

Pork - cured (not smoked or cooked): Back (boneless); belly (boneless); cottage roll (boneless); ham butt roll (boneless); ham centre slices (bone in); pork roll (boneless); shoulder roll (boneless).

Pork - smoked: Back bacon (in the piece, boneless); cottage roll (boneless); ham (except shank end, bone in); ham skinless (boneless); ham picnic (boneless); pork roll (boneless); side bacon (in the piece).

Cooked meats: Any uncooked Group "C" cuts--when cooked.

Group "C" -- one pound per coupon: Beef--fresh or cured: Brisket point (boneless); flank (boneless); front shank meat (boneless); front shank (centre cut, bone in); hamburger, plate (boneless); porter-house steak or roast (bone in); rib roast or steak (bone in); rump (round and square end, bone in); sirloin steak or roast (bone in); short rib roast (bone in); T-bone steak or roast (bone-in); wing steak or roast (bone in).

Lamb or mutton - fresh: Centre loin chops (bone in); loin (flank off, kidney and suet out, bone in); patties (made from necks and flanks, boneless).

Veal - fresh: Blade (bone in and neck off, shoulder knuckle out); loin chops (centre cut, bone in); patties (boneless, made from shanks, necks, flanks); round bone shoulder (bone in); rump (bone in); sirloin roast or outlet (bone in).

Pork - fresh: Belly pork (bone in); ham, butt end (bone in); ham, shank end (bone in); ham trimmed (bone in); loin, centre cut chops (bone in); loin, centre cut (bone in); loin end cuts (bone in); loin whole (bone in); picnic, hock on or hock off (bone in).

Pork - cured: Ham, butt end (bone in); ham, shank end (bone in); ham, whole (bone in); picnic, hock on or hock off (bone in).

Pork - smoked: Ham, shank end (bone in); ham, whole (bone in); picnic, hock on or hock off (bone in).

Cooked meats: Any uncooked Group "D" cuts--when cooked.

Group "D" -- one and $\frac{1}{2}$ pounds per coupon: Beef--fresh or cured: Blade roast (bone in); brisket point (bone in); chuck roast (bone in); front shank, whole or knuckle end (bone in); neck (bone in); plate, brisket (bone in); round bone shoulder roast (bone in); sausage (fresh); short ribs (braising, bone in).

Lamb or mutton - fresh: Flank (bone in); front (bone in); hind (bone in); leg (bone in); loin, flank on (bone in); rack (bone in); rib chops (bone in).

Veal - fresh: Breast (bone in); flank (bone in); front shank (bone in); hind shank (bone in); leg - shank half (bone in); leg - whole (bone in); loin - flank on (bone in); neck (bone in); rack (bone in); rib chops (bone in).

Pork - fresh: Hock (bone in); sausage.

Pork - cured: Hock (bone in); mess (bone in); short cut back (bone in).

Pork - smoked: Hock (bone in).

Ration coupons are not required for any meats not in the above list. For example, oxtail, liver, heart, tongue, kidneys, wieners, bologna and other smoked sausages, cooked meat loaves, etc., may be