

INTRODUCING WHALE MEAT TO NEW YORK

Will New York take kindly to whale meat? Will fresh whale at 12 cents a pound and canned whale at 18 cents a pound prove sufficiently attractive when offered alongside of beef and lamb and pork at double and treble the price tempt the New York housewife to try the new gastronomic adventure? And having once been introduced, will it succeed in winning a following so that whale stew and whale hash became household bywords and whale pot-au-feu with vegetables, and planked whale steak, bordered with samp, appear as a matter of course on the menus of our best hotels and restaurants?

These are questions that ought to be answered in a comparatively short time, for within a few weeks a serious effort is to be made to popularize whale meat as an article of diet, not only in New York, but throughout the United States. It will be in a sense an experiment. It may not succeed. Americans—nowithstanding the hardships of meatless days and other days that are meatless because the price of meat is getting beyond the reach of many—may nevertheless turn up their noses at whale and refuse to be satisfied with food that has for years constituted one of the chief articles of diet in Japan. That may happen. On the other hand, they may taste of the whale and find it good, and in that event there will be great rejoicing in Mr. Hoover's Food Administration office, which is eagerly awaiting the outcome of the experiment and in the meantime lending all possible encouragement to those who have undertaken it. For among those who have the problem of food conservation in hand it is figured that the Pacific Coast whaling stations are capable of furnishing us with 75,000,000 pounds of whale meat a year—which means that if Americans will consume that much whale meat the demand at home for beef and pork and other meats so sorely needed abroad will be reduced by 75,000,000 pounds.

Even that may seem like a small item, a mere drop in the bucket, when compared with the vast quantities of meat consumed in the United States annually. Pessimists have argued that it amounts to less than one pound a year for each person in the United States and that its effect upon the nation's meat supply will be almost negligible. With this theory the Food Administration does not agree. Mr. Hoover and his aides believe, on the contrary, that it is one of the things that will count—one of the many measures which by themselves seem futile, but which, when lumped together, do effect the food question to a very appreciable degree.

Whale meat had its private introduction in New York only a few days ago when a score or more distinguished citizens were invited to an all-whale luncheon prepared by Chef Seraphim Millon of Delmonico's and served at the American Museum of Natural History. The host at the luncheon was Henry Fairfield Osborn, president of the Museum; the man behind the luncheon was Roy Chapman Andrews, assistant curator of mammals at the Museum, and probably the leading authority on whales in this country. The luncheon was not treated to Mr. Andrews. He has not only hunted and tracked whales half way round the globe, but has eaten whale in Alaska and Japan—lived on whale meat three weeks, in fact—and had even served whale dishes in his home in Bronxville, N. Y., when there were guests present who didn't know they were eating whale and who thought it was mighty good.

Accordingly, Mr. Andrews is a great believer in the palatability of whale meat.

When the first samples of canned whale arrived in New York recently, Mr. Andrews forwarded a can or two to Kenneth Fowler and Frederick Walcott, two of Mr. Hoover's aides in Washington, with the query:

"Is this thing worth making a stir about?"

After a few days, the answer came back:

"Yes, it is."

Hence the all-whale luncheon at the Museum, at which all but Mr. Andrews and Admiral Peary and one or two others had never before tasted whale meat. The testimony of these initiates was sufficiently favorable to give promise of a far wider popularity for the food when it begins to arrive in quantity in the New York market.

"And why not?" said Mr. Andrews. "You can be sure that if this same whale meat that is coming to New York were to be offered to the people of Germany or England, or of any European country for that matter, it would be snapped up in no time. Here the food crisis is not so acute, but it is certainly getting more serious every day. The only question is, will Americans let a prejudice stand in the way of their getting a first-rate food that is palatable and wholesome and at the same time obtainable at one-half or one-third the price of most other meat?"

There is no denying that a prejudice does exist and that this will have to be overcome if whale meat is ever to become a staple in the market. The impression that the whale is a kind of fish is widespread. An attempt on a small scale to introduce fresh whale meat in San Francisco and elsewhere along the Pacific Coast last year resulted in the sale of only 150 tons of the meat. The public seemed determined to class the article with sea food, and to make matters worse most of the dealers kept their whale meat in the same ice boxes and on the same counters with fish, so that the whale meat of commerce did acquire a kind of fishy flavor to which it was not entitled.

