

Canadian Food Bulletin

No. 17.

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No. 17.

WELL-FED SOLDIERS WILL WIN THE WAR.

Let us live up to the responsibilities which this slogan involves upon us. And at the same time, let us not forget that our civilian Allies, who have borne the brunt of the War's suffering and sacrifices, are dependent upon us for essential food supplies.

CONSERVATION STILL IS IMPERATIVE.

By VISCOUNT RHONDDA, *Food Controller for Great Britain*: Under conditions of war such as this it would obviously be an elementary precaution to build up as large a reserve of food as possible in an island which is menaced by submarine blockade. No such reserve is yet in sight and there should be no slackening in Canadian efforts to provide foodstuffs for the Mother Country."

By HERBERT HOOVER, *United States Food Administrator*: "Every aspect of the wheat situation, both present and prospective, intensifies the need for the greatest possible limitation in the American consumption of wheat and wheat products. If present restrictions should be in the slightest degree relaxed, it would result in serious want for the people of Europe before the wheat crop can reach the market.

"Even if the harvest proves abundant, it will be the first duty of the American people to place every grain they can save into storage, as against possible bad years ahead. It is worth remembering that a famine in Egypt 8,000 years ago was saved by a little Government foresight, and it does not require any illuminated dream to anticipate that, so long as the war lasts with its increasing drafts for men and ammunition workers, the world will steadily produce less food. If we be wise, a great harvest will mean a willing building up of great national reserves."

By HENRY B. THOMSON, *Chairman of the Canada Food Board*: "Although the world wheat crop situation at the present time is more promising than a year ago, still considerable time will elapse before the crops are harvested, and even if the greatest expectations are realized, the fact remains that the world reserves of wheat are exhausted. The greatest care will have to be taken to re-establish these reserves both here and abroad.

"It is highly improbable that the bread grain crops of the world will be large enough to more than re-establish the proper reserves, and it will be absolutely necessary to continue conservation and substitution, at least until the 1919 crop situation is known.

"Canada is daily increasing the manufacture of substitutes for wheat, and consumers are urgently requested to make use of these substitutes to the limit of their ability."

HOW ARE YOU GOING TO HELP TO HARVEST THE CROPS?

2,000 VANCOUVER WOMEN PLEDGE THEMSELVES TO FOOD SERVICE.

A Canadian Press despatch from Vancouver, dated June 17, says: The women of Vancouver at a mass meeting yesterday afternoon attended by nearly 2,000 pledged themselves to conform exactly to the requirements of the Canada Food Board, and to apply the food regulations governing restaurants and bakeries to their homes. Furthermore, it was "especially resolved that we discountenance all social functions which promote the consumption of wheat products, pork, sugar and fats."

SOUR AND CLAMMY BREAD.

Letter Tells of Food Conditions in Paris at the Present Time.

Following is an extract from a recent letter from Paris: "As you may know, no white bread is to be bought in Paris, and I am told that in some parts of the provinces conditions are even worse—that bread of any sort is difficult to get. The quality of the bread in Paris is very poor. It is mixed with many substitutes which do not seem to respond to the yeast. It is generally sour and clammy, and has made a number of people sick. Besides no white bread, there is no cream or sugar or butter desserts of any kind except stewed, and fresh fruits served in any hotel or restaurant; and no cheese is served if the cost of the meal exceeds a dollar and twenty cents. Imagine sitting down to the early French breakfast at a hotel like the Ritz, in Paris, and being served sour war bread and this miserable French coffee which tastes like chicory and soft soap, and then being told that you could not have butter for your bread, nor sugar nor cream for your coffee."

REDUCING THE CITY WASTE.

Returns are Received Weekly from Toronto and Cases Investigated.

Officials of the cities of Montreal and Toronto are now sending to the Canada Food Board weekly returns showing the amount of food stuffs destroyed in incinerator plants in these cities. Details are given, showing the class of material destroyed, amount and by whom delivered. These cases are promptly investigated and the Canada Food Board is prepared to take immediate action, wherever the loss could have been prevented. As a result of this arrangement, the amount of food destroyed in this way in Montreal and Toronto has shown a very great decrease.

"A Profiteer", says an exchange, "is a man who is more interested in getting his bite than in giving his bit".

PLEGGED TO CONSERVATION.

Toronto Synod Urges Clergy to Assist in Promoting Food Saving.

The Anglican Synod of the Diocese of Toronto at its recent meeting adopted a resolution, which among other things, urged "that the clergy take a leading part in moulding public opinion so that our people everywhere will abide by and assist in the enforcement of the regulations and requests of the Government for conservation of food and for increased production and in particular that, until the reaping of the 1918 wheat harvest, greatly increased saving of wheat and wheat flour be urged upon every household as a patriotic duty, the assurance having been given that transportation will be afforded for every pound of wheat and flour saved to help to relieve the undoubted shortage overseas, and that in using such saving care be taken to emphasize this duty notwithstanding that such saving may necessarily involve trifling sacrifices as some substitutes may cost more than the wheat and flour saved."

HELPING OR HINDERING.

