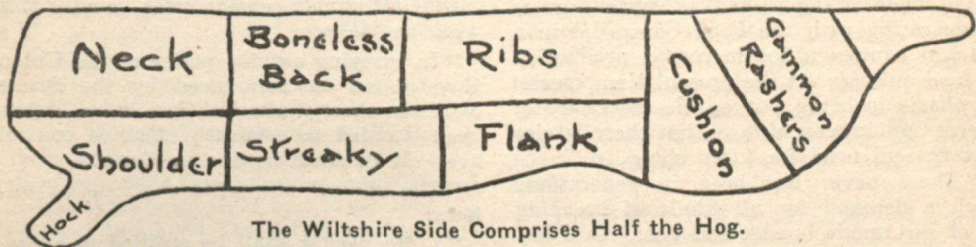


# WHY BACON IS DEMANDED.



The Wiltshire Side Comprises Half the Hog.

Many reasons combine to make bacon an exceedingly important meat item in the war time trade from this continent to Great Britain and the armies at the front. It should first of all be understood that, in the trade, "bacon" means more than is usually referred to as "bacon" by the general public. "Bacon," as a trade term, includes the entire hog when dressed and split into sides, either "green" or "cured." The Wiltshire side averages from 50 to 75 pounds, of which only 7 per cent is bone. This means a great economy in space when packed for shipment, for Wiltshire bacon is practically solid meat, and can be packed flat in cases of convenient size and shape, 14 to 16 in a case without loss of space.

The superiority of bacon in this respect is shown by comparison of the average percentage of bone in the different dressed carcasses as reported by a leading abattoir:

Wiltshire side bacon..	7 per cent bone.
Dressed beef..	20 per cent bone.
Mutton..	20 per cent bone.
Veal..	25 per cent bone.

As a result of the present shortage of available ocean tonnage, this point is of no small consideration. Moreover, bacon is very high in food value. The following table shows the relative food values of the principal meats entering into domestic consumption expressed in "calories," the units of heat and energy fixed by dietitians in considering the use of different foods to the human body:

Bacon (cured and smoked)..	2,930 Calories.
Mutton (including tallow ..	1,520 "
Side of beef..	1,180 "
Lean beef..	670 "
Veal..	640 "

These figures show that more vital heat and energy are concentrated in a pound of bacon than in a pound of beef, veal or mutton. The fat constituent of bacon is of particular advantage to men working and fighting in the open air, especially in a cold,

wet climate. And the shortage of fats in Europe is acute.

Another advantage of bacon and other hog products in the present circumstances of this war is that there is less "shrinkage" in the handling of hogs. The difference between a live hog and a hog killed and dressed is only 25 per cent. The different domestic food animals compare in that respect as follows:

	Live Weight.	Dressed.	Shrinkage.
	Lb.	Lb.	Per cent.
Hog..	170	127½	25
Steer..	1,100	550	50
Calf..	150	75	50
Sheep..	150	75	50
Lamb..	100	50	50

In the case of bacon and hog products there is less waste than in the case of other meats.

Veal, lamb and mutton are not authorized in the army rations. These meats have to be shipped fresh or frozen. Bacon, once cured, runs little or no danger from spoiling and can be handled with less care and expense. The curing process consists of an immersion in salt and water at a temperature of 40 degrees for 15 to 20 days. In England the cured Wiltshire is smoked, cut up into shoulders, sides, hams, etc., repacked in smaller boxes and sent to the front. Every part of the Wiltshire side, including the ham, thus reaches the soldiers.

Another point emphasized by the Food Controller just now is that pigs can be produced more rapidly than beef cattle, sows being capable of caring for two litters of young pigs per year, the young sows being sufficiently mature for breeding purposes at one year old.

Beef is second only to bacon in food value, percentage of shrinkage, percentage of bone, and economy of handling. This explains why beef and bacon are the meats especially required for export, and why the people of Canada are asked to conserve them.