

PAMPHLETS ON PRODUCTION.

Those Available will be sent by Mail upon Application.

The following publications of the Dominion Department of Agriculture relative to increased production are available in limited quantities for distribution and copies may be had upon application to the Publications Branch of the Department of Agriculture, or the Canada Food Board, Ottawa: Special Circular No. 1, Growing Grain on the Prairies.

Special Circular No. 2, Maximum Crops.

Special Circular No. 3, Varieties of Grain Recommended for use in Canada.

Special Circular No. 4, Notes on the Cultivation of some Staple Vegetables.

Special Circular No. 5, Preparing Farm Horses for Summer Work.

Special Circular No. 6, Produce More Poultry Products.

Special Circular No. 7, The Dairy Cow.

Special Circular No. 8, The Feeding of Swine.

Special Circular No. 9, Recommended Varieties of Field Roots.

Special Circular No. 10, Field Beans in Canada.

Special Circular No. 11, Barnyard Manure.

Special Circular No. 12, Every Gardener His Own Seed Grower.

Special Circular No. 13, The Milking Machine.

Special Circular No. 14, Fertilizer Economy in War Time.

Many applications have already been received for the Ford tractors purchased by the Dominion Government. The Ontario Government wants 100 of them and New Brunswick 50.

TO DOUBLE HOG PRODUCTION.

Mr. W. T. McDonald, Livestock Commissioner of British Columbia, estimates that his Province will produce 70,000 hogs this year, or practically twice as many as in 1917. He says: "The interest which is being taken in hog raising is almost phenomenal. Raising pigs on back lots will become quite popular in many centres of the province."

RESTAURANT MEN ARE FINED.

A. Anthony, Proprietor of the Maple Leaf Cafe, Calgary, was fined \$25 and costs

J. Aldiz, of Freeman's Hotel, Montreal, was fined \$25 and costs for violation of the Food Control regulations, on information laid by Mr. F. W. Mossop, representing the Canada Food Board.

NOW "BEEFLESS" AND "PORKLESS." Regulations Governing Public Eating Places have been Amended.

The regulations restricting the serving of beef and bacon in public eating places throughout Canada have been amended, making Wednesday and Friday of each week "beefless" and "porkless" days instead of Tuesday and Friday as heretofore. The change became effective on and after Wednesday, February 13, the beginning of the Lenten period.

The new regulations extend the restrictions on the use of bacon to pork of all kinds. Beef must not be served at more than one meal on any day, while its use on Wednesdays and Fridays is absolutely prohibited. Similarly, pork must not be served at more than one meal on any day, and on Wednesdays and Fridays must not be served at any time.

Henceforth no proprietor of a public eating place can avoid corn bread, oat cookies or similar substitutes for white bread, under the contention that potatoes are recognized as a substitute in the regulation. To avoid this difficulty the word "potatoes" has been definitely eliminated from the enumerated substitutes, and in future some substitute or substitutes must be served at every meal at which white bread is served.

The proprietors of public eating places are still under legal obligation to display prominently in their dining-rooms, cafes, etc., cards calling attention to the necessity of conserving wheat and wheat products, beef and pork.

LICENSES FOR THE BAKERS.**Standardization of their Products Required by New Regulations.**

As forecast in the last issue of The Canadian Food Bulletin, regulations have now been passed providing for the licensing of bakery establishments using 5 barrels of flour or more per month, and for standardization of bakery products. Hotels, restaurants and public eating houses, baking only for the use of their patrons and not offering their products for sale to the public over the counter, are not required to obtain a baker's license.

The order makes it illegal, on and after March 1, for any baker to make bread, rolls, pastry or other bakery products, without written permission from the Food Controller, from wheat flour other than the standard flour, already prescribed.