

MEAT RATIONING IS RESUMED TODAY

After midnight, September 9, 1945, it is unlawful for any person to buy rationed meats and for anyone to sell rationed meats except on surrender of valid ration coupons or other ration documents. Sales between suppliers, however, will be coupon free until midnight, Saturday, September 15.

WHY IS MEAT RATIONING BEING RESUMED?

To reduce our consumption in order to provide direct aid to the hungry peoples of Europe.

WHAT MEATS ARE RATIONED?

All meats and meat products derived from beef, veal, lamb, mutton and pork, except a few cuts and products.

WHAT MEATS ARE NOT RATIONED?

Poultry, game and fish (canned or fresh) and some meats such as beef brain, head, tail, blood and tripe; calf brain and head; pork brain, head, tail, pigfeet and spare ribs; lamb brain, head, tail and fries.

HOW MUCH RATIONED MEAT AM I PERMITTED TO BUY?

Approximately 2 lbs. (carcass weight) per person, per week, depending on the kind of meat purchased. See chart of coupon values.

HOW OFTEN CAN I BUY MEAT?

One coupon becomes good today, and one on Thursday, Sept. 13. Thereafter, one coupon will become valid each Thursday.

WHAT COUPONS DO I USE WHEN BUYING MEAT?

The brown "M" coupons in your Ration Book 5.

HOW LONG DO COUPONS REMAIN GOOD?

Until they are expired by the Ration Administration.

WHAT HAPPENS IF I DO NOT WISH TO BUY MEAT TO THE FULL VALUE OF A COUPON?

You will be given change in tokens, eight of which are equivalent to one "M" coupon.

IF I GET TOKENS IN CHANGE, CAN I USE THEM IN ANOTHER STORE?

Yes. You can use tokens at any time and in any store you wish.

WILL I NEED MANY TOKENS?

No. With your valid "M" coupons and a maximum of seven tokens, you will be able to buy any kind of meat available in any quantity to which your valid coupons and tokens entitle you.

CAN I BUY ONLY ONE KIND OF RATIONED MEAT WITH A COUPON OR TOKENS?

No. You can buy whatever rationed meat is available and as many kinds as you wish, providing the coupon value of your valid coupons and tokens is not exceeded.

IF I HAVE A VALID COUPON, DOES THAT MEAN I CAN BUY ANY KIND OF MEAT I WANT?

Only when such meat is available. A valid coupon is no guarantee that you will be able to purchase a specific kind of meat. It means only that you are entitled to buy "Meat".

CLIP THIS CHART FOR FUTURE REFERENCE

MEAT COUPON VALUE CHART

All products shown below are derived from beef, veal, lamb, mutton, pork or combinations of them. Any product or cut shown below has the coupon value indicated, whether or not it contains dressing.

GROUP A - 1 LB. PER COUPON - 2 OZS. PER TOKEN

PORK—Cured

Back (sliced) boneless

PORK—Smoked

Back Bacon (sliced)
Side Bacon (sliced) (rind on or rindless)

COOKED MEAT

Any uncooked Group B item (bone in or boneless), when cooked
Pork Butt boneless
Pork Ham boneless

GROUP B - 1½ LBS. PER COUPON - 3 OZS. PER TOKEN

BEEF—Fresh or Cured

Round Steak or Roast bone in
Round Steak or Roast boneless
Round Steak, Minced
Sirloin Tip boneless
Sirloin Tip, Cubed or Minute Steaks boneless
Sirloin Butt boneless
Flank Steak boneless
Strip Loin boneless
Rib Roast, 7 Rib Bones (rolled whole) boneless
Prime Rib Roast, 5 Rib Bones (rolled) boneless
Rib Roast Rolled, 6th and 7th Rib Bones—Inside Roll boneless
Tenderloin

VEAL—Fresh

Cutlets or Fillet Roast boneless
Strip Loin Steaks boneless
Front Roll boneless
Leg Roll boneless
Loin Strip boneless
Tenderloin

LAMB or MUTTON—Fresh

Frontquarter (rolled) boneless

PORK—Fresh

Butt, Whole, Pieces or Chops (rindless) bone in
Butt, Whole, Pieces or Chops (rindless) boneless
Ham, Whole, Centre Slices bone in

Ham, Whole, Pieces or Slices bone in or boneless

Picnic, Hockless boneless
Back, Whole, Pieces or Slices boneless
Side Pork, Whole, Pieces or Slices boneless
Trimming, Extra Lean (skinless) Tenderloin

PORK—Cured

Cottage Roll or Butt, Whole or Pieces boneless
Picnic, Hockless boneless
Ham, Whole, Pieces or Slices bone in or boneless
Ham, Centre Slices bone in
Back, Whole or Pieces boneless
Skinless Roll boneless
Ham Butt Roll boneless

PORK—Smoked

Picnic, Hockless or Hock on boneless
Cottage Roll or Butt, Whole or Pieces boneless
Skinless Roll boneless
Ham, Centre Slices bone in
Ham, Whole (skin on or skinless), Pieces or Slices bone in or boneless
Back, Whole or Pieces boneless
Side Bacon (rind on or rindless), Whole or Pieces

COOKED MEAT

Any uncooked Group C item (bone in or boneless), when cooked.

