

'POINT' RATIONING RULES EXTENDED TO RESTAURANTS

Washington, D. C., Jan. 17 (AP).—

Restaurants will be rationed on processed fruits and vegetables but customers will not be required to turn in ration coupons at such places, the office of price administration announced today.

Giving further details of the food rationing plan scheduled to start in approximately six weeks, the OPA said this rule will apply to restaurants, cafés, hotels, railroad dining cars, roadside stands, drug stores, and similar commercial eating places. Separate rules will be announced later for boarding houses and institutions.

Restaurants will be given quotas of "points" to spend on processed foods, the same as housewives.

In the case of a restaurant, however, a special formula has been devised to determine the point quota according to the number of customers. Family quotas will be determined by adding the individual rations of each member of the family.

The restaurant formula starts with the number of meals served in December and makes adjustments for establishments with a growing patronage.

There will be no restriction on the contents of restaurant meals, leaving owners to make up their own menus and rules within the limits of their rations.

Eating Out

Rationed Restaurants, Just as Housewives, Must Stretch Food

**Lots of Cereals. Spaghetti,
Noodles Will Fill In for
Scarce Canned Foods**

Fresh Vegetables "If Available"

BY ELLIS HALLER

Staff Correspondent of The Wall Street Journal

CHICAGO - Restaurants and their customers are going to feel the pinch of point rationing of foods just about as severely as the average housewife.

Householders who had hoped to stretch their rations by dining out more often are in for a jolt. Commercial eating places, hotels and clubs, will go under rationing March 1. While the Office of Price Administration is still working out a definite formula, it is expected that restaurants will have their supplies of point-rationed food cut approximately in line with the reduction applying to individuals. However, they will get some leeway to take care of unavoidable waste and to permit them to serve extra customers.

Those who wish, still will be free to buy meals in restaurants without surrendering any food coupons, but they will do their ordering from a ration-restricted bill of fare.

Depend on Fresh Fruits, Vegetables

Restaurant men say from now on their menus will depend more and more on fresh fruit and vegetables, fish and poultry - 'until these things get scarce, too.'

As in the home kitchen, cereals will help fill the gap. Many menus are expected to feature such dishes as fried cereal porridge, hot breads, various types of "quick breads" and cakes served with sauces or syrups. Spaghetti, macaroni and noodles will be given a dominant place; so will meat dishes which depend on lots of "filler" for bulk. Poultry with dressing, meat loaves, croquettes and "stuffed" pork, veal and lamb chops will help make a diner's plate look good without using too much scarce food.

Commenting on the current food outlook, the National Association in a recent news letter to its members said, "eating habits are beginning to change, and there are indications that more foods will be rationed later. Restaurateurs should continue to keep detailed records in con-

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RULES GIVEN OUT FOR RATIONING TO RESTAURANTS

Proportionate Allowances Larger than for Homes.

(Chicago Tribune Press Service.)

Washington, D. C., Feb. 21.—Restaurants, hotels, and other institutions will receive a larger proportionate allotment of canned and processed foods under rationing than individual households, the office of price administration disclosed today.

The OPA announced details of allotments to these establishments, which are required to register with local ration boards from March 1 to March 10, inclusive, for rations for March and April.

Restaurant and hotel allowances will be a minimum rate of 13 per cent larger than those for households, and in some cases substantially greater than that, details of the plan showed.

Based on December Use.

Some establishments, it also was disclosed, will get a better break than others on their allotments, because the rations are based on the number of persons served in December, 1942, and not on the amount of rationed foods actually used. Thus, small cafes and stands which serve many snacks and soft drinks will get a proportionately larger share of canned and processed foods than places which serve for the most part only complete meals.

Allotments will be based on 69/100 of a ration point per month for each person served last December. Assuming each person eats a full meal, this is 13 per cent greater than the individual consumer allotment, which amount to 53/100 of a point, based on three meals a day. For places serving a large number of snacks, the advantage will be greater.

The OPA also fixed an overall monthly ceiling allotment of 80 per cent of the amount of the rationed foods used last December. This will apply to refreshment stands and other places which customarily do not use many canned and processed foods, officials said.

Individuals Will Harshly.

By comparison, however, individual consumers' rations have been cut to 43 per cent of the average 1941-42 consumption.

OPA officials conceded some inequities may result from the new plan. They said the ideal method for fixing rations for eating places would have been to apply reductions to actual amounts of these foods used, but asserted that this would have been too involved to administer.

