

FROZEN POULTRY.**A good substitute for beef and bacon.**

There is, says a letter from the Canadian Live Stock office at Ottawa, an article of diet of which there are large stocks in storage in Canada, and for which there has been practically no demand. This commodity is frozen poultry.

This unusual situation this year has been caused through the shortage of ocean tonnage. A large part of the stocks on hand had been sold for export, but could not be transported owing to the unavailability of refrigerated space.

Canadian consumers, in the past, have not taken kindly to frozen meats. This has been due, in part at least, to lack of suitable facilities for defrosting, which if not properly done results in the meat being discolored and unattractive. The time has arrived, however, when it may be necessary for consumers to rely more and more upon frozen meat products. In times of scarcity every advantage should be taken of the facilities provided to carry over the surplus from one season to the shortage of another. Properly defrosted poultry, for instance, is equally as wholesome and nutritious as fresh-killed stock.

The public is invited, therefore, to ask for frozen poultry, of which there is a large supply consisting of chickens, broilers, ducks, geese and turkeys. The trade advise that many of these varieties can be obtained at prices considerably lower than those prevailing for fresh-killed stock at present available.

It is given as a suggestion that frozen poultry could be utilized economically as a substitute for beef and bacon on Tuesdays and Fridays. If special poultry or frozen meat days were arranged and individual retailers had prospects of handling a certain quantity, they could order accordingly and all arrangements be made for the necessary defrosting. As there is practically no other market for frozen poultry at the present time, it would appear to be of distinct advantage to this country, in assisting to conserve its food products of other sorts, that poultry meat be utilized, insofar as possible, in the way suggested.

DRYING OF FRUITS AND VEGETABLES.

How to dry fruits and vegetables is told in a recent bulletin from the United States Department of Agriculture. It says:

There are three ways to dry fruits and vegetables: Sun drying, drying to artificial heat and drying by air blast. You may combine all three. To be dried quickly and properly all fruits and vegetables must first be cut into slices or shredded because they are either too large to dry quickly or are covered with a skin to prevent drying. In drying by artificial heat, expose the food first to a gentle, then to a greater heat. This prevents the cut surfaces becoming scorched and hard, thus covering the juicy interior and preventing drying. Don't subject the food to a greater temperature than 145 degrees Fahrenheit. Get an oven thermometer to keep track of this. It is very important and must be watched closely, as the temperature in a drier rises quickly.

The time required for drying varies. Some vegetables can be dried in two or three hours. Turn the food being dried several times to secure uniform dryness. When the food is sufficiently dry, it should be impossible to press water out of the freshly cut ends. It should not show any of the natural grain of the product on being broken, but it should not be dry enough to snap or crackle. It should be leathery and pliable.

Don't use a closed box. It will retain the evaporation from the food and cause mold. Certain products, especially raspberries, should not be dried hard, because if too much moisture is removed from them they will not resume their original form on being soaked in water. On the other hand, dry the products sufficiently or they will not keep, but will mold. Don't bake it or scorch it, but dry it uniformly, through and through. This point cannot be stressed too much. It is advisable to "condition" practically all fruits and vegetables after they have been dried. Do this by pouring them from one box to another every day for three or four days, to give them a uniform moisture. If the material is found to be too moist, it should be returned to the drying trays for a short time.

BRITAIN HAS SINGLE BUYING AGENCY IN U. S.

The King on Thursday, August 20, signed a proclamation prohibiting the importation of bacon, butter, hams and lard except under license. The object of this action is to enable the Government to take over the entire purchase of the import articles enumerated and concentrate the purchase in various countries into a single organization. The Food Ministry is establishing in the United States a single buying agency and will make all purchases through this agency, beginning September 3. All holders at the present time of C. I. F. and F. O. B. contracts in bacon and lard with American shippers are required to furnish to the Food Ministry full information immediately.

Pending further arrangements, licenses will be granted certain importers of bacon, ham and lard from other countries than the United States to continue imports. Consignments of Canadian bacon will be under the same restrictions as American goods. Imported in behalf of the Food Ministry, they will be distributed through the ordinary channels at fixed terms as to commission and profits, thus protecting the public. A statement issued by the Food Ministry says:

"It should be borne in mind that importers' prices are mainly determined by the market prices ruling in foreign countries, over which the food controller has no control, and that they must be maintained at such a figure as to insure the regular shipment to this country of adequate supplies. Producers prices also have been fixed for home produced bacon, ham and lard."

The Food Ministry is also fixing maximum prices limiting the profits on cheese and butter from September 3.

TERMS OF CANNED GOODS EMBARGO.

Perusal of the recent order-in-council, passed at the request of the Food Controller, prohibiting the consumption of "canned vegetables" until October 15, is found to apply to several other vegetables, used to a less extent, however, than those first mentioned by Hon. Mr. Hanna.

The order, it is found, does not contain any clause that would prevent householders using any canned goods which they may have in their cellars. Clause "C" permits of some elasticity, so that the act may not work out as a real hardship, as there are cases of internment camps, for example, that may require canned goods, and it is impossible for them to secure the garden produce. Again, there may be districts in the northern parts of the province where vegetables are not grown nearby, or where summer camps are located many miles from gardens.

Wholesalers have been swamped with telephone inquiries since the issuing of the order, as many of their customers were not sure whether they could sell canned fruits, and such like. Now that the order has been received, no further trouble is anticipated.

The order sets out that it is desired that more green groceries should be consumed, instead of being allowed to go to waste, and continues:

"(1) On and after the 24th day of August, 1917, and until further notice, except as hereinafter provided, the sale and purchase of peas, beans, tomatoes, beets, celery, corn, spinach, rhubarb and pumpkins, preserved in cans, glass jars or any other container, commonly known as "canned vegetables," is prohibited.

"(2) The above regulations shall not apply:

"(a) When such vegetables are sold by the manufacturer to the wholesaler, the jobber, or retailer or by the wholesaler or jobber to the retailer; or

"(b) When such vegetables are to be consumed in lumber camps, mining camps, construction camps, and dining cars, provided that they will be consumed inside of the lumber camps, construction camps and dining cars, and not resold.

"(c) When such vegetables form a part of the contents of a can, glass jar, bottle or other container, and are sold as soups, catsups or pickles.

"(3) It is provided, however, that the Food Controller for Canada may issue licenses permitting the sale and consumption of 'canned vegetables' in such cases as he deems necessary or exceptional."

UNITED STATES POTATO CROP.

This is a record year in the growing of potatoes in the United States. The crop is estimated at 467,000,000 bushels, being 47 millions more than the record crop of 1912.

The buckwheat is the largest for many years and oats equals that of 1915.

CANADA'S FISH.

Mr. A. H. Brittain, Vice-President of the Maritime Fish Corporation, and Vice-President of the Canadian Fisheries Association, declares that fish is a cheap nutritive form of food and its intense use by the public will play an important part in the solution of the food problem during the war in this country.

The fishery industry in Canada has received a stimulus by the campaign of the Food Controller. The fish industry already employs 98,600 men; over 86,000 of which are employed in the sea fisheries and the balance in the inland fisheries.

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Textile Mills

throughout Canada are
working overtime on mili-
tary and regular business

Four mills are now under construction. Several plants have resumed operations during the past few months. A number of concerns have recently doubled the capacity of their plants. Practically all the mills are installing new equipment as quickly as it can be secured.

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