RATIONING REVISED FOR RESTAURANTS

Food Servings, Not Number of Customers, Will Rule Food Allotments After March 1

REFRESHMENTS SEPARATE

Records Distinguishing Type of Serving Must Be Kept to Guide the Boards

Special to THE NEW YORK TIMES.

WASHINGTON, Dec. 19-A new washington, bec. 19-A new rationing system for the country's 100,000 commercial and institu-tional cating places will go into effect March I, with food allot-ments based solely on the number

of servings.

Under the present system, retions are based on the number of customers, regardless of whether the service consists of food and refreshments or merely refreshments.

refreshments or merely refresh-ments.

The new system will accomplish a more equitable distribution of rationed, food to hotely, restau-rants, hospitals, lunch rooms and similar places, Price Administrator Chester Bowles said today. Such establishments must file with that within hord before

Such establishments must file with their ration boards before Jan. 15 reports on the number of food servings, the number of refreshment servings, the number of refreshment servings, the total number of servings and the total amount of rationed food used for the purpose of refreshments only during December. If proprietors do not have accurate records they may make the best estimates possible. The information must be reported on "form R-1307 supplement," available at local boards.

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Baginning Jan. 1, the Office of
Price Administration stated, eating
establishments should keep separate records of the service of food
and refreshments.

"It is not easy to draw a dividing line between the service of
meals and or refreshments only."
Mr. Bowles said. "In doing so, the
OPA is following the popular delinition of such terms rather than
the strictly scientific definition. It
is much easier for both the restaurant man and the public to distinguish between the two by applying veryday common sense rather
than by using a yardstick made
out of calories, vitamins and the
mineral content of foods."

He asserted that the new plan
would "iron out many of the inequalities under the present program, which allows certain types
of eating places which do not principally serve meals to get larger
food allotments than restaurants
whose chief business is in food."
To reduce the rations for such establishments, he added, would
bring a saving which in effect
would be added to the national
supply.

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Would Curb Excess Use

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The program would also tighten controls over "a small minority" of establishments which have been overdrawing their ration banking accounts and using more than their legal share of food, he declared.

"The new plan certainly isn't perfect by any means," he continued, "but some industry people who have worked with us seem to agree that it is a great deal more sensible and fair for both restaurant owners and families who normally eat at home.

"There are only two alternatives to this plan; standardized meals or the collection of ration coupons in restaurants. Either of these alternatives would add tremendous complexity to rationing."

The purpose of requiring reports on refreshment as well as food servings is to determine allotment of rationed items such as sugar used in coffee.

Restaurant Men Voice Fear Of Further Slash in Rations: Hospitals and ... By CHARLES GRUTZNER Jr.

New York Times (1923-Current file); Jan 8, 1945;

ProQuest Historical Newspapers: The New York Times (1851-2008)

Restaurant Men Voice Fear Of Further Slash in Rations

Hospitals and Other Institutions Are Also Affected by OPA's Call for Filing of Point and Food Inventories

By CHARLES GRUTZNER Jr.

terlarded their menus with meat stamps and all but the recently substitutes and cut down on pas- validated red and blue point tries and sugary desserts, were in stamps. fear last night of a further reduction in their food rations.

ventories of rationed foods on hand come under the same rules. last Dec. 31.

tutional users that this might be the prelude to the voiding of point accumulations for some foods, particularly sugar. This would Since the rationing procedure for wipe out unused points of institutional users, as the Office of Price individual consumers, the OPA Administration killed off the point could not make a retroactive cut hoards of many housewives last month by invalidating all but one | Continued on Page 19, Column 2

Restaurant men, who have in- of the six outstanding sugar

Beyond saying that there would be no changes, other than those The potential threat extended already announced, in the institualso to hotels, boarding houses, tional users' January-February alhospitals, jails and other institu- lotments (which cover the period tions that have been required to from Jan. 15 to March 15), the file with their local rationing OPA has declined to give any asboards detailed statements of their surances to allay the fears of the point inventories and physical in- restaurateurs and other users who

An OPA official who refused to The fear was expressed by insti- be quoted directly said unofficially that the next step probably would depend on how the food supply shaped up during the next month. institutions differs from that for

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RESTAURANTS FEAR **SLASH IN RATIONS**

Call for Filing of Point and Food Inventories Seen as Threat of Cancellation

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by invalidating certain stamps, as it did with housewives. The way to reduce point hoards would be through withholding part of the future allotment of a user found to have an excessive inventory.