"This war is not, as in the past, a war merely of opposing armies, but a war of nations, and there is not to-day a man or woman in the Empire who is not doing something either to help or to hinder the winning of the war. A man of great distinction told me the other day that he estimated the weight of purely military effort at only 25 per cent of the whole, the remaining 75 per cent being, strictly speaking, of a non-military nature, and made up of many elements—agriculture, food shipping, diplomacy, etc. I think he is probably not far wrong, and when people ask me, as they sometimes do, how the war is getting on, I feel inclined to reply. 'Why ask me? Why not ask yourself and the remainder of the 75 per cent?'"—Sir William Roberson.

TO CONVICT HOARDERS.



Mrs. Klaber, a resident of Shorlands, England, was convicted of hoarding, and fined heavily. The food supplies, amounting to about a ton, were forfeited. The picture shows the moving van with which the food was removed from her residence. Local police in Canada are enforcing the Anti-waste and Anti-hoarding Order and other food regulations, including the restrictions on holdings of flour and sugar. Heavy penalties are provided, and excess holdings may be forfeited.

In order to facilitate the operation of the Anti-hoarding Law, an order has been passed giving to an authorized representative of the Canada Food Board the right to enter and search any place where it is suspected that food is illegally held or offence committed against the Canada Food Board regulations.

Any Justice who is satisfied that there is reasonable ground for believing that food in excess of the legal allowance is held, or

that there is anything in such premises which would afford evidence as to the commission of any such offence, may issue a warrant authorizing search and seizure.

Refusal or failure to admit any authorized person or attempt to obstruct his entrance, constitutes an offence involving a penalty of not less than twenty-five dollars and up to one thousand dollars, or imprisonment for three months, or both fine and imprisonment.

WHY ALLIES ASK MEAT.

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

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

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

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

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

EUROPE'S DAIRY PRODUCTION.

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

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

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

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

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

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

BEHIND MEAT SCHEDULE.

Great Britain Unable to Supply the Amount Required by France.

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

EAT FISH AND LENGTHEN LIFE.

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

PUBLIC AND DEALERS CAN ASSIST IN ENFORCING LICENSING REGULATIONS.

The public are urged by the Canada Food Board not to deal with persons who have failed to comply with the licensing regulations of the Canada Food Board.

Licenses are now operative in the case of the following classes, and it is illegal for them to do business unless licensed:—

Grocers (wholesale and retail),
Bakers (manufacturing and retail),
Manufacturers of breakfast foods and cereals,
Millers,
Retail Butchers,
Fish Dealers (wholesale and retail),
Flour and Feed Dealers (wholesale and retail),

Dealers in Fresh Fruit and Vegetables (wholesale and retail),
Produce dealers (wholesale and retail),
Canners,
Packers,
Manufacturing Confectioners,
Proprietors of Public Eating Places.

Licensees of the Canada Food Board are forbidden, under penalty of fine and suspension or cancellation of license, to deal with persons who have failed to comply with the licensing requirements of the Canada Food Board. Strict compliance of public and dealers in this regard will assist in the control of dealers in food stuffs, and will help to prevent profiteering, speculation and unfair business practices.

FRANCE'S LIVESTOCK LOSS.

Twenty per cent Reduction in the Home Supply of Dairy Products.

Since the outbreak of the war France has suffered a loss of 2,600,000 head of cattle. Allowing one million for the loss due to the invasion of the ten departments of Northern France, there remains a diminution of 1,600,000 head. Moreover the cattle that are left have greatly lost in weight. Before the war the average weight in meat of slaughtered cattle was from 770 to 880 pounds, whereas to-day it hardly exceeds 550 to 570 pounds. As a result of this depletion of herds, France's home supply of dairy products has been diminished by nearly 20 per cent. This situation is especially serious because of its effect upon the diet of children.

The following figures show the percentage decrease in France's livestock between December 31, 1913, and June 30, 1917:

| | Per cent. |
|------------------|-----------|
| Cattle | 15.8 |
| Sheep | 35 |
| Hogs | 40 |

The flocks of sheep have been diminished by more than 2,000,000 head, which has greatly reduced the production of wool, as well as the supply of mutton.

In a recent report to the Minister of Agriculture, it is stated that from 5 to 10 years after the war will be required to bring the herds back to a pre-war basis.

ALL THAT WE CAN SPARE.

Demand for Food for Overseas is Far from being Satisfied.

Dr. R. J. McFall, Acting Commissioner, Cost of Living Branch, in a report of stocks of food in cold storage, refers to the continued unsatisfied demand from overseas for beef and other products. "The very low figure in egg holdings on April 1," says the report, "indicates that the storages are entirely clear of last year's stock. Cheese has also decreased markedly since last month. In this we see the result of the Canada Food Board's efforts, causing the sale of unnecessary accumulations and stopping the holdings of old stocks of produce over the season of new production."

Holdings of beef are being moved rapidly. The report calls attention to the fact that the export of food products "has been centralized in the hands of the Allied Provisions Export Commission, and thereby our own consumers as well as the Allies are being saved still higher prices, which would result from the old system of competitive buying by a dozen different Commissions buying against each other. This Commission has wired to us that up to the present they have been taking all available surplus of pork products, beef, cheese and butter, and that they shall undoubtedly require all that Canada can spare of these products."

War is our business. We cannot win by carrying it on as a "side line."

IMPRESSED BY BOARD'S WORK.

British Columbia Business Man Urges Co-operation of Public.

