

STANDARD BREAD SOON.

Regulations Prepared Which Will be of Advantage To All Concerned.

The Food Control license system is being extended to all bread-baking establishments in Canada. After a careful survey of the situation conducted by Professor Harcourt, head of the Department of Chemistry in the Ontario Agricultural College, and a conference in Ottawa with representative bakers from all parts of the Dominion, regulations have been prepared and will become operative on March 1, standardizing the loaf in respect to size and certain ingredients. This action was made necessary in order to effect the greatest possible economy in the use of wheat flour. By stopping the manufacture of fancy loaves, the regulations will not only conserve wheat, but will also eliminate from the bread-baking industry many wasteful and extravagant practices which have grown up as the result of unrestrained competition and rivalry to outdo one another in respect of "service".

Prof. Harcourt's Mission.

In order to have definite information relative to the baking industry, the Food Controller commissioned Professor Harcourt to visit every Province in Canada, to consult with the bakers, to explain the wheat situation to them and to secure their advice. Following these splendid meetings, Professor Harcourt reported that the visible supply of substitute cereals, over and above requirements for ordinary industrial purposes and for feeding livestock, was not sufficiently large to warrant the Food Controller to require the admixture of these other cereals along with wheat flour in bread-making. This judgment was confirmed by information from other sources.

Representative bakers were then called together at Ottawa to consider the whole problem and to recommend regulations which would, as far as possible, achieve the objects of the Food Controller. Thirty master bakers attended, including representatives from all parts of the Dominion. They proceeded in a fair, broadminded way to adjust their business to the necessities of the situation. Although the regulations will entail some hardship and perhaps, in some cases, temporary pecuniary loss, the bakers were all willing to do whatever the Food Controller required of them. Professor Harcourt attended the sessions of the Committee, over which Mr. Mark Bredin of Toronto presided.

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The above is the official Canadian Food Control emblem. The design was drawn by the American Bank Note Company, Ottawa, under the direction of Mr. S. H. Lane, Manager. Electrotypes of this emblem are being offered at cost price to licensees under the Canadian Food Control, and it is expected that the emblem will soon become familiar on business stationery, advertising, shipping cases, etc., of licensed merchants.

Only One Shape of Bread.

The bakers' recommendations provide for the manufacture exclusively of a single pan loaf or multiple thereof, closely batched, with no "cutting" or "washing". A single exception is made in the case of rye bread, which is in use by the Jewish people. Bread containing not less than 35 per cent of rye flour, accordingly, may be baked on the sole of the oven, in either a round or a stick shape.

The following net weights, unwrapped, twelve hours after baking, were decided upon, all bread to be of the specified weights or in multiple thereof:

British Columbia—18 ounces but not to exceed 19 ounces.

Alberta, Saskatchewan and Manitoba—20 ounces.

Ontario, (and Hull, Aylmer and Gatineau Point, P.Q., which are supplied from Ottawa)—12 ounces and 24 ounces but not over 13 ounces and 25 ounces.

Quebec—24 ounces but not over 25 ounces.