The sugar rations of all institutional users were reduced as of Jan. 1, regardless of what individusl inventories may show. by a flat 10 per cent if the institution des its own baking and by 15 per cent if it does not. On the other hand, the OPA permitted institu-tional users to apply to their local boards, under certain conditions, for increased red and blue point allotments to compensate for the restoration of most meats and certain processed foods to the ration

Henkel Tells of Scant Supplies

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"The cut of 10 or 15 per cent in our sugar rations means there will be fewer pastries and less variety in desserts," said Paul Henkel, president of the Society of Reatairateurs. Mr. Henkel said that 30 per cent of the Notels but only 30 per cent of the restaurants did their own baking.

"I hate to think where we'll be if they cut our sugar silotment still further on account of unredeemed sugar certificates," he added, Mr. Henkel said that the sugar shortage during November and December was so bad that institutional users obtained from their dealers only fractional amounts, against the two-months allotment certificates they had deposited against them.

"Naturally, nearly everyone's Dec. 31 inventory will show the dealer owing him some sugar," he declared. "That was because of an unnatural supply situation and we had hardship. Some restaurants have a favorable red point balance because their suppliers couldn't deliver their allotment of meat. But a majority of the restaurants will be found owing meat points to their suppliers, That's because some time or other their meat supplies, were bigger than their ration."

Fredicting that most restaurants would be found to have a surplus

plies were bigger than their ration."

Predicting that most restaurants would be found to have a surplus of sugar credits but to be in debt to their suppliers for meat points, Mr. Henkel said:

"If OPA decides to cancel a man's sugar credit, it should forgive his meat debt. It can't make fish out of one and fowl out of the other."

Mr. Henkel said it "looked very much" as if the purpose of the OPA inventory was to reduce some ration-point inventories. The various local rationing boards sent the inventory demand to institutional users about a week ago. Although they required that the inventories be reported by yesterday, there is no penalty for late filing except possible delay in the January-February point allotment.

Hospital Buyers Worned

possible delay in the January-February point allotment.

Hospital Buyers Worned

H. P. Schwartzman, director of the Hospital Purchasing Service, said the officials of several hospitals had expressed the fear that allotments to institutions, hospital the inventory demand was the forerunner of serious reductions in rationed foods for patients, though one further cut in the January in the regulation permitting the no further cut in the January.

He had put the question to the OPA been no change, and would be none, and had been assured there would be no further cut in the January in the regulation permitting the medical heads of hospitals to apply one is sugar certificate. He said now further cut in the January in the regulation permitting the medical heads of hospitals to apply one is sugar completely. The said the said there had had been assured

Cafe Shutdown Seen With Red Point Scarcity: POINTS SHORTAGE MAY CLOSE BULK OF Los Angeles Times (1931-Curvest File); Jul 31, 1945;
ProQuest Historical Newspapers: Los Angeles Times (1881-1988)

Cafe Shutdown Seen With Red **Point Scarcity**

Restaurants in Southern Calirestaurants in Southern Cair-fornia are in such a drastic situ-ation due to lack of red points that 90 per cent of them will be forced to close within two

That was the prediction made yesterday by William W. Bradford, executive vice-president of the Southern California Restaurant Association, as he confirmed dispatch of a telegram to the Senate Small Business Committee which to helding heavings in tee which is holding hearings in Washington, D.C., on the plight of Southland eating establishments.
Cut in Allotments

While redeployment of troops and increased war work have resulted in greatly increased patronage for restaurants here, they had to take a 20 per cent cut in red point allotments from the O.P.A. July 1, Bradford pointed out.

He hastened to add that the association's complaints are not

He hastened to add that the association's complaints are not almed at local or district O.P.A. officials who, cognizant of the situation here, have attempted to be helpful, but are made against a national formula instituted by O.P.A. authorities in Wachington.

Washington,

An Associated Press dispatch in which Max McCullough, the O.P.A.'s rationing chief, was quoted as testifying at the committee hearing that restaurants with increased business can receive more ration points from local boards was read to Bradford.