Mr. George G. Bushby, President of the British Columbia Manufacturers' Association, was so greatly impressed by the work of The Canada Food Board, as glimpsed by him during a recent visit to Ottawa, that upon his return home he issued a public appeal for co-operation with the Board. His statement was in part as follows:

"It may be very easy to find many flaws in the method of administering the food control problem in Canada and no one welcomes healthy, constructive criticism more than those in charge of this complex matter. However, before levelling unstinted criticism at the Board, it might be well to recognize the fact that the Board is in possession of the full facts in connection with its work, and its actions are very promptly being governed by circumstances of which the layman can have no knowledge. The safer plan would be to accept without complaint the rulings of the Board, always bearing in mind that its underlying motives cannot be explained, for very obvious reasons of policy and public safety."

S.O.S. BOYS SATISFIED.

And Most of Them are Giving Satisfaction to the Farmers.

The following table shows the number of boys placed on farms directly under the auspices of the S.O.S. movement, in addition to those who arranged for their own employment on farms this year:—

| | |
|--------------------------------|-------|
| British Columbia | 669 |
| Alberta | 616 |
| Saskatchewan | 1,405 |
| Manitoba | 1,006 |
| Ontario | 4,621 |
| Quebec | 670 |
| New Brunswick | 677 |
| Nova Scotia | 1,788 |
| Prince Edward Island | 500 |

The total number of city and town boys engaged in farm work this summer will not be known until all the bronze badges have been presented. Zone supervisors are now visiting the boys on the farms, presenting them with badges and holding public meetings in the interest of the S.O.S. movement. Reports indicate that about 85 per cent of the boys are absolutely satisfied and are enjoying farm work. Of the remaining 15 per cent, it is found that nearly all the difficulties are of a minor character and these are being adjusted as quickly as they occur.

"ARE YOU A SLACKER?"

"I am One of the Allies—Are you?", Restaurant Man Asks Patrons.

In addition to the notice required by law, the proprietor of a public eating place in an Ontario municipality has had cards with the following words prepared and displayed in his dining room:—

Are YOU a Slacker?

IF NOT

Don't Order What We Cannot Give You.

The LAW Says You Must Not

EAT PORK, except Monday and Saturday noon.

EAT BEEF, only at one meal per day, except Wednesday and Friday.

EAT BACON, except for breakfast on Sunday, Tuesday and Thursday.

Don't leave SUGAR in your teacup.

We will give you SUGAR as per order.

We will feed you as per order if you are a piker; order all you like—but you'll not get it. WHY? BECAUSE—

I AM ONE OF THE ALLIES. ARE YOU?
..... Proprietor.

"THE SIMPLE LIFER".

From the London Express.

Every sensible man and woman to-day is a simple lifer. There are so many things which are difficult to get, so many controllers are hemming us in with prohibitions that we are making our lives simpler and more simple every day. Curiously enough, the large majority of us are feeling all the better for it. We walk where we once motored, and the exercise sets the stagnant blood in our veins running with fresh vigour. We eat less and digest more. So little have we felt the deprivation that most of us are declaring that for the future it is to be the "simpler life forever". There are, of course, some who struggle in their absurd vanity to keep the old life alive. Their time is mainly spent in evading the orders of the Food Controller, or in discovering new sources of extravagance. Some day they will realize their mistake and join the happy army of "simple lifers". You cannot have your cake and eat it. Our cake to-day is victory in the great war for freedom, truth and justice. That can only be ours if we deny ourselves all the other cakes we loved so much. The "simpler lifer" is doing his duty and that is why he is happy. His is the vision without which, as Solomon told us, "the people perish."

USE LESS SUGAR.

A number of causes have cumulated to make the sugar position more difficult than could be anticipated at the beginning of the year. The increased shipping required to transport soldiers and to provide for their needs has necessitated the curtailment of sugar transportation, particularly from the longer voyages, and has thus reduced supplies both to the Allies in Europe and to the people of North America from remote markets. Some of the accessible sugar-producing areas have proved a less yield than was anticipated, such as certain West Indian Islands. The sugar beet crop in the United States and the Louisiana sugar crop have fallen below anticipation. There has been some destruction of beet sugar factories in the battle area of France and Italy. Moreover considerable sugar has been destroyed recently by submarines. Despite these considerations, there is expected to be sufficient sugar for every economical use if the people of Canada will do their part in curtailing extravagant use of sugar and discontinuing unnecessary uses.

The Canada Food Board wishes to urge upon all the necessity for further voluntary restrictions on the consumption of sugar in private households. Consumption must be curtailed in order to build an adequate reserve for the preserving season. Submarine activities, increased demands from Europe and other developments emphasize the necessity for handling our sugar supply with the utmost care, and restricting unnecessary uses. It is apparent that conservation on a greater scale than was expected will be necessary, in order to meet the sugar situation and to build up a sufficient reserve.

Manufacturers and other dealers in food who are under license from the Canada Food Board, have already had their consumption of sugar sharply curtailed.

During May, June, July and August candy manufacturers have had their monthly allowance reduced to 50 per cent of the average monthly quantity of cane sugar used during 1917. To enforce this regulation effectively, the Canada Food Board has issued sugar certificates to all manufacturers of candy, and wholesale grocers have been instructed not to sell sugar to candy manufacturers, except on presentation of such certificates. All purchases of sugar are listed on the certificates and the latter become void after the allowance of sugar allowed by the Food Board has been purchased.

