

Canadian Food Bulletin

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No. 18.

ALLIED FOOD CONTROLLERS' APPEAL.

The following resolution, summarizing the present food situation and the responsibility of the people of Canada and the United States, was passed by the Food Controllers of Great Britain, France and Italy, and the Food Administrator of the United States, at a recent conference in London, England, when a thorough survey was made of the present food situation and of prospects for the future:—

“Resolved, that while the increased production of the United States and Canada renders it possible to relax some of the restrictions, which have borne with peculiar hardship upon all our peoples, yet it is absolutely necessary that rigid economy and elimination of waste in the consumption and handling of all foodstuffs, as well as increased production, should be maintained throughout the European allied countries and in North America. It is only by such economy and elimination of waste that the transportation of the necessary men and supplies, from North America to the European front, can be accomplished, and that stocks of foodstuffs can be built up in North America as an insurance against the ever-present danger of harvest failure, and the possible necessity for large and emergency drafts to Europe. We cannot administer the food problem on the basis of one year's war. We must prepare for its long continuance if we are to ensure absolute victory.”

OUR ALLIES' FOOD POSITION AND OUR OWN STILL DEMANDS:—

That production and conservation efforts be NOT relaxed;

That the regulations of the Canada Food Board still be strictly observed (any or all of these will be withdrawn as soon as conditions warrant, as has been done in the case of pork);

That the utmost effort be made to save all the crops (a special obligation rests upon city men to see that no part of this year's harvest be lost through lack of labour on the farms);

That preparations be made at once for increased production of food next year;

That waste or extravagant use of food in any form be avoided;

That, as far as possible, perishable foods not suited for export be substituted for those food commodities required oversea;

That hoarding of food be not practiced or tolerated;

That the greatest possible use be made of the produce of war gardens and of vegetables of all kinds;

That every assistance be given by the public in the enforcement of the food regulations;

That no more sugar than is absolutely necessary be used in canning and preserving and that substitutes such as glucose or corn syrup be used whenever possible;

That domestic consumption of sugar be reduced to the greatest possible extent;

That no sugar be used for any unnecessary purpose;

That the public patronize only those dealers in foodstuffs who are complying fully with the Food Board's regulations.

The Food Service most urgent at the present moment is sugar saving and the Food Board appeals to every loyal Canadian to do everything possible to reduce his or her personal consumption of sugar and to encourage similar conservation by others. This is absolutely necessary in order that our available supply of sugar be stretched until the new crop becomes available and that it be equitably distributed, with due consideration to the most important uses.

THE MAIN OBJECTIVE.

"Cheap food TODAY, if it means less food or no food TOMORROW, is a fool's benefaction. The stabilization of food prices is, in the long run, infinitely more important than any theatrical price reduction. A dislocating slump in prices due to a glut at the base of supplies spells more danger to our food for the future from the same source than an actual shortage. I do not mean by this a reduction from profiteering to normal profits. The United States and Canadian Food Administration are weeding out profiteering, but their main objective is to be able to keep our armies and ourselves continuously supplied with our essential food commodities."—Sir William Goode, Liaison Officer for the British Ministry of food with the United States Food Administration and the Canada Food Board, before the Consumers' Council, at the British Ministry of Food on July 10, 1918.

CROP SITUATION IN BRITAIN.

Drought and Labour Shortage Add to Difficulties of British Agriculturists.

The following cable from the British Ministry of Food was received by the Canada Food Board, just before the conference of the Allied Food Controllers on July 22:

"British agriculturists have been seriously concerned about drought which has checked the growth of wheat here for six weeks, particularly on light soil. Barley and oats have also suffered as well as root crops, and even potatoes have been retarded by cold weather and lack of rain. Luckily the spell of unfavourable weather now has broken and rain is plentiful, but nevertheless it looks as if the early optimism about possibilities of the wheat crop in the United Kingdom will have to be modified, owing to the difficulties of newly-broken ground and lack of labour. It is true that women and children are being rapidly recruited for the forthcoming harvest, but even with the help of urban holiday workers and German prisoners, farmers here are skeptical whether they will be able to get in that which they have raised.

"Owing to early frosts and insect attacks on fruit, the food controller is now also battling with an utterly unforeseen shortage of jam for our armies and civilian population.

"There is still a shortage of cheese, and lard has just been formally rationed.

"Hogs, too, have not been raised as rapidly on this side of the Atlantic as was hoped, owing to the abnormally high prices demanded for breeding sows and weanling pigs. Such is the situation despite the great outburst of municipal enterprise in connection with hog raising.

"Generally, the food situation in the United Kingdom is improved, but the season of anxiety is not yet over."

WHEAT AND WORLD SAFETY.

Seven Hundred Million Bushels Needed as Reserve for "Carry Over."

The New York Commercial points out that for 20 years the world has been on the edge of a wheat famine. Only those who have studied grain trade statistics have realized it, but the surplus carried over from one crop year to another has been dwindling, and for a long time has been insufficient to protect consumers against a serious crop failure.

"A reserve of wheat must be accumulated on this continent at any cost," says the newspaper. "Corn will not take the place of wheat as a reserve, because corn does not keep well, and cornmeal and cornflour do not stand shipment oversea in warm weather.

"England is producing about 70 per cent of her own domestic requirements this year, but France and Italy are raising less food than they did before the war. Some slight increases may be obtained from Spain and North America, but not enough to offset the decreases in France and Italy. Canada and the United States must produce the wheat and most of the other foodstuffs, and they are doing it by a perilously narrow margin.

"We must try to save some of this year's wheat as a reserve to protect us from a short crop next year, and we must add to the acreage of winter wheat planted this year. If we gain access to the wheat in the southern hemisphere in the course of the next year it will not be sufficient for the reserve which the world should have. This is no time to consume wheat lavishly. We are not out of the wood, and the world will not be safe until it accumulates a surplus of at least 700,000,000 bushels of wheat to carry over from year to year."

EATING MORE FISH NOW.

Mr. Thomson Tells How Consumption has been Increased and Other Food Saved.

In his address at the Third Annual Convention of the Fisheries Association, early this month, Mr. Henry B. Thomson, Chairman of the Canada Food Board said that the efforts of the Board have tremendously increased the consumption of fish in the Dominion, with a consequent saving in meat which has been released for shipment overseas.

"Prior to the war", Mr. Thomson stated, "Canada had barely enough beef to satisfy home needs, but to-day, because of increased fish consumption and other factors, this country is able to export enough to feed an army of five hundred thousand soldiers at the Front."

Mr. Thomson reviewed the work of the Fish Section of the Canada Food Board, explaining how this Section had been organized as a Committee by Mr. Hanna, and had done able and efficient work in encouraging increased fish consumption, rapid transportation and improved distribution, and in educating the public to the use of fish as the most satisfactory and moderately-priced substitute for meat. Special reference was made to the work of Mr. G. Frank Beer, Chairman of the Fish Committee and to Mr. R. Y. Eaton of the T. Eaton Company, Toronto, also a member of the Committee.

"The food situation," he said, "is materially improved, but there is still ground for anxiety. Increased consumption of perishable foods, such as fish, will do much to help us to meet the demand upon us for Overseas."

When the Food Board first took up this work it was estimated by the trade that there were nine hundred wholesale fish establishments and branches in Canada. At the present time the Board has under license more than 1,550 wholesale establishments, including more than 900 headquarters establishments. The licensing system, he said, had been an important factor in effecting improved distribution.

Mr. Thomson added that nine representative wholesale fish firms in Ontario sold 8,500,000 pounds of fish during the first five months of 1918, as compared with only 5,000,000 pounds during the corresponding period last year. In Western Canada last year there was practically no distribution of flatfish and cod but now several hundred thousand pounds of these moderately-priced fish are being distributed every month.

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SOME SPLENDID FIGURES.

It is estimated that the consumption of sea-fish in Ontario, since the Canada Food Board started its campaign, has been increased by about 200 per cent. In Western Canada the increase is placed at 100 per cent and in Quebec at 25 per cent. For the whole Dominion there has been an increase of from 50 to 75 per cent.

Mr. Thomson pointed out to the Convention the remarkable opportunity open to Canadian fisheries. Per capita production of fish in Canada had fallen off and was to-day far short of what it should be. Production should be greatly increased as a permanent basis for increased consumption and for development of the export trade.

FOOD TRADES UNDER LICENSE.

More than 65,000 Licenses have been Issued to Date.

The following numbers of licenses have been issued to date in each of the classes specified:—

No. 1.—Fish Canners and wholesale Dealers	1,601
No. 2.—Cereal manufacturers	135
No. 3.—Wholesale Fruit and vegetable Dealers	1,373
No. 4.—Millers	575
No. 5.—Manufacturing Bakers	2,554
No. 6.—Wholesale Grocers	864
No. 7.—Wholesale Produce	1,039
No. 8.—Retail Grocers	31,679
No. 9.—General Retailers	10,494
No. 10.—Public Eating Places	12,990
No. 11.—Manufacturing Confectioners	817
No. 12.—Wholesale Flour and Feed Dealers	287
No. 13.—Packers	261
No. 14.—Canners	420
No. 15.—Manufacturers Using Sugar (Soft Drinks, Etc.)	326
	65,415

GOOD REPORTS OF S.O.S. BOYS.

Ontario Headquarters has reported as follows: "Ontario farmers everywhere are enthusiastic about the boys' services. The boys are making good. We estimate that 9,000 boys from cities and towns and as many more farm boys are working as Soldiers of the Soil in Ontario."

FOOD LINE WAS SAVED.

Many Anxious Days when Efficient Feeding of the Allies Seemed Uncertain.

"How the Food Line was Saved" is the title of an article in the London Times from a well informed correspondent, who tells of the many anxious days early this year, when food shipments from North America were not moving satisfactorily and German submarines were taking a heavy toll.

The correspondent says:—

"The accumulated wheat crops of Australia and the New Zealand meat and butter supplies were, for all practical purposes, so far as we were concerned, non-existent. Shipping economy then demanded that our diminished mercantile marine should be, as far as possible, used and re-used on the shortest journey to our nearest available markets, which were, and still are, North and South America."

After a reference to the prohibition of export of wheat from the United States, congestion at the Atlantic ports, owing to the lack of bunker coal and railway congestion, he adds:—

"In January and February whole convoys of precious British ships waited idle for weeks in American ports for trainloads of provisions that were snowed up hundreds of miles inland. As a consequence, exports of American breadstuffs, which, by international agreement with the Allies, should have amounted to 1,100,000 tons for the month of January, only reached a total of 680,000 tons. The imports of bacon for January had been relied upon to reach nearly 60,000 tons. Only 11,000 tons arrived. Meat imports were proportionally short. Reports received by the Ministry of Food showed that, owing to the breakdown of imports, the country was consuming nearly 450,000 tons of food a month more than the margin of safety permitted.

