

Kraft boycott continues

Urban support committees set up

OTTAWA (CUP) — The National Farmers Union (NFU) is moving to consolidate urban support of its boycott against Kraft Products during the next two months.

National boycott co-ordinator Don Kossick told CUP, September 23, that urban support committees should be established in most major Canadian cities by the end of this year.

Kossick had just arrived from Toronto where he met with the newly formed Toronto Boycott Committee. He was in Ottawa to talk to members of the local committee here and left September 24 to meet with the Kingston organization.

He plans to use the next several months strengthening the existing urban support committees and establishing new ones. The process is slow

because the NFU's only source of operating funds is the farmer willing to pay \$25 a year membership fee. During the summer collections slow down because people are out working the land. Enough money is now coming in to permit an acceleration of the campaign.

The Manitoba New Democratic Party Government appears to have backed down from its plans to assist Kraft in

the construction of a rapeseed oil plant, Kossick said. The NDP incurred the wrath of party members, who voted to support the boycott; The Manitoba co-operative movement which owns its own rapeseed plant; and the NFU as a result of the proposed development.

If the plant is scrapped, the NFU does not intend to let the NDP off lightly. It wants a public announcement that the government has dropped its plans, along with a message of support for the boycott.

The Saskatchewan NDP was forced into a similar position after the Moose Jaw support committee circulated a petition demanding that the government not allow Kraft products to be used at the Saskatchewan Summer Games.

The NFU has learned that the Saskatchewan government has stopped using Kraft products, at least in the Regina area. No public announcement of this decision has been made.

Kossick also said that the spectacular rise in the cost of food this summer was a direct result of increased corporate

control in the food industry. The so-called rationalization of agriculture is being stepped up, with more farmers being forced off the land.

Kossick said that large multi-national corporations like Kraft are able to dictate their own profits, while the farmers and consumers suffer.

Despite the continual rise in food prices, governments have refused to consider taking action. Because of this, people must consider the corporations and the government as their enemies, he said.

Prime Minister Trudeau said recently that his government has no intention of introducing food price controls.

It appears the new British Columbia NDP Government will introduce provincial regulations to try to control the spiraling cost of living at an emergency session of the legislature, Kossick said.

He believes that costs will decline only when people actively seek alternate food processing and distribution methods by confronting monopoly control that the corporations now hold.

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AUNTIE CRAFT'S Wholesome Home Recipes

LOW CALORIE DRESSING

- 3 Tsp. Liquid Artificial Sweetener
- 1 Tsp. Dry Mustard
- 1/2 Cup Vinegar
- 1/8 Tsp. Celery Seed (optional)
- 1/8 Tsp. Black Pepper
- 2 Tsp. Salt
- 2 Tsp. Unflavored Gelatin
- 1 Tbsp. Cold Water
- 1 Tbsp. Instant Minced Onion Flakes
- 2 Cups Buttermilk

Method

Combine first 6 ingredients in pot. Bring to a boil. Mix gelatin with cold water. Add to hot mixture with onion flakes. Cool and add buttermilk. Refrigerate till thickened. Keeps a long time. If too thick, use blender to whip.

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ORIGINAL MAYONNAISE

- 1 Teaspoon Sugar
- 1 Teaspoon Dry Mustard
- 3/4 Teaspoon Salt
- Few grains of Paprika
- 1 Egg
- 2 Cups Vegetable or Salad Oil
- 3 Tablespoon Vinegar

Combine first four ingredients in a bowl (small mixer bowl). Add egg; beat well. Add salad oil, a little at a time; starting with a teaspoon and gradually increasing the amount; beating constantly. Add 1 tablespoon vinegar after 1 cup salad oil has been added. Beat in remaining salad oil; 1/4 cup at a time. Add remainder of vinegar; blend well. Store in refrigerator. Yield: 2 1/4 cups.

Note: Care must be taken to add the oil in small amounts at the start so that it can be emulsified. This is the secret to making a good smooth mayonnaise.

More alternatives to Kraft

Margarine

- Blue Bonnet
- Imperial
- Claudies
- Kismet
- Fleishman's
- Tulip

Jams and Honeys

- Aylmer
- Shiriff
- Sasko
- Robinson
- Top Valu
- Crerar

Sauces and Salad Dressings

- Heinz
- Aylmer
- Bravo
- Hellman's
- Sunfresh
- Top Valu
- Pfeiffer

Candy and Marshmallows

- Cadbury's
- Lowney's
- Campfire
- Top Valu

Peanut Butter

- Top Valu
- Planter's
- Squirrel
- Jack and Jill
- Good Nature
- York

Note

In addition to the non-Kraft products listed herein, a number of cheeses, cheese products, dairy foods and confectionery items are available at most small corner grocery stores.

Rather than buy Kraft, use the closest substitute product.

WHY?

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CJCH

Sundays at 8:30 a.m.

CHNS

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10:45 p.m.

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IN PERSON

Missionary
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Survival numbers

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	423-7198
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Fire Marshall	424-5721
Dalhousie Ombudsman	424-6583
Housing Authority	429-9810
Residential Tenancies Board	429-4141
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