O.P.A. Chief's Oversight
"That's true," Bradford declared, "But, what McCullough
apparently neglected to add is
that a restaurant must show an increase of at least 20 per cent in both the number of custom-

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POINTS SHORTAGE MAY CLOSE BULK OF CAFES

Continued from First Page

ers and dollar volume before i can get relief. On the othe hand, if business should de crease as much as 2 per cent, it. red point allotment is cut ac cordingly."

Bradford said that his wire to the committee was in re sponse to a request by some o its members for information.

"They wanted an estimate o how many restaurants an patronizing the black market, he disclosed. "I told them it per cent. They wanted to know how many meals are being served daily to warworkers it both public eating establish ments and factory restaurants I told them about 1,500,000. They wanted to know how many meals restaurants served daily to their employees. I told then 126,000."

Coverage of Checkup

These figures, Bradford explained, cover the eight counties in Southern California in which his association has 17,800 mem

Bradford scored an assertior made by McCullough before the committee that the O.P.A. cut restaurants' red points on July in the belief that persons eating out were getting a disproportionate share of the available meat compared with these who

portionate share of the available meat compared with those who eat at home.

"The O.P.A.," Bradford said, "goes on the assumption that everyone to whom a ration book has been issued cats every meal at home. That's 21 meals a week. Our surveys show that the average person cats only 12 meals rage person cats only 12 meals a week at home. "And statistics also show that,

under the present O.P.A. formu-la, the restaurant operator gets only .664 red points per custo-mer while the householder is allowed an average of .664 points per meal.

Approval Denied

Bradford slos scored testimony by McCullough that the July 1 lut was approved by the O.P.A.'s restaurant industry advisory committee.

"On the contrary," Bradford declared, "when the cut was irst discussed in mid-June, the idvlsory committee militantly opposed it. I have minutes of all its meetings and I know."

In addition to answering ques-

tions asked him by members of the Senate committee, Bradford reported that, in his wire to them, he suggested that, with the "present glut of lamb and beet and with more glut imminent; these products be made nointfree and thus force poultry and fish out of the black market and into legitimate channels.

O.P.A. Chief Testifies Restaurants Favored •

WASHINGTON, July 30, tri-The O.P.A.'s rationing chief today said that restaurants get red points enough to buy about 25, per cent more meat for each, customer than the housewife can.

customer than the nousewise can buy for home use.

Max McCollough, deputy O.P.A. administrator for rationing, gave that testimony to the Sanate small business committee at hearings on complaints from some restaurant operators that a red point shortage is putting them out of business.

Cai July 1

Cut July 1
The O.P.A. made a 20 per cent cut July 1 in an allocation of red points to public eating places.

Before that cut, McCollough said, restaurants had a 57 per cent advantage over the house wife in the points which buy meat, butter and late

Cafe Rationing to Be Restudied

WASHINGTON, Aug. 7. (P)—O.P.A. officials tonight agreed to restudy red point rationing for restaurants after witnesses from several States testified "hundreds" have closed or will close.

Max McCullough, O.P.A. deputy director for rationing, told the Senate Small Business Committee he will confer again with the industry advisory committee this week.

Most witnesses testified that many small restaurants had been affected by a cut in meat, butter and fat points as a result of an O.P.A, order July 1 which reduced the maximum allotment of red points to .7 a point per meal per person,

Black Market Figures

Current prices for black market food in the nation's capital, Bayard Evans, a restaurant operator of near-by Arlington, Va., testified are like this:

Steak, \$1.50 a pound; turkey, \$1 a pound; duck, 75 cents a pound; chickens, 58 cents to \$1 a pound; bluefish, 60 cents a pound; mackerel, 45 cents a pound; oysters, \$5 a gallon, and tomatoes, \$0 a bushel.

City Kitchen Continues Operation in Auburn

AUBURN (Cal.) Aug. 7. (U.R) Operation of a community kitchen in Auburn was continued today by the City Council after restaurant owners voted to stick by their decision to remain closed throughout August.

R. W. Edwards, spokesman, for the 15 restaurant operators, said the O.P.A. "withdrew its offer to guarantee a supply of unrationed food."