

This diagram shows how Canada's present consumption of sugar compares with the present and the pre-war consumption in the countries of the European Allies. Before the war Great Britain consumed an average of 93.3 lbs. of sugar per capita per annum. This has been reduced to 26 lbs. and the people of Great Britain are now on sugar card allowances. If the people of Canada and the United States will use only 3 ounces instead of 4 ounces per day per capita the Allies will have sufficient sugar. This would still leave us an average per capita consumption of 67 pounds of sugar per annum, which is more than $2\frac{1}{2}$ times as much as in Great Britain and $3\frac{2}{6}$ times as much as in France.

HELPING TO SAVE SUGAR. Women of St. John, N.B., Abandon Candy Sale Plan.

The Loyalist Chapter of the Daughters of the Empire, St. John, N.B., co-operating with the Food Controller, has been instrumental in effecting a considerable saving of sugar. In view of the temporary shortage until the new sugar crop comes available, the secretary wrote to the Food Controller asking whether the Chapter would be justified in holding a candy sale in connection with a local exhibition of war trophies for patriotic purposes. Mr. T. B. Macaulay, Dominion Chairman of the National Committees on Food Resources. replied that it was important that sugar supplies should be conserved at the present time. As a result of this message plans for the proposed candy sale were abandoned. Moreover, several other Chapters of the I. O. D. E. in St. John have followed the example of the Loyalist Chapter and are selling no candy while the shortage of sugar continues.

CANDIES FOR CHRISTMAS. Co-operation of Public Urged to Save Cane or Beet Sugar.

There is no reason why sweetmeats should not be used in normal quantities this Christmas, but the public are asked to remember that during the temporary sugar shortage it is unpatriotic to buy or use candies that are made of cane or beet sugar. That does not mean that there will be a dearth of candy. On the contrary by a skilful combination of fruit and nuts new varities may be evolved which will supplement the many kinds of candy already manufactured without cane or beet sugar. In the United States a movement is on foot to popularize war-time candies. The use of sugar is reduced to a minimum and dates, prunes, nuts, raisins and figs are freely used. Some of these confections are sufficiently nourishing and wholesome to be used by themselves for dessert. In some countries sugar and other delicacies are so scarce that there will be no Christmas candies at all this year.