The use of cane sugar for making candy for private consumption has been prohibited. The use of sugar in public eating places has been regulated and public eating place patrons have been put on sugar rations.

Manufacturers of biscuits and cakes have been limited in the amount of sugar which they may use to a barrel of flour. Sugar icing on bakery products has been prohibited, while it is now illegal for any person to make for private consumption iced cakes or biscuits, or cakes with icing of cane sugar between the layers or added to the exterior. The amount of sugar used in the manufacture of ice cream has been restricted, and now no more than six pounds of cane sugar may legally be used to eight gallons of ice cream.

Limitations on private holdings of sugar have prevented hoarding and speculation, and have resulted in the return of large quantities of sugar which were being held by private individuals.

These regulations have been fully as effective as was expected. Further restrictions of the use of sugar in those industries which are of lesser importance are being considered, but the Board is appealing to private citizens to do their utmost to reduce the consumption of sugar in the homes.

MUCH SUGAR IS SUNK BY ENEMY SUBMARINES.

Submarine activities off the Atlantic coast early in June resulted in the loss of 13,854 tons of sugar from Cuba and Porto Rico. This is more than the recent total sugar allowance for Great Britain for jam-making this year. The loss of this sugar emphasises the need for conservation in Canada and the United States.

TOWN PEOPLE BUY PIGS.

Production Campaign is Splendid Success in Brampton District.

Mr. J. W. Stark, District Representative for Peel county, writing from Brampton to the Ontario Department of Agriculture says: "Production this year is even better than last and I do not believe that there are any homes that have not a garden.

"You will be interested to know that one farmer alone in the vicinity of Brampton sold this spring 178 young pigs to residents of the town. This, of course, does not represent the full extent of hog production, but it shows what can be done in the matter of production, when the thing is given the right kind of publicity."

The district representative of the Ontario Department of Agriculture in Dufferin county, writes that the "Keep a pig" campaign has had very good results. "Through the efforts of the local committee some twenty young pigs have been placed and applications are in for a dozen or so more," he states. "In addition a large number of people have purchased directly and I know there is a much larger number of pigs in Orangeville this year than ever before."

WAR GARDEN MARKET.

Women of Oklahoma City have Developed an Interesting Plan.

An interesting plan to provide a market place for the produce from war gardens has been put in operation in Oklahoma City. One hundred women of that city signed notes for \$25 each, payable the 1st of September, and the entire amount was underwritten and is now being used for the erection of a building. This building is being constructed at cost and will provide a market place for those who grew the produce offered for sale. A Liberty Kitchen will be established in this Liberty Market, to can and preserve the produce which is not sold. The market will maintain the kitchen by the payment of wagon dues and the kitchen will provide an excellent stand for the market with a ready outlet for its produce. The kitchen will accommodate classes of 50 women and will contain a complete canning outfit. The proceeds from the canned produce will be used to defray the initial expense of the building and other incidental expenses which may arise.

WAR GARDENS IN WINNIPEG.

More than twenty thousand war gardens in back yards are being cultivated this year by citizens of Winnipeg.

NOVA SCOTIA ACREAGE.

Professor Cumming, Secretary for Agriculture, Estimates 25 to 50% Increase.

Professor M. Cumming, Secretary for Agriculture, Nova Scotia, and Principal of the Agricultural College, Truro, N.S., reports that the area of cultivated crops in his province has been increased from 25 to 50 per cent. Nova Scotia farmers, influenced by the statements as to the food shortage in Europe issued by authority of the Canada Food Board, have done their best to put a larger acreage under crop.

While the military draft seriously affected the situation facing the farmers of Nova Scotia, the seeding season favoured them and they were visited with timely rains.

Professor Cumming reports that implement firms sold a greatly increased number of seeding machines, grain drills and two-furrow plows. The Department of Agriculture of the province aided the farmers by a special war production policy which included assistance of a financial character. A number of Ford tractors were sold under the scheme inaugurated by the Canada Food Board, and proved a great success.

The big increase in Nova Scotia this year will be in oats which have been sown on a fifty per cent greater acreage.

The provincial committee of the Canada Food Board has been very aggressive for the last three months throughout the province of Nova Scotia, making a special campaign regarding the saving of wheat and the use of fish and potatoes, which are the most practical substitutes for wheat and meat in the province.

Mr. Cumming reports that the Soldiers of the Soil have "taken on" splendidly. Of 2,100 schoolboys enrolled 1,800 are now at work on farms for the season. The organization of the boys as handled by the representative of the Canada Food Board, Mr. Lou Buckley, of the Halifax Y.M.C.A., has been favourably commented upon on all sides. It is expected that if the crop matures successfully farmers will need all the help that can be obtained from the city and everywhere else available. The apple crop is a failure this year, which, however, has had the effect of increasing the acreage for cultivated crops.

BAKERS ARE CO-OPERATING.

The Master Bakers' Association of St. John, N.B., has placed itself on record to the effect that it is "heartily in accordance with the work of the Canada Food Board and purposes to co-operate faithfully in the carrying out of its regulations."

BRITISH PEOPLE GRATEFUL TO CANADA.

