

## PARTIAL LIST OF CONSERVATION MEASURES.

Waste of food has been made an offence subject to heavy penalties, and municipalities have been given wide powers in checking such waste.

Use in part of substitutes for wheat flour by bakers, confectioners, public eating-places and in private households has been required.

Bakery products of all kinds have been standardized and the wheat flour, sugar and fat content has been limited so as to prevent extravagant use.

Manufacture of certain products involving an excessive use of sugar or fats has been prohibited.

A very great saving of wheat has been effected by licensing and regulation of the trade in package cereals, manufacturers being required to substitute a considerable portion of other cereals for wheat in their products.

Flour has been standardized and the milling extraction of wheat has been increased twice. Canada is now using 76 per cent of the wheat berry in its standard flour.

In cases where dealers have been holding excessive quantities of food commodities required Overseas, the Food Board has required the sale of such excess.

Public eating-places have been regulated in regard to the use of meat, wheat, dairy products and sugar.

Hoarding of sugar or flour has been made an offence subject to heavy fine or imprisonment. The amounts which may be held in private households or by dealers have been limited, so as to ensure equitable distribution and, in the case of flour, to provide as large shipments as possible for Overseas.

Control over importation and exportation of foodstuffs is exercised in the interests of the people of Canada and the Allied Nations and has proved a valuable instrument in obtaining trade concessions and in reserving for Great Britain and her Allies products which otherwise would have gone to neutrals or even to hostile countries.

Use of grain for distillation of potable liquors has been prohibited, and the use of malt has also been closely limited. Feeding of grain to livestock in stock yards has been regulated and much waste has been checked.

Waste of food through preventable detention of cars has been checked and reduced to a minimum.

Arrangements have been made for an abundant supply, for Eastern, Central and Western Canada, of fish at reasonable prices, as a substitute for meat and other foods.

Manufacturers and other dealers in food have had their allowance of sugar sharply curtailed. To enforce the regulations, a system of sugar certificates has been instituted. No candy manufacturer can secure sugar except upon presentation of his certificate and only to the amount of his allowance by the Food Board. This system is being extended to all other licensees using sugar and will be in operation by September 1.

The amount of sugar which may be used by canners has been restricted to an average of 25 pounds of sugar to 100 pounds of prepared fruit.

Use of sugar in the manufacture of bakery products, candy, soft drinks, ice cream, etc., has been drastically curtailed and unlicensed use of sugar in manufacturing any product has been made illegal.

Manufacture of icing sugar has been prohibited. Use of sugar, even in private households, for icing cakes, has been made illegal. No sugar can legally be used for making candy for private consumption. Voluntary reduction of sugar consumption in the homes and substitution, wherever possible, of yellow sugar for granulated has been urged.

Control over all dealers in food has been obtained by the Canada Food Board under the license system.