Two Pounds of Steak Per Week Top Meat Diet Under Rationing

By IRVING PERLMETER

WASHINGTON, March 24 (AP) Disclosure t day of coupon values of meat showed that Americans will be allowed, starting Monday, to buy a maximum of two pounds of popular-type steak of 3 1/5 pounds of hamburger per person per week under rationing.

Actually, most people will buy less because they will want to use some of the same coupons for butter, lard, cheese or canned fish. They will have 16 points to spend per week at an average coupon cost of 8 points per pound for the whole group of foods.

A typical budget probably will be, per person, two pounds of meat plus perhaps a quarter pound of butter and a quarter pound of cheese. A whole pound of butter calls for eight points.

Liberal Rationing

OPA said the "rations are relatively more liberal than the rations for processed foods," but the impact will vary sharply in each family. Families that have liked and been able to afford a lot of meat may find their rations only a fraction of their customary purchases, but in some of the poorest classes, the ration may exceed what families may be able to afford.

Compared with such things as gasoline and shoe rationing, the new program will affect the lives of Americans more than any other type of rationing undertaken so far. By Monday, about the only important unrationed foods in grocery stores will be milk, bread, cereals, preserves and fresh fruits and vegetables.

Evens Supply

On the brighter side, the plan is designed to even up meat supplies—at least after it has been in operation a couple of weeks—and will help those localities which have had the most acute meat shortages.

The government said the new rationing is necessary to divide up a curtailed civilian supply because of heavy diversion of these foods to the armed services and lend-lease. Some packers and stock men have blamed the shortage on government interference with normal producing and marketing procedures.

Restaurant Rationing

Restaurants and other public eating places continue without customer coupons, but their overall food supplies are rationed and officials are considering legal limitations on portions. OPA officials hinted that people could not expect to supplement their home meat rations very much by dining out.

Only farmers are exempt, being authorized to eat as much as they desire of their own produce, although they must collect coupons if they sell any of it to outside consumers. Farmers also hope that rationing will restrain wholesale and retail meat prices sufficiently to obviate an OPA proposal for restricting the prices of live meat animals.

Point Values Unveiled

The new point values were unveiled to the press by OPA with charts, tables, volumes of explanatory matter and quiz sessions.

The new plan goes into effect at 12:01 a. m. Monday.

Red Stamps Used

During the first week, each person must use the red A stamps in his number 2 ration book (the one in which blue stamps are used for canned goods) to buy meat except poultry and game, edible fats and oils, except olive oil and salad dressings, cheese except soft and perishable cheeses such as cottage cheese, and canned fish or shell fish. Meats are rationed whether fresh, frozen, cooked or cured.

The following week, any left over A's plus the red B stamps may be used, and in the third week the left over A's and B's plus the red C stamps. The same carryover is provided in the fourth week, but all four weeks' stamps expire together on April 30. Procedure after that remains to be determined.

Carry Over Purpose

At least during April, this will cause great variance in weekly purchases, since some people may want to save some of their early-month coupons for a splurge in the final week of April.

However, the real purpose of this system of accumulating coupons for the first month is to give a fair break to people in some communities where meat or butter may be especially scarce in the early part of the month.

The red A coupons will give each person—even babies—16 points, which is the total of the 8, 5, 2 and 1 point stamps printed in red and marked A.

Choice Offered

One may then buy meat or butter or cheese or anything else on the list according to its point value as he desires. For instance, vegetarians may spend all their points on butter and cheese while some people may buy practically nothing but meat. The system is virtually the same as the point values for canned goods.

The average value of all meats, lumping everything from pigs feet to porterhouse, is 6 points per pound, but the most popular types average 8 points. Typical 8 point cuts are all beefsteak (except boned sirloin which is 9), veal loin chops, center pork chops, loin lamb chops, fresh or cured sliced ham, and either sliced or slab bacon with the rind off. Roasts are mostly 6 to 8 points per pound.

Cheap Meat Values

Hamburger is only 5 points per pound, but a catch here is that OPA's definition of hamburger is something made exclusively of scraps and other waste meats. If one wants better ground meat, he will have to buy it in its original form, pay the regular point value, and then have it ground to order.

Other cheaper meats include stew meat at between 4 and 6 points per pound, spare ribs at 4, beef brains at 3, beef liver at 6 or pork liver at 5, and ready to eat pigs feet at 2 points per pound.

High Point Items

Some high-point items include: Boneless loin chops, 10; pork tenderloin, 10; dried beef, 12; Canadian bacon, 11; whole or half of ready-to-eat ham at 9 or 11 if sliced.

All butter and rationed types of cheese are 8 points per pound; lard, shortening and margarine, 5; salad cooking oils, 6 points per pound or pint; all canned fish, 7 points per pound (figuring can's total cost according to label weight of contents.)

