

1. Poultry shall have been starved for sufficient length of time before being killed to empty crops, gullets and intestines. During this time they shall have access to clean drinking water.

2. Poultry shall be killed by bleeding or dislocation of the neck, provided that chickens and fowls (excluding poussins) and all turkeys which have been wet plucked, consigned to Great Britain or the Isle of Man, shall have been killed by bleeding only.

3. All poultry shall be clean plucked except that

- (i) the upper two inches of the neck adjoining the head of poussins, ducks, ducklings, geese and turkeys may be left unplucked;
- (ii) the wings of ducks, ducklings and geese above the first joint from the body, and the wings of turkeys above the second joint from the body, may be left unplucked apart from flight feathers which must in all cases be removed;
- (iii) a small area on the rump of turkeys may be left unplucked.

4. After plucking or, in the case of wet plucked poultry after the carcase has been washed, the poultry shall be chilled without delay.

5. After plucking, poultry shall be suspended or placed singly, head downward, until they have been packed.

6. The vents of poultry shall be purged and the feet and mouths cleansed.

7. Where the poultry have been killed by bleeding the heads shall, before packing, be wrapped in white parchment, greaseproof paper or other approved material.

The holder of a Class A licence shall, in the preparation of eviscerated poultry for consignment to Great Britain or the Isle of Man, comply with the above requirements, subject to any variations approved by the Ministry, and shall in addition comply with the following requirements:—

8. All poultry shall, immediately after evisceration, be washed.

9. All poultry of the "Chicken" grades and all poultry of the "Turkey" grade, and all portions of poultry, whatever the grade, shall immediately after washing be individually wrapped in transparent, moisture vapour and gas proof material, and quick frozen; provided that the Ministry may grant exemption to a licence-holder in regard to the wrapping of poultry where the licence-holder can satisfy the Ministry that such poultry is intended for the catering trade. All poultry of the other grades shall, immediately after washing, be either hard frozen or quick frozen.

Section B

The holder of a Class B licence shall, in the preparation of all uneviscerated poultry, comply with the following requirements:—

1. Poultry shall have been starved for sufficient length of time before being killed to empty crops, gullets and intestines. During this time they shall have access to clean drinking water.

2. Poultry shall be killed by dislocation of the neck or by bleeding, but not otherwise.

3. All poultry shall be clean plucked, except that

- (i) the upper two inches of the neck adjoining the head may be left unplucked;
- (ii) the wings of ducks, ducklings and geese above the first joint from the body, and the wings of turkeys above the second joint from the body, may be left unplucked apart from the flight feathers which must in all cases be removed;
- (iii) a small area on the rump of turkeys may be left unplucked.

4. After plucking or, in the case of wet plucked poultry after the carcase has been washed, poultry shall be placed in the cooling room without delay.

5. After plucking, poultry shall be suspended or placed singly, head downward, until they have been packed.

6. The vents of poultry shall be purged and the feet and mouths cleansed.

The holder of a Class B licence shall, in the preparation of eviscerated poultry, comply with the above requirements, subject to any variations approved by the Ministry, and shall, in addition, comply with the following:—

7. All poultry shall, immediately after evisceration, be washed.

PART II—GRADING

1. All dead poultry sold or offered for sale by the holder of a licence shall be free from disease and fit for human consumption.

2. All poultry intended for consignment to Great Britain or the Isle of Man shall be prepared for sale according to the following grades:—

Chickens—Poussin
 Chickens—Broiler
 Chickens—Capon
 Chickens—Grade A
 Chickens—Selected
 Fowl—Grade A
 Fowl—Selected
 Fowl—Stags
 Ducklings
 Ducks—Grade A
 Ducks—Selected
 Geese
 Geese—Seconds
 Turkeys
 Turkeys—Seconds
 Poultry—S.S.

Where appropriate these designations shall be preceded by the word "Eviscerated" or followed by the word "Portions". For the purposes of this Schedule the designations "Chickens" and "Ducklings" shall be deemed to refer to birds killed before maturity and before they are used for breeding purposes and having one inch of soft flexible cartilage at the posterior end of the breast bone, but not to refer to a male chicken showing general characteristics of maturity.

