

# USE LESS SUGAR.

A number of causes have cumulated to make the sugar position more difficult than could be anticipated at the beginning of the year. The increased shipping required to transport soldiers and to provide for their needs has necessitated the curtailment of sugar transportation, particularly from the longer voyages, and has thus reduced supplies both to the Allies in Europe and to the people of North America from remote markets. Some of the accessible sugar-producing areas have proved a less yield than was anticipated, such as certain West Indian Islands. The sugar beet crop in the United States and the Louisiana sugar crop have fallen below anticipation. There has been some destruction of beet sugar factories in the battle area of France and Italy. Moreover considerable sugar has been destroyed recently by submarines. Despite these considerations, there is expected to be sufficient sugar for every economical use if the people of Canada will do their part in curtailing extravagant use of sugar and discontinuing unnecessary uses.

The Canada Food Board wishes to urge upon all the necessity for further voluntary restrictions on the consumption of sugar in private households. Consumption must be curtailed in order to build an adequate reserve for the preserving season. Submarine activities, increased demands from Europe and other developments emphasize the necessity for handling our sugar supply with the utmost care, and restricting unnecessary uses. It is apparent that conservation on a greater scale than was expected will be necessary, in order to meet the sugar situation and to build up a sufficient reserve.

Manufacturers and other dealers in food who are under license from the Canada Food Board, have already had their consumption of sugar sharply curtailed.

During May, June, July and August candy manufacturers have had their monthly allowance reduced to 50 per cent of the average monthly quantity of cane sugar used during 1917. To enforce this regulation effectively, the Canada Food Board has issued sugar certificates to all manufacturers of candy, and wholesale grocers have been instructed not to sell sugar to candy manufacturers, except on presentation of such certificates. All purchases of sugar are listed on the certificates and the latter become void after the allowance of sugar allowed by the Food Board has been purchased.

The use of cane sugar for making candy for private consumption has been prohibited. The use of sugar in public eating places has been regulated and public eating place patrons have been put on sugar rations.

Manufacturers of biscuits and cakes have been limited in the amount of sugar which they may use to a barrel of flour. Sugar icing on bakery products has been prohibited, while it is now illegal for any person to make for private consumption iced cakes or biscuits, or cakes with icing of cane sugar between the layers or added to the exterior. The amount of sugar used in the manufacture of ice cream has been restricted, and now no more than six pounds of cane sugar may legally be used to eight gallons of ice cream.

Limitations on private holdings of sugar have prevented hoarding and speculation, and have resulted in the return of large quantities of sugar which were being held by private individuals.

These regulations have been fully as effective as was expected. Further restrictions of the use of sugar in those industries which are of lesser importance are being considered, but the Board is appealing to private citizens to do their utmost to reduce the consumption of sugar in the homes.

## MUCH SUGAR IS SUNK BY ENEMY SUBMARINES.

Submarine activities off the Atlantic coast early in June resulted in the loss of 13,854 tons of sugar from Cuba and Porto Rico. This is more than the recent total sugar allowance for Great Britain for jam-making this year. The loss of this sugar emphasises the need for conservation in Canada and the United States.