

"Newspaper, Resident Recall Rationing During World War II"

Carroll County Times article for 1 August 2010

By Mary Ann Ashcraft

Scrapple must have been one of the unrationed meats during World War II because my family certainly ate a lot of it – so much that I couldn't look at a slice for years no matter how thoroughly it was covered with syrup, catsup or apple butter.

Rationing and serious shortages of many items affected American families from 1942 until the end of the war, and sugar was still being rationed in 1947. Issues of the Union Bridge Pilot from the first few months of 1944 reveal what Carroll County was experiencing. Most of the information was straight-forward: "Low-priced dresses will be released soon;" "Failure to mark license nos. on gasoline coupons may result in loss of ration;" "Automobiles will have one tag this year." However, some stories were amusing and shed new light on steps the government was taking to supply people at home, troops overseas and the countries we were helping through the Lend-Lease Act of 1941.

A resourceful woman in Reading, PA saved her butter rationing points by churning cream with a jig saw. Her husband devised a method to attach a can of cream to his saw so the motion turned the cream into butter. A butcher in Batesville, Arkansas, proclaimed that goat meat made a tasty meal...as long as the goats were not eating tin cans or weeds!

Due to a shortage of yarn, the underwear institute announced a contradiction in terms – "long undies" might be in short supply! Obviously our soldiers fighting in cold climates needed warm clothing, but America was also sending this kind of aid to lend-lease partners such as England and Russia.

Older Times readers remember food stamps well, but my friend Virginia Hierstetter reminded me about shoe rationing. "Shoe Stamp 18 Still is Valid Indefinitely" read one headline, although people were warned that counterfeiting of the stamps might cause officials to change that policy. The Government Printing Office must have been a busy place with all the ration booklets it printed and distributed. Mrs. Hierstetter noted that, in general, people respected government authority throughout the war and obeyed its orders no matter how much they might grumble at the grocery store.

Many products, though not rationed, were nearly impossible to buy. An article on "The Prospects for Store Shelves" in early 1944 covered the expected availability of steel goods. "Fifty thousand bathtubs will be made for war housing only. No bobbie pins. More razor blades. Safety razors to be made again, limited only by amount of material that can be allotted. No washing machines, sewing machines, or vacuum cleaners."

The resourceful U.S. government turned a surplus of 18,000,000 bushels of lower grade white potatoes from the bumper 1943 crop into industrial alcohol for use in manufacture of munitions and other war materials.

In spite of the many deprivations experienced on the homefront during the war years, Thanksgiving and Christmas were probably times when most tables still sank under the weight of good food. Mrs. Hierstetter's father Clyde Ecker raised and sold over a thousand turkeys locally each year, chiefly during the holidays. No food stamps required!

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UNITED STATES OF AMERICA
OFFICE OF PRICE ADMINISTRATION

WAR RATION BOOK FOUR

Issued to Dorothy Elders
(Print first, middle, and last names)

Complete address 75 West Green St.
Westminster, Md.

READ BEFORE SIGNING

In accepting this book, I recognize that it remains the property of the United States Government. I will use it only in the manner and for the purposes authorized by the Office of Price Administration.

Void if Altered Dorothy Elders
(Signature)

It is a criminal offense to violate rationing regulations.
OPA Form R-115 16-56270-1

During World War II, Americans of all ages received books containing ration coupons good for specific quantities of specific products. Once a consumer had used all their ration points, they could not purchase any more of those products until the next ration book was issued. Prices were also tightly controlled and official prices for goods such as meats were posted at local stores. From the collection of the Historical Society of Carroll County.

You Can Help Kill The Meat Black Market

PAY NO MORE THAN PRICES ON THESE LISTS

REPORT OVER-CHARGES TO OPA LOCAL BOARD

Who is a meat Black Marketeer? Any farmer, meat packer, wholesaler, retailer or housewife who buys or sells meat at higher than the prices on this list, the legal ceiling price, or without proper ration points.

Who gets hurt? Everybody—wives and children of servicemen and all other families whose fair share of meat is stolen from them by the cheat who pays more than ceiling prices. . . . The big majority of honest retailers who lose business to chiseling retailers. . . . Everybody will be hurt if prices are allowed to creep up and up until they crash into a disastrous depression like the one after the last war.

Why shouldn't I get mine at my price? If you buy in the black market, prices will go up, and you'll be worse off than before, with no more meat. It won't work. So help clean up the black market, and you'll get your share at a fair price.

What is the Government doing about it? Enforcement is being stepped up. Congress has granted OPA funds for more investigators.

Why shouldn't the Government do the whole job? The OPA staff is too small to do the whole job alone. American housewives working closely with their Local Board Price Panels and honest retailers must take a big share of the responsibility. Rationing and price control is democratic . . . a program designed to protect the people, enforced largely by the people.

