BESTAURANT FARE REGAINS OFFICENCE One Three Sq. Earling Mace Office a North Tank (TOS-Corres Say, See St. 1645).
Follow Standard Strongers Fin New York From (Middigns)
The Standard Strongers Fin New York From (Middigns)

RESTAURANT FARE **REGAINS OPULENCE**

One Times Sq. Eating Place Offers a Dozen Meat Dishes -It Had Two a Year Ago

WAITING LINES SHRINKING

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

Dining in the restaurants of New York is rising gradually above some of the war-born disconforts and privations.

Weiting lines have shrunk at many popular eating places since the turn of the year and in some cases have vanished. A typical medium-priced restaurant off Times Square had a dozen ment dishes, in addition to poultry and fish, on had been ment. A year ago it had been ment. A year ago that the state of the s

Esting Out Declines

Esting Out Declines
These improvements, apparent
to a casual observer, were explained last night by Paul Henkel,
president of the Society of Restanders, who said that eating
out had fallen off in the last few
monitas by 1,000,000 meals daily.
The city's 19,000 public sating
place are serving about 6,500,000
of 8,000,000 deuting out a place
year. There are still some strains,
including butter and liquor shortages, Before the war en average
of 3,000,000 meals was served
daily.
More families are eating dinner
at home than during the war for
several reasons. The end of all food
restoning, except sugar, and inretioning, except sugar, and inretioning, except sugar, and of
a problem for many housewires.
The termination of many war jobs
and cessation of overtime have
made some families by to reduce
expenses by eating more of their
meals at home.
These factors have contributed
to the sating of pressure at many
retreatment of the sating of the sating
rowding and waiting for tables
as a year ago. The answer, or part
of it, lies in the fact that people
cannot do their own cooking in
holed rooms, even if they have
budget problems.
Wailer's Redell, chairman of
the larger holes have a sy as
holed forms, even if they have
budget problems.
Wailer's Redell, chairman of
the larger holes showed food sales
last month were up 13½ per cent
over a year sariler and beverage
sales were up 12½ per cent
over December, usually a heavy
profile because of the holiday
Despite the continued jamming
the hotel diding rooms wave a
larger variety of dishes and better
service than during the war.

the hotel dialing rooms have a larger variety of dishes and better service than during the war.

Experienced Waiters Back
The improvement in service in restaurants and hotels is due to the return of experienced waiters of the return of experienced waiters of grant of the return of experienced waiters from the return of experienced waiters from the war to the service of the return of the property of the waiters were told their safes together and told them the war was over and conditions would be changing. Mr. Henkel said. The waiters were told their job was to please the customers and make them feel their trade was wanted. The days when restaurants wanted to get rid of patrons are over. The oldline waiters, who are coming back, know how to serve a meal nicely. The wartine replacements are learning fast or getting out." In sectural the fewer members of the aread services are passing through the city, Mr. Henkel said. They and their relatives helped swell the waiting restaurant trade. Coing-away parties for men about to sail often were large and elaborate. "Out-of-towners are not coming into the city as before," Mr. Henkel continued. "The hole's are jammed and have no room for weeke and visitors. Efany of the proposition of the proposition of the proposition in the latter that out-of-towners are discouraged, and there are fewer people in the city to be feed."

Steaks, Butter Returning To Menus in Restaurants: Choice Cuts Soon to ... By ROBERT SCHIFFER New York Times (1923-Current file): Nov 25, 1945; ProQuest Historical Newspapers: The New York Times (1851-2008)

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

ing had a double repercussion here few of the city's restaurants, would yesterday as restaurants and ho- resume their familiar listings on tels prepared to bring their menus the menus at most places. Even back to normal featuring the long- if the menus won't carry them yet, absent steaks and chops and the he added, they will still be obtainlocal Office of Price Administra- able "everywhere and not in just a tion began an intensive drive to few places." end existing black markets.

Along with these glowing prom-portions are requested. ises, however, restaurant men were On the whole, though, Mr. quick to add that these plans, of Henkel explained that the return course, were contingent upon sup- to normal menus would be a gradplies, which at present were said ual process and that the presence to be good.

