

Q. How long must a visitor stay in Canada to be entitled to a temporary ration book for food?

A. Five days or longer.

Q. May he obtain and use his book immediately after arrival or must a period of five days elapse before it can be made use of?

A. Provided his stay in Canada is to be five days or longer he may procure a temporary ration book before a period of five days has elapsed, but he may not use it before that time.

Q. Must a visitor deposit his book if he stays at a boarding house, hospital, American plan hotel (meals in) or European plan hotel (meals out)?

A. He must deposit his book immediately on taking lodgings in a boarding house. If he stays at a hospital he must surrender butter and meat coupons at the end of the first week, and tea or coffee, and sugar coupons at the end of the second week. The same procedure as with hospitals would be followed in the case of American plan hotels where meals are taken in, but he is not required to surrender any coupons or his temporary ration book in the case of a European plan hotel where meals are taken out.

Q. What provisions are made to obtain rationed foods for a school or camp composed of United States children located in Canada?

A. These would be registered as quota users for purposes of rationed foods, and each child would be issued a temporary ration book which would be surrendered to camp or school authorities. These ration books would contain the normal ration allotments, with the exception of tea or coffee coupons for those who are not 12 years of age and over.

Q. Is meat rationed in Canada and, if so, on what basis?

A. Yes. Meat rationing by coupon became effective in Canada on May 27. Two coupons become valid each Thursday, each coupon varying in value by quarterpound gradations from half a pound to one and a quarter pounds. The following list shows the redemption value of meat ration coupons:

Group "A" -- $\frac{1}{2}$ pound per coupon: Smoked meats--back bacon (sliced and rindless); side bacon (sliced and rindless); side bacon (sliced rind on); cooked meats -- butt (boneless); ham (boneless); any uncooked Group "B" cuts-- when cooked; pork cured--boneless back (sliced, not smoked or cooked).

Group "B" -- $\frac{3}{4}$ pound per coupon: Beef- fresh or cured: Chuck roast or steak (boneless); flank steak (boneless); hind shank meat (boneless); minute steaks and cube steaks (boneless); neck (boneless); rolled rib (boneless); round steak or roast (bone in); sirloin tip (boneless); stewing beef (boneless); tenderloin.

Lamb or mutton - fresh: Frontquarter (boneless).

Veal - fresh: Cutlets and fillets (bone in); front roll (caul wrapped, boneless); leg roll (caul wrapped, boneless); round (bone in); stewing veal (boneless); tenderloin.

Pork-fresh: Back (boneless); belly (boneless); butt (bone in); ham (boneless); ham-centre cuts (bone in); picnic (boneless); picnic skinless (boneless); tenderloin.