

with margarine has been initiated by private members. It was a private member, Mr. Taylor of South Leeds, who introduced a bill in the House of Commons to regulate the manufacture and sale of oleomargarine in Canada. Once he got his bill into the house on second reading, however, he found the temper of members so hostile to oleomargarine that he joyfully amended his own bill, changing the word "regulate" into the phrase, "prohibit the importation, manufacture or sale of oleomargarine or butter substitutes in Canada." The bill carried, and that provision has been in effect in Canada since that time with a lapse of six years after the first war.

Of the greatest significance, however, is the reason given for this action at that time, a reason clearly outlined in the preamble of the bill and also in the subsequent debate in the House of Commons. It was charged that oleomargarine was an impure product which was fraudulently sold as butter. There were probably some pretty good grounds for that allegation at that time. Oleomargarine was an inferior product poorly produced by the packing houses out of inferior oleo fats. The whole packing industry at that time was disgraceful by modern standards and there was no government food inspection. Therefore parliament was probably right, and within its rights, in banning oleomargarine on the ground that it was an impure food fraudulently sold as butter.

However, great improvement was soon made in the manufacture of oleomargarine, and shortly after oleomargarine was accepted everywhere throughout the world, except in Canada, as a pure and wholesome food. Even Canada came round in 1917 when, because of a grave shortage of butter in the dominion, the government of the day authorized by order in council a temporary suspension of the ban in the Dairy Industry Act. This was clear recognition that margarine was then a pure, wholesome food.

During the next six years Canadians manufactured, sold and ate 52,000,000 pounds of oleomargarine without any ill effects. But the dairy forces were not content. Each year they marshalled their forces and brought increasing political pressure to bear upon parliament, and finally in 1923 the ban was reimposed.

To those members who are concerned only with the political implications of oleomargarine, the vote at that time, as recorded in *Hansard*, is quite interesting. Not a single member of the house who voted against oleomargarine on that occasion is still in this chamber; on the other hand, at least four of

[Mr. Sinclair.]

the members who spoke and voted for margarine are still gracing the chamber: the hon. member for Danforth (Mr. Harris), the hon. member for Yukon (Mr. Black), the hon. member for Broadview (Mr. Church) and the hon. member for Cariboo (Mr. Irvine). There were, of course, numerous absentees on that occasion, as no doubt there will be on this.

Mr. PROBE: May I ask the hon. gentleman a question? The Prime Minister (Mr. Mackenzie King) was in parliament at that time. What is his record with respect to the vote on that occasion?

Mr. SINCLAIR: The Prime Minister is quite able to speak for himself. Actually he was paired at that time.

Some hon. MEMBERS: Oh, oh.

Mr. SINCLAIR: Hon. members may laugh. Pairs on that occasion did not declare how they would have voted; but the Prime Minister showed clearly how he felt, as any student of *Hansard* can find out, because in June, 1923, he moved a motion in the House of Commons unique in Canadian parliamentary history. He though leader of the government, moved that a private resolution, standing eleventh on the order paper, favouring oleomargarine be given precedence over all government business the next day, in order to bring it to a vote. He therefore clearly showed his interest in oleomargarine.

To get back to the constitutionality of the ban, great progress was made after the first war in the further improvement of margarine. Experiments had shown that while margarine was the food equivalent of butter, as far as energy and digestibility went, nevertheless children who were fed on butter did grow faster than children fed on oleomargarine. The discovery of vitamins explained the reason for this, and shortly afterwards the development of a process of artificially fortifying food with vitamins brought about the desired result.

Modern margarine is fortified with at least 15,000 units of vitamin A per pound, which is more than the average for good summer butter and greatly in excess of the vitamin content of winter butter. Today, therefore, we find that everyone recognizes that oleomargarine is a pure wholesome food, nutritionally the equivalent of butter. Do not take my word for it. The British and United States governments in official papers, and the British and American medical associations in official journals, so declare. Even better, so far as Canadians are concerned, is the authority of the Canadian Medical Association, who in