RESTAURANT FARE REGAINS OPULENCE

One TimesSq. Eating Place Offers a Dozen Meal Options — It Had Two a Year Ago

WAITING LINES SHRINKING

However, Dining at Home Has Become a Family Habit, Easying Strain on Cafes

Dining in the restaurants of New York City is rising gradually above some of the recently encountered difficulties and frustrations. Waiting lists have shrunk at many popular eating places since the turn of the year, and in some cases have vanished. A typical example of this trend is the famous Criterion Restaurant, where waiting lists now number less than 100, in addition to a policy and rule that does not allow those who wait in line to be seated at any table that is reserved for a four or five o'clock dinner. A year ago, it had two waiting lists, both well over 100, and no facility.

Children andIkis were unhappy with the high prices and limited selection of the Criterion, and in the neighboring Cafe Society, too. Even the weather was more pleasant and they made no complaints at all. Today, they are eating at home and have resumed the eating of good food instead of putting it all together.

Easing Out Decisions

These improvements, apparent in the popular restaurants, were noted last night by Pearl Mishel, president of the Society of St. Luke's, who noted that eating out has fallen off in the last few months by 30,000 meals daily. The city's 1,000 restaurants serving 40,000 meals daily, or an average of 4,000 meals daily, have been down by a total of 10,000 meals daily, or an average of 4,000 meals daily, since last year.

Some families are eating dinner at home this spring by the way. The end of all outdoor dining, except for restaurants in hotel dining rooms, has made some families dependent on the restaurants for meals. However, many families have made some changes in their eating habits by eating more food at home.

The Society of St. Luke's has conducted a survey of prices at many restaurants, although the results are not available. The survey showed that the average price of a meal at a restaurant is about the same as it was a year ago. The average cost of a meal, however, has been reduced by a few cents, but it is too early to say whether this trend will continue.

The survey also showed that the average cost of a meal at home is about the same as it was a year ago. However, the average cost of a meal in a restaurant is about 10% higher than it was a year ago. This trend is expected to continue as more families turn to eating at home.

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Steaks, Butter Returning To Menus in Restaurants

Choice Cuts Soon to Be Available as Red-Point Rationing Ends — OPA Starts a New Crack-Down on Black Market

By ROBERT SCHIFFER

The ending of red-point rationing had a double repercussion here yesterday as restaurants and hotels prepared to bring their menus back to normal featuring the long-absent steaks and chops and the local Office of Price Administration began an intensive drive to end existing black markets.

Of immediate interest to gourmets was the disclosure that choice cuts of meat would be theirs for the asking by tomorrow or Tuesday at the latest at most eating places. And if a little extra butter is desired, that, too, will be served. Along with these glowing promises, however, restaurant men were quick to add that these plans, of course, were contingent upon supplies, which at present were said to be good.

Paul Henkel, president of the Society of Restaurateurs, announced that the steaks and chops, available until now only to special...
acclimated to eating during the rationing period. He pointed out that after the last war meat dealers had to put on an extensive campaign to get people to eat the heavy meats they had been forced to do without and that a similar campaign most likely would be necessary again.

"People won't be eating as much meat for years," he said. "They all say that they are feeling much better as a result of the light meals they have been forced to eat and it will be a long time before they grow back into their old eating habits. And there's still another thing they've got used to buying poultry instead of meat and they're most likely going to continue ordering it even though we have steaks and chops to offer them."

Mr. Henkel's views were shared by James A. McCarthy, executive secretary of the Hotel Association of New York, and several other spokesmen for the trade. Mr. McCarthy also predicted a slow return to normal, but said that hotel menus would begin reflecting the available supplies of ration-free foods soon.

Meanwhile, the regional Office of Prices Administration, acting to carry out plans announced in Washington to keep prices down, disclosed that the renewed drive against black marketers would carry added weight now, as it will be conducted with additional personnel and with heavier penalties to punish violators.

Leo F. Gentner, Acting OPA Regional Administrator, warned that he would not tolerate any rise in prices as a result of the easing of rationing restrictions. He declared that the OPA was now free, for the most part, to concentrate on rounding up the lawbreakers.

He announced a complete plan of action to cope with any eventuality and to take care of existing "zone spots." First of all, he said, greater emphasis will be placed on the price panels, which are made up of volunteer workers. These will be expanded and will conduct extensive inquiries into places where violations are reported. In line with this, housewives will be encouraged by means of a new educational campaign to report violations to these panels.

In cases where repeated evasions of the law are reported, Mr. Gentner continued, his office will take prompt action. There will be a greater number of criminal prosecutions, he added, and for the first time the OPA will make a

Concentrated drive under the city's Sharkey bill, which provides a thirty-day jail sentence and $100 fine for retailers and a ninety-day sentence and $500 fine for wholesalers.

This contrasts with the present punishment of five days and $25 fine on each count.

Larger Staff Available

"With a larger staff recruited from personnel tied up until now with the rationing restrictions to enforce our price ceilings," Mr. Gentner explained, "we are going to be in a better position to get after black marketers and price violators. Right now, the situation is practically the same as it was at the end of the last war and we have to guard against any price gouging. I am appealing to all business people and consumers to cooperate with us to wipe out the black market and to see to it that everyone gets what he should for his money."

Mr. Gentner also commented on the almost unanimous demands by trade groups urging that the price controls be lifted. Meat dealers were particularly bitter on this point yesterday and Mr. Henkel added the voice of his restaurant organization, demanding the elimination of this restriction. Mr. Henkel announced that he had requested a hearing on the issue by the OPA.