The specification of each grade shall be as follows:—

Chickens—Poussin

- (a) Normal physical conformation with no deformities.
- (b) No discolouration from any cause.
- (c) No skin barked or torn.
- (d) Entire freedom from food in crops and intestines.
- (e) Crops not removed, washed or squeezed out.
- (f) Weights: Uneviscerated: Minimum 1 lb. Maximum $1\frac{3}{4}$ lb.
 Eviscerated: Minimum $\frac{3}{4}$ lb. Maximum $1\frac{1}{2}$ lb.

Chickens—Broiler

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and with the breast, back, hips and pin bones well covered with fat of a white or creamy white colour.

- (c) Skin and flesh soft in texture, showing evidence of the birds having been intensively reared.
- (d) No discolouration from any cause.
- (e) No skin barked or torn.
- (f) Entire freedom from food in crops and intestines.
- (g) Crops not removed, washed or squeezed out.
- (h) Weights: Uneviscerated: Minimum 2 lb. Maximum: 3½ lb.
Eviscerated: Minimum 1¾ lb. Maximum 2¾ lb.

Capons

- (a) Unsexed male chickens which, apart from weight, conform to the specification for the grade "Chickens—Broiler."
- (b) Minimum weights: Uneviscerated: 5 lb. Eviscerated: 4 lb.

Chickens—Grade A

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.
- (g) Minimum weights: Uneviscerated: 1¾ lb. Eviscerated: 1½ lb.

Chickens—Selected

- (a) Normal physical conformation (but slightly crooked keel bones will not disqualify).
- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No discolouration from any cause.
- (d) No skin badly barked or badly torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.
- (g) Minimum weights: Uneviscerated: 1¾ lb. Eviscerated: 1½ lb.

*Fowl—Grade A**Hens with:—*

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.
- (g) Minimum weights: Uneviscerated: 2½ lb. Eviscerated: 2 lb.

*Fowl—Selected**Hens and chickens with:—*

- (a) Normal physical conformation (but slightly crooked keel bones will not disqualify).

- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No pronounced discolouration from any cause.
- (d) No skin badly barked or badly torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Minimum weights: Uneviscerated: $2\frac{1}{2}$ lb. Eviscerated: 2 lb.

Fowl—Stags

Male birds with:—

- (a) Normal physical conformation.
- (b) Reasonably well fleshed.
- (c) No skin badly barked or badly torn.
- (d) Entire freedom from food in crops and intestines.

Ducklings

Birds of the Aylesbury type with:—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.
- (f) Minor tearing of the skin tolerated.
- (g) Minimum weights: Uneviscerated: 4 lb. Eviscerated: 3 lb.

Ducks—Grade A

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.
- (f) Minor tearing of the skin tolerated.
- (g) Minimum weights: Uneviscerated: 3 lb. Eviscerated: $2\frac{1}{2}$ lb.

Ducks—Selected

- (a) Normal physical conformation with no deformities.
- (b) The body and breast reasonably well fleshed.
- (c) No pronounced discolouration.
- (d) Food not artificially removed.
- (e) Entire freedom from food in gullet and intestines.
- (f) Minimum weights: Uneviscerated: $2\frac{1}{2}$ lb. Eviscerated: 2 lb.

Geese

Young geese with:—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.

- (c) No discolouration from any cause.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.
- (f) Minor tearing of the skin tolerated.
- (g) Minimum weights: Uneviscerated: 7 lb. Eviscerated: 6 lb.

Geese—Seconds

- (a) Normal physical conformation with no deformities.
- (b) The body and breast reasonably well fleshed.
- (c) No pronounced discolouration.
- (d) Entire freedom from food in gullet and intestines.
- (e) Food not artificially removed.

Turkeys

Young hen and young cock turkeys with:—

- (a) Normal physical conformation with no deformities.
- (b) The body and breast well fleshed and well covered with fat.
- (c) No discolouration from any cause.
- (d) No skin barked or torn.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.

Hens and cocks shall be packed separately and cases branded accordingly.

Turkeys—Seconds

- (a) Normal physical conformation.
- (b) Reasonably well fleshed and having sufficient fat to prevent dark red appearance.
- (c) No pronounced discolouration.
- (d) No skin badly barked or badly torn in plucking.
- (e) Entire freedom from food in crops and intestines.
- (f) Crops not removed, washed or squeezed out.

Poultry—Sub-standard

All poultry which do not qualify for the above grades but which are free from disease and fit for human consumption.

PART III—PACKAGES, PACKING AND MARKING OF CASES

(1) All dead poultry intended for consignment to Great Britain or the Isle of Man shall be packed in cases made from wood, or such other material as may be approved by the Ministry, and constructed according to such specification as the Ministry may from time to time direct.