Society of Restaurateurs, an meals New Yorkers have grown nounced that the steaks and chops,

The ending of red-point ration- customers and generally in only a

As for the elusive butter, cut to Of immediate interest to gour-only a microscopic pat or replaced mets was the disclosure that choice by jam or cheese at restaurant cuts of meat would be theirs for tables, Mr. Henkel expressed confithe asking by tomorrow or Tues- dence that diners-out would be day at the latest at most eating able to get satisfactory portions places. And if a little extra butter once again minus any glares or is desired, that, too, will be served, grimaces by waiters when second

of meat and butter supplies would Paul Henkel, president of the not cause a great change in the

available until now only to special Continued on Page 35, Column 5

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STEAKS AND BUTTER concentrated drive under the city's Sharkey bill, which provides a thirty-day jail sentence and \$100

Continued From Page 1

accustomed to eating during the rationing period. He pointed out "With a larger staff recruited that after the last war meat deal-from personnel tied up until now ers had to put on an extensive with the rationing restrictions to campaign to get people to eat the enforce our price ceilings," Mr. heavy meats they had been forced to be in a better position to get to do without and that a similar after black marketeers and price campaign most likely would be violators. Right now, the situa-

necessary again.

meals they have been forced to black market and to see to it that eat and it will be a long time be-everyone gets what he should for fore they grow back into their his money."

old eating habits. And there's Mr. Gentner also commented on still another thing, they've got the almost unanimous demands by used to eating poultry instead of trade groups urging that the price trade groups urging that the price trade groups urging that the price trade groups up the stiffed Ment declars. meat and they're most likely go-controls be lifted. Meat dealers ing to continue ordering it even were particularly bitter on this

by James A. McCarthy, executive ination of this restriction. Mr. secretary of the Hotel Association Henkel announced that he had re-of New York, and several other quested a hearing on the issue by spokesmen for the trade. Mr. Mc- the OPA. Carthy also predicted a slow remenus would begin reflecting the inite need for price controls to available supplies of ration-free prevent inflation and wild spend-

foods soon.

Meanwhile, the regional Office of Price Administration, acting to ment made these plans in the wake carry out plans announced in of the passing of red point ration-Washington to keep prices down, ing, New Yorkers showed considerdisclosed that the renewed drive able restraint in celebrating pointagainst black markets would car- free shopping, with the exception ry added weight now, as it will be of sugar. Most markets and neigh-conducted with additional person- borhood stores reported more businel and with heavier penalties to ness than usual for a Saturday, punish violators.

that he would not tolerate any rise in prices as a result of the easing

breakers.

of action to cope with any eventu- pound steak, the purchase yesterality and to take care of existing day was for four pounds with the "sore spots." First of all, he said, old, familiar demand: 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

ARE COMING BACK 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

tion is practically the same as it meat for years," he said. "They much business people and consumers to better as a result of the light cooperate with us to wipe out the

though we have steaks and chops point yesterday and Mr. Henkel to offer them." added the voice of his restaurant Mr. Henkel's views were shared organization, demanding the elim-

The local OPA chief, however, turn to normal, but said that hotel contended that there was a def-

ing.

As businesses and the Governbut there was no concerted buying Leo F. Gentner, Acting OPA rush, due perhaps to the fact that Regional Administrator, warned many stores were closed and that

Thanksgiving larders were full. The elimination of points on meat, of rationing restrictions. He declared that the OPA was now customers buying foods in greater free, for the most part, to concentrate on rounding up the lawdouble. Whereas one housewife had He announced a complete plan been content previously with a two-

"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 placards lifting the prices of forty basic food items, including a cup of coffee, in their establishments by Aug. 16, the regional Offices of Price Administration announced yesterday. The pleasards must be posted in all restaurants, cafee, hotely, cafebries, deficiaties, deficiaties, deficiaties, deficiaties, deficiaties, deficiaties, deficiaties, deficialisments and other eating and definiting establishments in Arw York City, and Nassau, Suffork, Westdhestor, Rockland, Dutchess, Oranga and Putchan Courities.