The following cablegram has been received by the Canada Food Board from the British Ministry of Food:

Doctor J. W. Robertson, who has been here on a special mission from the Canada Food Board had a conference with the heads of the Departments of the Ministry of Food, the Board of Agriculture and Food Production. He is now leaving for France and Italy. His visit proved most useful to our officials and confirmed the previous estimate which existed as to the magnificent work done by Canada towards enabling the Allied armies to face the German onslaught without fear of starvation. Dominion Day is a fitting occasion to express, on behalf of all those responsible for food administration in the United Kingdom, gratitude to Canadian men, women and youths for the way in which they have decreased their consumption of essential foods and increased production. The food situation remain practically unchanged since my last cable, but measures have been taken to provide from Canadian sources supplies of condensed milk in order to meet the shortage which is apprehended. This month's issue of *World's Work* publishes a striking tribute to the ability of Mr. Henry B. Thomson and his achievements as Chairman of the Canada Food Board. "He has capacity to view the food of the world from its source to its ultimate consumption," says *World's Work*.

FOOD SITUATION IN ITALY.

It Continues to be Acute, with the People on Very Small Rations.

The people of Italy live largely on bread and macaroni, but despite this fact, they have reduced their consumption of grain by 25 per cent during the past year. The grain situation now is a most difficult one and will continue so. Sugar is scarce and unless imports can be increased, a further reduction in consumption will be necessary. The ration in sugar in Italy during May was only three ounces per person per week and the butter ration was two ounces per person per week.

In order to cope with the meat shortage, three meatless days every week have been instituted and on Wednesdays, Thursdays and Fridays meat cannot legally be served in public eating places or bought for home consumption. The price has risen tremendously, and now beef sells from 72 to 89 cents per pound, and veal from 66 to 79 cents per pound.

A FREDERICTON TRIBUTE.

A correspondent in Fredericton writes: "I think The Canadian Food Bulletin is really our best medium of advertising, as to facts of the food situation. Wherever it goes, people get informed; where it has not gone, we meet opposition and ignorance.

"I found in Newcastle the other day that one copy was going the rounds in several homes, and was being used by one or more teachers".

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SAVING IN MAN POWER.

Co-operative Delivery and Reduction of Deliveries Bring Results.

One delivery a day is now the rule in leading stores in at least twenty of the large cities of the United States, and in scores of smaller cities and towns, and as a result the number of men employed on deliveries in these stores has been reduced, on an average, by 30 per cent, and in some cases by 50 per cent.

Co-operative delivery systems have brought about even larger saving, proportionately, than the one-delivery a day plan. In a small Texas town, for instance, there were six grocery stores and each maintained a truck. After they organized a co-operative system one truck did the deliveries for all.

In Canada, much interest is being taken in the co-operative delivery plan. In nearly all of the larger cities customers are being urged to carry small parcels and in many cases the number of deliveries has been reduced. The "Cash and Carry" system is also gaining in popularity in all parts of Canada. Its economy has been fully proved.

TO BUY FOOD FOR ALLIES.

The Allied Provisions Export Commission has opened an office in the Shaughnessy Building, 137 McGill Street, Montreal, to handle Canadian business. Mr. Arthur J. Mills is in charge as Director of Purchases.

WHY NOT UTILIZE GARBAGE TO HELP TO DEFEAT GERMANY?

One Ton of Garbage Contains—

Sufficient glycerine for the explosive charge of fourteen 75-millimeter shells.

Sufficient "fatty acid" for the manufacture of one hundred 12-ounce cakes of soap.

Sufficient fertilizer elements to grow 8 bushels of wheat.

A score of other materials valuable in munition making.

If Used as Hog Feed It Will Produce—

One hundred pounds of good, firm, first quality pork.

In twenty-nine cities in the United States, with an aggregate population of 18,000,000 people, garbage utilization plants are in operation and products to the value of more than \$11,000,000 annually are being produced from garbage. A large percentage of this saving is being directly used by the Government in munition making.

Plants are under way in several cities for the manufacture of alcohol, on a large scale from garbage, and from experience it has been shown that the grade of alcohol produced equals a high grade grain product.

In 300 cities in the United States of over 10,000 population, all garbage is being used for feeding hogs. *From these cities, 50,000,000 pounds of garbage-fed pork with a value of \$8,000,000 is marketed every year.*

Of all the methods of waste, the garbage of cities and towns is perhaps the biggest factor. Hundreds of thousands of tons of food that would produce pork are destroyed annually in the cities and towns of Canada. From investigations that have been made, it is evident that the feeding of garbage is an eminently practical method of increasing pork production in Canada.

What is your Municipality Doing to Utilize Garbage in Increasing Food Production?

What are you Doing to Encourage Your Municipality to Utilize Garbage?

STOPPING ANOTHER WASTE.

By Products of Packing Plants which are Splendid Food.

Packing houses in Canada, acting on the request of the Canada Food Board, are endeavouring to popularize certain by-products, particularly parts of the hog not generally used for general consumption in Canada. These include pigs' feet, pigs' brains, calves' brains, hogs' livers, neck-bones and neck ribs. These parts of the animal, while good for human food, have been hitherto not popular in this country among consumers, although they are perfectly healthful and nutritious and the demand far exceeds the supply in the United States.

At a recent dinner given for demonstration purposes at the Armour Canadian plant at Hamilton, the guests were served with the following menu: Pigs' tails in aspic jelly, devilled backbone, fried pigs' brains, braised ox-joints, creamed sweet-

bread, jellied pigs' snouts, jellied pigs' feet, pickled lambs' tongues, pickled pigs' tongues, pickled ox-tongue, brain croquettes and sweet-bread rissoles.

