

SOLDIERS ARE GROWING FOOD.

This Work is Considered Second in Importance only to Fighting.

Food growing is second in importance only to fighting. Such is the gist of an army order issued a year ago to the British troops in France. Much military cultivation of land has been undertaken since then.

Every military camp in the United Kingdom, every German prisoner's camp, and every aerodrome has been brought within the area of military agricultural operations. In addition, 50,000 acres are being cultivated behind the lines in France, 7,000 acres at Salonika, approximately 700,000 acres in Mesopotamia, and large areas in Egypt, Palestine and Cyprus. In France the Army has its own Directorate of Agricultural Production working for the cultivation of derelict land in conjunction with the French authorities.

At Salonika the crops now growing comprise 2,100 acres of barley, 500 acres of wheat 700 acres of potatoes, 2,000 acres of maize, and 1,700 acres of other crops. It is estimated also that the work there will result in a saving of 20,000 tons in the quantity of hay required to be imported.

In Mesopotamia, small irrigating pumps, driven by steam or oil, are in use on the banks of the Tigris. It is estimated that this year's yield from military cultivation in Mesopotamia will total 25,000 tons of wheat and 100,000 tons of barley, besides fair crops of other grain. Tractors, threshers and hand implements of several kinds have been sent from India and Australia, as well as from Great Britain.

In Egypt, Palestine and Salonika the British armies will this year grow all their own vegetables, and they will also produce a large quantity of hay and other forage material for horses. Last year the Army in Egypt produced for itself 196,000 tons of hay; this year it is estimated that 424,000 tons will result from its land labours. Last year's yield of barley was 26,000 tons; this year the supply will be about quadrupled. Last year a portion of the Army's sugar supply was imported; this year the whole requirements both for Egypt and for Salonika will be produced in Egypt.

The figures from the Aldershot Command prove what great work has been accomplished in England. Only 28 acres were being cultivated there eighteen months ago; this month, 1,200 acres are under cultivation.

MILLIONS STARVED TO DEATH.

Casualties by Famine Exceed Aggregate of Those Killed in Action.

Mr. F. C. Walcott, of the United States Food Administration, in a recent address at the Federal Food Board Conference, stated that about 4,750,000 persons have died of starvation in Europe since the war began, while about 4,250,000 have been killed by fighting.

Normal consumption in the United States for March to September, inclusive, amounts to about 42,000,000 bushels of wheat per month. In order to meet the requirements of the Allies, two thirds of this amount must be shipped, leaving less than 15,000,000 bushels a month for home consumption. The poor, he said, cannot be expected to save as much wheat as those in better circumstances, because wheat is the cheapest of the nutritional foods. All, however, should use substitutes just as far as their circumstances will permit.

EATING BLACK PUDDINGS.

National Factory to Use Meat Residuals Organized in Great Britain.

The following is from a recent review of the food and trade situation in Great Britain, received by the Governor General and issued through the Chief Censor's Office:

"The Food Minister reports that notwithstanding the substantial enforced reduction in the amount of meat consumed, there has been a notable absence of complaint from any quarter. Heavy workers are now receiving supplementary rations of bacon rendered available by considerable imports from America. Bacon not needed for immediate consumption is being stored against the requirements of the summer period. Substantial economies are being effected in the consumption of bread, which is on a lower level than same period last year.

"The Food Survey Board have organized a national factory for the utilization of meat residuals hitherto wasted. This factory is now producing daily about a ton of black puddings, which are exempted from coupon restrictions and are in large demand. The national kitchens are making rapid progress, three fresh ones being opened last week."

London, Ontario, was the first place in Canada to prosecute restaurant proprietors for violation of the new food regulations. Four men in that city were fined on April 4th, for selling bacon and beef more than once on a single day.