GROUP C - 2 LBS. PER COUPON - 4 OZS. PER TOKEN

BEEF—Fresh or Cured

Shank, Hindquarter boneless
Rump Roast, Round or Square End bone in
Sirloin Steak or Roast bone in
Flank, Trimmed bone in
Porterhouse Steak or Roast bone in
T-bone Steak or Roast bone in
Wing Steak or Roast bone in
Rib Roast, 7 Rib Bones, Whole bone in
Prime Rib Roast, 5 Rib Bones bone in
Rib Roast, 6th and 7th Rib Bones bone in
Rolled Rib Roast, 6th and 7th Rib Bones, Outside Roll boneless
Plate Brisket (rolled) boneless
Brisket Point (rolled) boneless
Rolled Shoulder boneless
Short or Cross Rib Roast bone in
Blade Roast, Blade and Backstrap out bone in
Chuck Roast boneless
Neck boneless

Shank, Centre Cut bone in
Shank Meat
Stewing Meat boneless
Hamburger

VEAL—Fresh

Shank, Hind boneless
Rump, Knuckle Bone out bone in
Sirloin Butt Roast bone in
Sirloin Butt Steak bone in
Leg, Sirloin Butt End bone in
Loin, Full Cut, Flank off, Kidney and Suet out bone in
Loin, Short Cut, Flank off, Kidney and Suet out bone in
Loin Chop or Roast, Tenderloin End bone in
Loin Chop or Roast, Rib End bone in
Round Bone Shoulder Chop or Roast bone in
Shank, Front boneless
Neck boneless
Veal Loaf or Patties
Stewing Veal

LAMB or MUTTON—Fresh

Sirloin or Chump Chop bone in
Loin, Whole, Flank off, Kidney and Suet out bone in
Loin Roast or Chop, Tenderloin End bone in
Patties

PORK—Fresh

Picnic, Hockless bone in
Butt (rind on), Whole, Pieces or Chop bone in
Butt (rind on), Whole or Pieces boneless
Ham, Trimmed, Whole, Butt End or Shank End bone in
Loin, Trimmed (rindless), Whole, Pieces or Chop bone in
Side Pork, Whole or Pieces bone in

PORK—Cured

Picnic, Hockless bone in
Ham, Trimmed, Whole, Butt End or Shank End bone in
Side Pork, Whole or Pieces bone in
Shoulder Roll (skin on) boneless
Dry Salt Belly boneless
Dry Salt Lean Backs boneless

PORK—Smoked

Picnic, Hockless bone in
Ham, Trimmed or Skinned, Whole, Butt End or Shank End bone in

FANCY MEAT

Liver
Kidney
Sweetbread

COOKED MEAT

Any uncooked Group D item (bone in or boneless), when cooked.
Loaves made from chopped or minced meat. Cooked meats, jellied meats, in loaf form or otherwise (excepting those cooked or jellied meats listed in Group D)
Bologna
Wieners
Sausage, Smoked or Cooked

GROUP D - 2½ LBS. PER COUPON - 5 OZS. PER TOKEN

BEEF—Fresh or Cured

Short Ribs, Braising bone in
Plate Brisket bone in
Brisket Point bone in
Round Bone Shoulder Roast bone in
Blade Roast bone in
Chuck Roast bone in
Shank, Frontquarter, Whole bone in
Shank Knuckle End bone in

Flank bone in
Blade Chop or Roast bone in
Breast bone in
Shank, Front bone in
Neck bone in
Forequarter, Whole, 7 Rib Bones bone in
Rack, Whole bone in
Rack, Shoulder off, Knuckle Bone out bone in

SAUSAGE—Fresh or Cured

Pork Sausage
Commercial Sausage

LAMB or MUTTON—Fresh

Leg, Full Cut, Whole or Half bone in
Leg, Short Cut bone in

Loin, Whole, Flank on, Kidney and Suet out bone in
Loin Rib Roast or Chop bone in
Flank bone in
Frontquarter, Whole or Half bone in
Rack or Shoulder, Neck on bone in
Rack or Shoulder, Neck off bone in
Rack or Shoulder Chop bone in
Breast bone in
Neck bone in

PORK—Fresh

Picnic, Hock on boneless
Loin (rind on), Whole Pieces or Chop bone in

PORK—Cured

Dry Salt Long Clear boneless
Dry Salt Short Clear boneless
Dry Salt Clear Back boneless

PORK—Smoked

Picnic, Hock on bone in
Jowl

COOKED MEAT

Any uncooked Group E item (bone in or boneless), when cooked.
Brawn or Headcheese
Liver Sausage, all types
Blood Sausage, all types
Cretans Francais

CANNED MEAT—MEAT PIES

CANNED MEAT	sealed containers)
Sausage.....	1-14 oz.—4 tokens
Comminuted (Ground) Pork....	1-12 oz.—3 "
Comminuted (Ground) Pork....	1-16 oz.—4 "
Roast Beef.....	1-16 oz.—4 "
Stews, boiled dinners, hashes...	1-15 oz.—2 "
Stews, boiled dinners, hashes...	1-16 oz.—2 "
Pork Tongues.....	1-12 oz.—3 "

MEAT PIES
For any size Meat Pie, 8 oz. per token

	Container
Meat Sandwich Spread.....	1-7 oz.—2 tokens
Meat Sandwich Spread.....	1-8 oz.—1 "
Or Tongue.....	1-32 oz.—1 coupon
Meat Balls.....	1-16 oz.—3 tokens
Beefsteak with Mushrooms.....	1-16 oz.—3 "
Beefsteak with Onions.....	1-16 oz.—3 "
Beefsteak with Kidneys.....	1-16 oz.—3 "

PORK—Fresh
Lacene bone in
Hock bone in
Jowl

PORK—Cured
Hock bone in
Meat Pork bone in
Short Cut Back bone in
Jowl

FANCY MEAT
Heart
Tongue