"The War Cabinet anxiously discussed the advisability of compulsory rationing of bread, and immediately authorized Lord Rhondda to ration meat, poultry, bacon and butter. In spite of this, for several weeks it was an open question whether there would be enough meat and bacon to give every one his limited per capita allowance. The Wheat Commission ordered compulsory milling up to the extreme limit, and took every possible measure to eke out our daily dwindling cereal supply."

NO FOOD TO WASTE.

(From the New York Sun.)

Some danger has existed that the relaxation of restriction in the use of certain foodstuffs might lead to an erroneous belief to the effect that economies were no longer necessary, and that we might step back into old wasteful habits prevalent before we were called on to regard bread as the staff of life and not as raw material for the relief of nervous fingers.

The facts are that there is not an ounce of food too much in the world, and that every man, woman and child is under the sternest necessity of saving whatever he can of meat and grain and vegetables. We have not a single grain of cereal or a slice of ham we can afford to waste. All that we have is needed to keep the world in shape to beat the Germans, and to destroy any of it is to contribute directly and powerfully to the strength of our enemies.

From time to time the accumulation of stores of one food or another will indicate adjustment of the regulations, in the interests of economy, the conservation of storage space, or to release other foods for export. These situations are to be met as they arise, but in no case is permission to increase the ration of any particular food to be construed as notice to the public that extravagance with all foods is again endurable.

CONDITIONS IN FINLAND.

A gloomy description of conditions prevailing in Finland is published by the Finnish Government. More than one-half of the persons are existing on rations. In some districts the staple food is bread made of cellulose flour, or bark.

FOOD SITUATION IN RUSSIA.

The food situation in Russia is extremely bad, and there is actual starvation in many sections. No bread has been obtainable in Baku for three months. There is also a great shortage of food in the Crimea.

COMMON CAUSE; COMMON TABLE.

Right Hon. David Lloyd George, speaking at a dinner in honour of the Allied Food Controllers said that economy in the use of food and other necessities was still urgent. "There is a common cause, a common table, a common larder and a common coal car. We are making shipping common as far as possible."

NO TIME TO RELAX NOW.

Production and Conservation Efforts Must be Maintained.

Recent announcements relative to the easing of our Allies' food situation have been interpreted in some quarters as indicating that special production and conservation efforts are no longer necessary. This interpretation is not justified and is exceedingly dangerous. Fortunately, this year's grain crop in the United States is unusually large and is expected to allow a surplus over present reduced consumption which will be sufficient, with the amount which Canada can spare, to meet at least the larger part of the Allies' import requirements from this continent.

It should be pointed out, however, that these amounts cannot be spared unless rigorous economies in the use of wheat are continued. Canada's wheat crop will be much less than was hoped, and it is doubtful whether even with conservation we can supply the amount which our Allies have been expecting from us.

The United States Food Administration, in an important message to its workers has stated that the American people will probably have to use Victory bread (containing 25 per cent substitute for wheat flour) as long as the war lasts, and that they must face rigid economy in other directions.

While our Allies' food position apparently has been made comparatively safe for the coming year, the future is still uncertain. The world's reserves of wheat have been exhausted and apparently this year's production will not be much more than sufficient to meet the consumption demands. We have no guarantee of large production next year. In the United States, men are leaving the farms in steadily increasing numbers to engage in other war work, and agricultural production there next year may show a marked decline. Should a crop failure occur, in the absence of hold-over reserves, our Allies' position would again be as critical as it was last winter. This consideration emphasizes the military and economic importance of building up reserves both in Europe and in North America.

In the case of meat, continued economies are still necessary, especially with beef. The big American corn crop last year, and the heavy grain crops this year, are providing plentiful supplies of feed for livestock, and this has been reflected in the production of hogs, and on a somewhat smaller scale, in the production of cattle. The United States

Food Administration, however, as well as the Canada Food Board, is urging continued economies in the use of beef and other food-stuffs.

ST. JOHN WOMEN ARE ACTIVE.

The women of St. John, N.B. are not at a standstill in their activities to help along the cause of food conservation. The Housewives League some time ago made arrangements for food demonstrations to be held during the summer and fall months. These demonstrations are under the direction of Mrs. Richard Hooper, corresponding secretary of the league. Later on talks on breads, meat, fish, and the uses of left-overs will be given and Miss Mary Bromson Hart, the well-known Boston expert, is to help with the fish campaign.

Mrs. Lawler, president of the Housewives League, is giving a course of conservation talks throughout New Brunswick to the Women's Institutes. A lecture bureau has been instituted by Mrs. Hooper with the result that five minute talks are being given by its members at every women's meeting no matter what its nature.

The Young Women's Patriotic Association arranged a camp for July and 20 of its members helped a farmer near Sackville with the picking of his strawberries. The girls were mostly giving up their vacation for this work. The same Association is giving a number of canning demonstrations as the various kinds of fruits ripen. Many of its members have war gardens.

Save the waste.

12,000,000 cups of tea, coffee and cocoa are used daily in Canada.

If even an average of half a teaspoonful of sugar per cup is left undissolved at the bottom of cups of these beverage the waste would be 120,000 lbs. of sugar daily!

Use no more sugar than you need and stir your beverage until the sugar is entirely dissolved.

It is estimated that about one-third of all sugars used in the homes is used in tea and coffee. Think it over—how is it in your home? Is there a chance for saving?

BE SAVING WITH SUGAR.

Reduction in Household Consumption of Sugar Called for by Present Situation.

A survey of the sugar situation by the International Sugar Commission, including a full review of the balance of the crop on hand and the Allies' requirements, has shown the necessity for further conservation on this continent. Accordingly, the Canada Food Board has asked that household consumption of sugar in Canada be reduced to a ration of 1½ pounds per person per month for personal use.

The utmost possible conservation is needed in the domestic use of sugar, to supplement the drastic restrictions now in force upon all manufacturers who use sugar. Householders are asked to use yellow sugar instead of the granulated product wherever possible, because in order to obtain the most efficient economic results in refining, it is necessary that twenty-eight or thirty per cent of yellow sugar be produced by the refineries. If this be done, only one per cent of the sugar content is lost in syrup and waste, as compared with a loss of seven per cent on a straight granulated basis.

A leaflet which is being sent out with this edition of The Canadian Food Bulletin shows the present sugar rations of our Allies, and emphasizes the necessity for conservation here. This same leaflet shows what restrictions have been put in force in Canada upon manufacturers using sugar. All regulations governing the use or holdings of sugar will be strictly enforced. Hoarding will be met by drastic fines or, in the case of dealers, by cancellation of licenses, or both license cancellation and fine.

The appeal for additional saving of sugar is necessary in order to ensure a sufficient supply for canning, and to make possible an equitable distribution of sugar until the new crop becomes available at the end of this year. American beet sugar production and the Louisiana cane crops have been disappointing. The yield in Porto Rico has been smaller than anticipated. The shipping situation will not permit the movement of sugar from Java. The balance of last year's Cuban crop is smaller than was calculated. Estimates of the quantities needed by the combatant forces exceed earlier estimates, and it has been officially announced that 50,000,000 pounds of sugar were lost recently through submarine operations off the Atlantic coast. It is important that canning and preserving of fruits and vegetables should not be limited by lack of sugar, but care

should be taken to use no more sugar than is necessary for satisfactory results. Much smaller quantities of sugar are needed in preserving certain fruits than has been the practice in the average Canadian home.

In addition to calling for increased use of yellow sugars, the Canada Food Board is advocating the use of glucose wherever possible for household purposes. A pamphlet explaining the uses which may be made of glucose has just been issued by the Canada Food Board and is being given wide circulation.

SUGAR AND BUTTER NEEDED.

Great Britain is Short of these Commodities at Present Time.

Dr. James W. Robertson, in a cable to the Dominion Department of Agriculture, attributes the improvement in the food situation Oversea, and in the outlook, largely to the conservation campaigns in Canada and the United States; to the availability of shipping; to vigorous economy in Great Britain, France and Italy and to the large 1917 English potato crop. Dr. Robertson reports that the commodities of which there is the greatest scarcity are sugar, butter and fruit.

"Women labour on the farms is proving effective and acceptable, particularly in dairying," says the cable.

"The food situation," said Dr. Robertson, "is still dominantly important, although safe for the present, and reserve stocks must be accumulated against a possibility of partial crop failures next year, or some new war contingency. The need for saving and buying war securities is better understood and acted upon here than in Canada. Those deriving revenues from farm products which are financed by the Government, recognize the duty of investing part of their receipts in war bonds to enable the Government to continue paying cash for commodities."

BRITISH SUGAR ALLOTMENT SMALL.

Manufacturers in the British Isles of sugar confectionery and chocolate, pastries, biscuits, candied peel and preserved and crystallized fruits, drugs and medicinal preparations, mineral waters, certain beverages, etc., and other products requiring sugar, have been limited to 25 per cent of the quantity of sugar used by them in 1915.

FISH CHEAPER HERE.

Prices are much lower in Canada than in United States.

The people of Canada too often fail to realize and to take advantage of the tremendous advantage which they have over the people of the United States in regard to the abundant supply of ocean fish at moderate prices. Comparison of retail fish prices in several of the principal cities in this country with those prevailing in cities similarly situated in the United States shows in a striking way what has been accomplished in the Dominion, through the efforts of the Canada Food Board in co-operation with the Department of the Naval Service and the fish trade to make splendid sea fish available to the consuming public at moderate prices, the Canada Food Board just made such a comparison, the prices being those secured through the Board of Trade in each of the cities on the list and being representative retail prices on a recent Friday.

It will be noted that in nearly every case the Canadian price is lower and in many instances much lower than the American. This is especially true of the more moderately-priced fish, while the prices of the "luxury" fish, salmon and halibut, are

high on both sides of the International boundary.

Enquiry was made at Halifax and Gloucester, as these are among the principal points at which Atlantic fish are landed for shipment to the interior. The cause for the discrepancy in price is that at Gloucester and Boston dealers are unable to secure sufficient quantities of live shore fish to supply the demand, while at Halifax and nearby points, which is several hundred miles nearer the fishing banks, an ample supply is landed.

Cod and Flounders and Sole from the Pacific have been made available at points in Western Canada as far east as Winnipeg, at prices ranging from 11 to 15 cents per pound, while at St. Paul, Minn., practically nothing is known of these fish. Seattle is the only city on the list at which any fish is offered at a lower figure than in Canada, the fish in question being flounders and sole. The reason is that no market has been established in the Western States for these fish and they are not in demand.

