## Department of Information OFFICE OF PRICE ADMINISTRATION Fortland, Oregon

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ADVANCE RELEASE FOR MORNING PAPERS OF THURSDAY, JUNE 3, 1943. TO BE HELD IN STRICTEST CONFIDENCE AND IS NOT TO BE USED BY FRESS OR RADIO BEFORE 9 P.M., EVT, WEDNESDAY JUNE 2.

Beginning next Sunday the preferred cuts of beef-such as steaks and roasts-will cost the housewife substantially more red stamps, although fewer points will be required for numerous items of lamb, veal and variety meats, the Office of Price Administration stated today in making public the third official table of consumer point values for meat, fats, fish and cheese.

The increases in the point values for beef, ranging from one to three points per pound, reflect continued large consumer demand for these items in the face of lower production.

Consumers who purchase more of the lamb, pork, and veal, and variety meats, some of which have been reduced in point value, will be able to maintain their weekly meat consumption at present levels. However, those who continue to use most of their red stamps for beef will find that they are eating less meat, it was said.

The point values contained in today's table will be effective from June 6 through July 3 and, barring unforeseen emergencies, no additional changes will be made during this period.

In addition to the changed point values, the table includes the newly rationed evaporated and condensed milk, with a one-point per pound point value. A new cheese group (II) also is added to cover the creamed soft chaoses which have been added to the list of rationed products.

In the canned fish category four types are dropped from the table. Point values, except for cysters, are raised one point per pound for fish products remaining under rationing.

(The complete list of changes in Red-stamp food point values appears at the end of this release)

The basis of any rationing program is the maintenance of a reasonable balance between supply and demand, OPA officials pointed out. "This", it was said, "Can be achieved partly-but not wholly-through changes in ration point values. We must depend also upon the consumer abandoning past buying habits and learning to consume those types of meat which are, for the present, in greatest supply.

Pork is now coming to market in relatively greater quantities than bees. As a result, most pork cuts remain unchanged in point value, and will represent better point buys for some weeks to come.

"Available figures indicate that beef slaughter for the period March 26 to May 21 was almost 10 per cent -- less than was forecast for the period. Beef available for civilian consumption in June will be less than the estimated quantities available for consumers in April or May.

"As a result, the point values of beef have been increased, and, at the same time, many cuts of lamb, veal, and variety moats have been given lower point values. In this way OPA hopes to ease the pressure on beef supplies and encourage consumers to buy more of those items whose sales are normally slow during the summer months.

"Consumers who eat more pork, veal, and variety meats during the next four weeks---and probably throughout the summer--will be able to get just about the same number of pounds of meat for their points as they did during the last ration period."

Removal from point rationing of four categories of canned fish has been done mainly to lessen the paper work of retailers, OPA stated. The items eliminated from the table--canned crabmeat, sea-herrings, sea mussels and a half-dozen other types grouped under "all other"--represent but 2 per cent of the total canned fish pack and but 3.5 per cent of total civilian supply. The relatively small importance of these fish items does not justify the records retailers are required to maintain regarding sales, inventory, etc., it was explaine

The extension of rationing to all cheeses and cheese products, (except for creamed, cottage cheese containing 5 percent or less of milk fat) announced by OPA and the Department of Agriculture on May 24, is reflected in the addition of a new group--No. II--of cheeses. This comprises the newly rationed creamed soft cheeses and all are assigned a value of 3 points per pound. Group III cheeses all other rationed cheeses--are reduced in value to 6 points, as against 8 points in the May table.

Officials stated there is little evidence that American Cheddar cheeses are piling up in the hands of retails s and the point value for these (Group I) is kept at 8 points per pound. Reduction in point values for cheddar would be undesirable, it was pointed out, as the quantity available for civilian consumption is limited. American Cheddar normally constitutes about 75 per cent of total cheese consumption.

Evaporated and condensed milk, which were placed under point rationing as of 12:01 A.M., June 2, appear in the table for the first time, with a value of one point per pound.

The main changes in the ready-to-eat meat groups are a 4-point increase in dried beef and the addition of barbooued pork to the rationed list.

