

**(vi) Gloucester**

**THE AGRICULTURAL PRODUCE (GRADING AND MARKING)  
(GLOUCESTER CHEESE) REGULATIONS, 1939, DATED  
APRIL 6, 1939, MADE BY THE MINISTER OF AGRICULTURE  
AND FISHERIES AS TO GRADE DESIGNATIONS AND  
GRADE DESIGNATION MARKS FOR GLOUCESTER CHEESE.**

**1939 No. 492**

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 :—

18 & 19 Geo.  
5. c. 19.  
21 & 22 Geo.  
5. c. 40.

1. Grade designations to indicate the quality of Gloucester cheese made from cows' milk produced in England and Wales shall be as follows :—

Prescription  
of grade  
designations.

**SELECTED DOUBLE GLOUCESTER  
SELECTED SINGLE GLOUCESTER**

and the quality indicated by such grade designations shall be deemed to be the quality as described in the First Schedule hereto.

2. A grade designation mark shall be one of the grade designations specified in Regulation 1 above 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.

Prescription  
of grade  
designation  
marks.

3. These Regulations shall come into operation on the 6th April, 1939.

Date of  
coming into  
operation.

4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Gloucester Cheese) Regulations, 1939.

Short title.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this sixth day of April, 1939.

(L.S.)

*Donald Fergusson,*  
Secretary.

**SCHEDULE I**  
**GLOUCESTER CHEESE MADE FROM COWS' MILK PRODUCED IN ENGLAND AND WALES : GRADE DESIGNATIONS AND DEFINITIONS**  
**OF QUALITY**

Grade Designation (1)	Special Requirements					General Requirements (7)
	Minimum Age at Time of Grading (2)	Flavour (3)	Texture and Body (4)	Appearance (5)	Colour (6)	
SELECTED DOUBLE GLOUCESTER	6 weeks.	Clean and Mellow.	Texture close. Body firm and free from gas holes.	Rind unstained ; bandage and caps optional and, if present, intact.	The cheese, whether coloured or uncoloured, shall be of uniform shade throughout.	The cheese shall be hard-pressed cheese made from full-cream cows' milk and shall contain a minimum of 45 per cent. of butter fat in the moisture-free substance.
SELECTED SINGLE GLOUCESTER	14 days.	Clean and Mild.	Texture flaky. Body firm but neither hard nor spongy ; free from gas holes.	Rind intact and unstained. Bandage normally absent.	The cheese shall be uncoloured and of uniform shade throughout.	

**SCHEDULE II**  
**GRADE DESIGNATION MARK. See Schedule II, p. 408 above.**