

Canadian Food Bulletin

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HOTEL AND RESTAURANT SAVING IS LARGE.

Reports from only thirty-three large hotels and restaurants throughout the Dominion, out of the 16,500 public eating places, show a saving for October, 1917, of 263,000 pounds, or 131½ tons. The saving in bacon for the same thirty-three establishments was no less than 40½ tons. The reports received represent about 400,000 meals or only a small fraction of the hundreds of millions of meals consumed in Canada during the month. While it would be unsafe to make any definite estimate as to the total saving in beef and bacon, it will be realized that such saving has been remarkable, running into thousands of tons in the course of a year.

To make as accurate a comparison as possible, statistics have been gathered and compiled showing the actual consumption of bacon, beef, fish, flour, etc., during October of this year and October of the year 1916. These figures measure the effect of the Food Controller's work, and particularly of the regulations to conserve beef, bacon and white flour.

The per capita consumption of fish in the public eating places shows an increase of 25 per cent over the figures for the corresponding month of last year. It is now at the rate of 118 pounds per annum per capita. It is not known what was the corresponding rate before the war, but the per capita annual consumption of fish for all the people of Canada was only 29 pounds. Undoubtedly the consumption of fish in the homes, as well as the restaurant consumption, has been largely increased by the campaign for conservation of beef and bacon.

The per capita consumption of beef in the public eating places reporting is nearly 45 per cent lower than a year ago, while bacon consumption has been cut in half. A considerable saving of white flour is shown, especially for the cities of Halifax and Toronto. In each of six hotels and restaurants, more than a ton of wheat flour was saved, as compared with the amount used in October, 1916. There is a marked tendency towards an increased use of cornmeal and oatmeal.

Returns from Calgary show a notable reduction in the consumption of bacon, and even more surprising is the reduction in the consumption of ham. One establishment in Calgary reports only 97 pounds of ham served in October, 1917, as against 677 pounds in the corresponding month last year. There has, however, been a large increase in the use of pork. Less beef has been served but more lamb and mutton. Returns from Edmonton indicate a large increase in the use of cornmeal, and a substantial decrease in the amount of beef, bacon, ham and pork served, together with an increased use of poultry and game. The consumption of fish has been nearly doubled.

Reports from representative eating places in British Columbia show a decrease in beef, bacon and ham, but a considerable increase in the amount of pork.

Winnipeg returns show a saving in white flour, beef, bacon and ham. The consumption of pork is almost stationary, while more fish, poultry and game are being used. One Winnipeg establishment reports its consumption of beef, bacon and ham reduced from 4,259, 407, and 535 pounds, respectively, to 1,938, 124, and 63 pounds respectively. This same establishment used 392 pounds of cornmeal in October, 1917,