Ready-to-eat Values

Generally, ready-to-eat meats, especially delicatessen items, were given point values 2 points per pound if unsliced (or 3 points per pound if sliced) higher than the coupon cost of the raw meat. This differential was selected to take care of shrinkage and waste in processing. Thus, to find the point value of corned beef, as an example, a butcher will have to figure out what cut of meat it was made out of, the point value of the meat in its original form, and add 2 or 3 points per pound, depending on whether the finished products is sold whole or sliced. A whole or half fresh ham, for instance, will cost 7 points per pound, while the same ham in ready-to-eat condition costs 9 points. Ready-to-eat sliced ham is a slight exception from the rule, and costs 11 points per pound.

"Normal Trim"

The government ordered that all meats should be sold on a "normal trim" basis. That meant that butchers are supposed to cut off a "normal" amount of bone and fat before weighing. However, consumers will have to do their own policing of the order, and if dissatisfied can do nothing but argue with the butcher or take their trade elsewhere.

A few standard types of meat failed to appear on the point chart, notably rolled rib beef roast. For any such cuts, the point value will have to be determined by weighing up the original cut after which the butcher can trim and roll or otherwise prepare the desired cut. Accordingly, butcher shops will not be able to have such things as rolled rib roasts on display and will have to make them up on order.

"Per Pound" Basis

All point values in this program are on a "per pound" basis, even with regard to canned meats or fish, and fractional weights will be figured to the nearest full coupon point—except that at least one point must be charged for even the smallest purchase. Thus a steak which costs 8 points per pound may be bought in a half-pound portion at 4 points, or in a pound and three-ounce size at 10 points.

In this figuring, a fraction amounting to less than ½ point is disregarded, while a fraction of ½ or more costs a whole point. Thus 7 ounces of pork sausage (7 points per pound) will cost 3 points, while 8 ounces will cost 4 points.

"Coupon Change"

Because of the difficulty in cutting meat to exact weights, and thus to exact coupon totals, OPA authorized butchers to give "coupon change," using 1-point coupons for this purpose. For instance, if a person bought 6 points worth of meat and had only an 8-point coupon to pay for it, the butcher can give him back two 1-point stamps. This is a departure from the point system on canned goods, where no change is permitted.

Retailers and wholesalers will use in their purchases an entirely different set of point values, which will be much lower to compensate them for shrinkage and waste. Those reduced point values also will be available to any householders who have the money and coupons to buy bulk quantities, but officials said that they probably would gain little or nothing by it, because of shrinkage and wastes involved in such transactions.

