

FOOD FACTS AT THE EXHIBITIONS.

THE VALUE OF COLD STORAGE.

"Production and Conservation Day" was observed at the Canadian National Exhibition, Toronto, on Saturday, August 31. Mr. Henry B. Thomson, Chairman of the Canada Food Board, a guest at the luncheon of Directors, spoke of the increase in exports of foodstuffs from Canada. He said the export of beef to the Allies had increased by 75,000,000 pounds, and there had been conserved meat enough to maintain 500,000 soldiers at the front. In the year before the war Canada was importing 7,000,000 pounds of butter, to-day she was exporting over 4,000,000 pounds, changing the balance by 11,000,000 pounds. As the result of the conservation of wheat and the general programme carried out by the Food Board Canada had shipped over 85,000,000 bushels more than usual.

During the past year the export of pork and pork products from Canada had been increased by 125,000,000 pounds, or approximately 570 per cent.

Alluding to cold storage, Mr. Thomson said the system, if properly handled, was absolutely essential for the trade of Canada. The average man looking over the lists showing the different quantities of food in cold storage had a wrong conception of the thing. When one looked at Great Britain's requirements and added to that the requirements of France and Italy, he would find that if there were 17,000,000 pounds of beef in cold storage last month, that would only meet Great Britain's requirements for two and a quarter days, and when there was added the needs of France and Italy and other countries it was nowhere at all.

When people came to analyze the relative proportion of the amount of stuff in cold storage in Canada to the requirements we are trying to meet and remembered that there was regulation as to storing and as to profits, they might be thoroughly satisfied that unless there were some grave mistakes being made the system was a good one.

The Canada Food Board had exhibits at the exhibitions at Toronto, Ottawa, Sherbrooke and London.

The production of maple sugar in the United States in 1918 is reported by the Department of Agriculture as 13,270,900 pounds. The production of maple syrup was 4,905,200 gallons, an increase of 3,432,250 pounds, over 30 per cent, and an increase of 619,100 gallons, or nearly 14.5 per cent, in syrup.

NEED OF COLD STORAGE.

Hon. T. A. Crerar, Minister of Agriculture, was the principal speaker at the Ottawa exhibition luncheon on September 13, when he announced that the Department of Agriculture had under consideration and study a first-class refrigerator and cold storage system for Canada. He paid tribute to what the farmers of Canada had done, stating that 100,000 of them had been enlisted to date.

"No part of the population has made greater a sacrifice or done more than the farmers of Canada," he said. "Since the beginning of the war we have enlisted 100,000 farmers, yet despite this the production in the past year in foodstuffs has been the greatest in our history."

With regard to after-the-war problems such as the re-instatement of the soldiers in civilian life and the payment of the war debt, the Minister of Agriculture said this would be largely met by strictest economy by the nation and by producing as never before. Of all the agencies for meeting the national burdens after the war was over, Mr. Crerar said he thought he could place agriculture first. He predicted that there would be an increasing demand for Canada's foodstuffs in the United States after the war. He emphasized the need for finding markets for Canadian produce and the necessity of maintaining the quality.

IMPORT AND EXPORT NEWS.

"Permits" in the Import and Export Section now average 4,000 a month. Fruit has been placed on the list of things requiring a license to be imported. To meet the special difficulties of deciduous fruit and vegetables which might be spoiled if long delayed, a permit is now being issued to each importer to cover his average weekly shipments. It is the effort of the Board to get the dealers to complete returns so that these permits may be got out to reach dealers about Monday of each week. Those who have not yet done so would be well-advised to obtain the necessary forms for filling in immediately, as the "weekly" permit has been found a very great convenience.

It is the intention to give plain instruction in matters of interest to importers and exporters in this Bulletin from month to month.

For allowing two batches of dough to go to waste, Arthur Scott, baker, of Richmond, Que., was ordered to close for seven days.