What can I do? (a) Use this list. Check meat prices every time you shop. (b) If you are overcharged, notify the Price Panel of your Local War Price and Rationing Board immediately. If you wish, your name will not be used in investigation. (c) Never buy meat without giving up the proper number of ration points.

How do I report to the price panel? Find the address or telephone number of your Local War Price and Rationing Board in your telephone book under the heading "U. S. Government." Just report the overcharge and store to the Price Clerk.

(Beef, Veal, Lamb, Mutton Prices—Over)

Groups 1 and 2

Issued by United States of America—Office of Price Administration

Zone 9 North

RETAIL CEILING PRICES for PORK CUTS

TO RETAILERS—Every store in GROUPS 1 and 2 must display this poster on or at the meat counter so customers can read it.

TO CUSTOMERS—Consult the Price Panel of your local board for further information and to secure a copy of this poster.

	Whole	Half	Quarter	Center		Whole	Half	Quarter	Center		Whole	Half	Quarter	Center		
SMOKED HAM																
Regular (Bone-in)	34	32	33	48	FRESH PICNICS (Fresh, frozen or cured)	Bone-in	32	31	32	36	PORK LOINS—Roast or Chop	Fresh or Frozen	38	32	38	39
Regular (Boneless)	37	37	37	50		Boneless	38	35	36	40		Cured	34	32	34	39
Regular (Boneless and fattened)	44	44	44	59		Boneless and fattened	41	40	42	46		Smoked	39	36	39	44
Skinned (Bone-in)	36	34	36	52												
Skinned (Boneless)	40	40	40	54												
Skinned (Boneless and fattened)	47	47	47	63												
READY-TO-EAT HAM																
Regular (Bone-in)	37	35	36	52	PORK OR BREAKFAST SAUSAGE	Fresh Sausage S. C.	49	41	34	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34
Regular (Boneless)	41	41	41	55		Fresh Sausage H. C.	44	37	30		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30
Regular (Boneless and fattened)	48	48	48	64		Fresh Sausage (sealed) cardboard cartons	42	38	27		Bologna N. C.	40	36	36	32	27
Skinned (Bone-in)	40	38	40	57		or pigs, of moisture-resistant paper not over 1 lb. each	41	33	23		Bologna A. C.	39	35	35	31	26
Skinned (Boneless)	44	44	44	59		Fresh Sausage, bulk	39	32	23							
Skinned (Boneless and fattened)	52	52	52	69	Smoked Sausage H. C., A. C. or skinned	50	46	35								
FRESH HAM (Fresh, frozen or cured)																
Regular (Bone-in)	34	33	35	50	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Bacon (Smoked, rind off)	Standard Grade A	42		
Regular (Boneless)	37	37	38	52		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Standard Grade B	37		
Regular (Boneless and fattened)	44	43	45	59		Bologna N. C.	40	36	36	32	27		Standard Grade C	36		
Skinned (Bone-in)	37	36	38	51		Bologna A. C.	39	35	35	31	26		Sliced Jowl Butts	27		
Skinned (Boneless)	41	40	42	55		Smoked Sausage, Beef Rounds, B. C.	41	31	21				Sliced Regular Pates	26		
Skinned (Boneless and fattened)	47	46	48	63							Sliced Bacon Ends	24				
SMOKED PICNICS																
Bone-in	32	30	31	45	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Boneless	36	33	35	50		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Boneless and fattened	42	40	42	60		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
						Bologna A. C.	39	35	35	31	26					
READY-TO-EAT PICNICS																
Bone-in	35	33	34	49	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Boneless	39	37	38	53		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Boneless and fattened	45	44	46	65		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
						Bologna A. C.	39	35	35	31	26					
Bacon																
Bacon Butts	37	47	37	42	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Boneless Butts	43	48	43	48		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Briskets	21	28	21	27		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Side Butts	39	29	39	33		Bologna A. C.	39	35	35	31	26					
Bacon Skins	10	10	11	11												
Back Bones	9	9	9	9	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Canadian Bacon	24	24	24	24		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Dry Salt Bellies	20	20	20	20		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Flat Back	23	23	23	23		Bologna A. C.	39	35	35	31	26					
Hocks	18	18	18	18												
Knuckles	26	26	26	26	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Lean Ribs	10	10	10	10		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Neck Bones	25	25	25	25		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Spenderis	31	31	31	31		Bologna A. C.	39	35	35	31	26					
Spenderis, Barbecue (Brisket removed)	13	13	13	13												
Spenderis Brisket Bones	17	17	17	17	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Tails	52	52	52	52		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Tenderloins	49	49	49	49		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Tenderloin Tips						Bologna A. C.	39	35	35	31	26					
Bellies or Blab Bacon																
Fresh, frozen or cured—	29	31	31	31	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
deroid	31	34	34	34		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Smoked—without rind	33	37	37	37		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Smoked—without rind	36	41	41	41		Bologna A. C.	39	35	35	31	26					
Dried Specialties																
Aged, dry cured bacon	40	45	45	45	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
ides—	35	40	40	40		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
boneless	34	38	38	38		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
spare ribs in	36	41	41	41		Bologna A. C.	39	35	35	31	26					
Aged, dry cured sides—	35	39	39	39												
packer cured	36	41	41	41	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
factory cured	35	39	39	39		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Aged, dry cured jowls	41	47	47	47		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Aged, dry cured shoulders	40	67	67	67		Bologna A. C.	39	35	35	31	26					
Capicola butts, N. C.	56	66	66	66												
Capicola butts, A. C.					Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
						Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
						Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
						Bologna A. C.	39	35	35	31	26					
Cooked or Boiled Items																
(Boneless and fattened)	81	72	72	72	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Ham—Regular	55	78	78	78		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Ham—Skinned	55	78	78	78		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Pecan—Skinned	47	67	67	67		Bologna A. C.	39	35	35	31	26					
Shoulder—Skinned	47	67	67	67												
Picnics and Jowls																
Clean Pates	19	22	22	22	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Regular Pates	18	20	20	20		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Jowl Butts	18	20	20	20		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Square Jowl Butts	20	25	25	25		Bologna A. C.	39	35	35	31	26					
VARIOUS MEATS—PORK (As provided in MPR 355)																
Brains	23			24	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Chatterings	18			24		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Hearts	28			27		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Head, Pork	19			28		Bologna A. C.	39	35	35	31	26					
Kidneys	19			38												
Lard (Raw)				24	Frankfurters and Bologna	Frankfurters S. C.	48	43	41	39	34	Sliced Canadian Bacon	Sliced Canadian Bacon—Ready to Eat	23		
Livers—Unbleached				24		Frankfurters H. C.; A. C. or skinned	43	39	39	35	30		Sliced Canadian Bacon	28		
Tongues—Fresh				27		Bologna N. C.	40	36	36	32	27		Sliced Canadian Bacon—Ready to Eat	73		
Tongues—Cured				28		Bologna A. C.	39	35	35	31	26					
Tongues—Smoked				38												