Foods under Ration Order 16 which have been assigned new point values beginning June 6 are as follows:

Steaks:	COMMODITY	NEW POINTS PER POUND	PRESENT POINTS PER POUND	CH-	ANGE
Porterhouse	BEEF				
T-Bone	Steaks:				
T-Bone Club Club 11 8 Up 3 Rib - 10 inch cut 10 7 Up 3 Rib - 7 inch cut 11 8 Up 3 Rib - 7 inch cut 11 8 Up 3 Sirloin 11 8 Up 3 Sirloin-Foneless 12 9 Up 3 Round 12 9 Up 3 Top round 12 9 Up 3 Bottom round 12 9 Up 3 Round tip 12 9 Up 3 Chuck or shoulder 8 7 Up 1 Flank Roasts:  Rib - Standing 10" 9 7 Up 2 Blade Rib cut 8 6 Up 2 Blade Rib cut 9 7 Up 2 Round tip 11 8 Up 3 Round tip 11 8 Up 3 Round tip 11 8 Up 2 Round tip 11 8 Up 2 Round tip 11 8 Up 2 Round tip 11 8 Up 3 Round tip 2 Up 2 Round tip 5 Up 2 Round tip 6 Up 1 Round tip 8 6 Up 2 Round tip 9 7 Up 2 Round tip 11 8 Up 3 Round tip 11 8 Up 1 Round ti	Porterhouse	11	В	Up	3
Club Rib - 10 inch cut Rib - 7 inch cut Rib - 8 Up Rib -	T-Bone	11	8	-	
Rib - 10 inch cut  Rib - 7 inch cut  Rib - 8 Up  Round  Round  Round  Round  Round  Round  Round  Round tip  Chuck or shoulder  Round  Rou	Club	11			3
Rib - 7 inch cut  Sirloin  Sirloin  Sirloin-Eoneless  Round  12 9 Up 3  Round  12 9 Up 3  Round  12 9 Up 3  Round 12 9 Up 3  Round tip 12 9 Up 3  Chuck or shoulder 8 7 Up 1  Flank  Roasts:  Rib - Standing 10" 9 7 Up 2  Blade Rib cut 8 6 Up 2  Rib - standing 7" 10 6 Up 2  Round tip 11 8 Up 3  Round tip 2 9 Up 3  Roasts:  Rib - Standing 10" 9 7 Up 2  Standing Round 10 8 Up 2  Round tip 10 8 Up 2  Round Rib cut 9 7 Up 2  Round tip 10 8 Up 2  Chuck or shoulder-bone in 8 6 Up 2  Chuck or shoulder boneloss 9 7 Up 2  Stews and other cuts:  Short ribs 5 4 Up 1  Plate-boneless 6 5 Up 1  Brisket-boneless 7 6 Up 1  Flank meat 6 5 Up 1  Neck-boneless 7 6 Up 1  Neck-boneless 7 6 Up 1  Shank-bone in 5 Up 1  Shank-bone in 5 Up 1  Shank-bone in 5 Up 1		10	7		3
Sirloin       11       8       Up       3         Strloin-Boneless       12       9       Up       3         Round       12       9       Up       3         Top round       12       9       Up       3         Bottom round       12       9       Up       5         Round tip       12       9       Up       5         Chuck or shoulder       8       7       Up       1         Flank       12       9       Up       3         Roasts:       8       7       Up       1         Roasts:       8       6       Up       2         Rib - Standing 10"       9       7       Up       2         Rib - Standing 10"       9       7       Up       2         Rib - Standing 10"       9       7       Up       2         Round 10"       9       7       Up <td>Rib - 7 inch cut</td> <td>. 53/5</td> <td>8</td> <td></td> <td>3</td>	Rib - 7 inch cut	. 53/5	8		3
Sirloin-Boneless		11		-16-	
Round   12	Sirloin-Boneless			44	3
Top round  Bottom round  Bottom round  12 9 Up 3  Round tip 12 9 Up 3  Chuck or shoulder 8 7 Up 1  Flank  12 9 Up 3  Chuck or shoulder 8 7 Up 1  Flank  Roasts:  Rib - Standing 10" 9 7 Up 2  Blade Rib cut 8 6 Up 2  Rib - standing 7" 10 6 Up 2  Ribade Rib cut 9 7 Up 2  Blade Rib cut 9 7 Up 2  Round tip 11 8 Up 2  Round tip 11 8 Up 3  Rump - bone in 7 5 Up 2  Rump - boneless 10 8 0 Up 2  Chuck or shoulder-bone in 8 6 Up 2  Chuck or shoulder boneless 9 7 Up 2  Stews and other cuts:  Short ribs 5 4 Up 1  Plate-Bone in 5 4 Up 1  Brisket-boneless 6 5 Up 1  Brisket-boneless 7 6 Up 1  Brisket-boneless 7 6 Up 1  Brisket-boneless 7 6 Up 1  Flank meat 6 5 Up 1  Shank-bone in 5 4 Up 1  Shank-bone in 5 4 Up 1  Shank-bone in 5 4 Up 1  Shank-bone in 5 5 4 Up 1	Round	11100	1/2:	-	
Bottom round   12		120.00	100	*	~
Round tip				- Au	
Chuck or shoulder 12 9 Up 1 Flank 12 9 Up 3  Roasts:  Rib - Standing 10" 9 7 Up 2 Blade Rib cut 8 6 Up 2 Rib - standing 7" 10 6 Up 2 Rlade Rib cut 9 7 Up 2 Round tip 11 8 Up 3 Rump - bone in 7 5 Up 2 Rump - boneless 10 8 Up 2 Chuck or shoulder-bone in 8 6 Up 2 Chuck or shoulder boneless 9 7 Up 2  Stews and other cuts:  Short ribs 5 4 Up 1 Plate-boneless 6 5 Up 1 Brisket-boneless 7 6 Up 1 Rump - boneless 7 6 Up 1				-	2
Roasts:   Rib - Standing 10"   9   7   Up   2				+	
Roasts:  Rib - Standing 10"		10			
Rib - Standing 10"       9       7       Up       2         Blade Rib cut       8       6       Up       2         Rib - standing 7"       10       6       Up       2         Blade Rib cut       9       7       Up       2         Blade Rib cut       9       7       Up       2         Round tip       11       8       Up       3         Rump - bone in       7       5       Up       2         Rump - boneless       10       8       Up       2         Chuck or shoulder-bone in       8       6       Up       2         Chuck or shoulder boneless       9       7       Up       2         Stews and other cuts:       5       4       Up       1         Plate-Bone in       5       4       Up       1         Plate-Bone less       7       6       Up       1         Brisket-bone in       5       4       Up       1         Flank meat       6       5       Up       1         Neck-bone less       7       6       Up       1         Shank-bone in       5       4       Up       1	L Tourn	12	IJ	up	3