(2) Case shall be lined with white paper or other material of such composition as will prevent loss of condition or marketable appearance. As an alternative to lining the case, each bird may be wrapped individually.

(3) Poultry shall be packed firmly and evenly in the case so as to prevent loss of condition in transit.

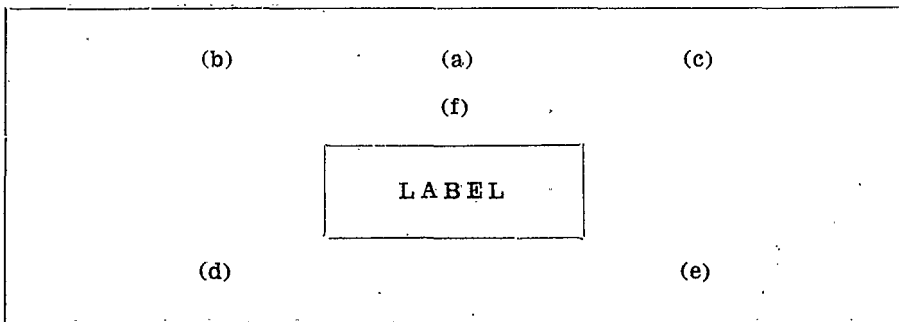
(4) One grade of poultry only shall be included in any one case, and the maximum variation in weight of the poultry included in any one case shall be as follows:—

- (a) "Chickens—Broiler", "Chickens—Capon", "Chickens—Grade A", "Chickens—Selected", "Fowl—Grade A", "Fowl—Selected", "Ducklings", "Ducks—Grade A", and "Ducks—Selected"—Half a pound,
- (b) "Geese", "Geese—Seconds", "Turkeys" and "Turkeys—Seconds"—Two pounds.

(5) In packing poultry of the grade "Chickens—Grade A", all the poultry in any one case shall be of uniform colour, i.e., either white fleshed or colour fleshed.

(6) Each case shall bear the correct description of the contents branded on each end. The following information shall be given:—

- (a) Description and grade of poultry.
- (b) Number of birds in the case.
- (c) Net weight of poultry in the case.
- (d) Licence number of packer or permit number of producer.
- (e) Code mark showing date of packing. The code mark shall be in accordance with the code calendar issued by the Ministry.
- (f) Whether hens or cocks and the weight range—this applies only to marking of turkey cases. These markings shall be shown as indicated in the following diagram:



THIRD SCHEDULE

FORMS

FORM No. 1

Form of Application for a Licence

To the SECRETARY, Ministry of Agriculture, Belfast.

I/We
 hereby apply for a Class.....licence to carry on the business of wholesale
 dealer(s) in poultry at.....
 I am/We are not less than 21 years of age.

I/We enclose the sum of £..... being the fee prescribed for one licence. I/We hereby undertake in the event of a licence being granted to me/us to comply with such Regulations as the Ministry has issued or may issue from time to time, respecting the conduct of wholesale dealing in poultry.

Signature of Applicant.....

Full Postal Address.....

Date.....

FORM No. 2

Form of Wholesaler's Class A Licence No.....

MARKETING OF POULTRY ACT (NORTHERN IRELAND), 1949

This is to certify that the person(s) or firm named overleaf is/are licensed under the above-mentioned Act for

(a) the purchase, and the sale or other disposal in Northern Ireland, of poultry.

(b) the sending, subject to the provisions of Section two of the Act, of poultry out of Northern Ireland, to Great Britain or the Isle of Man in accordance with the terms of the Act and the Regulations issued thereunder, in respect of premises situated at.....

This licence shall, unless previously revoked or suspended by the Ministry of Agriculture, or surrendered by the licence-holder, remain in force until the 30th September, 19

Date.....

Secretary

FORM No. 3

Form of Wholesaler's Class B Licence No.....

MARKETING OF POULTRY ACT (NORTHERN IRELAND), 1949

This is to certify that the person(s) or firm named overleaf is/are licensed under the above-mentioned Act for the purchase, and the sale or other disposal in Northern Ireland, of poultry in accordance with the terms of the Act and the Regulations issued thereunder.

This licence shall, unless previously revoked or suspended by the Ministry of Agriculture or surrendered by the licence-holder, remain in force until the 30th September, 19

Date.....

