

who has been in Washington, stating that he delivered personally to the War Trade Board Mr. Hoover's order releasing 750,000 pounds of oleomargarine for exportation to Canada. Other licenses will be issued by the United States authorities, so that there should be no further difficulty with regard to the supply from across the international boundary. In making this announcement the Food Controller stated that the embargo which delayed the importation of oleomargarine was not imposed by his office, but by the War Trade Board of the United States. Representatives of the Food Controller have been doing their utmost to secure removal of the embargo and their efforts have met with complete success. Latest advices from the Allied countries, and particularly from Great Britain, show a steadily increasing demand for butter far exceeding the available supply, so that Canadian dairymen have absolutely nothing to fear by reason of the appearance of oleomargarine on the Canadian market.

The Food Controller's regulations in regard to public eating places is being enforced with increasing strictness. Mr. F. W. Mossop, acting under instructions from the Food Controller, has visited the hotels and restaurants of Montreal in connection with enforcement of the law. He has reported that through ignorance a number of restaurant proprietors have been serving ham sandwiches on Tuesdays and Fridays. One large hotel, also, was found to be serving ham on these days. Some few cases occurred in which the non-observance of regulations was deliberate. These will be summarily dealt with. Mr. Mossop is arranging for a meeting of restaurant and hotel proprietors for the purpose of explaining fully the Food Controller's regulations.

The consumption of cane sugar in Canada has been reduced as a result of the measures taken by the Food Controller to control the trade and his appeals to the public to economize. Information has been received showing co-operation of many women's organizations and other bodies with the Food Controller in promoting such conservation.

Increasing consumption of fish in all parts of the Dominion is shown by reports received by the Food Controller's Office from dealers and from other sources. Negotiations looking to the marketing of other varieties of Pacific Coast fish in Western Canada to make up the deficiency of halibut and salmon have progressed with every prospect of success.

MORE FISH FOR PRAIRIES.

Committee Hopes to Prevent Waste in the Pacific Fisheries.

Mr. John P. Babcock, Assistant Commissioner of Fisheries for British Columbia and advisory member representing the Pacific Coast on the Fish Committee of the Food Controller's Office, was in conference with the Committee in Ottawa recently. Under the present practice of the halibut fisheries it is estimated that forty per cent of the total catch consists of gray, ling, and red cod, flounders, soles and herring. Halibut and black cod (sable fish) alone are being marketed. The other fish, although of high food value, are too soft to be handled without special care, and on the long halibut fishing trips, which last from eleven to sixteen days, they are generally shaken off the hooks and thrown back into the sea.

Mr. Babcock has been negotiating with the Deep Sea Fishermen's Union and the wholesale dealers in fish with a view to arranging a supply and a market in Alberta, Saskatchewan and Manitoba, where these fish, which up to the present have not been utilized, may be retailed at a popular price. The Federal Government has agreed to pay two-thirds of the transportation charges for all shipments whether in carload lots or otherwise, and it is hoped, through the efforts of the dealers, that the people of the Prairies may become familiar with these varieties of Pacific fish and a demand which will be created will ensure a market.

Last October 1,680,000 pounds of halibut were landed at Prince Rupert. It is estimated that the fishermen wasted 1,000,000 pounds of other edible fish through the difficulty of handling them and the lack of market for the unfamiliar varieties. The Fish Committee hopes to prevent this waste by developing a market in the Prairie Provinces.

HE SERVED BEEF AT TWO MEALS.

The management of a Toronto restaurant was fined \$25 for infringement of the Order in Council prohibiting the serving of beef at more than one meal on the same day. The evidence of two plainclothes policemen was that they had been served with roast beef for lunch and steak for dinner on the same day. In imposing the fine the magistrate called attention to the fact that the maximum penalty for such disregard of the Order was \$100.