Blade Rib cut       8       6       Up       2         Rib - standing 7"       10       8       Up       2         Blade Rib cut       9       7       Up       2         Round tip       11       8       Up       3         Rump - bone in       7       5       Up       2         Rump - boneless       10       8       Up       2         Chuck or shoulder-bone in       8       6       Up       2         Chuck or shoulder boneless       9       7       Up       2         Stews and other cuts:       Stews and other cuts:       5       4       Up       1         Plate-Bone in       5       4       Up       1         Plate-Bone in       5       4       Up       1         Brisket-bone less       7       6       Up       1         Brisket-boneless       7       6       Up       1         Neck-boneless       7       6       Up       1         Real of round-boneless       7       6       Up       1         Shark-bone in       5       4       Up       1         Shark-bone in       5       4 <td>Roasts:</td> <td></td> <td></td> <td></td> <td></td>	Roasts:				
Blade Rib cut	Rib - Standing 10"	9	7	Up	2
Rib - standing 7"       10       8       Up       2         Blade Rib cut       9       7       Up       2         Round tip       11       8       Up       3         Rump - bone in       7       5       Up       2         Rump - boneless       10       8       Up       2         Chuck or shoulder-bone in       8       6       Up       2         Chuck or shoulder boneless       9       7       Up       2         Stews and other cuts:       5       4       Up       1         Plate-Bone in       5       4       Up       1         Plate-boneless       6       5       Up       1         Brisket-bone in       5       4       Up       1         Brisket-boneless       7       6       Up       1         Neck-boneless       7       6       Up       1         Real of round-boneless       7       6       Up       1         Shank-bone in       5       4       Up       1         Shank-bone in       5       4       Up       1	Blade Rib cut	8	6	- Apr	
Blade Rib cut	Rib - standing 7"	10	8	40	
Round tip       11       8       Up       3         Rump - bone in       7       5       Up       2         Fump - boneless       10       8       Up       2         Chuck or shoulder-bone in       8       6       Up       2         Chuck or shoulder boneless       9       7       Up       2         Stews and other cuts:       Stews and other cuts:       Up       1         Plate-Bone in       5       4       Up       1         Plate-Bone in       5       4       Up       1         Plate-boneless       7       6       Up       1         Brisket-bone in       5       4       Up       1         Flank meat       6       5       Up       1         Neck-boneless       7       6       Up       1         Real of round-boneless       7       6       Up       1         Shank-bone in       5       4       Up       1	Blade Rib cut	9		-	2
Chuck or shoulder-bone in         8         6         Up         2           Chuck or shoulder boneless         9         7         Up         2           Stews and other cuts:           Short ribs         5         4         Up         1           Plate-Bone in         5         4         Up         1           Plate-boneless         6         5         Up         1           Brisket-boneless         7         6         Up         1           Brisket-bone in         5         4         Up         1           Flank meat         6         5         Up         1           Neck-boneless         7         6         Up         1           Shank-bone in         5         4         Up         1           Shank-bone in         5         4         Up         1	Round tip	11		44	
Chuck or shoulder-bone in         8         6         Up         2           Chuck or shoulder boneless         9         7         Up         2           Stews and other cuts:           Short ribs         5         4         Up         1           Plate-Bone in         5         4         Up         1           Plate-boneless         6         5         Up         1           Brisket-boneless         7         6         Up         1           Brisket-bone in         5         4         Up         1           Flank meat         6         5         Up         1           Neck-boneless         7         6         Up         1           Shank-bone in         5         4         Up         1           Shank-bone in         5         4         Up         1	Rump - bone in	7		-	2