So strong was the prejudice that some of the whaling concerns appealed to the Bureau of Fisheries in Washington to suggest a trade name under which whale meat might more successfully be marketed. The Bureau, however, replied that camouflage would probably do more harm than good and that the best course was to stick to the original name and educate consumers up to the known merits of the commodity. And so whale meat will come to New York as plain whale meat and not masquerading under some such melodious title as "sea beef," "Pacific pork," or "ocean venison."

Here in the East, with our memories of the glories of the New Bedford whalers, the prejudice against the whale as a food is most persistent. Hardly a day has gone by since the luncheon at the Museum but Mr. Andrews has received complaints from seafaring men and the like, who insist that whale meat simply cannot be eaten, that it is not food.

"These men," said Mr. Andrews, "are right when they refer to the sperm whale and the so-called right whale and bowhead, which were the varieties of whale that used to be hunted exclusively in the old days. The flesh of the sperm and the right and the bowhead is not fit to eat. These are all the larger sizes of whale, and they are getting scarce. But there are four other varieties—smaller whales—which are good to eat. These are the humpback, which makes the best eating, the finback, the sei-whale, and the blue or sulphur bottom, which is not so good as the others, though eatable.

"The flesh of these whales looks like beef, only it has a coarser grain. But it doesn't taste like beef at all. It has a gamey flavor, and if served as venison or bear meat it would fool nine men out of ten. I have served it that way at my own table and fooled any number of guests.

"There is an illness about the meat which can be removed by boiling in water with a dash of soda added. In Japan, where one of the favorite ways of eating it is chopped raw, they don't seem to mind the illness, but here in this country the meat will probably be found more palatable with the oil removed. For that reason canned whale meat is likely to prove more popular than the fresh—in the process of canning the meat is cooked



and the oil removed. Canned whale meat requires little or no cooking."

When it is considered that the whaling industry on the Pacific Coast is the largest in the world, it is not surprising that an effort should be made to enlist its aid in meeting the problem of the nation's food supply. There are seven large whaling stations along the coast, three of which have storage or canning plants. Last year these seven stations together caught approximately 1,000 whales, and this year's catch is expected to be even greater. The method used is known as off-shore whaling, as distinguished from the more romantic deep-sea whaling of former days. Off-shore whaling was made possible through the construction of fast boats and the invention of the harpoon gun, which enabled whalers to hunt the fin-whale and other smaller varieties that used to be too fast for the old-timers. As a result, off-shore whaling has developed into a worldwide industry, the value of which is placed at \$70,000,000 a year. The modern off-shore whaling ship is a vessel of about ninety tons. These boats often come home after a day's hunting with a string of whales in tow. As each whale is captured and killed, it is marked with an anchor and buoy—and sometimes pumped full of air, so as to keep it afloat—and later called for and towed to port when the day's work is done.

There is a seven months' season, from April to November, during which whales are taken at the Pacific Coast stations, and it is planned to begin to put whale on the market as food just as soon as the season opens two months hence. According to Mr. Andrews, if the full resources of the seven plants on the Pacific were available, it would be possible to produce annually 75,000,000 pounds of whale meat for food. But this output is not likely to be reached, or even nearly approached, in the beginning. Up to the present, the Pacific Coast whalers have been selling the blubber to soap manufacturers (who are paying fancy prices for it in these war times) and converting the bone, blood and meat of the whale into fertilizer. The average whale is good for at least five tons of meat, and as the meat will bring a higher price as food than when used for fertilizer, the development of a market for whale meat would undoubtedly benefit the whaling industry. It is even argued that it would also conserve the diminishing supply of whales, as a general notice, and lead to necessary restrictive legislation for the protection of the whale.

In Japan, where 50,000 tons of whale meat are consumed as food in a year, more than 60 per cent. of the whale is sent to market. Mr. Andrews says he watched a 30-ton whale being cut up in Japan, and that 37 tons were extracted for food. The remaining 13 tons—bones, viscera, and blubber—were utilized in other ways. There is practically no waste in whale.

But it will probably be some time before Americans devour quite so much of a given whale. In fact, as a beginning only the choice cuts of the whale—seven or eight tons in all—are to be marketed. This meat, as Mr. Andrews described it, comes from the back of the whale, and corresponds in a sense to the chops of a lamb. But it is not likely that "whale chops" will ever make their appearance on the New York bill-of-fare. Mr. Andrews estimates that one whale chop would furnish enough meat to feed thirty men.

