

NEW RULES FOR EATING HOUSES

Regulations Took Effect Monday and Are Stricter Than Ever—
12 New Rules.

Beginning Monday all public eating houses in North Dakota were placed under new and stricter regulations than at any time since the passage of the food control act Aug. 10, 1917. Since Monday any eating place which served more than one kind of meat to any one patron violated the regulations of the United States food administration. There are 12 orders altogether which must now have the strict compliance of all public eating houses.

"A failure to conform to any of the 12 orders will be regarded as a wasteful practise forbidden by Section 4 of the food control act," says an official announcement which has been sent to all public eating houses in the state.

"We hope we shall have the patriotic co-operation of all loyal citizens in seeing that these new orders are strictly enforced in North Dakota," said Federal Food Administrator E. F. Ladd. "The people of America have a stupendous task ahead of them in furnishing the world with food. It means that we have all got to take an extra buckle in our belt.

"The war is not won yet and we are facing a harder campaign of food conservation this year than last."

The 12 orders that went into effect Monday are as follows:

1. No public eating place shall serve or permit to be served any bread or other bakery product which does not contain at least 20 per cent of wheat flour substitutes, nor shall it serve or permit to be served more than 2 ounces of the bread, known as victory bread, or if no victory bread is served, more than four ounces of other breads, such as corn bread, muffins, Boston brown bread, etc. Sandwiches and bread served at boarding camps and rye bread containing 50 per cent or more of pure rye flour, are excepted.

2. No public eating place shall serve or permit to be served bread or toast as a garniture or under meat.

3. No public eating place shall allow any bread to be brought to the table until after the first course is served.

4. No public eating place shall serve or permit to be served to one patron at any one meal more than one kind of meat. For the purpose of this rule meat shall be considered as including beef mutton, pork, poultry, and any by-product thereof.

5. No public eating place shall serve or permit to be served any bacon as a garniture.

6. No public eating place shall serve or permit to be served at any one meal more than one-half ounce of butter.

7. No public eating place shall

serve or permit to be served to any one person at any one meal more than one-half ounce of Cheddar, commonly called American cheese.

8. No public eating place shall use or permit the use of the sugar bowl on the table or lunch counter. Nor shall any public eating place serve sugar or permit it to be served unless the guest so requests and in no event shall the amount served to any one person at any one meal exceed one teaspoonful or its equivalent.

9. No public eating place shall use or permit the use of an amount of sugar in excess of two pounds for every ninety meals served, including all uses of sugar on the table and in the cooking, excepting such sugar as may be allotted by the federal food administrators to hotels holding a bakery license. No sugar allotted for this special baking purpose shall be used for any other purpose.

10. No public eating place shall burn any food or permit to be burned and all waste shall be saved to feed animals or reduced to obtain fats.

11. No public eating place shall display or permit to be displayed food on its premises in such manner as may cause its deterioration so that it can not be used for human consumption.

12. No public eating place shall serve or permit to be served what is known as double cream or cream de luxe; and in any event, no cream containing over 20 per cent of butter fat shall be served.

Mrs. Pernella Paulsrud Dead.

Mrs. Perdella Paulsrud was born in Dane county, Wisconsin, June 8, 1858, being at the time of her death 60 years, 5 months and 10 days old. In 1877 she was married to John Paulsrud, to which union seven children were born, all of whom are living. In 1882 the family came to this state and settled on the farm they still occupy nine miles north of Binford.

Mrs. Paulsrud, who has been a widow for 22 years, leaves to mourn her death seven children, Henry, of New England, Mrs. C. O. Arneson, Albert, who is at home, Mrs. Lars Glimadal, Miss Louisa, Mrs. Albert Grefagaard, of McHenry, and Miss Clara.

Deceased had been in poor health for two years. In June she underwent an operation at a Fargo hospital, since which time she has been failing gradually until death came to relieve her of her suffering last Friday, October 18, at the McVillie hospital.

Funeral services were held Sunday, at the Sheyenne church, of which she had been a member for 35 years, Rev. S. S. Wold officiating. A large number of friends and relatives filled the church to do the last sad rites to their departed friend and loved one, and many beautiful floral offerings testified to the esteem in which she was held by all in the neighborhood. Besides her children Mrs. Paulsrud leaves a large number of friends to mourn her loss. The Times joins in extending sympathy to the mourners.