Chuck or shoulder-bone in         8         6         Up         2           Chuck or shoulder boneless         9         7         Up         2           Stews and other cuts:           Short ribs         5         4         Up         1           Plate-Bone in         5         4         Up         1           Plate-boneless         6         5         Up         1           Brisket-boneless         7         6         Up         1           Brisket-bone in         5         4         Up         1           Flank meat         6         5         Up         1           Neck-boneless         7         6         Up         1           Shank-bone in         5         4         Up         1           Shank-bone in         5         4         Up         1	Rump - boneless	10			2
Chuck or shoulder boneless       9       7       Up       2         Stews and other cuts:       5       4       Up       1         Plate-Bone in       5       4       Up       1         Plate-boneless       6       5       Up       1         Brisket-boneless       7       6       Up       1         Brisket-bone in       5       4       Up       1         Flank meat       6       5       Up       1         Neck-boneless       7       6       Up       1         Heel of round-boneless       7       6       Up       1         Shank-bone in       5       4       Up       1		2770,780	1.75		
Short ribs       5       4       Up       1         Plate-Bone in       5       4       Up       1         Plate-boneless       6       5       Up       1         Brisket-boneless       7       6       Up       1         Brisket-bone in       5       4       Up       1         Flank meat       6       5       Up       1         Neck-boneless       7       6       Up       1         Heel of round-boneless       7       6       Up       1         Shank-bone in       5       4       Up       1	Chuck or shoulder boneless	140		-	
Plate-Bone in       5       4       Up       1         Plate-boneless       6       5       Up       1         Brisket-boneless       7       6       Up       1         Brisket-bone in       5       4       Up       1         Flank meat       6       5       Up       1         Neck-boneless       7       6       Up       1         Heel of round-boneless       7       6       Up       1         Shank-bone in       5       4       Up       1	Stews and other cuts:				2
Plate-Bone in       5       4       Up       1         Plate-boneless       6       5       Up       1         Brisket-boneless       7       6       Up       1         Brisket-bone in       5       4       Up       1         Flank meat       6       5       Up       1         Neck-boneless       7       6       Up       1         Heel of round-boneless       7       6       Up       1         Shank-bone in       5       4       Up       1	Short ribs	5	a de la companya de l	TTeo	2
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Brisket-boneless         7         6         Up         1           Brisket-bone in         5         4         Up         1           Flank meat         6         5         Up         1           Neck-boneless         7         6         Up         1           Heel of round-boneless         7         6         Up         1           Shank-bone in         5         4         Up         1	Plate-boneless				7
### Brisket-bone in					Ť
Flank meat	Control and the control of the contr			-	
Neck-boneless		770			+
Heel of round-boneless 7 6 Up 1 Shank-bone in 5 4 Up 1					1
Shank-bone in 5 4 Up 1				44	
Charle handler				- 46	
		7	6	Up	1

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	.4-				
MEATS (In tin or glass containers)	NEW POINTS PER POUND	PRESENT POINTS PER POUND	CEANGE,		
Corned beef Dried beef Potted and deviled meats Tongue, pork All other	9 16 5 7 3	7 12 4 6 7	Up 2 Up 4 Up 1 Up 1 Down 4	1	
CANNED FISH:  (All canned fish products are raised					
one point to eight points per pound,					
with the exception of canned oyster	s				
which remain at three points per pou	nd.				
Crabmeat, sea herring, sea mussels,	and				
"all other" are dropped from ration	ing.				
EVAPORATED OF CONDENSED MILK:	î.		(new item)		
CHEESES - GROUP I Cheddar (American)	8		(No change		
GROUP II		•			
Cream Cheese Neufchatel	3		(new item) (new item)	:8	
Creamed cottage cheese (containing more than 5 percent but			,		
GROUP III	3		(new item)	₹ pr	
All other rationed cheeses including the newly rationed blue, brie, camem	bert,			ħ.	
Liederkranz, etc.	6	8	Down 2		