It is estimated that sufficient pigs' livers are thrown into the waste tanks of the packing plants of Canada every week to supply all the families in the Dominion with meat for one day.

At the present time all these products of Canadian packing houses are either disposed of in the United States or thrown into the waste tanks.

MORE FISH BEING USED NOW.

One year ago, only 5,000 pounds of fish per week were consumed in the Province of Ontario, but due to arrangements made by the Canada Food Board for fish and handling of fish, and due to the demand for fish as a substitute for meat, 55,000 pounds of fish per week are being consumed in that province at the present time.

MANY LOTS CULTIVATED.

Thunder Bay Production and Conservation Association's Work.

Sixty per cent more lots are under cultivation in Fort William and Port Arthur than ever before. A recent census showed that 5,631 vacant lots in Fort William were being cultivated this year in connection with the campaign for increased food production. The increase is largely due to the working of the Thunder Bay Production and Conservation Association in co-operation with the Canada Food Board.

TO BUILD FOOD RESERVES.

Necessity Demonstrated by Recent Activity of German Submarines.

The necessity for continued food conservation on this continent is demonstrated by the recent activity of submarines off the coast of the United States. Within the past few weeks enemy submarines have sunk ships almost at the entrance to some of the North Atlantic ports. Twelve million pounds of sugar went down on the Steamer "Texal" alone.

North America is now supplying about fifty per cent of the food imported by the Allies, and any interruption of the shipping from North America, or from any of the other sources of supply might have very serious consequences. The utmost conservation that can be practised on this continent is needed until the next harvest and thereafter, in order to feed our soldiers and Allies, and, if possible, to build up reserves of food which would protect Great Britain, France and Italy in the event of temporary interruption of their supplies. The building up of such reserves is absolutely imperative. Until the next harvest, however, our Allies must live from hand to mouth. Food reserves are exhausted and at any time shipping developments might demand that Canada and the United States furnish a larger proportion, than they do at present, of our Allies' food imports.

MUNICIPAL FRUIT MARKET?

Following the establishment of a municipal fish market at Vancouver, a project is now under consideration by the municipal authorities of that city to make available fruit and produce as well as fish at moderate prices. It is proposed to make provision at the city market for the sale of fruit and vegetables at limited price "spreads." In this way it is hoped to bring the producers and the consumers into closer relationship.

SAVING FOOD FROM WASTE.

Undue Delay in Unloading Cars Receives Prompt Attention.

Nearly seven hundred cases of undue delay in acceptance of cars of food stuffs by consignees have been investigated and dealt with by the Canada Food Board. In some cases it was found that consignees were refusing to accept shipments because of a fall in the market. Unwarranted refusal to accept shipments means delay which, in the case of perishable products, may result in waste, and the Food Board is prepared, in cases where it finds such refusal is not justified, to cancel or suspend the license of such consignees.

In all cases where delivery of cars of food-stuffs is not accepted by consignee, the railways are required to report the circumstances. A recent instance shows how the system works out. The Food Board was notified by the railway agent at Winchester, Ont., that a car of corn had been held under load for more than four days. The consignor was promptly notified to arrange for immediate unloading. The Board was advised that the consignee at Ottawa held the bill of lading and was responsible. The consignee refused to accept the car owing to delay in transit. The corn was sold and after expenses in connection therewith have been deducted the balance will be turned over to the owner of the car, when such ownership has been established.

"CASH AND CARRY" PAYS.

A customer of an Ottawa store, which has put its prices on a cash and carry basis, writes:—

"I saved exactly four dollars and eighty-seven cents last month, buying in 'The Groceteria.' I bought the usual amount of goods because I wanted to prove for myself the economy of the 'Cash and Carry' system. Now I am fully satisfied that it pays; besides I had no worries about the delivery."

WAR PRICES IN FRANCE.

Here are some present-day war prices in France, compared with prices as they were before the war:

| | 1918. | 1914. |
|---------------------|-------|-------|
| Butter, lb..... | 90c | 30c |
| Pork, lb..... | 70c | 28c |
| Potatoes, lb..... | 6c | 2c |
| Roast beef, lb..... | 65c | 30c |
| Beans, lb..... | 28c | 12c |
| Coffee, lb..... | 60c | 40c |
| Chocolate, lb..... | 65c | 25c |

HOW THE FOOD LAWS ARE BEING ENFORCED.

PENALTIES.

"Any person violating any of the provisions of any order or regulation of the Canada Food Board now or hereafter made in pursuance of powers conferred on it, is guilty of an offence, and shall be liable on summary conviction before a Police Magistrate or two Justices of the Peace to a penalty not exceeding one thousand dollars, and not less than one hundred dollars; or to imprisonment for a period not exceeding three months, or to both fine and imprisonment."—From Order in Council (P.C. 1542) of June 22, 1918.

The Caldwell Feed and Cereal Company of Dundas, Ont., was found to have sold developing feed for poultry, containing milling wheat. The company's licenses was suspended by the Canada Food Board on June 25, pending investigation. Following such investigation, permission to resume business on July 5 was given.

For keeping apples in storage until they became unfit for food, A. R. Fowler was fined \$100 and costs in the Toronto Police Court.

Six idlers, who appeared before the Montreal Recorder, were described by the Recorder as "a pack of loafers" and in most cases were fined \$100 each, with an alternative of six months' hard labour.