Following are the prices:

	Cod.	Haddock.	Flounders.	Sole.	Halibut.	Salmon.	Whitefish.	Herring.	Trout.	Pickered.
	cts.	cts.	cts.	cts.	cts.	cts.	cts.	cts. doz.	cts.	cts.
{ Halifax	8	8	8	None.	20	30	15	25	None.	None.
{ Gloucester (Mass.)	16	18	35	30	35	38	None.	None.	None.	None.
{ Montreal*	9 & 10	9 & 10	15	15 & 18	30 & 32	35	20 & 22	7 & 10	22	23
{ New York	23-27 (Steaks)	16-18 (Big)	15-21	None.	25-29 (West)	25-37 (West)	30-38	19-23 (Lake)	Erie)	
	16-18 (Whole)	14-16 (Med.)			29-33 (East)	40-45 (East)		13-16 (Shad)	22	11-14 (French)
{ Ottawa	10	11	10	10	30	35	15	10	20	18
{ Washington (D.C.)	18	12	12½	15	30-40	30	None.	None.	15-20	None.
{ Toronto	10 & 11	10-12	None.	None.	29 & 30	30-33	15-18	12-14	18-20	18-20
{ Buffalo (N. Y.)	20-25	15-16	20	20	30-32	35	25	None.	25-26	None.
{ Winnipeg	12½-15	12½-15	11	11	28-35	3½-38	15-17	6-10	14-18	12½-15
{ St. Paul (Minn.)	None.	None.	None.	None.	25	26	19	9	23	13
{ Vancouver	12½	20	9	9	25	25	18	15	18	None.
{ Vancouver (Municipal Market).	5	None.	5	5	15	None.	None.	2	None.	None.
{ Seattle	15	None	6	6	22	20-22	None.	None.	25	None.

* Montreal quotations are on a Cash and Carry basis.

FISH FOR SMALL CENTRES.

Fisheries Association Asks That Present Transportation Service be Supplemented.

To ensure better distribution for Atlantic fish in cities outside of Montreal and Toronto, the Canadian Fisheries Association at its recent conference at Halifax passed a resolution asking that express service be provided in addition to the "Sea Food Special," the fast freight which leaves Mulgrave and Halifax, N.S., on Thursday, Friday and Saturday of each week.

The resolution read: "That the introduction of the 'Sea Food Special' fast freight, while good in itself cannot entirely replace the service of shipments of less than carload lots by express and this Association recommends that the service from the Atlantic should be at least three express refrigerator cars from Halifax and Mulgrave to Montreal and Toronto daily, which will provide for small shipments going beyond those points."

The resolution also included a paragraph calling attention to the necessity of placing boxed fish in the shade at transfer points to prevent deterioration en route. The express companies were requested by resolution to take special care in handling and transferring fish shipments from Canada to the United States, giving preference in forwarding.

Canada has enjoyed freedom during the summer months from severe congestion of express, such as has resulted in considerable loss in fish in transit in the United States during the past few weeks and with the "Sea Food Special" and extra express cars needed to handle L.C.L. shipments, good distribution will be assured for the fall and winter season."

FISH DEALERS ARE PATRIOTIC.

In order to co-operate with the Canada Food Board in its efforts to promote increased consumption of Atlantic fish, Messrs. Burke and Macbeth, of Alberton, P.E.I. recently diverted from the New York market 698 barrels of fresh mackerel to Toronto and 30 barrels to Montreal. This was done despite the fact that prices in the American market were higher than those in Canada.

The price of pure butter in Constantinople ranges from \$4.60 to \$5 per oka (slightly less than 3 pounds).

MORE FISH FOR CALGARY?

Mayor Recognizes the Advantages and Urges Development of Market.

Mayor Costello, of Calgary, recently investigated the municipal fish market plan under which the people of Vancouver secure fish in splendid condition at moderate prices. Upon his return home, he expressed the conviction that the Calgary market for fish should be greatly developed. He is quoted as follows: "There is, as far as I can see, absolutely no reason why Calgary should not have the advantages to be derived from the sale of Pacific coast fish at proportionately cheap prices, such as the coast residents enjoy."

EUROPE'S FISH CATCH DROPS.

The total catch of cod by Norwegians in the 1918 season just ended was only 8,000,000 pounds, as compared to 25,000,000 pounds in 1917. Most of this catch was on the northwest coast, owing to the submarine menace to the south. Reports from Holland indicate that the catch for all fish for 1917 in the Netherlands was but 33,759 tons, as compared with 138,060 tons in 1916. English fish production has also been seriously handicapped by the diversion of trawlers to war work. Plans are now under consideration to increase the export of dried fish from Canada to Europe.

COD ROE FLOUR AS SUBSTITUTE.

Experiments at Bergen, Norway, to produce bread containing 20 per cent of fish roe have been successful. It is intended to purchase machinery for the preparation of a flour made from cod roe, which will be mixed with bread grain. Bread prepared from such mixture is said to be palatable as well as nutritious.

VALUE IN FISH WASTE.

At Liverpool, England, a plant has been installed for the utilization of fish waste, and the fats obtained therefrom found a ready sale at £80 per ton, while a meal which is made from the residue and used for feeding live-stock and poultry retails at £21 per ton.

SALT FOR THE FISHERIES.

The Canada Food Board has been successful in securing a second cargo of salt from the Mediterranean for the Nova Scotia fisheries. The salt arrived at Halifax and has been distributed.

HOW BEST TO COOK FISH.

Demonstrations are given in Toronto and are Largely Attended.

Twelve of Toronto's schools equipped for the teaching of domestic science were put to a new and practical war-time use when, at the instigation of Mr. G. Frank Beer, representing the Canada Food Board and Hon. G. Finlay McDiarmid, fish demonstrations were given for the benefit of housewives.

Mrs. Eleanor Gurnett, Secretary of the Women's Auxiliary of the Ontario Organization of Resources Committee, was in charge of the demonstrations and Miss Dickson of the Technical School was the demonstrator. Her classes were half-day affairs and she showed not only how fish could be cooked but how it could be prepared in the way most attractive both to the eye and the taste.

Widespread interest was displayed in the demonstrations. There were many converts to the use of haddock and cod, particular emphasis being placed on the preparation of the varieties of sea fish which are available in large quantity and which the Canada Food Board is therefore urging the people to use instead of meat.

Lady Hendrie, Honorary President of the Women's Auxiliary, and a number of prominent Toronto women attended the initial demonstration, at which Mr. Beer outlined the policy of the Food Board in regard to the general consumption of fish.

One of the results of these demonstrations was that retailers actually had to turn away some of their customers, so tremendous was the demand immediately afterwards by women, who wanted to put into practice what they had seen an expert demonstrate. The moderate price of fish in Toronto gave further impetus to their enthusiasm.

In welcoming the housekeepers, Dr. Caroline Brown, representing the Property Committee of the Board of Education, stated that this was the first occasion on which the schools had been used for the benefit of city housekeepers and she hoped that it would lead to further demonstrations of canning, the use of wheat substitutes, etc.

A special demonstration was held for the Jewish women in Zionist Hall.

LIKES THE RECIPE BOOKS.

Writing in reference to the new recipe books issued by the Canada Food Board, Mrs. Robert Wilson, P. O. Box 335, St. Agathe des Monts, Quebec, says: "I am delighted with the booklets and expect to find them very helpful."

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WOMEN HELPED THEMSELVES.

Helpful Plan was Carried out Successfully in Fredericton, N.B.

It has often been said, since the food situation has demanded a change in methods of home cooking that the women of Canada wait for some one to help them instead of helping themselves. An interesting experiment which disproves this statement was quite recently undertaken in the city of Fredericton, N.B.

The recognized leaders among the women of the city realized the need of every housewife for specific instruction and sought a solution for that problem, just among themselves. They made a canvass of the city to find how many women would be willing to join a class either as instructors or pupils. More than two hundred expressed their willingness to participate.

The Household Science Classroom in the High School was secured for meetings. A trained teacher of Household Science came first and taught the lesson on Monday night to as many of the ladies as would volunteer for service as instructors. The lesson was carefully explained, instructions and recipes were written on the blackboards and then the week's lessons were assigned. Two ladies volunteered for each succeeding afternoon and evening of the week. The meetings were thrown open to the general public and those who had signed promising to come were allotted an afternoon or evening meeting according to their free time. About twenty women could work at the tables and any others who wished could attend and listen.

The same lesson was taught to different audiences for the rest of that week and the next Monday night a new lesson was chosen. This benefitted both the teachers and those who were taught.

The effort was well worth while for more than one point of view. It brought women more closely together and each learned to respect the other's ability. It taught good housekeepers to be more exact, as was necessary in order to teach others, and the meetings were helpful to those who attended.

The plan is worth following in other cities.

DE-HYDRATING SAVES SPACE.

By de-hydrating fruits and vegetables transportation costs are saved, storage reduced to a minimum and less packing material is needed. There is a saving of 75 per cent in tin plate, cases and shipping space.

NO RESTRICTIONS WILL BE RETAINED LONGER THAN ARE REALLY NECESSARY.

The Canada Food Board has removed temporarily, the restrictions on the consumption of pork, this action having been made possible by the pork production and conservation efforts in Canada and the United States. The order provides that pork, including bacon and any part of the carcass, may be served at any time in public eating houses operating under Canada Food Board licenses.

The removal by the Food Board of the restrictions on the use of pork, as soon as they could safely be withdrawn, may

be taken as proof of the desire and intention to relax any or all restrictions as conditions warrant. At the present time other conservation measures must not be relaxed, but the public may follow the regulations and advice of the Food Board in full confidence that restrictions will not be retained longer than is absolutely necessary to safeguard the food position of the Allies and of ourselves.

Pork is still required Oversea in large quantities and the situation does not warrant excessive use in Canada.

LITTLE JAM IN BRITAIN.

Only About One Ounce per Week in Sight for the Civilians.

The British Ministry of Food has announced that on account of the comparative failure of the fruit crop in Great Britain and the requirements of the Army, only about one ounce of jam per week will be available for the civil population and there is no certainty even that this amount will be available. An agitation for the rationing of jam has developed, but the Ministry has issued a statement as follows:—"At present it is impossible to say exactly how much jam will be available, and therefore it is impossible to ration it. Later on when the fruit crop is all gathered and the amount available is known, there is no doubt that arrangements will be made by the British Ministry of Food for fair distribution of jam. In the meantime the only thing is for all who have fruit to make as much jam as they can, and for the rest of us to be as sparing as possible in our use of it, so that those who are in the greatest need of it—children and soldiers—shall not go short. It must not be forgotten that jam is essential to the health of the army, and when you thoughtlessly eat more than you need, you are depriving our fighting forces of some of their fighting strength."

The jam shortage oversea makes it certain that there will be an exceptionally heavy demand for butter from Canada this coming Fall and Winter. Canadian housewives who make all the jam they possibly can will be helping to save butter for Our Soldiers and Allies, because a large supply of jam will facilitate conservation of butter.