At the time of registration, each cafe owner will be given a certificate entitling him to a certain number of points for March and April, based on 69/100 of a point a month for each person served in December with a maximum allowance equal to 80 per cent of the rationed foods used in December. This certificate is to be deposited in a ration banking account, against which "ration checks" may be drawn when purchases are made.

Must Furnish Inventories.

The OPA said that institutions, in making purchases of canned and processed foods, will be required to spend points on the same basis as housewives and will be bound by the point values set forth in the 200-item table released Monday.

In declaring their inventories, however, institutions will compute the value of their stocks on hand on the basis of "average point values."

Institutions are required, when they register, to declare their inventories of the rationed foods as of March 1. The point value of the inventory stocks will be deducted from point allotments for the first two months in figuring point allowances. If the inventory value exceeds the two months' allotment, no ration will be allowed for the first period.

Fix Average Values.

In computing the point total of inventories, institutions are required to use the following average values: 11 points a pound for all rationed canned, bottled, and processed foods; dry beans, dry peas, and lentils; 13 points a pound for frozen foods, and 18 points a pound for dried and dehydrated fruits, soups, and soup mixtures.

The coming registration also will involve allotments of sugar and coffee to institutions on a new basis. They will be granted a pound of sugar a month for each 33 persons served in December and a pound of coffee a month for each 77 persons served.

The allotment program announced today does not apply to boardinghouses serving fewer than 50 persons. They are required to obtain canned foods, sugar, and coffee by "pooling" the ration books of their boarders and using these coupons to make purchases.

Eating Out Won't Be So Pleasant; Restaurants Must Stretch Food, Too

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nection with the total number of meals served, both to customers and to employes. There are indications that at the expiration of each rationing period for restaurants, adjustments may be made so as to include increases or decreases in allotments according to the number of meals served."

It now appears probable, the letter added, that meats, cheese, butter, fats and oils will be rationed in April.

All food service establishments kept detailed records for the O.P.A. of the number of meals served in December as well as the types and quantities of food. It is expected that O.P.A. will use these figures as a basis for announcing how much food restaurants will be permitted to buy after March 1 for sale to customers. Two formulas are under consideration, one based on these December usage figures, and a second on the actual customer count. In reaching a final decision, O.P.A. is expected to multiply the amount of food permitted per customer by either formula one or formula two, and to allot restaurants food on the lower of the two bases.

Restaurateurs, will register for point rationed food the first ten days in March. Details as to time and place of registration will be announced locally by war price and rationing boards. It is understood that during the present "freeze" period, institutions will be permitted to make purchases of rationed foods.

The problem which restaurants now face is complicated by the fact that more people are eating out than ever before.

Figures just issued by the National Restaurant Association for January show sales of 179 reporting establishments at \$2,338,547 for the month, a gain of 23% over a year ago.

A part of this increase is accounted for by higher prices, the association conceding that the cost of meals in many restaurants averaged 8% to 15% higher in the past month or so than a year ago.

Restaurants doing more than \$25,000 of business monthly had the largest gains, showing a 36% increase over January, 1942. Restaurants doing between \$10,000 and \$25,000 worth of business had a 20% gain, while the smaller units recorded only a 7% increase.

The final association figures for 1942 show that commercial eating places last year had a 19% increase in dollar sales over 1941. Average monthly sales for all sizes and types of estab-

lishments were \$4,265,074. More than 300 restaurants reported on their 1942 business. From a geographical standpoint, those in the west south central states—Arkansas, Louisiana, Texas and Oklahoma—had the biggest percentage increase in business last year, with a rise of 36%. Those in the New England states showed the smallest increase, 14%.

Present Problems to Washington

Representatives of the country's food service industry have been active in Washington lately, presenting their war-time problems to various Congressional committees.

Testimony before the Senate Committee on Small Business revealed that there are approximately 170,000 restaurants in the United States, with annual sales totaling about \$2,750,000,000. If clubs, hotels, drug and department store lunch sections, and industrial plant cafeterias are included in this category, there are approximately 248,000 public eating places in the country with an annual volume of \$3,500,000,000. More than 90% of these can be classified as individually owned.

Restaurant men used to figure that food consumed away from home made up about 10% of the total food consumption. However, because of present conditions, it is estimated that this figure for many products has jumped to 25%.