The local OPA chief, however, contended that there was a definite need for price controls to prevent inflation and wild spending.

As businesses and the Government made these plans in the wake of the passing of red point rationing, New Yorkers showed considerable restraint in celebrating point-free shopping, with the exception of sugar. Most markets and neighborhood stores reported more business than usual for a Saturday, but there was no concerted buying rush, due perhaps to the fact that many stores were closed and that Thanksgiving larders were full.

The elimination of points on meat, butter and oil was reflected by customers buying foods in greater quantities, especially in meat items where the demand was about double. Whereas one housewife had been content previously with a two-pound steak, the purchase yesterday was for four pounds with the old familiar demands.

"Please make it thick."
RESTAURANTS TOLD TO POST 40 PRICES

Lists, Ordered Displayed by OPA by Aug. 16, Must Show Basic Food Items

COFFEE AT 5 CENTS A CUP

Only Places That Charged More Before October, 1942, May Continue to Do So

Restaurants in the metropolitan area must post large signs telling the public what prices they charge for basic foods like coffee, bread and rolls, and about other articles on the menu according to orders issued by the OPA. The signs must list the price of each item in the restaurant. The signs will be posted by Aug. 16. Restauants are told to charge only prices that are not higher than those on the list. If a restaurant does not post the list, it must show its prices to the nearest office of the OPA.

<table>
<thead>
<tr>
<th>Coffee (per cup)</th>
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OPA Guidelines Explain

David M. Woolsey, OPA legal advisor, said that if a restaurant did not have a list of prices on the board, it must show its prices to the nearest office of the OPA. If a restaurant does not show its prices on the list, it must show its prices to the nearest office of the OPA. The signs must be posted by Aug. 16. Restaurants are told to charge only prices that are not higher than those on the list. If a restaurant does not post the list, it must show its prices to the nearest office of the OPA. The signs will be posted by Aug. 16. Restauants are told to charge only prices that are not higher than those on the list. If a restaurant does not post the list, it must show its prices to the nearest office of the OPA.

This week the OPA printed and distributed a list of prices for basic foods in the metropolitan area with public eating places. The list contains every item that is sold in the metropolitan area, including coffee, bread and rolls, and other items. The prices are shown in the list, and the signs will be posted by Aug. 16. Restauants are told to charge only prices that are not higher than those on the list. If a restaurant does not post the list, it must show its prices to the nearest office of the OPA. The signs will be posted by Aug. 16. Restauants are told to charge only prices that are not higher than those on the list. If a restaurant does not post the list, it must show its prices to the nearest office of the OPA.
RATIONING ASKED FOR RESTAURANTS

Consumer Group Demands the
Same Treatment for All as
Meat Supply Dwindles

By CHARLES GRUTZNER

Rationing of meat for restaurants was demanded yesterday by spokesmen for the city's principal consumer groups as housewife tempers flared over the relative abundance of roasts and chops in public eating places while most homes faced a week-end of little or no meat.

Although hotel and restaurant men complained that they were caught in the same squeeze as housewives because livestock growers have reduced their shipments to market, New Yorkers who dined out had little or no difficulty getting meat. For the average housewife it was another story. Many

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butcher shops closed and others had little to sell. A proposal for allocation of meat to restaurants to insure a fairer share to the retail trade was made by the Consumer Advisory Committee of the district Office of Price Administration, which met at the Empire State Building with James L. Meader, regional OPA head.

The committee voted unanimously to recommend to Paul Porter, National Price Administrator, immediate imposition of such allocations. At the session, besides the chairman, Helen Hall, who represents the United Neighborhood Houses, were Mrs. Max Michel of the American Women's Voluntary Service; Laura M. Fiedelshie, Catholic Charities of the Archdiocese of New York; Dolly Louther, Amalgamated Clothing Workers Union, CIO; Mildred Gutwilling, Consumer Council of New York City; Mrs. Albert Wald, Federation of Jewish Women's Organizations; Jean Whitehill, Consumers Union; Mrs. Sidney Samuels, Queens OPA panel; Mrs. O. Vannesac, Bronx OPA panel member, and Mrs. Violet Lowens, representing consumers from Newburgh, N. Y.

With the exception of such scattered "meat cases" as Denver, Louisville, Ky., and Boise, Idaho, retailers throughout the nation had little or no meat and no prospects of early supply. The Chicago market, which had received 3,207 hogs, 3,000 cattle and 2,416 sheep a year ago, handled yesterday 700 hogs, 1,500 cattle and 500 sheep. Other livestock centers reported receipts of 1 to 25 per cent of a year ago.

In Omaha, T. J. Lloyd, international representative of the Amalgamated Meat Cutters and Butcher Workmen, AFL, urged removal of price controls, asserting they had forced 25,000 meat workers into idleness and threatened the jobs of another 25,000 within a week.

In New York, as OPA investigators completed their third day of enforcement activity since the return of retail meat ceilings, a district office spokesman said a spot check indicated that about 10 per cent of those stores doing business were in the black market. Shortly before the old price ceilings expired on June 30 it had been estimated that 80 per cent of the meat sold in this city was at black-market prices. The new ceilings average 22 per cent higher than those of June 30.

An OPA spokesman said about 55 per cent of the stores visited yesterday were open, compared with 40 per cent on Tuesday and 33 per cent Wednesday. He said this did not necessarily mean that stores closed earlier this week had re-opened, since the agents visit different neighborhoods each day. Trade sources said that most of the city's stores had no meat.