OFFICIAL TABLE OF CONSUMER POINT VALUES FOR MEAT, FATS, FISH, AND CHEESE

No. 1—Effective March 29, 1943

COMMODITY	Points per lb.
BEEF	
STEAKS	
Porterhouse	8
T-Bone	8
Club	8
Rib—10-inch cut	7
Rib—7-inch cut	8
Sirloin	8
Sirloin—boneless	9
Round	8
Top Round	8
Bottom Round	8
Round Tip	8
Chuck or Shoulder	7
Flank	8
ROASTS	
Rib—standing (chine bone on) (10" cut)	7
Blade Rib—standing (chine bone on) (10" cut)	6
Rib—standing (chine bone on) (7" cut)	8
Blade Rib—standing (chine bone on) (7" cut)	7
Round Tip	7
Rump—bone in	5
Rump—boneless	8
Chuck or Shoulder—bone in	6
Chuck or Shoulder—boneless	7
STEWS AND OTHER CUTS	
Short Ribs	4
Plate—bone in	4
Plate—boneless	5
Brisket—bone in	4
Brisket—boneless	6
Flank Meat	5
Neck—bone in	5
Neck—boneless	6
Heel of Round—boneless	6
Shank—bone in	4
Shank—boneless	6
HAMBURGER	
Beef ground from necks, flanks, shanks, briskets, plates, and miscellaneous beef trimmings and beef fat.	5
BEEF	
VARIETY MEATS	
Brains	3
Hearts	4
Kidneys	4
Livers	6
Sweetbreads	4
Tails (ox joints)	3
Tongues	6
Tripe	3
VEAL	
STEAKS AND CHOPS	
Loin Chops	8
Rib Chops	7
Shoulder Chops	6
Round Steak (cutlets)	8
Sirloin Steak or Chops	7
ROASTS	
Rump and Sirloin—bone in	6
Rump and Sirloin—boneless	8
Leg	6
Shoulder—bone in	6
Shoulder—boneless	8
STEWS AND OTHER CUTS	
Breast—bone in	4
Breast—boneless	6
Flank Meat	5
Neck—bone in	5
Neck—boneless	6
Shank—bone in	4
Shank and Heel Meat—boneless	6
Ground Veal and Patties—veal ground from necks, flanks, shanks, breasts, and miscellaneous veal trimmings	6
VARIETY MEATS	
Brains	4
Hearts	5
Kidneys	5
Livers	8
Sweetbreads	6
Tongues	6
LAMB—MUTTON	
STEAKS AND CHOPS	
Loin Chops	8
Rib Chops	7
Leg Chops	7
Shoulder Chops—blade or arm chops	7
ROASTS	
Leg—whole or part	6
Sirloin Roast—bone in	6
Yoke, Rattle, or Triangle—bone in	5
Yoke, Rattle, or Triangle—boneless	7
Chuck or Shoulder, square cut—bone in	6
Chuck or Shoulder, square-cut—boneless	8
Chuck or Shoulder, cross-cut—bone in	5
STEWS AND OTHER CUTS	
Breast and Flank	3
Neck—bone in	4
Neck—boneless	6
Shank—bone in	4
Lamb Patties—lamb ground from necks, flanks, shanks, breasts and miscellaneous lamb trimmings	6
VARIETY MEATS	
Brains	3
Hearts	3
Livers	6
Kidneys	3
Sweetbreads	4
Tongues	6
BACON	
Bacon—slab or piece, rind on	7
Bacon—slab or piece, rind off	8
Bacon—sliced, rind off	8
Bacon—Canadian style, piece or sliced	11
Bacon—rinds	1
Bacon—plate and jowl squares	5
PORK	
STEAKS AND CHOPS	
Center Chops	8
End Chops	7
Loin—boneless, fresh and cured only	10
Tenderloin	10
Ham, slices	8
Shoulder Chops and Steaks	7
Bellies, fresh and cured only	6
ROASTS	
Loin—whole, half, or end cuts	7
Loin—center cuts	8
Ham—whole or half	7
Ham—butt or shank end	7
Ham—boneless	9
Shoulder—shank half (picnic) bone in	6
Shoulder—shank half (picnic) boneless	8
Shoulder—butt half (Boston butt)—bone in	7
Shoulder—butt half (Boston butt)—boneless	8
OTHER PORK CUTS	
Spareribs	4
Neck and Backbones	2
Feet—bone in	1
Fat Backs and Clear Plates	4
Plates, regular	5
Jowls	5
Hocks and Knuckles	3
Leaf Fat	4
VARIETY MEATS	
Brains	3
Chitterlings	4
Hearts	3
Kidneys	2
Livers	5
Tongues	6
Ears	1
Tails	3
Snouts	2
READY-TO-EAT MEATS	
COOKED, BOILED, BAKED, AND BARBECUED	
Dried Beef	12
Ham—bone in, whole or half	9
Ham—bone in, slices	11
Ham—butt or shank end	9
Ham—boneless, whole or half	10
Ham—boneless, slices	11
Picnic or Shoulder—bone in	8
Picnic or Shoulder—boneless	10
Bouillon Cubes, Beef Extract, and all other meat extracts and concentrates	7
Tongues	8
Spareribs	6
Pigs Feet—bone in	2
The point value of any other ready-to-eat meat item shall be determined by adding 2 points per pound to the point value per pound of the uncooked item from which it is prepared if it is sold whole, or 3 points per pound shall be added if it is cooked and sliced.	
SAUSAGE	
Dry Sausage—Hard: Typical items are hard Salami, hard Cervelat, and Pepperoni	9
Semi-dry Sausage: Typical items are soft Salami, Thuringer, and Mortadella	8
Fresh, Smoked and Cooked Sausage:	
Group A: Typical items are Pork Sausage, Wieners, Bologna, Baked Loaves, and Liver Sausage	7
Group B: Typical items are Scrapple and Tamales, Souse and Head Cheese also included	4

MEATS (In tin or glass containers)	Points per lb.
Brains	3
Bulk Sausage	7
Chili Con Carne	3
Deviled Ham	6
Dried Beef	12
Hams and Picnics (whole or half)	10
Luncheon Meat	7
Meat Loaf	7
Meat Spreads	6
Pigs Feet, bone in	2

MEATS (In tin or glass containers)	Points per lb.
Pigs Feet, boned Cutlets	3
Potted and Deviled Meats	4
Sausage in Oil	4
Tamales	2
Tongue, Beef	7
Tongue, Lamb	7
Tongue, Pork	6
Tongue, Veal	7
Vienna Sausage	7
All Other	7

FISH (In any hermetically sealed container)	Points per lb.
Bonito	7
Caviar	7
Crabmeat	7
Fish Roe	7
Mackerel	7
Salmon	7
Sardines	7
Sea Herring	7
Tuna	7
Yellow Tail	7
All Other	7

FATS AND OILS	Points per lb.
Butter*	8
Lard*	5
Shortening*	5
Margarine	5
Salad and Cooking Oils (1 pint = 1 pound)	6

CHEESES*	Points per lb.
Examples of rationed cheeses: Cheddar (American), Swiss, Brick, Munster, Limburger, Dehydrated—Grated, Club, Gouda, Edam, Smoked, Italian (all hard varieties).	All 8
Greek (all hard varieties), Process Cheese, Cheese Foods	All 8

CHEESES*: Rationed cheeses include natural cheeses and products containing 30 percent or more by weight of natural cheeses.

