

WHY ALLIES ASK MEAT.

Loss in European Livestock Since War Amounts to 100,000,000 Head.

The Allies' livestock has been decreased by 45,787,000 head since the beginning of the war, while Germany's has been reduced by about 18,000,000 head—only slightly more than one-third as many. These figures include cattle, sheep and hogs. In neutral nations, the total net reduction of these animals amounts to 1,412,000. The loss in European livestock thus exceeds 65,000,000 head, without taking into consideration Austria, Turkey and Russia which would, undoubtedly, bring the total to over 100,000,000 head.

Rating cattle as equivalent to 500 pounds of dressed meat apiece; sheep equivalent to 40 pounds apiece; and hogs equivalent to 150 pounds apiece; we find the following losses in total meat assets:

| Nation. | Per cent of loss, on meat basis. |
|-----------------------------|----------------------------------|
| Allies as a group | 27.7 |
| England | 12.5 |
| Belgium | 82.0 |
| France | 21.4 |
| Italy | 17.8 |
| Germany | 36.3 |
| European Neutrals | 0.9 |

Considering the poor condition of animals still alive and the reduction in their live weight, the possible meat resources of Europe are still further reduced.

EUROPE'S DAIRY PRODUCTION.

Less than Thirty per cent of the Pre-War Normal.

Mr. Herbert Hoover, United States Food Administrator, speaking at the National Milk and Dairy Farm Exposition, New York City, said in part:—

"If you could stand in the middle of Germany to-day and survey the land to the borders of Europe, you would discover its whole population of 400,000,000 human beings short of food. Where Germany has overrun its borders, millions of people in Poland, Finland, Serbia, Armenia, and Russia are actually dying of starvation and other millions are suffering from under-nutrition. Still others of these millions outside the German lines, that is, our Allies and neutrals, are living on the barest margins that will support life and strength."

"I doubt whether to-day the dairy production of Europe as a whole is 30 per cent of the pre-war normal and that of the Allies is 50 per cent of normal."

"During this fiscal year North America will have supplied approximately 50 per cent in nutritive values of the foodstuffs imported by the Allies and 50 per cent came from more remote markets. Before the war we contributed less than 10 per cent. The shipping situation or the war situation might develop to a point where these ships must be withdrawn from the long journeys to the nearest market—our own. If that became necessary and if we could supply the food, the Allied food-carrying fleet could be diminished by 1,500,000 tons and still feed our associates in the war. This contingency may not arise, but if it should arise and we are unprepared to meet this demand for a doubling of the whole of the food exports from this country, it might result in the losing of the war. If these ships should, by force of necessity, come to our shores they must be loaded."

"I believe that the call for condensed milk, cheese and butter supplies for the Allies and our own army and navy will be on an increasing scale. One-third of the world's population is now on short rations and food, and most of this one-third has less than one-half of its normal dairy products."

BEHIND MEAT SCHEDULE.

Great Britain Unable to Supply the Amount Required by France.

The necessity for conservation of meat on this continent, in order to meet the very heavy demands from overseas, is emphasized by the fact that England is still unable to furnish regularly the 20,000 tons of refrigerated meat, which was promised France under an agreement made in March 1916. Because of submarine activities and demands upon shipping, Great Britain fell behind 70,000 tons in 1917, and for 1918 the deficit is already about 25,000 tons.

EAT FISH AND LENGTHEN LIFE.

"The less meat people eat, the healthier they are, and the longer they will live. The average age of a great meat eater is 40 years and a man could add 30 years to this if he were content to do without meat."—Professor James Long, Institute of Hygiene, London, England.