As a matter of fact, when New Yorkers go to market next April and find whale for sale, they will not be expected to order different cuts of the new meat. The fresh meat, shipped here in refrigerators, will come in huge chunks—all meat and no bones or fat—and from these the marketman will be able to carve pieces of any size. However, there are ways of cooking whale which call for certain kinds of cuts, and these the prospective whale-eater would do well to know in advance. For instance, a whale steak should be cut thick, allowing two and one-half pounds to a steak, according to Chef Millon, of Delmonico's, who has concocted the following recipe for planked whale steak bordered with samp:

Cut steaks very thick, about two and a half pound each. Cook on plank (white pine preferred) in the salamander. (It is not necessary to cook as long as the same amount of beef.) When the steaks are cooked to the desired point, place the samp around the plank. The samp must be previously soaked for twelve hours and cooked for four hours. Serve with a sauce of shallots and mustard.

Next to raw whale meat, the Japanese, according to Mr. Andrews, are fond of cutting the meat into small-sized bits and serving with plenty of seasoning and sauce on rice. For those who wish to experiment in a dish of this kind, the following recipe of M. Millon may be of help:

CURRY OF WHALE WITH WILD RICE
Cut the whale meat in dice; parboil with a little soda; drain. Moisten with juice of clams and pieces of celery, curry powder, salt, and pepper. Cook several minutes. Thicken the sauce with the oat flour and serve in an earthen casserole. Boil the wild rice one hour and serve on the side.

It is to be doubted whether raw chopped whale meat will ever become popular hereabouts, but there are many other ways in which to prepare it, and if consumers still refuse to be converted, it will not be because this new food cannot be adapted to the every-day dishes of the average American household. It can, Mr. Andrews has found it a most satisfactory substitute for beef and lamb in such homely fare as hash and croquettes, and there are some who predict a future for it as a substitute for pork in sausages. But it will probably remain for the New York housewife to do her own experimenting and evolve the right dish for home consumption. By way of a guide these additional recipes from the studio of Chef Millon may serve to put the housewife on the right track:

MARINATED WHALE
Onions, minced carrots, parsley roots, cloves, thyme, bay leaf, nutmeg, salt, pepper, several slices of lemon, one quart of water.
Cook the above twenty minutes; add the filets (slices) of whale after boiling several minutes; pour into a deep dish and let it cool until it jellies.

POT AU FEU WITH VEGETABLES
Proceed in the same manner as with beef soup or mutton broth. Serve with vegetables and barley, or clear as preferred.

WHALE PATTY, HOUSEHOLD STYLE
Cut in slices; cook in a little water with salt, pepper, and lemon juice. Drain into a deep dish with a few fresh minced mushrooms and tomatoes cut in pieces. Thicken with oat flour and pour this sauce upon the fish. Cover with pie paste, and finish cooking in a moderate oven for fifteen minutes.

BRAISED WHALE WITH CARROTS
Take a piece of whale of twelve to fifteen pounds. Insert slices of salmon; season with salt and pepper and roast for thirty minutes, basting with a few spoonfuls of olive oil. Moisten with water and a glass of vinegar. Add one and a half quarts of carrots and a bouquet of aromatic herbs and cook for three hours. Place the meat on a dish and surround it with the carrots. Reduce the sauce by thickening with barley flour if necessary and pour over all.

While nearly all the meat of the whale is good to eat, there are no special delicacies of tid-bits to whet the appetite of the epicure. The gourmet will have to be content with the same kind of whale that other men eat, unless perchance he takes a fancy to whale's tongue, which is said to be good food. But he will probably never be able to claim a monopoly upon this article, inasmuch as the tongue of a whale weighs close to a ton.

Most of the whale eaten in Japan is in the form of fresh meat, although large quantities of the canned product are also consumed. The fresh meat is more readily marketable because the coast of Japan is dotted with cities that are within easy reach of near-by whaling sections. Americans in Japan have, with few exceptions, preferred the canned to the fresh whale, and it is the canned product that is counted upon to gain a foothold in New York. Not only is the canned product considered more palatable, but having had the oil extracted by cooking, it contains more protein, pound for pound, than the fresh meat. But whether fresh or canned, there is nearly as much nourishment in whale meat as in roast beef.