S. E. Gallant was fined in the Sydney (N.B.) Police Court for conducting a business illegally without a license. This is the first prosecution of the kind under the licensing regulations.

Charged under the Loafer Law, and also found guilty of infraction of the Liquor Act, Max Hotzer of Calgary was fined \$125 and costs.

John Halverstone was fined and also sentenced to one month's imprisonment for idleness, when he was arraigned in the Winnipeg Police Court. Sydney Farrant was also fined under the Loafer Law.

Information was received by the Canada Food Board that E. E. Curzon of Coleville, Saskatchewan had received a shipment of 400 pounds of sugar from a wholesale house in Saskatoon. Proceedings were instituted, with the result that 300 pounds of the sugar were returned to the wholesale house. Action was taken by the Canada Food Board for the balance of the sugar, which was confiscated, and information was laid against Mr. Curzon for hoarding.

In default of paying a fine of \$50 and costs under the Loafer Law, John Kearney was sent to jail for 3 months by Magistrate Askwith, of Ottawa. Leon Paradis' health prevented steady employment, but the magistrate decided that he was well enough to do light work and imposed a fine upon him.

For enforcement of the food regulations, the patriotic co-operation of Provincial and municipal police authorities. At a time when the prosecution of the war, to build up an entirely new enforcement organization would necessitate a very great duplication of effort, withdrawal of a considerable number of men from productive occupations, and a very large expenditure of money. Instead, an effort for co-operation was made to those persons throughout the Dominion already charged with the enforcement of laws. The response has been made upon them for real war effort, and they have indicated their willingness to accept the new duties which enforcement of food laws necessarily involves. The efficiency with which any law is enforced depends in measure upon the force of public opinion in support of that law. The food regulations have been passed because they were vitally necessary in order to save essential foods to maintain our soldiers and Allies, and also to protect the Canadian public against profiteering and other business practices. To make them effective, it is necessary that public opinion should be raised and support the police authorities in their enforcement.

Pierre Barlow, Ovila Brouillet and Rosario Beaulieu were arrested under the Anti-loafer Law and fined by the Montreal Recorder. They were then sent over to the Police Court to appear before Judge Cusson, in connection with recent automobile thefts.

Two farmers were fined \$5 and costs each in the London (Ont.) police court, when convicted on charges of offering for sale on the market bags of potatoes weighing less than 90 pounds to the bag. "It's a serious matter to give short weight in a time when everything costs so much," said the magistrate.

Local police authorities are protecting the war gardens. A case in point occurred in York Township, when Arthur Little was fined for allowing his horse to over-run a neighbour's garden.

The City of Montreal Administration Commission has announced that the Anti-waste Law will be enforced. The Director of the Health Department has been instructed to institute a thorough inspection system, to include cold storage plants, in order to see that the law is being obeyed.

A well-dressed, and apparently wealthy young man was arraigned in the Montreal Court under the Loafer law (name not given in advice to the Canada Food Board). He explained that he was not working, but had spent the last two weeks in getting his automobile into working order, so that he might enjoy the pleasures of motoring. He was found guilty and fined.

The Police of Calgary have practically cleared the city of out-of-works since the Loafer Order was passed.

A number of proprietors of restaurants and cafés have been charged before Magistrate Graydon, in the London Police Court, for exceeding the lawful amount of white bread which may be served.

Joe Arena, an Italian, who had not worked for a month was fined \$50 and costs under the Anti-Loafer Law. He was a second offender, having been fined \$25 and costs one week before for a similar offence.

Canada Food Board depends principally upon the prosecution of the war, to build up an entirely new enforcement organization would necessitate a very great duplication of effort, withdrawal of a considerable number of men from productive occupations, and a very large expenditure of money. Instead, an effort for co-operation was made to those persons throughout the Dominion already charged with the enforcement of laws. The response has been made upon them for real war effort, and they have indicated their willingness to accept the new duties which enforcement of food laws necessarily involves. The efficiency with which any law is enforced depends in measure upon the force of public opinion in support of that law. The food regulations have been passed because they were vitally necessary in order to save essential foods to maintain our soldiers and Allies, and also to protect the Canadian public against profiteering and other business practices. To make them effective, it is necessary that public opinion should be raised and support the police authorities in their enforcement.

Judge Morrison dismissed with costs the appeal of Jake Schnitzer, who was fined \$100 and costs in the Toronto Police Court for having allowed twenty bags of potatoes and about one ton of turnips to spoil because of lack of protection in his store.

Louie Ark, a Chinese restaurant-keeper of Rockyford, was fined \$100 for violation of the Order relative to public eating-places.

Chief of Police McPherson, of Winnipeg, recently issued a statement relative to the food regulations, in which he said: "Numerous cautions have been given restaurant-keepers. Only a few still refuse to comply with these regulations, some openly and some on the sly, but we know who these are and if the food laws are not complied with in future, arrests will follow."

Dr. C. J. Hastings, Medical Health Officer for Toronto, reports that there is little or no hoarding of food in that city. As a result of activities of the Medical Health Department and the local Police, the food regulations are now being well observed.

Two citizens of Hespeler, Ont., were arraigned before the local Magistrates on a charge of hoarding flour. They were severely reprimanded but allowed suspended sentence by paying the costs of the Court. The Magistrates said that in future absolutely no excuse would be accepted.