In France, as well as in the British Isles, the fruit harvest this year will be below normal.

WHAT ITALY HAS DONE.

The food situation in Italy has been gradually improving. Supplies were dangerously low in December, and again in March, because of the meagre harvest last year and deficiency of imports. While the immediate crisis is past, Italy still depends upon exports of grain from this continent.

The reduction in the consumption of meat by the civilian population has been enormous, amounting, since the institution of three meatless days per week, to almost 70 per cent. In addition to this curtailment in the consumption of meat, the entire cereal consumption in Italy has been reduced by 25 per cent.

DEFEATING FAMINE.

(From the Manitoba Free Press.)

"The great danger, which but few realized, that the Allied nations in Europe would be forced to make peace by food shortage has by the resolution and self-sacrifice of the people of Canada and the United States been averted. The food situation in Great Britain, France and Italy has passed through its worst phases and the spectre of famine has vanished. A very large measure of this must be given to the Food Boards at Washington and Ottawa, but they could have done nothing without the hearty support of the people."

NORWAY FRUIT CROP RUINED.

The fruit harvest prospects in Norway have been ruined by caterpillars, and the blight has attacked the oat and barley crops. Drought has seriously injured the hay crop.

PRODUCE AND SAVE.

There must be no Slowing Down of Efforts Until Reserve is Secured.

Dr. James W. Robertson, Special Representative of the Department of Agriculture and the Canada Food Board, who has been upon a special mission to the Allied Countries, says in a letter from Paris that, although severe privation in the Allied Nations from scarcity of food seems now to have been averted by the food service of the people of Canada and the United States, the requirements of the year are likely to consume most of the supplies in sight. "UNTIL A REASONABLE RESERVE HAS BEEN ACCUMULATED, THE OPINION OF THE MEN WHO KNOW MOST AND WHO ARE RESPONSIBLE IS THAT THERE SHOULD BE NO SLOWING DOWN OF THE EFFORTS TO SAVE AND TO PRODUCE," he adds.

Dr. Robertson states that on the tables in London and Paris saccharine takes the place of sugar. In London, it is in the form of tablets; in Paris, it is a highly concentrated solution and is shaken out of a small tube through the cork of a bottle.

The crops of France, when Dr. Robertson was in that country, looked well and were about medium in promise of yield per acre,

although the acreage is much below the pre-war average. A great deal of work has been done on the land by soldiers. The late crops and the root crops were in need of rain.

Despite the enforced curtailment of consumption of certain foods, Dr. Robertson states that he learned in conversation with Sir Frederick Treeves that the health of the urban population of Great Britain had never before been so good nor had the death rate been so low—and this with several millions of the most vigorous of the young men out of the count because away with the armies and the navy.

Dr. Robertson says that a most careful consideration of all the facts shows that the danger of starvation in the Allied countries and of disastrous effect of the food shortage on the issue of the war was very real and imminent. "The action that was taken," he adds, "assisted by other occurrences which turned out favourably but which could not be depended upon in advance, really saved the otherwise dangerous set of circumstances from surrounding us."

RELYING ON NORTH AMERICA.

For Seventy per Cent of Import Requirements of Food for the Allies.

Under the plans of the allied food controllers, it is reported that at least 70 per cent of the deficiency in essential foodstuffs of the Allied countries in Europe will be supplied from North America, because of the short ocean haul as compared with other available food markets throughout the world.

More than 300,000 women are now engaged on the land in Great Britain as compared with only 91,000 a year ago.

"It is simply impossible for Canada to over-produce any line of essential food at the present time."—The Manitoba Free Press.

FOOD DIFFICULTIES INCREASING.

A press cable from London, England, says: "Food Controller Clynes informed newspaper men to-day that the existing supplies of food in the British Isles, whether home-grown or imported, ought not to be taken by the people as a guarantee of absolute permanent security. Economy of every kind was so direct a contribution to shipping resources, he pointed out, that waste or even failure to make sacrifices was at best a thoughtless offence against the national safety. The food difficulties of the world, Mr. Clynes said, were increasing, despite every effort to avoid them, and Great Britain could not altogether escape some share herself.

SCHOOL BOYS IN BRITAIN.

In Great Britain many thousands of school boys are spending their holidays assisting the farmers with the harvest. Thousands of the older and secondary public school boys have been organized by the National Service Ministry into central camps. They receive a minimum scale of 4d. per hour and are working from six to ten hours daily for at least three weeks.

TAKE THE "LONG VIEW."

"It is more than ever necessary to take the long view," Sir William Goode, of the British Ministry of Food, told the Consumers' Council, in reference to the temporary sufficiency of pork products. He emphasized the vital necessity of maintaining food production at the highest possible point, in order to assure the supply for next year or the year after.

WHO'S WHO AMONG CANADA



Mr. R. M. Ballantyne.

pioneer dairymen of this country.

After leaving the Stratford High School, Mr. Ballantyne began his public career as a clerk with the Merchants' Bank, at Stratford. Later he went with the Canadian Bank of Commerce at Woodstock. From 1883 to 1900, he was associated with his father in the cheese and butter export business, after which he moved to Montreal as Managing Director for the Lovell and Christmas firm.

Mr. Ballantyne has been giving a large part of his time to the work of the Canada Food Board, and it has been due in large measure to his thorough knowledge of the produce business that the Board has been able to exercise such effective control over this trade and to arrest those speculative operations which, in the past, have been carried on so extensively.

ALIEN "GRUB STRIKE" FAILS.

A group of Austrians employed in a lumber camp in Northern Ontario threatened a "grub strike" recently because the company attempted to put in force the regulations of the Canada Food Board applicable to public eating places. There are some thirty Austrians in the camp, of whom, however, a few only were active in planning the strike.

At the request of the Food Board, the case was investigated by the Dominion Police, and when it was found that the men were receiving sufficient wholesome food and that they had no grievance except the enforcement of the Food Board's regulations, the Dominion Police cautioned them that they must continue to work or be interned.

Mr. H. Amphlett, Director of Licensing learned much about the grocery trade while he was a young boy. His early business training however was for the most part acquired in the executive offices of a firm of railway rolling stock manufacturers in the Midlands of England. From office boy he worked his way up to the position of buyer. Taking advantage of an opportunity to gain further experience, he accepted an offer to act as representative of W. H. Shephard, Ltd., steel manufacturers, Attercliffe, Sheffield, and the largest firm of electrical equipment manufacturers in Europe.

In 1907 he came to Canada and soon became associated with the grocery trade in Alberta and Saskatchewan. Going to British Columbia in 1912 he engaged in publicity and organization work in connection with both wholesale and retail trade investments and general commercial development.

Mr. Amphlett has been in charge of the licensing operations of the Canada Food Board from its early development until to-day when practically all dealers in food in the Dominion have been brought under license control.



Mr. H. Amphlett.

SPECULATORS TAKE NOTICE!

The Canada Food Board has warned dealers in apples and potatoes that the Board will not hesitate to take any action that may be necessary to check speculation in this year's crop of these products. "In negotiating for the purchase or sale of apples, potatoes or other roots due consideration should be given to the possibility of some action being taken by this Board," the statement reads.

The Cost of Living Branch of the Department of Labour, reports that less than half as much cheese is in cold storage in Canada at the present time as there was a year ago.

FOOD BOARD WORKERS.



Capt. F. W. Wallace. in charge of the Fish Section of the Food Board, was born in Glasgow, Scotland in 1886, son of a master mariner. He came to Canada in 1904, and for a number of years as a freelance writer, contributing sea stories to Canadian and American magazines. He developed an interest in the fishing industry and went to sea in Bank fishing schooners in order to get local colour for stories.

While on these trips his interest in Canadian fisheries was intensified, and he realized the tremendous possibilities which they offered. In 1913 he started, *The Canadian Fisherman*, the first fishery journal in Canada. Two years later he was one of the organizers of the Canadian Fisheries Association and has been Secretary and one of the Directors since its establishment.

Captain Wallace has been to sea in practically every kind of craft. He has been over the Grand Banks in "halibuters", "haddockers", "salt fisherman" and "steam trawlers"; also on "Lake tugs" and with the "pound netters". During these experiences, he kept up his literary work, and is the author of several books.

During 1917, Captain Wallace was master of a patrol vessel in the Imperial Naval Service, but was released in September last year to assist the Canada Food Board in the campaign for increased fish consumption in Canada in order to release meat and other products for Overseas. Captain Wallace is a man of wide experience, thoroughly familiar with all phases of the fishing business, and he has been responsible in no small measure for the splendid results which have attended that campaign.

NO SUGAR FOR HOSPITALS.

The *Corriere d'Italia*, on July 6, announced an almost total lack of sugar in Viterbo. "Only a very small quantity is allotted to the City," says this newspaper, "and even hospitals and sick people have none."



Mr. E. R. McDonald, who has charge of the Milling Section of the Canada Food Board since February, is a practical miller and milling engineer. For 4 years he was General Manager of the Sudbury Four Mills, Limited, and has been engaged for nearly 30 years in the milling business. Starting as a miller's helper, and serving in various capacities in practical flour making, grain buying, and finally in office management and plant ownership of a big milling company, he has been associated with some of the largest and most successful of the milling institutions on this continent.

He was the Manager of the Baldwin Flour Mills, Graceville, Min.; General Manager of the Waterloo and Cedar Falls Union Mill Company of Iowa; President and General Manager of the Camp Spring Mill Co., Nashville, Ill.; General Manager of the R. S. Stone Milling Company, Springfield, Mo.; General Superintendent of the New York City Milling Company, New York, N.Y.; General Manager and Superintendent of the Ohio Cereal Co., Circleville, Ohio; and owner and manager of The McDonald Milling Company, Atchison, Kansas.

For 2 terms he was president of the Iowa Millers' Club.

PROTECTING CANADIAN INTERESTS.

Refuse screenings produced from cleaning wheat and other grains are not now permitted to be exported from Canada unless they have been bought in open grain exchange trading. An order to this effect by the Canada Food Board is protecting Canadian interests against the possibility of discrimination and has put the sale of refuse screenings on an absolutely competitive basis.

ALLIES SHARE OUR SUGAR.

Before the war, the Allied nations in Europe drew virtually no sugar from the sources of supply for this continent. Now about one-third of the sugar from these sources is going to the Allies.

REVIEW OF RECENT ORDERS.

Summary of Recent Orders of the Canada Food Board.

Order No. 51.—Persons holding a Baker's License from the Canada Food Board and who do not manufacture ice cream or candy, and persons holding a Public Eating Place License and who do not manufacture candy, shall not require a Confectioner's License in addition to the license already held by them.

