VICTORIA CROSS FOR A NOVA SCOTIAN

Ottawa, Oct. 26—Two Canadian soldiers, whose exploits have been recounted in the weekly communique of the Canadian "eye-witness," have been awarded the Victoria Cross, according to a cable tonight from London. They are Private and Acting Corporal Leo Clarke, whose next of kin is given as H. Clarke, 785 Pine Street, Winnipeg and Private John Shipman Kerr, whose next to kin is given as Mrs. Robert Kerr, Fox River, Cumberland County.

The Parrsboro Shore has done much for the cause of Empire. From Parrsboro, Diligent River, Fox Rivert, Port Greville, Spencer's Island and Advocate a great number of hardy young men have gone overseas. In that district the news that one of their sons has won the highest military honor Great Britain can bestow will be receied with pride and joy. Young Kerr is a son of one of the best known Bay of Fundy master mariners. Captain Robert Kerr, and to his parents and relatives the congratulations of the whole Province will be extended.

"Let us never forget the solemn truth that the nation is not constituted of the living alone. There are those, as well, who have passed away and those yet to be born. So this great responsibility comes to us as heirs of the past and trustees of the future.

But with that responsibility there has come something greater still, the opportunity of proving ourself worthy of it. And I pray that this may not be lost."—R. L. Borden

BRITAIN'S FOOD SUPPLY AND THE WAR

The rapid rise in the prices of nearly all food commodities, brought about by increased taxation, the extra cost of labor and freight, and the limited importations of many articles as a result of the shortage of boats, has called public attention to the effect war is exercising upon the food supply in Britain.

Before dealing with the problem as it presents itself to the people of these islands, it is not without interest to note that it is impossible to study the great wars of the past without realizing how they taught the nations the need of conserving their foods, and the necessity of obtaining the utmost possible from their lands.

The present canning industry, by which all kinds of meat, fish, fruits, and vegetables are preserved in airtight bottles and tins at the centres of production, and distributed fresh and fit for human consumption to all parts of world, arose as a result of the Napoleonic wars. Being unable to obtain sufficient fresh food for his army, thru his posts before blockaded by the British Fleet—just as today we are blockading Germany — Napoleon offered a prize of 12,000 francs to any one who would devise a practical method of preserving the valuable parishable foods that were then being wasted through lack of suitable means of preserving them.

One Nicholas Appert, a Frenchman, won the prize. He conceived the idea of putting food to be preserved in glass jars, setting them in boiling water, and, when the contents were thoroughly heated, sealed the jar. From that invitation has grown the modern process of canning — one of the imortant steps that civilization has taken in the direction of insuring mankind against famine.

It was "The Little Corporal," too, in endeavoring to mitigate the effect of the blockade upon sugar—which was fetching about $2.10 per pound in Paris a hundred years ago—conceived the idea of obtaining sugar from the beet. He set up beet sugar factories around Lille, and it was war that gave to the industry that impetus which has resulted in its development to a point where it yields half of the world's supply of sugar. In the same way, the high percentage of arable land in France, Belgium, Denmark, Germany, and other European countries, compared with that in this country, was solely brought about through wars.

Just as the wars of the past have taught the nations valuable food lessons, so the present great conflict will, no doubt, bring about new methods in the feeding of the race as important as those introduced by the Napoleonic wars.

For instanee, it has already been announced that both French and German scientists have devised a new synthetic method of pdoducing protein. We have yet to learn exactly what has achieved here, but it is said that by a combination of yeast, sugar, and nitrogen from the air, the scientific chemist has secured that most important of all the elements that enter into the world's diet—protein. Examples of protein are the whites of eggs, the muscles of meats, the casein of milk, the gluten of flour, and the nitrogenous fats.

Then most agricultural experts are agreed that as a result of the war will come the utilization of other plant products than those now entering into direct use as human food. There are approximately half a million species of plants in the world, and yet only a few thousand of them are used at all for food, while only a few hundred of these are used to any important extent. Some of the plants which we now grow are extensive fool-producers, some produce food that is difficult to digest, and some give a small yield per acre.

The fact is, we are canstantly developing new foods. It is only a little more than half a century ago that the tomato was regarded as a curiosity. Now it is looked upon as an important article of food. It is less than a century ago that the Lima bean came to us from South America, and the potato was unknown to civilization before the white man went to Peru and Colombia.

What the modern agricultural expert aims to do is not so much to increase the possible acreage under cultivation as to increase the yield per acre and improve the crops. The British farmers obtain a higher yield of wheat and other cereals per acre than do the farmers of Canada or Australia. Russia, for instance, is the greatest exporting country in the world, and with her 288 million acres of excellent wheat lands she could produce all the wheat the world needs. Yet her return is only ten bushels per acre compared with thirty to as high as forty-five bushels by the farmers of this country.

It is the same with fruits and vegetables. Not only, is the yield being increased, but the products improved. It is a far cry from the little old knotted and gnarled apples of a few centuries ago to the magnificent varieties of today; and it is also a far cry from the unimproved, small, hard peach of the olden days to the big, luscious peach of the present; and in a like manner also have the potato and other vegetables been improved.