One of the reasons for the prevailing prejudice against whale for food is attributed by Mr. Andrews to the belief that the whale goes about devouring schools of fish and other things which tend to impair the quality and palatability of its meat. This is altogether contrary to the facts, he says.

"The whale does not eat fish," said Mr. Andrews emphatically. "There is a superstition among the fishermen of Norway that whales off the coast are a good sign, because they drive the fish inshore; but this is probably nothing more than superstition. The fact is, that rarely, if ever, is a fish found inside of a captured whale. The chief article of diet of the whale is the shrimp. At a mouthful an average whale can devour a barrel of shrimps, and so long as shrimps are plentiful, the whale will eat nothing else. Once in a long while, when very hungry, the whale has been known to eat herring. But the belief that all manner of deep-sea animals are food for whales is entirely wrong. In the matter of diet, few

animals whose flesh we now eat can compare for fastidiousness with the much-maligned whale. It is a cleaner animal by a good deal than our friend the hog and even the steer. No one need be afraid of whale meat on the score of cleanliness."

First shipments of whale meat from the Pacific are expected to reach New York shortly after the opening of the whaling season in April. The distributing agents in this city will be Harvey & Outerbridge, a commission house, of which E. H. Outerbridge, president of the Chamber of Commerce of New York, is head.
—NORMAN TAYLOR, in *The New York Evening Post*.

CANADIAN SOLDIERS' VOTES

Ottawa, Feb. 25.—Analysis of the military vote in the Dominion elections polled in France shows a total vote of 101,251, including the ballots of soldiers rejected in constituencies where candidates were not endorsed and for other reasons. Of the vote cast 88,175 ballots were for government candidates, 6,744 for opposition candidates, and ballots rejected number 6,331.

No less than 92.9 per cent. of the accepted ballots were marked for government candidates. New Brunswick shows the smallest percentage cast for government candidates due to the larger proportion of ballots rejected.

The following table tells the story of the vote in France by provinces:

Province	Government	All others	Rejected	P. C. for gov.
Alberta	10,168	688	398	93.66
B. Columbia	13,500	1,049	458	92.79
Manitoba	11,244	733	269	93.88
N. Brunswick	2,986	497	565	85.73
Nova Scotia	3,953	510	177	88.51
Ontario	30,578	1,618	2,584	95.29
P. E. Island	761	110	23	87.39
Quebec	7,351	1,131	1,533	94.93
Saskatchewan	7,634	408	325	94.93
Totals	88,175	6,794	6,332	92.89
All others		6,744		
Rejected		6,332		
Total	101,251			

It was estimated that approximately 130,000 soldiers' votes would be cast in France, and this estimate was practically correct when allowance is made for the soldiers from the thirty constituencies where acclamations took place, and all classes and rejections. In this regard the further analysis of the vote has been made:

Total number of ballots reported from 197 electoral districts, 101,251; acclamations or deferred elections were 32 and probably represented about one sixth of the pollable vote, 16,875.

Probable further rejected envelopes containing ballots because unsigned or otherwise not in accordance with the provisions of the act (for instance, a Canadian resident voter not indicating a discoverable place of residence or a non-Canadian resident not disclosing the fact of his non-residence), 10,125.
Probable total poll, 128,251.

BATTALION HAS FIRST CLAIM ON DRAFTEES

New regulations recently issued by the Militia Department covering draftees under the M. S. A. deprive all young men of the free choice they have hitherto had between infantry service and the air service. At the R. F. C. Recruiting Headquarters a statement was handed out explaining that these rules now make it absolutely necessary for men who come within the provisions of the M. S. A. first to join their Depot Battalion. They may, if they are anxious to become aviators, make application to the commanding officer. With that officer's consent, they may re-enlist with the R. F. C.

This change in the regulations, naturally, presents some difficulties to men aspiring to flying officer's rank, though it is felt that any young man who possesses the essential qualifications demanded by the R. F. C. will readily be granted the chance to enroll. The effect of the new regulation will be that an accurate record of all draftees will be held by the Depot Battalions.

At present no indication can be given as to how this new procedure will affect the numbers of recruits applying for enrollment in the R. F. C. While the change makes it harder for a man to enter the service, it is presumed that the fascination and romance attaching to the flying man's work appeal so strongly to the Canadian spirit that most men will be keen enough to make the extra effort to join. This conclusion is based on the fact that even though enlistments in the R. F. C. are voluntary, the training school in Toronto is kept filled to capacity.