Order No. 53.—This Order provided additional regulations in order to conserve wheat by requiring the use of substitutes in the manufacture of breakfast foods formerly made wholly or in part from wheat. Following are the principal provisions:—

No person shall manufacture any rolled wheat, wheat flakes, wheat meal or cracked wheat, containing more than 80 per centum by weight of wheat; provided, however, that in manufacturing any of these products of the whole wheat from which the bran and shorts are not removed no substitutes need be added.

No person shall manufacture any Alimentary Pastes or self raising flour containing more than 80 per centum by weight of wheat flour.

No person shall manufacture buckwheat flour containing more than 35 per centum of wheat flour.

No person shall manufacture any breakfast foods except those mentioned in the next preceding sections containing more than 50 per centum of wheat or wheat flour.

On or before August 1st., 1918, every person manufacturing any of the products mentioned in this Order shall file with the Canada Food Board a sworn statement showing the ingredients and the proportion of same constituting each of such products made by them.

This Order came into effect on July 5th., 1918.

Order No. 54.—By this Order, further restrictions were placed on the use of sugar by manufacturers of soft drinks, fountain fruits or syrups, jelly powders, etc. and by proprietors of soda fountains and ice cream parlors. It required that after August 1st. all manufacturers who use sugar in making any product whatsoever must be licensed by the Food Board.

On and after July 15th., every manufacturer of beers, ales, soft drinks, fountain fruits or syrups, dessert or jelly powders or marshmallow powders and every proprietor of a soda fountain or ice cream parlor is limited in his use of sugar during each of the months of July, August and September, 1918, to 75 per cent of the average monthly amount of sugar used by him during the year 1917. As the bulk of the sugar is used during about four months, the restriction is very drastic. This order became effective July 15th, and heavy penalties are provided for violation.

Order No. 55.—Because of the limited supplies of substitutes for wheat flour available in comparison to the demand expected to result from the operation of the Canada Food Board Order No. 50, requiring the use of substitutes in certain proportions by bakers, Public Eating Places and private households, the operation of certain sections of Order 50 have been deferred until a date to be fixed. It is still compulsory for bakers, confectioners, proprietors of public eating places and persons in the homes baking for private consumption to use at least 10 per cent of substitutes for wheat in making

any product in which white or standard flour is used. Dealers in all parts of Canada are still prohibited, under penalty of heavy fine or imprisonment, to sell standard wheat flour to any person who does not purchase substitutes from him in the proportion of at least one pound of substitutes to four pounds of wheat flour. Labelling of bread has been made permissive but not compulsory.

PROBLEM OF PRICE CONTROL.

Mr. Herbert Hoover, Food Administrator of the United States, has expressed his views in regard to prices as follows:

"Prices must be held high enough to maintain production. The cost of production and, therefore, the necessary price is not the same in every district, nor in every plant in the same district, nor in the same plant at different seasons. To cut the price to the point which will give no more than a fair return to those in the most favourable situation will cut off a great many whose production is needed. To offer prices that will give a profit in every case will permit inordinate profits for some.

"In settling upon fair prices a level is to be sought which will keep substantially the whole industry going. There is usually a fringe of production that we must get along without. It would not do to raise the price to everybody, say, 25 per cent to make it worth while for a few growers on the edge of production to increase the total by a small fraction.

"On the other hand, as in the packing industry, a price level that would be sufficient for the large packers would put many of the small packers out of business—and the country needs their production.

"The remedy suggested to equalize conditions is to establish prices as nearly as may be sufficient to maintain the industry as a whole and to levy a heavy tax on excess profits.

"The profiteer is abhorrent and his practices can not be condoned, but prices must be allowed at a level that will insure the production required for war needs."

IMPORTATION OF DRIED FRUITS.

The United States War Trade Board has removed the restrictions recently placed on the movement of dried prunes and dried peaches in so far as Canada is concerned. Permits for importation of such products must be secured from the Canada Food Board.

PRICE WAS KEPT DOWN.

How Canada Food Board Averted Threatened Advance in Bread Prices.

While the Canada Food Board has no control of the price of grains, it has been able, by a simple but effective expedient, to counteract the recent advance in the price of white corn, keep down the price of corn-flour and save the public from a threatened increase in the price of bread.

As a result of an apparent scarcity of white corn in the principal markets of the United States the price was advanced until it was considerably higher than that of yellow milling and other grades of corn. Of course this meant a corresponding increase in the price of white corn flour. To counteract this advance, the Food Board requested all millers, manufacturing corn flour and corn meal, or otherwise converting corn into a substitute, to mix not more than 25 per cent of white corn with at least 75 per cent of good yellow milling, or good mixed corn. In this way the price of corn flour has been reduced even lower than that of Government standard wheat flour. Blended corn flour wholesale to-day costs \$1 per barrel less than white corn flour and the food value is quite as high.

The full significance of this action can best be realized in connection with the statements of certain bakers that the price of bread would be increased by reason of the increase in the cost of corn flour and the Food Board's insistence on the use of corn or other substitutes in bread making. By thus making blended corn flour available at reasonable prices. The Food Board has relieved the bakers from the alleged necessity of advancing the price of bread and has saved in the aggregate a very large sum for the consumers.

The public can help in the conservation campaign by not demanding white bread. In this connection, attention is called to the following extract from a letter which has been sent to the bakers throughout Canada, urging upon them the importance of using those substitutes for wheat flour which are most available at moderate prices:

"The public demand for white bread, which has been developed for years, is a temptation to bakers to use large quantities of high-priced substitutes, and to employ labour in mechanical processes for whitening the loaf. The public must be educated not to expect a white loaf, and must be taught that a well-baked dark loaf is equally palatable and nutritious. The Canada Food Board is already doing what it can to impress this fact upon the public, but the bakers must also help by using those substitutes that are most readily available at

moderate prices. The Board requests all bakers to take notice that corn starch, rice flour, etc., should not be used in large quantities by them; nor should chemicals, the "break" or any mechanical contrivance that has for its purpose the whitening of the loaf, be employed."

CONSUMERS ARE PROTECTED.

The Order in Council making it illegal for freight cars containing food or food products to remain under load at their destination for a longer period than four days after notice of arrival has been given to the consignee by the Railway Company, not only has effected a very large reduction in waste but has also been a factor in keeping down food prices and preventing speculation. Before the Order was passed, many freight cars were used by speculators as temporary warehouses. Such speculative activities were of course reflected in the prices of food paid by the consumer.

The car detention and waste orders have resulted in a tremendous saving of food stuffs. In the past shipments of food not infrequently were refused by speculative consignees in case of a declining market, and waste often occurred before matters in dispute between the consignor and the consignee were settled.

The Railway Companies are now required to notify the Food Board when any freight car containing food remains at its destination for more than four days, and the Board at once calls upon the consignee to unload the car. If this is not done promptly, the contents may be seized and sold; any loss incurred being borne by the owner. If avoidable waste occurs the owner is also liable to a heavy penalty.

The Food Board already has seized and sold a considerable number of cars of perishable food-stuffs in order to prevent waste. It has also dealt with close to 1,000 cases of detained cars containing food stuffs, and has arranged for expeditious disposal of the contents whenever waste was threatened.

UTILIZATION OF GARBAGE.

The Detroit City Gas Company has discontinued the sale of household incinerators until after the war. This action was taken in support of the campaign of garbage utilization in order to release glycerine and the ingredients which are necessary for war industries.

WAR GARDEN ACHIEVEMENTS.

The 275 acres of waste land brought under cultivation by the Vacant Lots Cultivation Association of Toronto, in conjunction with the local Rotary Club, will yield no less than \$85,000 in produce this year, according to officials of the Association.

The Vacant Lots movement represents only one-fifth of the total amount of gardening which has been done in Toronto this summer. The total acreage under garden cultivation in Toronto is placed at 1,375 and the value of the produce raised this year will be about \$425,000. There are close to 10,000 gardens in the city.

The Vacant Lots Cultivation Association and the Rotary Club have done splendid work this year in helping to popularize the home-garden idea. In 1916, the association ploughed 300 gardens; the following year this number was increased to 826, while this year there are roughly 2,000 gardens under the direction of the Vacant Lots Cultivation Association.

KILL OFF "BOARDING" HENS.

At least 10 per cent of the hens in Ontario are mere boarders. Prof. Graham told a meeting of agricultural representatives at the Ontario Agricultural College recently. He advised that non-producers should be disposed of.

HELPED TO SAVE FRUIT CROP.

Some 2,000 young women recruited in British Columbia under the auspices of the Y.W.C.A. have proved a factor of very great importance in saving the fruit crop of British Columbia. Despite much suffering from mosquitoes, necessitating frequent relays, the patriotic fruit pickers remained at work, and had it not been for their help, a very considerable part of the crop would have been lost.

POOR POTATO CROP IN STATES.

Potato crops in the United States, including the white and sweet varieties, as estimated by the Government, show a loss of 23,000,000 bushels compared with last month, and 54,000,000 bushels as compared with last year.

Butchers in Birmingham, England, have undertaken to buy bones back after the housewife has made full use of them, paying the customer half of proceeds of their disposal. They are used for the extraction of glycerine and for the manufacture of phosphate for fertilizer and a valuable pig and poultry food.

LOSS THROUGH WASHING EGGS.

Grocers receiving eggs which they expect to keep on hand for any length of time should not wash them, even if they are dirty. The dirt is wholly on the outside, and only affects the appearance of the egg. The egg shell contains a gelatinous substance which prevents air and germs from entering. This substance is removed by washing.

The United States Department of Agriculture estimates that more than 5,000,000 eggs spoil unnecessarily in cold storage every year in the United States because they have been washed or have in some way become wet before being sent to market.

DISTRIBUTION OF TRACTORS.

Complete reports on the distribution of Fordson tractors which were made available by the Canada Food Board to the Canadian farmers at cost and which helped materially in increasing the acreage in crop this year show that 1,073 tractors were purchased. Two hundred were taken in Ontario; 9 in Quebec; 5 in New Brunswick; 14 in Nova Scotia; 6 in Prince Edward Island; 143 in Manitoba; 349 in Saskatchewan; 327 in Alberta and 20 in British Columbia.

MUST NOT BURN STRAW STACKS.

Because of the serious situation developing in Alberta and Saskatchewan so far as feed for live stock is concerned, particularly for next winter, an order in council has been passed prohibiting the burning of all straw stacks remaining over from last year in the three prairie provinces.

SYRUP FROM BIRCH TREE SAP.

Syrup made from the sap of birch trees is a foodstuff rivalling in substance and flavour the maple syrup, in the opinion of D. M. Lynch, owner of a Marl deposit north of Anchorage, Alaska.

IMPORTS OF OIL CAKE ARRANGED.

Arrangements have been made by the Canada Food Board for imports from the United States of 2,100,000 lbs. of oil cake for Canadian farmers.