This increased yield per acre and improved products have been the results of the application of science to farming. Thanks to introduction of fertilizers, man can not only reap crop after crop from the same plot year after year, but actually increase the fertility of that soil.

The three indispensable articles in the menu of the plant are nitrogen, phosphorus, and potash, and these the fertilizer can now supply. Then synthetic chemistry is delving deeper into the mysteries of Nature's laboratories in the roots and stalks of plant world, and is gradually coming to the point where it can take the raw materials that the plant itself takes from the soil, and make foods in factories perhaps as well as Nature makes them on the farm.

That something practical will follow, and an impetus be given to food production in this country, as a result of the war, is almost certain. Although from the commencement of the war we have had the command of the seas, our foods have steadily risen in price. The increased cost is due principally to the heavy freights that now prevail, brought about by the scarcity of ships. Naturally, hundreds of vessels ordinarily used for bringing food and other commodities to these shores have been commandeered for war purposes, while ships representing about three million tons carrying capacity have been sunk since the war began. It is the loss of these ships, by commandeering and sinking, that is mainly responsible for the high prices of foods now prevailing.

There is no doubt that one result of the war will be that we shall look more and more to our colonies in the future for the food we need. Hitherto we have been inclined to draw in a most haphazard fashion upon the whole world. Canada and Australia could supply us with all the wheat and cereals we require, and also with the chilled beef and frozen mutton we need. Fruits by the thousands of tons, too, can be had from them, as well as dairy produce, while from Newfoundland and British Columbia all the tinned fish we need is easily forthcoming. The finest preserved pineapples that reach us today come from Singapore while Ceylon and India can supply us with all the tea we want. If we could even produce sufficient food it would be temperate products, whereas we find it necessary to satisfy our appetites with foods obtainable from trophical and semi-tropical countries.

It would have been a rude shock to many had they been told, when war broke out, that our granaries and great meat warehouses were almost empty. We could have been starved into submission in a few weeks had we not from the first the command of the seas.

Then are we justified, titanic as is the present struggle, in looking upon it, as I fear many do, as forecasting the end of wars between civilized powers? We hope it may be so, but we cannot be certain. Who knows but what some day a combination of strong powers might not rise against us, and by submarine warfare and aerial attack—which might conceivably be developed to a very high pitch of advancement—find themselves a ble to prevent being convoyed to these shores?

But the food scientist has shown us how we can guard against such a contingency, and we should be wise in noting it. Today all kinds of perishable foods can be preserved and kept fresh for an indefinite period. And just as soldiers in a fort store provisions to last them over a considerable perid, so can a nation in times of peace prepare for emergencies against a possible shortage of food by the establishment f national food by the establishment f national food depots, where supplies can be kept to be used for the nation's benefit should the need ever arise. The whole question is one that calls for thorough investigatin. Something should certainly be done, not only to improve and increase our present food production, but also to see that, should an emergency arise, we are at least independent for a considerable period of foreign supplies. It is a matter of national importance.
—Windsor Magazine.

THE A. B. C. OF RAILWAYS

WHAT IS A REFRIGERATOR CAR?

A REFRIGERATOR car is the diametrical opposite to a house refrigerator. The latter is expected to stay in one place—the refrigerator car is built specially for the purpose of moving as quickly and as often as the railway companies are permitted to move it with loads of perishable products. True, a freight car is sometimes diverted from the life for which its parentage designed it, and remaining stationary filled with goods, performs the wrongful purpose of a storage warehouse to the serious harm of other shippers and consignees who are clamoring for more cars to move freight and are blaming the railway companies instead of the public, but that happens almost entirely to its brother, the box car, and while, as Kipling states, "that is another story," its life history would differ in several essentials if the box car were always moved with the celerity with which C.P.R. refrigerator car 284966 travelled and worked usefully for twelve days in August. The following notable performance of C.P.R. brine tank refrigerator car 284966, Toronto to St. John, N.B., loaded with fresh meat; St. John, N.B., to West Toronto, empty; is an illustration of quick handling:—

August 18.—Order for car given by Gunns Limited.
" 18.—Car fully iced, placed for loading.
" 19.—10.00 A.M., loading commenced.
" 19.—4.00 P.M., loading completed.
" 19.—8.30 P.M., car left West Toronto on train No. 902.
" 20.—
" 21.— In transit including usual periods occupied in icing during transit.
" 22.—4.35 P.M., arrived St. John, N.B.
" 23.—Car unloaded.
" 25.—Car, empty, left St. John.
" 30.—Car, empty, arrived West Toronto.

3 Days' transit:—821 miles loaded.
5 Days' transit:—821 miles empty.

THE WATER CURE

A Swedish farmer, who lived on his wheat farm in the Clay Belt, was taken ill and his wife telephoned the doctor.

"If you have a thermometer," answered the physician, "take his temperature. I will be out and see him presently."

An hour or so later when the doctor drove up the woman met him at the door.

"How is he?" asked the doctor.

"Vell," said she, "I bane put the barometer on him like you tell me, and it say 'Very dry,' so I give him a pitcher of water to drink, and now he ban gone back to vork."

Just as the first hundred thousand fro mEngland saved France, so the last hundred thousand from England saved prove the final straw on the back of the German camel.