Some cheeses are not rationed. The important examples are: Cream Cheese, Neufchatel, Cottage, Camembert, Liederkrans, Brie, Blue. (For a complete list of cheeses not rationed, see the Regulations.)

*Except purchases in bulk units containing more than five (5) pounds (not subdivided into units of 5 pounds or less). For such purchases see Official Table of Trade Point Values.

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Automatic Parachute Fails To Open, Inventor Killed

SEATTLE, March 24 (AP)—"He had too much confidence," Mrs. R. Dudley Pope said yesterday, struggling to quiet her emotions as she discussed the death Saturday of her husband, civilian employe of the Sand Point naval air station who was killed when his experimental parachute failed to open on a 10,000 foot drop.

"He had his heart and soul wrapped up in that parachute," she said.

"I had a feeling it wasn't going to work as he came closer and closer to the ground."

The 'chute puffed out about 75 feet from the ground, onlookers said. A standard 'chute, carried for emergency, likewise failed to open.

Attached to a dummy of his weight, the device had made 83 successful descents before Pope decided to make a personal test Saturday.

Pope's invention was designed to open automatically at altitudes of 1500 to 2000 feet and thereby save the lives of fliers seriously wounded or unconscious when thrown from planes in battle.

Mrs. Pope was standing about 1000 feet away when her husband plummeted into the ground.

Butter Available As Dire Necessity

PORTLAND, March 24 (AP)—You can still get butter if it's a matter of dire necessity.

The office of price administration said exceptions could be made to the freeze order on fats in communities where butter is being produced so fast it might otherwise spoil, or if a patient needs butter on a doctor's prescription.

NEW ORDERS

FORT WARREN, Wyo. (AP)—Hard-bitten topkicks didn't know what she meant, but they admired the technique of the WAAC first sergeant reprimanding a recruit:

"Nobody told you to wiggle yet!"

California Senate Raises Salary of Modoc County Judge

24 (AP)—The state senate has
23 (AP)—The state senate has passed a bill to raise the yearly salary of Modoc county's superior judge from $5000 to $6000.

Always read the classified ads.

Klamath Falls Girl Pledges Sorority At University

EUGENE, March 23 (AP)—Among 37 pledges to University of Oregon sororities and fraternities announced after spring term rushing were:

Colleen Barclay, Hood River, and Phyllis Miller, Baker, both Chi Omega; Doris Weinberg, Klamath Falls, Delta Gamma; Maxine Coleman, Newberg, Gamma Phi Beta; James G. Tryon, Salem, Delta Tau Delta; Newell B. Wright, Grants Pass, Theta Chi.

LEG OF LAMB

EL PASO, Tex. (AP)— Two plump sheep grazed near the railroad tracks.

Along came a hungry railroad gang.

Mutton was the main course of the meal, charges District Attorney Roy Jackson. He charged two workers with converting the sheep into mutton and distributing it among the section hands.

Radio Training Open To Girls In Eugene

Girls of Klamath Falls interested in war training for radio assembly and production or general sheet metal can write Henry Meyer, Box 1192, Eugene, field youth personnel supervisor of the National Youth administration.

Young women from 17 to 24 years of age may take this training, which is given in Eugene.

JUNIOR COMMANDOS

CHICAGO, (AP)—Their training as junior commandos served them well when Joseph Bezunowicz, 13, and Jack Douglas, 14, saw five boys fleeing from a parked automobile.

Despite sticks and stones hurled back at them and lacerations suffered from some well-aimed missiles, the commandos pursued the boys until they dropped a radio taken from the car.

Since commandos do not accept rewards, Walter R. Stock, owner of the car, wrote them a note of thanks for returning his radio.

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THE fashion magazine, "Harper's Bazaar", publishes two pages showing a row of young models... each in an original dress creation. Each is drinking an original creation in refreshment... ice-cold Coca-Cola. Thumb the pages of magazines and you see Coke in picture after picture. Note how shops and stores feature "Coke-Bar" for their customers' refreshment.

Coca-Cola had to be good to get where it is. The finished art of 57 years' experience is in its making. The result is a *different* kind of refreshment—all the difference between something truly refreshing and just something to drink.

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* * *

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Here, Miss Bonnie Cashin, designer for Adler & Adler, Inc., New York, relaxes in her studio. Just a few moments to relax with ice-cold Coca-Cola puts customer, designer, and model in good humor.

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