"I am now converted to the practical usefulness of women on the farm," Dr. G. C. Creelman, Commissioner of Agriculture for Ontario and President of the Ontario Agricultural College.

SAVE BREEDING STOCK.

Effort Being Made to Prevent Depletion of Cattle in Western Canada.

At a meeting, in Winnipeg, of representatives of agricultural, banking, commercial and railway interests, called by Mr. J. D. McGregor of the Canada Food Board, a resolution was passed asking the Manitoba Government to take immediate action whereby all the young female stock would be retained in the country, by purchasing such stock and distributing it among the farmers in those sections of Manitoba where feed is available. This action was made desirable in view of the almost entire lack of feed in the southern parts of the Western provinces, and the fact that this condition was causing the forced marketing of young cattle in large numbers, including desirable breeding stock.

It is proposed that the Government should buy all the desirable young females that are offered on the Winnipeg market, and sell them to farmers on suitable terms in districts where there is a good crop and large quantities of hay. It is estimated that between 20,000 and 30,000 breeding cattle could be saved in this way.

It is expected that this plan will solve the problem of preventing depletion of livestock in Western Canada. Its full importance can only be realized in connection with the fact that such tremendous inroads have been made into the livestock herds of Europe, due to the need for meat and the shortage of feed. After the war the country that has large numbers of cattle will be in the best position to take advantage of the conditions that prevail at that time. The plan has been enthusiastically endorsed and approved by the Manitoba Government.

LIVESTOCK POSSIBILITIES.

In an address at the opening of the Edmonton Exhibition, Mr. J. D. McGregor, Director of Agricultural Labour of the Canada Food Board, emphasizes the unsurpassed live stock possibilities in Alberta.

"With barley and oats for feed and the roughage which can be grown in such abundance in Northern Alberta, I venture to say that nowhere on the American continent can better or cheaper beef be procured. Have we not proved that Western Canada can breed and feed on the produce of our own farms, animals that can compete successfully with the corn-fed animals that the bred in the South?" he said.

"When the war is over and conditions become normal in Europe, the production of wheat will increase very rapidly, but it will take many years for conditions to become normal as far as livestock is concerned, and Canada should be prepared to take advantage of this position."

PRODUCING MORE CHEESE.

Mr. J. A. Ruddick, Dairy and Cold Storage Commissioner for Canada, in a survey of the cheese situation, points out that the British Ministry of Food, through the Dairy Produce Commission, has purchased Canada's entire exportable surplus of cheese this season.

Just before the war the production of cheese in this country reached the lowest point since 1914, but, stimulated by high prices, there has been a substantial increase during the past three years. Due to greater production and conservation in home consumption, exports of cheese from Canada in 1917 were greater by 37,000,000 pounds than the 1914 exports.

Mr. Ruddick continues as follows in part: "The output in Manitoba and Alberta is increasing and takes the place of what was formerly shipped from Ontario. The manufacture of cheese has also been revived in British Columbia this year. The production of cheese in the western provinces will not be large enough, however, to affect materially the situation for some years to come, as the tendency is to make butter rather than cheese. The West is now in a position to supply its own needs in butter, shut out the large quantity that formerly came from New Zealand, and have a surplus for export....."

"The cheese producers of Canada are really in a very fortunate position under the extraordinary conditions which prevail. They are so because cheese is considered essential as a food both for the army in France and for the civil population in the United Kingdom, and because of our favourable position in regard to shipping as compared with New Zealand and other sources of supply of any consequence. The Imperial Ministry of Food realizes that in order to ensure full production they must pay a good price. These are encouraging features of the situation which ensure good prices for the future."

HELPING THE ENEMY.

Man Who Spread Grotesque Lie Makes Ample Disavowal and Apology.

Another attempt to discredit the work of the Canada Food Board has failed, due in large measure to the patriotic action of the Manitoba Free Press. The newspaper received a letter from a country correspondent giving, on what was claimed to be undoubted authority, information relative to the operations of Mr. J. D. McGregor, Director of Agricultural Labour, Canada Food Board, and also the Board's Western Representative. The statement was made that Mr. McGregor had been "hogging" sugar by the carload. The sugar thus "hogged" was said to be stored in the barns upon Mr. McGregor's farms, where it was to be used in fattening show cattle.

Realizing the dangers of the story in relation to the work of the Food Board, The Manitoba Free Press brought it to the attention of Mr. McGregor, who decided to make an example of the man who was spreading the lie. Accordingly the writer was prosecuted. After being committed for trial for defamatory libel, he tendered Mr. McGregor an ample disavowal and apology, admitting that he had no knowledge of the "facts" which he had stated so confidently, but had acted upon idle rumor.

Following is the letter of apology from A. A. Titus, a prominent farmer of Napinka district:

"J. D. McGregor, Esq.,
"Brandon, Man.

"Dear Sir,—Referring to the letter of the 17th of June, 1918, which I sent to the editor of the Free Press of Winnipeg, and which is the subject of the criminal information for defamatory libel which you have laid against me and on which I have asked a stay of proceedings, I desire to express to you my sincere regret that I should have allowed myself to take the course of writing and forwarding such a letter. The only information I had was unsubstantial gossip, which upon inquiry I find to be absolutely without foundation or colour of truth, and I hereby unreservedly withdraw all imputation against you contained in the letter in question, and acknowledge that the charge of hoarding, derogatory as it is to your character and influence, was and is untrue. I wish that I had communicated with you personally on the subject instead of taking the ill-considered step of writing to the newspaper, as I have no ill-will toward you whatever, and I desire you to accept this statement as the best amends I am able to make for any wrong that has been done to you in your personal character and official capacity on the Canada Food Board. Yours truly.

"A. A. TITUS.

Referring to the slander editorially, The Manitoba Free Press said:

"This is a typical incident in the subterranean campaign of innuendo and falsehood against public officials which is being carried on all over Canada. A mischief-maker has only to think up some impossible yarn about a man in authority and mention it casually upon the street corner; immediately it flies over the country like thistle down in a gale. Within a fortnight this story of the depravity and corruption of the man in authority will be re-echoed in the remotest reaches of the Peace River country and in the wilds of Hudson's Bay. A pro-German in a railway trip from here to Calgary, by judicious use of smoking-room facilities, can spread enough 'poison gas' to inflict upon Canada an injury equal to the loss of a battle."

"This mischief-making is possible owing to the suspicious humor in which the people have allowed themselves to be led by the knockers and fault-finders who are to be found in every locality, a considerable proportion of whom are nothing less than German agents."

Mr. McGregor is prepared to make an example of the original liar if he can be discovered.

A leaflet which is being distributed with this issue of the Canadian Food Bulletin shows the importance to the Allied cause of the work which the Canada Food Board is directing. It is natural that enemy agents should hesitate at no slander, no matter how grotesque, in the hope of discouraging the production and conservation efforts which have done so much to increase food shipments from Canada for Overseas.

LADIES' AID SETS AN EXAMPLE.

The Members of the Ladies' Aid of the Chilliwack, (B.C.) Methodist Church have passed a resolution putting themselves on record as being ready and willing to comply with all the regulations and directions coming from the Canada Food Board, both in their homes and in their church work. The resolution further states:

"As long as the present need exists, we dispense with the serving of all food except fruit and ice-cream at all church and social functions."

The Danish Home Office, after investigating complaints about the scanty sugar ration, has announced that the stores of fat in the country are exceptionally small and that they will not allow a supplementary ration to be introduced.

ECONOMY IN DELIVERY.

Remarkable Results have been Achieved in many Places in the United States.

The Canada Food Board has advocated the reduction of retail deliveries and, wherever possible, the adoption of a co-operative or union delivery system. This propaganda has had good results, particularly in encouraging the "cash and carry" plan and general elimination of unnecessary delivery services. In the United States, the Commercial Economy Board has recommended that retail delivery service be restricted to not more than one trip a day over each route; that special deliveries be eliminated and that the privilege of returning merchandise be restricted to not more than three days; and that co-operative delivery systems be organized wherever possible, especially in medium and small-sized towns.

This plan already has been adopted, wholly or in part, by merchants in cities with a total population of 11½ million out of the total urban population in the United States of 41 million. Boston, Providence, Philadelphia, Washington, Lynchburg, Louisville, Cincinnati, Cleveland, Columbus, Indianapolis, Detroit, Milwaukee, St. Paul, Minneapolis, Des Moines, St. Louis, Seattle, Los Angeles, and Oakland were included in the list. In New York and Chicago many of the large stores have just adopted the plan.

The results have amply justified the programme. Thirty-four department stores in different cities show that by one delivery a day they have been able to operate with 554 deliverymen where 864 were previously employed. This is a saving of 35 per cent. These same stores have saved 132 automobiles out of 330, or 40 per cent. By restricting the privilege of returning merchandise to three days the amount returned has been reduced to 36 per cent. Many employees other than deliverymen have also been made available for other work, as in the sorting and routing rooms.

In small stores the percentage of saving in men is frequently greater. In many cases one delivery a day is enabling one deliveryman to do the work that formerly required two. Thirteen stores in Indianapolis have saved the services of 151 men. One retail grocer now employs 28 deliverymen in the place of 57 and has saved 24 horses and wagons out of 46. Another has saved 32 automobiles and drivers. Forty-two small grocers in New Jersey now operate with 61 deliverymen in the place of 116. It is now estimated, officially, that the labour of at least 125,000 men can be saved

in the United States by adoption of this programme.

The curtailment of excessive delivery service has not caused any hardship to the employees of the stores. It has enabled merchants who have adopted the plan to avoid the necessity of refilling the positions of many men who have entered military service or engaged in essential war work. The conditions of work for those who remain in the delivery service have not been rendered more difficult. On the contrary, the reduction in the number of deliveries has brought about shorter hours for the deliverymen in numerous stores.

PRICES FOR SUBSTITUTES.

Canada Food Board Aims to Protect Public Against Excessive Charges.

Use of ten percent of substitutes for wheat flour in bakery products, whether they are made in the home or in the bakery establishments, is now required by law. In order to protect the public against exorbitant charges when purchasing substitutes for wheat flour, the Canada Food Board has stated what prices should be considered reasonable in view of the present wholesale prices.

In Eastern Canada white corn flour costs \$11.50 to \$12.10 per barrel of 196 pounds and blended corn flour from \$10.50 to \$11.10. In Western Canada blended corn flour wholesale costs from \$11.50 to \$12.80, at Vancouver. In view of these wholesale prices, the retail price for small quantities of corn flour when bought by the pound should not be more than 6½ cents in Eastern Canada to 8 cents in Western Canada.

Wholesale prices of rye flour range from \$12.00 per barrel at points of production in Western Canada to \$13.00 in Eastern Canada and \$13.50 in British Columbia. Rye flour at retail, in small quantities, should not, therefore, cost the consumer more than 7½ cents per pound in Eastern Canada, and 8½ cents per pound in the extreme West.