The ceiting price of hot coffee,

es, Oranga and Pubsan Courties.

The ceiling price of hot codies is fixed at five cents a cup, including cream and sugar, unless the restaurant charged more in the period Oct. 4 to 10, 1942, and has filed a statement to that effect with its local rationing board, the amountmentar said. The posters, 23 by 21 inches, are being distributed incomp price panels of the rationing boards.

OPA's list of 40 items

OPA's List of 40 Items

OPA's List of 40 Hems
OPA's List of 40 Hems
Following are the forty basic food Hems which must be posted with their calling prices in restaurants not later than Aug. 16:
Hot Coffee-per cap Hot Tea—per oup Hot Tea—per oup Hot Tea—per oup Hot Tea—per oup Hot Vegelable Surp Beson and (2) Eggs
Two Eggs, any style
Free of Sole & 2 Vegs.
Freide of Mackerel
Fish Cakes & Spaghetil
Hot Cakes and Syrup
Bashed Macaroni
Fork and Beson
Fork Sole & 2 Vegs.
Roast Fork & 2 Vegs.
Roast Best & 2 Vegs.
Roast Best & 2 Vegs.
Konst Fork & 2 Vegs.
Hamburger Steak & 2 Vegs.
Konst Fork & 2 Vegs.
Konst Best & 2 Vegs.
Konst Fork & 2 Vegs.
Konst Fork & 2 Vegs.
Konst Best & 2 Vegs.
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Konst Fork & 2 Vegs.
Konst Fork & 2 Vegs.
Konst Best & 2 Vegs

OPA Official Explains

Daniel P. Woolley, OPA regional administrator, said that if a restaurant sold all forty items on the official list, it must show its celling prices for these foods. However, if a restaurant does not dries all of the footy foods, "It must be the footy foods, "It must be footy items by adding the most important food items offered for sale." The list was selected with the aid of the New York Area Restaurant Advisory Council, recently organized by the OPA, he said.

This week the OPA price panels and restaurant council will not a series of meetings in the metro-politin area with public eating continuation of the provinces of the new nation-wide price regulation. Operators of Fronx restaurants will meet tonightast 5:30 o'clock at the Conceurse Paras Hotel, while miditors Manhattan operators will meet at the Hotel Astor at 2:30 P. M. Wednesday.

Paul Healte, president of the Society of Restaurators, peased the new regulation, saying: "This new feature of public posting should be public edited by the province of the self-concurse Poly times with the prices charged unless he has the approval of the OPA, which is given if found correct after checking prices originally filled."

Mayor La Guardia announced yestericy in his weekly refinement to permit a terrainant original middle."

RATIONING ASKED FOR RESTAURANTS; Consumer Group Demands the Same ... by CHARLES GRUIZNER
New York Times (1932-Current file); Sep 13, 1946;
Profuset Historical Management: The New York Times (1981, 2005)

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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RATIONING ASKED FOR RESTAURANTS

Continued From Page 1

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

The committee voted unanimously to recommend to Paul Porter, National Price Administrator, immediate imposition of such allocations. At the session, besides the ichairman, Helen Hall, who represents the United Neighborhood Houses, were Mrs. Max Michel of the American Women's Voluntary Service; Laura M. Piedalue, Catholic Charities, of the Archdiocese of New York; Dolly Lowther, Amalgamated Clothing Workers Union, CIO; Mildred Gutwillig, 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. Vanesse, Bronx OPA panel member, and Mrs. Violet Lowens, representing consumers from Newburgh, N. Y.

With the exception of such scatitered "meat oases" 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, 3,500 cattle and 2,416 sheep a year ago, handled yesterday 700 hogs, 1,800 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 90 per cent of the meat sold in this city was at blackmarket prices. The new ceilings average 12 per cent higher than those of June 30.

An OPA spokesman said about

An OPA spokesman said about 55 per cent of the stores visited yesterday, were open, compared with 45 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,