Besides their current rationing worries, restaurant men must puzzle over how to replace lost employes, get scarce silverware and dishes, maintain their equipment in working condition and handle an ever-increasing volume of customers.

Restaurants as an industry were not named as "non-essential" on the first list of the War Manpower Commission. The industry feels it has a good chance of being named, along with laundries, as "essential war industries" in critical areas.

To Get Eating Utensils

After weeks of trying to obtain silverware, the restaurant industry has been allotted by W.P.B. through a number of manufacturers a quantity of carbon steel for silverware. It is the only kind made during wartime—very plain in design, and must be dried well after washing to prevent spotting. Supplies of this ware are expected to be ready for delivery late in March.

Despite their worries, restaurant men are taking their problems cheerfully. This sign has appeared at the cashier's desk on one Chicago cafe:

"Our service is slow we'll admit

But brother, we've been hard hit.

The Army claimed Ted

To the Navy went Ned

But our steaks and chops are still it."

Tavern Topics

By NIGHT LIFER MEATLESS MENUS SOON TO PREVAIL

We are continuing our research on the subject of restaurant and tavern menus and food service at a time when rationing will be extended March 29. Since the war, with its resultant rationing, is not of the restaurateurs choosing, the necessity for their "staying alive" must be recognized by the consumers of their wages. There are many interesting conservative, healthful ways the consumer may approach a new fashion in dining. One thing certain, all of us are going to pay more attention to our appetite and less to our thirst.

As rationing becomes stiffer, we will see the restaurants pressed to dig up some of those wonderful old dishes that are created from ingredients that will be among the plentiful. There will be vegetable surprises that the average city diner never dreamed of but that will make us all feel much better. Remember the restaurateurs should and do welcome suggestions for conservation and the customers should provide them.

My suggestion a few weeks ago submitted to the Tavern Owners of Harlem for a big benefit where the entire proceeds would go toward sending gift packages to our boys in the Armed Forces was offered for what it may be worth, but do not lose sight of its two-fold effect. First it builds institutional prestige now and secondly it builds for business when the war is over.

If this plan is adopted, the mothers, fathers and loved ones' appreciation will be deep for all who freely aid in a worthy benefit of this kind. Then again it would show the good-will spirit of our taverns. Don't forget your wartime responsibility to your many thousands of loyal customers who are now in the Armed Forces. Any recipient of this plan would undoubtedly drop into your tavern to show his appreciation and also bring his friends. The places I have contacted so far are willing to cooperate. These are J. L. Price, New Thrill Bar, 2 Bradhurst Ave.; Tom Farrell, Farrell's Tavern, 128th St. and Convent Ave.; Nick Terico, Koxy Korner, 144th St. and 5th Ave.; Phil Williams, Williams Tavern, 2011

7th Ave.; Ralph Bastone, Braddock Inn, 2342 5th Ave.; George Broccoli, Tavern Colonial, between 124th and 125th St. on 5th Ave.; Charles A. Small, Small Paradise; O. J. Lewis, Chick's Bar and Grill, 2501 7th Ave.; Joe Sabia, Vincent's Tavern, 138rd St. and Madison Ave.; and Jerry Nagel, Brittwood Bar and Grill, 140th St. and Lenox Ave.

Resorts in Pool Book Group Need Guests' Coupons

Food rationing regulations, recently announced by the office of price administration, may require that vacationists who stay at certain types of resorts must use their food coupons in order to take their meals in the same establishments in which they live. These regulations are summarized by Charles M. Hayes, president of the Chicago Motor club, as follows:

Resorts offering meals and sleeping accommodations operate either as "pool book" groups or as "general" groups.

Small boarding houses and similar establishments use the pool book group plan. They resemble a large family and obtain their supplies by using the ration points of boarders and others who take their meals there.

Regulations from the OPA provide that an establishment is in a pool book group if:

1. Food is served to persons who live there, or on premises maintained by the establishment;
2. And less than 50 persons on the average live at the place;
3. Eighty per cent of the food service is to persons who live at the resort or on the premises maintained in connection with it, for seven consecutive days or more, and

who have eight or more meals in a week there.

Those who stay and eat at such places may work out arrangements for use of their ration books to the mutual convenience of themselves and the management, but will not be required to surrender their books. Hotels and other establishments in the general group plan receive their food rations from their local boards and not from the ration coupons of guests. However, the regulations require that food coupons of persons residing in hotels and taking their meals there should be removed from circulation during their stay.