SOME RECIPES FOR A WARTIME LENTEN SEASON

MEATLESS SAUSAGES
1 lb. bread crumbs
1 oz. margarine
1/2 teaspoon mixed herbs
1 1/2 oz. grated cheese
1 clove of garlic chopped finely, or some grated onion
1 egg
1 oz. cooked macaroni cut very small
A little Worcester or other meat sauce
Mix all together, using the yolk of the egg and a little water that the macaroni was cooked in to give the right consistency. Shape into six sausages. Drop into boiling fat, and fry a golden brown. If preferred, brush over with the unbeaten white of egg before frying, this makes the "skin." Serve with mashed potatoes.

PEANUT LOAF
1 cup soft bread crumbs
1/2 cup peanut butter
1/2 cup cooked rice
1 teaspoon salt
pepper
1 teaspoon poultry seasoning
1 tablespoon chopped parsley
Mix thoroughly, and bake for thirty minutes; unmold and serve with tomato sauce or ketchup. Nuts, like legumes, are rich in protein and fat. To be digestible they should be finely divided (ground or chopped), and combined with starchy materials. They are such a concentrated food that they should not be used alone in large quantities.

NUT CROQUETTES
1 cup nuts
1/2 cup bread crumbs
1/2 cup cooked rice
1/2 cup milk
1 egg, slightly beaten,
1 teaspoon salt
pepper
Soak the bread crumbs in milk. Add the cooked rice, seasoning, nuts, and most of the egg. Mold into shape, and brush over with the remainder of the egg, dip in bread crumbs, and fry in deep fat.

NUT AND CHEESE LOAF
1 cup grated cheese
1 cup English walnuts or hickory nut meats
1 cup dry bread crumbs
2 tablespoons water
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons onion
1 tablespoon oil
Cook the onion in cooking oil and water until tender. Strain into the mixture of cheese, ground nuts, and crumbs. Add the seasoning. Bake in a loaf until brown. Garnish with lemon points.

BAKED PEAS AND CHEESE
2 cups cooked peas (dried)
1/2 cup grated cheese
1 tablespoon margarine
1 teaspoon salt
1 tablespoon finely chopped onions
1 tablespoon finely chopped green pepper
Mix the peas with the cheese, mashing thoroughly. Cook the onion and pepper in fat. Add to the peas and cheese. Form into a roll and bake in a moderate oven, basting occasionally with fat and water. Serve hot as meat loaf.

LENTIL CASSEROLE
2 cups cooked lentils
1 teaspoon salt
2 cups tomatoes
4 tablespoons oleomargarine
1 onion
1 cup bread crumbs
Soak the lentils overnight. Cook until soft. Brown the chopped onion in fat. Put the lentils and tomatoes and onion in layers in a greased casserole dish. Cover with buttered crumbs. Bake till brown in a moderate oven.

BEAN AND TOMATO STEW
2 1/2 cups stewed white beans (1 cup uncooked)
2 cups tomato juice
1/2 sliced onion (stewed till tender in tomato juice)
2 tablespoons drippings
1 teaspoon salt
1/2 teaspoon paprika
speck of soda
Strain the tomato and onion mixture. Add to the beans seasoning and fat. Cook until thick enough to serve on a dinner plate.

BEAN ROAST
1 cup white beans stewed
1 cup ground peanuts
1/2 cup bread crumbs
pepper
1 teaspoon salt
1/2 cup milk
Put the beans and peanuts through the chopper. Add the crumbs, seasoning, and milk. Shape into a loaf, and bake for about thirty minutes. Serve hot, with tomato sauce.

PEAS IN RAMEKINS
1 cup of mashed pulp of peas
1/2 cup milk
2 tablespoons oleomargarine
3 eggs
Onion juice, a few drops
White sauce
1 teaspoon mashed potato
1 teaspoon salt
pepper
Soak the dried peas for twenty-four hours. Cook slowly. When nearly tender add 1/2 teaspoon salt to 1 cup peas. Put the peas through the colander. Combine the white sauce, beaten egg, pea-pulp, and seasoning. Put in oiled ramekins. Bake slowly for forty minutes.

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