Pay your ration points—Pay no more than ceiling prices

Form OPA R-1105C

UNITED STATES OF AMERICA
OFFICE OF PRICE ADMINISTRATION

V-FUEL OIL RATION
Class 1 Consumer Coupons
(One-unit Coupons, and Change Coupons)

Copy this number in ink on each coupon in the space provided. After each 5 or 10 entries, check against original number for accuracy.

N^o **V 330180** AH **5 330180**

Date issued Feb. 23, 1943 Date expires Sept. 30, 1943

These coupons are issued to Donahy Eldredge to be used at 25 W. Spruce Westminster
(Number and street or R. F. D.) (City or post office)
(County) (State)

and consists of change coupons of a total value of 50 gallons and 2 ONE-UNIT coupons.

Dealers in fuel oil or their representatives are hereby authorized to deliver fuel oil to the above person or his agent for use at the above address, and are required to detach from this sheet coupons having a gallonage value equal to the quantity of oil delivered, in accordance with the rules and regulations of the Office of Price Administration in effect at the time of such delivery. At the time of delivery, the dealer or his agent must fill in the delivery record below.

War Price and Rationing Board No. 3321 at West.
(City)
(County) (State)

By Jameson

Received by _____ (Signature of coupon holder)

COUPONS VOID IF DETACHED

I CERTIFY that I have delivered to the user and premises named above the amount of fuel oil entered by me opposite my signature below, and that upon such delivery I removed from this sheet the coupons stated opposite my signature, in accordance with the provisions of the Fuel Oil Rationing Regulations. (Use ink or indelible pencil)

RECORD OF DELIVERIES

Date	Gallons of Oil Delivered	Number of Unit Coupons	Gallons of Rationed Coupons	Name of Dealer	Signature of Deliveryman
4/24	9.1	10	4	Donahy Eldredge	Jameson
5/10/43	8.0	5	4.5	Donahy Eldredge	Jameson
5/24/43	4.5			Donahy Eldredge	Jameson
6/14				Donahy Eldredge	Jameson

I CERTIFY that I vacated or transferred the premises at _____, 194____, and that the attached Coupon Sheet No. _____ issued to me for use in connection with said premises was on or before the above date surrendered to _____

Signed _____ (Tenant, transferee, or other designation)
I HEREBY CERTIFY that this coupon sheet was surrendered to me as aforesaid.

Signed _____ (Landlord, transferee, court officer, etc.)

By _____ (Officer, agent, etc.)

Upon request, the person to whom the coupon sheet is surrendered shall give in exchange a copy of the above certificate

GALLON COUPONS

Mary Ann Ashcraft is a library volunteer at the Historical Society of Carroll County.
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