

AMMONIA MEANS AMMUNITION.

Abundant Supply of Natural Ice Should be Harvested this Season.

By storing all the natural ice that it is possible to harvest, ice companies, farmers, creamery owners and others will help materially in saving ammonia this year, and this leaving more of the available supply for the war industries for which it is in great demand. Because of this war demand for ammonia, the utmost economy is necessary in refrigeration. The United States Food Administration Division of Chemicals is urging cold storage and artificial ice companies "to stop immediately all chemical loss of ammonia in their plants; have a chemical analysis made of circulating liquid, looking to the determination and elimination of any corroding elements thereon; return at once all empty cylinders and containers to supply firms; utilize and store natural ice to the greatest possible extent, SO THAT IF AMMONIA IS COMMANDEERED FOR AMMUNITION, THERE WILL BE A LARGE AMOUNT OF NATURAL ICE AVAILABLE."

STANDARDIZATION OF BREAD.

Standardization of the loaf will lay the foundation for eliminating many wasteful practices forced upon bakers and distributors by unreasonable demands of the public, says The Bakers' Weekly. Therefore, bakers should welcome such standardization. Figures quoted by the Bakers' Weekly for the United States indicate that the entire cost of baking bread, including the baker's profit, is 67 per cent of the retail price of the loaf. The wholesale baker gets 13 per cent for selling and delivering to the retailer and the retailer gets an average of 20 per cent for the service he renders. Standardization will shorten the path of bread from oven to table by eliminating competition between loaves of different weights, selling at different prices. It is also pointed out that standardization of the loaf will result in a very large aggregate saving of sugar and shortening.

GREAT SHORTAGE OF AMMONIA.

The importance of storing a large supply of natural ice will readily be recognized when it is pointed out that there is now an absolute shortage of ammonia in the United States of 60,000,000 pounds per annum for war and commercial purposes.

TO LICENSE PRODUCE DEALERS.

Committee Met Under Chairmanship of R. M. Ballantyne.

The first meeting of the Produce and Cold Storage Committee appointed by the Food Controller was held in Ottawa on February 5 under the chairmanship of Mr. R. M. Ballantyne, for the purpose of considering regulations by which the business of manufacturers, wholesalers, jobbers and retailers of produce may be brought under license. Those representing the trade comprised, Messrs. Blake Wilson, of Vancouver, B.C.; T. A. Elliott, Winnipeg, Man.; Arthur J. Hodgson, Montreal; William Flavelle, Lindsay, Ont.; and T. M. Moffat, Toronto.

"The general idea of this conference is to get the men interested together," said the Food Controller in a brief address to the Committee, "and then to put the matter of regulating their business up to them. You, as wholesalers, need be under no idea that we are going to be destructive in our regulations. The license system is destructive only of illegitimate trading, speculation and profiteering. It will stabilize the public mind and satisfy the people that you are doing business in a legitimate way. I hope that a result of the Committee's regulations will be to cut out all the wild talk of profiteering and excess profits."

Mr. Thomson explains that after the wholesale produce merchants had formulated their suggestions for the regulation of the whole trade, they would be submitted for endorsement to similar committees formed by representatives from manufacturers of produce, and from the retailers. Mr. Thomson said that the question of a fair profit was a subject for the Committee's consideration and that the chief object was to eliminate speculation.

OATMEAL IN MIXED BREADS.

The following trade advantages of the use of rolled oats and oatmeal in mixed breads are pointed out by a large cereal concern:

"First, rolled oats and oatmeal are more easily obtained than their substitute ingredients; second, rolled oats or oatmeal will absorb far more water than wheat flour and retain it longer; third, they are as cheap as any other ingredient which is available; fourthly, the oatmeal loaf is said to have a greater nutritive value than even a straight wheat flour, and far greater than a cornmeal or barley-flour mixture."