Secretary

FORM No. 4

Form of Wholesaler's Class C Licence No.....

MARKETING OF POULTRY ACT (NORTHERN IRELAND), 1949

This is to certify that the person(s) named overleaf is/are licensed under the above-mentioned Act for the purchase of live poultry from any producer and the sale thereof to any holder of a Class A licence or Class B licence in

accordance with the Marketing of Poultry Act (Northern Ireland), 1949, and Regulations issued thereunder, in respect of premises situated at

This licence shall, unless previously revoked or suspended by the Ministry of Agriculture, or surrendered by the licence-holder, remain in force until the 30th September, 19

Date

Secretary

FORM No. 5

Form of Application for Permit

To the Secretary, Ministry of Agriculture, Belfast.

Full Name

Full Postal Address

I/We hereby apply for a permit to send poultry to Great Britain and the Isle of Man. Particulars of the proposed consignments are as follows :—

Description of Birds	Number if live	Weight if dead	Port of Shipment	Date of Shipment

Signature of Applicant

Date

FORM No. 6

Form of Permit

MARKETING OF POULTRY ACT (NORTHERN IRELAND), 1949

To

The above-mentioned is hereby authorised to consign poultry to Great Britain or the Isle of Man in accordance with the above-mentioned Act and the Regulations issued thereunder.

This permit expires on

Date

Secretary

Serial No.

Return Relating to a Particular Shipment

I/We have this day despatched to.....the following consignment of Northern Ireland poultry :—

Dead Poultry	Not Eviscerated		Eviscerated	
	No. of Cases	No. of Birds	No. of Cases	No. of Birds
Chickens—Poussins				
.....				
.....		Weight of Contents lb.		Weight of Contents lb.
„ —other grades				
Fowl				
Ducks				
Geese				
Turkeys				
Poultry—S.S.				
.....				
.....				
.....				
Live Poultry (State class)	No. of Birds	Signature		
.....		
.....	Permit No.		
.....	Date.....		

To :—
 The Secretary,
 Ministry of Agriculture,
 Belfast.

Marketing of Poultry

49

FORM No. 8

Class A Licence-Holder's Return of Consignments of Live and Dead Poultry to Great Britain and the Isle of Man during the Month of.....

Date of Shipment	Form M.P.A. 4 Serial No.	CHICKENS		Fowl	Ducks	Geese	Turkeys	Poultry S.S.	Total
		Poussins	Other Chickens						
Total									

Amount due to the Ministry

Poussins (live and dead).....birds @ ¼d. per bird = £ : :
 Other Poultry (live).....birds @ 1d. per bird = £ : :
 Other Poultry (dead).....lb. @ ¼d. per lb. = £ : :

 Total amount due = £ : :

I certify that the above return is accurate and complete and I enclose the sum of £ : : being the amount due to the Ministry under the Marketing of Poultry Act (Northern Ireland), 1949, for the shipment of live and dead poultry during the month.

Signed
 Address
 Date

To:—
 The Secretary,
 Ministry of Agriculture,
 Belfast.

Form of Receipt

Name of Licence-holder

Licence No.

Name of Seller

Address

Date of Purchase

Class	No.	Weight (lb.)
Poussins		
Chicken and Fowl		
Ducks		
Geese		
Turkeys		

Signed

EXPLANATORY NOTE

(This note is not part of the Regulations, but is intended to indicate their general purport.)

These Regulations repeat most of the provisions of the Marketing of Poultry Rules (Northern Ireland), 1950, which they revoke. Certain changes of a technical nature have, however, been made to meet developments in the poultry industry. The additional licence fees payable on poultry shipped to Great Britain or the Isle of Man have been increased.

Marketing of Ryegrass Seed

REGULATIONS, DATED 1ST JULY, 1958, MADE BY THE MINISTER OF AGRICULTURE UNDER SECTIONS 7 AND 13 OF THE HERBAGE SEEDS ACT (NORTHERN IRELAND), 1955(a).

1958. No. 102

[C]

The Minister of Agriculture for Northern Ireland (in these Regulations called "the Minister") in pursuance of the provisions of the Herbage Seeds Act (Northern Ireland), 1955, after consultation with such organisations as appear to him to represent the interests of growers and of persons engaged in the ryegrass seed trade and with the approval of the Ministry of Finance hereby makes the following Regulations, that is to say:—

(a) 1955, c. 4.