Barley flour, wholesale, costs from \$9.50 at points of production in the West to \$11.00 in Eastern Canada and \$11.50 in British Columbia. Therefore barley flour retail in small quantities should not cost the consumer more than from 6½ cents in Eastern Canada to 6 cents per pound in Western Canada.

It should be understood that the above prices are not fixed and will vary with changes in the price of grain.

ORDERS ARE ENFORCED.

Messrs. Gibson Brothers, Halifax, sent out a circular to the trade under date of June 24, 1918, offering immediate shipment of feed, providing the car contained not less than 75 barrels of flour. This was in direct violation of the regulations of the Canada Food Board providing that no person shall directly or indirectly make it a condition upon which he sells any product manufactured in any flour mill, that the purchaser shall buy any other product. Accordingly, the license of Messrs. Gibson Brothers was suspended for a period of 30 days, during which time they were prohibited from buying or selling directly or indirectly or acting as agent in buying or selling any flour or feed.

August F. C. Durdan, Windsor, Ont., has been ordered to discontinue the manufacture of candy and not to purchase any sugar for candy-making until after September 1 next, or until permission is granted by the Canada Food Board. This penalty followed upon infraction of the regulation which requires that candy manufacturers do not use per month during May, June, July and August more than 50 per cent of the average monthly quantity of cane sugar used during the year 1917. Durdan was found to have already used his allotment of sugar for this period.

For not having applied for or obtained a license to manufacture candy, the following Montreal firms were ordered to discontinue manufacturing candy forthwith until such time as the Canada Food Board grants them permission to resume making the same, during which time they shall not be permitted to purchase or use any sugar for manufacturing purposes: Sampson & Mechos, 1793 St. Laurent street; K. P. Boingou, 1439 St. Denis street; Peter A. Postolakos, 453 Notre Dame street west.

For having exceeded what would have been his allotment of sugar for the manufacture of candy for the four months ending August 31, C. Arthur Mousseau, 919 Logan street, Montreal, was ordered to discontinue forthwith the manufacture of candy until after September 1, and until permission has been granted by the Canada Food Board, and not to purchase or use any sugar for that purpose and to return what sugar he has on hand.

Messrs. Wm. Borthwick and Chevrier Brothers, of Cornwall, Ont., were prohibited by the Canada Food Board from purchasing or selling flour for a period of fifteen days from August 1, because they were not conserving in the distribution of flour, and did not take sufficient precaution to prevent illegal export of flour from Canada.

Peter Smith, a Russian, who was arraigned in the Calgary Police court under the Loafer Law, was told that honest toil was the duty of all residents especially in war time. In addition, he was fined \$10 and costs, with the alternative of one month in jail.

Nik Wersta and Alexander Charvey were each fined \$50 and \$4 costs in the Ottawa Police Court when they were arraigned under the Loafer Law.

George Wong, proprietor of the Erie Cafe, St. Thomas, Ont., was fined \$100 for selling beef contrary to the Canada Food Board regulations.

Magistrate Askwith, of Ottawa, has decided that a physically-fit man, when canvassing for photography, is not engaged in a useful occupation. Joseph Nash, of Ottawa, and Charles Quelch, of Toronto, representing the United Art Company, appeared before the magistrate charged under the Loafer Law. Nash promised to secure other more useful work, and Quelch, who is a cripple, was allowed to remain at his work.

The bakery license of G. E. Drolet, 99 St. Valler street, Quebec, Que., was suspended by the Canada Food Board for seven days, and during the period of suspension the proprietor was forbidden to manufacture or sell bread or products made from flour or to take delivery of any flour. The action was taken after continued violation of the order requiring all bakers to use substitutes in the manufacture of bread. It is the intention of the Canada Food Board to deal summarily with bakers who do not use substitutes or who offend against the Food Board's regulations in other ways.

E. Emad, proprietor of a confectionery business at 317 Third avenue, Prince Rupert, B.C., was ordered by the Food Board to discontinue the manufacture of candy at once, and not to purchase or use any sugar for that purpose until after September 1, and only then if permission has been granted him by the Food Board. Mr. Emad applied for a confectioner's license, but he was found to have used more sugar than would have been his allotment. Manufacturers who use sugar in excess of the allotment made by the Canada Food Board or who violate other regulations of the Food Board are subject to heavy penalties, and the Board is prepared to take drastic action.

Alberic Beauchamp, 145 Craig Street East, Montreal, violated the regulations of the Canada Food Board by having sugar bowls on his tables, and by serving bread in large quantities. His license was suspended for a period of seven days, during which time he was required to close his restaurant and not to serve any meals or purchase any food or food products.

Mascott Confectionery Co., 312 Bleury street, Montreal, was ordered by the Canada Food Board to return any sugar on hand to the dealer from whom it was purchased and to cancel all orders for sugar. This concern had not manufactured candy prior to May 1, and was, therefore, not entitled, under the Canada Food Board's regulations, to an allotment of sugar for the manufacture of candy.

Charged with an offence under the Loafer Law and with three additional offences, John Hoealscher, of Shakespeare, Ont., was fined and allowed his freedom only upon the condition that he would secure employment with a man who would keep a tight rein on him.

The first penalty for violation of the regulations prohibiting the use in the manufacture of ice cream of more than 10 per cent of fats or more than 6 pounds of cane sugar to 8 gallons of ice cream, has been imposed, the offender being Mike Maraskas, 243 Front street, Belleville. An analysis of ice cream sold by the dealer showed that he was using excessive amounts of both butter fat and sugar. For this reason he has been ordered to close his business for a period of 15 days, from August 19 to September 2, both days inclusive.

CHIEF CONSTABLES PLEDGE ASSISTANCE IN THE CANADA FOOD BOARD'S WORK.

The following is an entry in the official report of the meeting of the Chief Constables Association of Canada, held at Hamilton on July 18th:—

“Moved by Chief Cuddy and seconded by Superintendent Rogers, Toronto, that the members of this Association give every assistance in their power to the Canada Food Board. Carried.”

The resolution was adopted following an address by Mr. James Parker, representing the Canada Food Board, who explained the work of the Board and showed how it depended principally upon the patriotic co-operation of Provincial and Municipal authorities for the enforcement of food regulations. He explained that this course had been adopted instead of building up an entirely new enforcement organization which would have necessitated a very great duplication of effort, withdrawal of a considerable number of men from productive occupations, and a very large expenditure of money.

The following public eating places in Montreal were closed by the Canada Food Board for periods ranging from 3 to 15 days for offences against the Board's regulations:

Great Britain Lunch Room, 553 St. James street, for serving doughnuts contrary to the food regulations. Ordered to close on August 1st for five days.

Canadian Restaurant, 67 St. Catherine street east, for serving veal at hours prohibited under the regulations ordered to close on August 2nd for seven days.

Capital Lunch, 234 St. Lawrence Main, for serving doughnuts, and for serving veal on restricted days. Ordered to close on August 2nd for five days.

Riendeau Hotel, Jacques Cartier Square, for serving beefsteak in violation of the Food Board's regulations. Ordered to close on August 1st for seven days.

Terrapin Cafe, 25 Notre Dame street east, for serving beef steak in prohibited hours. Ordered to close on August 2nd for seven days.

Emile Cafe, 24 Lagauchetiere street, for serving veal in violation of the regulations. Ordered to close for three days.

I. Montrull Cafe, 283 St. Paul East, for general disregard of regulations relative to the serving of bread. Ordered to close on August 1st for seven days.

Martinique Cafe, 294 St. Lawrence St., for serving veal during prohibited hours. Ordered to close on August 2nd for five days.

Herb's Place, corner St. Lawrence and Craig streets, for serving sandwiches during prohibited hours. Ordered to close on August 1st for seven days.

D. Lesage Restaurant, 195 St. Paul street east, for serving meats contrary to regulations and for disregard of the latter. Ordered to close on August 1st for fifteen days.

Champagne Restaurant, 33 Craig st., for serving pork contrary to the regulations. Ordered to close on August 1st for seven days.

Dealers are warned that sale of any food-stuffs to persons whose licenses have been suspended or cancelled, or whose business establish-

ments have been close by order of the Canada Food Board, would be in violation of the Food Board's regulations and would entail cancellation of their own licenses.

The following bakeries in Toronto were closed by the Canada Food Board by suspension of their licenses for seven days from August 7: D. Weiner, 191 Dundas street west; B. Markowitz, 176 York street; J. Sterling, 110 Elizabeth street; W. Kapperman, 181 Elizabeth street; M. Sherman, 109 Elizabeth street; H. Pepperman, 202 Augusta avenue; Keystone Bakery, 17 Phoebe street; H. Halmutter, 175 Baldwin street; A. Newman, 166 Ontario street; W. Silverstein, 25 Baldwin street; A. Mandel, 231 Maria street. The managements of these establishments failed to comply with the regulation prohibiting the baking of bread on the sole of the oven. During the period of their license suspension they were ordered not to purchase or take delivery of any food commodities or to manufacture, sell or deal in bread or any product of wheat or other flour.

By baking bread on the sole of the oven, there is a loss of 30 pounds of bread from every barrel of flour. It was in order to prevent this loss that the Food Board's regulation was passed, and the Board intends to close any bakery that continues to make sole bread.

The proprietor of the B. C. Cafe at Morris, Sask., was fined \$100 and costs in the Regina Police Court for selling bread retail without having first obtained a license from the Canada Food Board.

High Constable Whitesides and County Constable Gundry, of Goderich, Ont., have been enforcing the Loafers Law, and a number of young men have been forced to find useful work.

For selling pork during prohibited hours, A. Nestman, proprietor of the Essex Hotel, Windsor, was fined \$100 and costs by the local magistrate.

The proprietor of the King George Hotel, Windsor, paid a fine of \$100 and costs for serving roast beef during prohibited hours.

PENALTIES ARE IMPOSED.

Advertisements in disregard of the regulations limiting holdings of flour and sugar will not be tolerated by the Canada Food Board. An example has been made of Messrs. Ryan Brothers, of Truro, N.S., who, in a recent advertisement in the Truro News, advised people to buy a barrel of flour and a sack of sugar. In the case of sugar, the statement was made "the price is advancing." When the advertising came to the attention of the Food Board the latter telegraphed to Ryan Brothers, forbidding them to sell any flour or sugar for ten days.

Licensed dealers in food products are prohibited from dealing in food or food products with any person who has failed to comply with the licensing regulations of the Canada Food Board, or whose license has been cancelled or is under suspension.

It is the intention of the Food Board to withhold, suspend or cancel the license of any person who violates the food regulations. Through its licensing regulations, the Board has control of the distribution of food products and will shut off supplies of such offenders.

