

ENFORCING BOARD ORDERS: SOME CASES.

Prosecutions for breaches of Food Board Orders are being taken up vigorously in several provinces. A staff of inspectors is now employed who are following up cases of alleged infringements, and generally seeing that the rules are applied so as to secure that for which they were drawn up, namely, the more equitable distribution of food among all classes. Where other means have not succeeded, the Food Board has suspended the license of offending dealers. The following cases are typical of a much larger number:—

For serving veal during the mid-day meal, Allan Mann of the Touraine Hotel, Chatham, N.B., was ordered to close his dining-room under suspended license for fifteen days.

The Princess luncheon, the Crystal Palace luncheon, Patricia Tea Rooms, and the lunch counter of the Dunlop Drug Store, Winnipeg, were closed for seven days for selling sandwiches during prohibited hours.

For selling flour to be exported to the United States without a Food Board permit, E. Huard, Lake Megantic, P.Q., had his license suspended for an unnamed term.

A similar order was made on Henry Laporte, Lake Megantic, for exporting flour and sugar without a permit.

For selling flour to American citizens for export and for selling the same without substitutes in the proportion called for by the regulations, the Board suspended the license of James Rideout, St. Croix, N.B., and ordered him not to buy, sell, or deal, either directly or indirectly, in any food commodity.

The license of D. J. Long, general merchant, Clair, N.B., was cancelled for similar reasons.

The Commercial Hotel at Kenora, Ontario, had sugar bowls on the dining-room table, and its license was suspended for two weeks.

Roberta & Co., Welland, Ontario, for making sole bread in violation of the Food Board rules had its license suspended.

For operating without a license, R. A. Sterns, Manager of the Hotel Victoria, Charlottetown, P.E.I., was ordered to close his dining-room until the license was obtained.

B. Rattenbury, Limited, Charlottetown, was ordered to discontinue buying or selling eggs for having failed to limit their allowance for bad eggs to 1 per cent.

M. Kennedy & Co., Breadalbane, P.E.I., were also ordered to close until they received a license, owing to disregard of the regulations for the selling of substitutes for wheat flour.

H. Tom, Paris Café, Notre-Dame Street, Quebec City, had his restaurant closed for 7 days for manufacturing iced cakes.

For improper handling of fish caught in the Lesser Slave Lake, Alberta, which resulted in waste to the extent of two or three cars, the Independent Fish Company of Wide Water, Alberta, had their license suspended for seven months.

For serving roast beef and veal during prohibited hours, the St. Louis Hotel, Three Rivers, was closed for seven days, and Henry Wong of the Boston Café, Three Rivers, who served beefsteak at all hours and excessive quantities of bread, had their licenses suspended for seven days.

For manufacturing sole bread, and not using the right amount of wheat substitutes, the license of Frank Corbelin, Victoria Mines, Ontario, was suspended for seven days, and that of A. N. Tarrabain, grocer, Edmonton, Alberta, for fifteen days for having sold wheat flour without the required amounts of substitutes. A similar penalty for seven days was imposed on F. Frederick, J. Wolfe and H. H. Middleton, Pembroke, Ontario.

Three establishments in Woodstock N.B., namely Garden Bros., Atherton & McAfee and Aberdeen Hotel, were temporarily closed because they did business without a license, and three establishments in Edmonton, Alberta, dealing in candy and fruit were so penalized.

SUMMARIES OF FOOD ORDERS.

The following summaries are given of the more recent Orders issued by the Canada Food Board. They are intended chiefly as a quick reference guide, but for a fuller statement of the exact terms, reference must be made to the Orders themselves.

No. 58 removes for the time being all restrictions for Public Eating Places on pork.

No. 59 amplifies the classification of those who have to take out a Packer's License, including those who "manufacture any food product into which any of the products of slaughtered livestock enter, or the manufacturers of any substitute (except oleomargarine) whether made wholly or in part from animal or vegetable fats."

No. 60 regulates the use of sugar, irrespective of any previous Order. It stipulates in brief:—

Public Eating Places
(except soda fountains and ice-cream parlours) To use only 2 lbs. of sugar to 90 meals.

Soda Fountains and Ice-cream Reduced to 25% of average monthly consumption. (Sept. 30).

All Candy and Table Syrups. (Beers, Soft Drinks, etc.) 50% of average monthly consumption.

Medicinal 75% of average monthly consumption.

Ice-cream 5½ lbs. of sugar to 8 gallons of ice-cream.

Bakers, biscuits, cake, etc. (a) 40 lbs. sugar to 100 lbs. flour.

(b) Sweet dough products and pastry, 8 lbs. sugar to 100 lbs. flour, of which one-half in both classes must be yellow or brown sugar.

Public Eating Places must keep records of meals eaten.

Certificates for purchases of sugar by manufacturers issued on the percentages in this Order.