For neglecting to obtain a confectioner's license and for using sugar in the manufacture of candy, without permission, the A. J. Campbell Company, 125 Fifth Avenue West, Calgary, was ordered to discontinue the manufacture of candy and has been prohibited from purchasing sugar for that purpose until after September 1, or until a license has been obtained.

S. Miller, of Prince Albert, Sask., attempted to operate without a confectioner's license and purchased sugar for the manufacture of candy, without permission. He was ordered to discontinue such manufacture and not to purchase sugar for candy-making until a license has been obtained and an allotment of sugar decided upon.

The Chocolate Shop, 435 Grandville street, Vancouver, used up its full allotment of sugar for the months of May, June, July and August. Accordingly, the management was ordered to discontinue manufacture of candy forthwith, and not to purchase sugar for that purpose until after September 1, or until a license has been obtained.

The Fort Garry Confectionery and Bakery, 265 Portage avenue, Winnipeg, recently commenced the manufacture of candy. On this account the concern was not entitled to purchase sugar for use in candy-making, and has been ordered to discontinue such manufacture and not to purchase sugar for this purpose until after September 1, or until permission has been granted.

Tom Lee, proprietor of the Star Café, Windsor, was fined \$100 and costs by the local magistrate for serving beef steak during prohibited hours.

Frederick Neston, Henry Avenue, Winnipeg, failed to obtain a license for his boarding house and as a consequence was fined \$100 and costs.

Samuel Diamend was fined \$100 and costs under the Waste Order in the Ottawa Police Court for allowing twenty-six boxes of beans to rot.

For serving veal during prohibited hours, Edy Benson, Proprietor of the Lachine Café, Lachine, Que., had his license suspended and was ordered to close his restaurant for 10 days, from August 15th.

For selling beef during prohibited hours, and for serving bread in excess of the quantities allowed by the regulations of the Canada Food Board, Dominique Hallick, 1294 Iberville street, Montreal, was ordered to close his restaurant for seven days from August 8th.

For not conserving in the distribution of flour, and for not taking sufficient precaution to prevent illegal export of flour from Canada, A. A. Collins and Frank Robideau, both of Cornwall, were prohibited from purchasing or selling flour and feed from August 16th to August 31st. If they wish to continue in the flour and feed business they must satisfy the Canada Food Board, before the expiration of the suspension period, that every precaution will be taken in future to sell only in limited quantities, and to bona fide residents of Canada.

Three gipsies appeared in the Goderich Police Court, charged under the law which requires men between the ages of 16 and 60 to be engaged in some useful occupation. All three pleaded guilty but were given a chance to dispose of their horses and find work.

The dining room and restaurant of the Dawson Palace Hotel, Limited, 373 Notre Dame street west, Montreal, was closed by order of the Food Board, for seven days from August 11. When visited by an inspector it was found that the establishment was serving beef during prohibited hours.

An inspector found that Alberic Beauchamp, 145 Craig street east, had sugar bowls on his tables and that he was serving bread in large quantities. Accordingly, the Food Board ordered him to close his establishment for seven days from August 10. During the period of suspension he was not permitted to serve any meals or purchase any food or food products.

Police Magistrate Macdonald, of Winnipeg, has ruled that taking care of children by the man of the house is not a useful occupation. Herbert L. Varty 243 Edmonton street, was arraigned on a charge of idleness and pleaded that he was looking after his children.

Magistrate Denison in the Toronto Police Court fined L. Levinsky \$100 and costs for having in his house more than fifteen days supply of sugar. For a family of four Levinsky had two hundred pounds. He claimed to have made the purchase before the Order in Council limiting the holdings of sugar was passed. The Magistrate told him that he should have returned the sugar when the Food Board's Order was passed last April.

REPORT WILFUL WASTE: IDLE RUMOR DANGEROUS.

All persons who know of cases of wilful waste of food should, as a patriotic duty, report the same to the nearest police authorities or to the Canada Food Board. It is, however, unpatriotic to assist in spreading stories of waste of food, for which often there is no basis of fact. In a number of cases, rumours of this kind have apparently been originated by enemy agents. This propaganda is of insidious and dangerous character for the reason that loyal citizens often have assisted, unintentionally, in circulating untrue hearsay reports.

The Canada Food Board investigates fully all cases of alleged wilful waste of foodstuffs which come to its attention.

"The life of a loafer is a hazard," Sir Hugh Macdonald, Winnipeg's Police Magistrate, said to Alex. SZHRUBIT, charged under the Loafer Law. SZHRUBIT was given several days to make good his promise to obtain useful work.

A Chinese restaurant keeper at St. Thomas, Ont., was fined \$100 for serving roast beef on a meatless day. The prosecution was instituted by Mr. F. W. Mossop, representing the Canada Food Board, and the fact that the restaurant man advertised the product as "roast beef breast" did not save him from the penalty. The magistrate told him that if he knew enough to run a restaurant he should know enough to obey the law.

Mr. J. P. Cohen, J.P., presiding in the Toronto police court ruled that each bag of flour must be up to the specified weight and that it was not sufficient that an average should be up to correct weight. Accordingly, T. B. Loblaw, owner of the Loblaw stores, and Charles Elmes, 703 Dundas St., Toronto were each fined \$25 for selling flour under weight.

The Union Confectionery, 238a 8th Avenue East, Calgary, was ordered to discontinue the manufacture of candy forthwith, and not to purchase any sugar to manufacture candy until permission be granted by the Canada Food Board. The concern was required to return the sugar which it had on hand, to the dealer from whom it was purchased, and to cancel all orders for sugar. The Union Confectionery was using sugar in the manufacture of candy, despite the fact that it had not been in business last year, and consequently was not entitled to an allotment of sugar.

A PATRIOTIC CONSTABLE.

A Dominion constable on patrol duty in Montreal has shown a practical interest in the food situation. He wrote to the Canada Food Board stating that, in connection with his work, he has had opportunities to place in excellent positions posters issued by the Food Board. A small supply was sent him and he has made good his promise.

ENFORCEMENT OF FOOD LAWS.

Representative of Food Board has Visited Five Thousand Establishments.

Mr. F. W. Mossop, Inspector for the Canada Food Board has completed a programme of visits and educational work among public eating places of Central Canada in connection with the enforcement of the Canada Food Board's regulations. Mr. Mossop visited approximately 5,000 public eating places. It was not his primary purpose to secure convictions, but a number of convictions and fines were recorded as a result of his work. Mr. Mossop, in a report to the Food Board, states that the regulations are being fairly well observed, but in the local towns enforcement is not as strict as it should be. In Toronto the regulations are being enforced exceedingly well by the police.

Mr. Mossop will spend some time in Western Canada, doing similar work to that which he has been doing in the East.

TO OBSERVE FOOD RULES.

The General Committee of the Victoria, (B.C.) City and District Branch of the Canadian Red Cross Society, by resolution recorded its desire to have all possible steps taken by its Red Cross workers to carry out the spirit of the regulations of the Food Board.

The Committee expressed disapproval of teas and sales of home-cooking, even as a means of raising money for Red Cross, unless the products offered are substitutes for the foods which it is necessary to conserve.

The Executive of the Society has issued a letter asking all friends to reduce consumption of those products needed Oversea and to discontinue the serving of unnecessary refreshments.

MISSION CIRCLE WILL HELP.

The following resolution has been passed by the members of the Mission Circle of the Baptist Church at Chilliwack, B.C.:

"Be it resolved that we the members of the Mission Circle of the Baptist Church, Chilliwack, hereby go on record that we endorse the action of the Food Controller in the conservation of all foods for such time as shall be deemed necessary, that we will aid and assist in the said conservation by our own personal endeavours, and that we will use our influence in getting others to enforce all regulations issued by the office of the said Food Controller."

CALL FOR HELP TO SAVE THE HARVEST ALL IS NEEDED: LET NONE BE LOST.

By HON. T. A. CRERAR.
Minister of Agriculture.

At the commencement of harvesting operations throughout Canada, I desire to urge upon those residents in town and cities who have had experience in farm work that they freely offer their services to assist in successfully saving and housing the crops of all kinds.

Large areas in Western Canada have suffered very severely. Our grain crop there will, unfortunately, fall below that we had hoped for. However, Eastern Canada, on the whole, promises to reap a very excellent crop, and labour must be forthcoming to take this off.

In the recent registration of the man-and-woman-power of Canada almost 200,000 men of various ages, who registered in Eastern Canada, and who have been raised on farms or had worked on farms expressed their willingness to assist in doing farm work when necessary. To those I direct this appeal especially. With this number willing to help, no difficulty should be experienced in saving every bit of crop.

Sometimes it is difficult to connect up the man who is willing to work with the man who is willing to engage him. Those

in towns and cities who have expressed their willingness to assist in this important work, in this time of national need, can very greatly help by making the fact known locally that they are available. They should stick to it, even if the work prove a little bit hard and discouraging. They should look upon it as their contribution to the national effort at the present time, for such it certainly is.

In the last few months many thousands of men have been called from the farms in Canada, to ensure that the Canadian troops at the front would be kept reinforced to full strength. This has meant not only loss in the material sense but the heartbreak of parting with the son or the brother, who has gone along with millions of other brave men to help preserve the liberty of the world.

Any one to-day who saves a penny, or who lends a hand to help in anyway, is taking a part and helping in the common struggle. It is the plain duty of every one who can render any assistance in our harvesting operations to give that assistance and to give it willingly and cheerfully.

MANITOBA CALLS FOR HELP.

Province has 4,000 Men Available for Harvest but Needs 5,000 More.

The following report for Manitoba has been received from the Winnipeg office of the Canada Food Board:

"Rains have caused an increased demand for farm help which, up to the present, has been fairly met. Harvesting is now general. It is estimated that 9,000 additional men will be required to help farmers to bring in the crops, of which number one-third will be procured within the province through regular channels. These will be supplemented by Harvest Clubs of seventy towns and cities, with a present enrollment of 3,000, and by some 300 boy scouts. The local supply of available farm help is estimated to be equivalent to 4,000 men, leaving 5,000 still required from outside the province."

A good citizen is known by the food he eats.

"CITIZEN STOOKING GANGS."

How Storemen of Portage la Prairie Help to Harvest the Crops.

Arrangements have been made to provide city help again this year for the farmers around Portage la Prairie. The scheme was put in operation last year but is now being extended. From 700 to 1,000 acres of grain were stooked in 1917 by the city labour organized under the plan.

All the stores in the city closed at 4 p.m. during August and arrangements were made for men who were willing to do so to be ready at 5 o'clock to leave for the harvest fields. Allowing half an hour for the trip from the city, three hours of daylight still remained. From 250 to 300 men went out every evening and more will go this year. Payment a year ago was made by the farmers at the rate of 30 cents per hour. Farmers requiring the assistance of these "citizen stooking gangs" make application to the municipal employment office.