John Wrona, of Sault Ste. Marie was arraigned before Police Magistrate Elliott, and convicted for having in his possession eight bags of flour, contrary to the regulation of the Canada Food Board. He was fined \$100 and costs. In addition the flour was confiscated.

Henry Frome had been engaged in no less than seven occupations in the past month but he did not stay at any one job for more than two days. He was convicted under the Loafer Law in the St. Thomas police court and sent to the Ontario Reformatory.

A Hespeler man who allowed his dog to run loose and do damage to a garden, was fined in the local Police Court.

OTTAWA POLICE ENFORCE THE EATING PLACE ORDER.

List of prosecutions instituted by city authorities for breach of food regulations. Nov. 21st., 1917.—Samuel Barlow, Cambridge Restaurant. Serving bacon at more than one meal on same day. Nov. 21st., 1917.—James Ford, Uwanta Lunch, serving beef at more than one meal on same day. Nov. 21st., 1917.—Mark You, Vancouver Lunch. Serving beef at more than one meal on same day. Nov. 21st., 1917.—Charlie Fong Poy, Cecil Café. Serving beef at more than one meal on same day. Nov. 22nd., 1917.—John Lager, Imperial Café. Serving beef at more than one meal on same day. Nov. 22nd., 1917.—Tom Hamilton, Hamilton's Café. Serving beef at more than one meal on same day.

The above six charges were withdrawn after hours were fixed during which beef and bacon might be served.

April 11th., 1918.—Soo Mow, Chicago Café. Serving beef and veal at mid-day meal on prohibited day. Fined \$100 and \$2 or 2 months. April 13th., 1918.—Joe Toy, 100 O'Connor Street. Serving pork at mid-day meal on prohibited day. Fined \$100 and \$2 or 2 months. April 30th., 1918.—Hum Kee, Kingston Café. Serving veal at morning meal. Fined \$100 and \$2 or 3 months. May 7th., 1918.—Charlie Fong, Cecil Café. Having sugar receptacles on tables. Fined \$100 and \$2 or 3 months. May 7th., 1918.—Archibald Langdon, Langdon's Café. Serving pork during prohibited time and serving more than lawful quantity of sugar. Fined \$100 and \$2 or 3 months. May 17th., 1918.—Hung Tong, Maple Leaf Café. Serving beef and veal during prohibited time. Fined \$100 and \$2 or 3 months.

(Other prosecutions have been instituted since May 17.)

Isadore Fisher was fined \$50 and costs under the Loafer Law, when he appeared in the Montreal Police Court.

For failure to obtain a license under Order No. 46 and for violation of the Eating Place Regulations, the Dennis Box Lunch Company, Montreal, has been ordered by the Canada Food Board to close its business for a period of seven days from July 5, and thereafter until a license has been obtained.

HOW ARE YOU HELPING IN THEIR ENFORCEMENT?

Police Chief Holmes, of Ingersoll, visited the local market recently and informed the vendors that they must secure licenses from the Canada Food Board. He announced his intention of seeing that the regulations of the Food Board were enforced.

Walter Christenson of Winnipeg was fined in the Winnipeg Police Court under the Anti-loafer Law.

F. Yager of Valparaiso was convicted in the Star City (Sask.) Police Court for hoarding. He was fined \$100 and costs, and seven sacks of flour were forfeited.

A Chinese restaurant keeper Quong Chew, was fined \$100 and costs in the Toronto Police Court for serving bread before the first course.

Armstrong Cucherran, who owns a restaurant on St. Lawrence boulevard, Montreal, and who pleaded guilty to selling smoked veal sandwiches during prohibited hours, was fined by Recorder Semple. Geo. Lee, 117 St. Catherine Street East, Montreal, Mathew Shissikes, 310 St. Catherine Street West, and N. Andrupoulos, were also fined by Recorder Geoffrion for violation of the public eating place regulations.

William Anderson appeared before Major Brunton in the York County Court, charged under the Loafer law, and was told if he did not work steadily outside of jail, he would have to work inside it.

The Canada Food Board was advised that one, Duros, of Peterboro had 7,500 pounds of sugar and intended to start in the candy business. As a result of the intervention of the Canada Food Board, this sugar was returned to the wholesaler from whom it was bought, and the circumstances under which the wholesaler sold the sugar to him has been under investigation.

Chief of Police Williams, of London, Ont., has detailed several of his men to enforce the Anti-loafer Law. A number of arrests have been made and the Chief has declared that he will continue to enforce the Act until every man in the city is engaged in some kind of useful work.

"Men have got to work or fight," said the Acting-Magistrate, when several of the men who had been arrested were arraigned before him.

Several proceedings under the Loafer Law were instituted by the Cornwall, Ont., Police.

Information was received at the Western Office of the Canada Food Board that M. Rizick, 95 Disraeli street, Winnipeg, was hoarding flour. The matter was immediately placed in the hands of the Deputy Chief of Police. The premises were raided and Rizick was convicted by Sir Hugh John Macdonald, Police Magistrate of Winnipeg. A fine of \$100 and costs was imposed and three sacks of flour were confiscated.

Mr. F. W. Mossop, who has been visiting different cities in Canada, in connection with the regulations relative to public eating places, reports that hotel and restaurant keepers generally, throughout the province of Ontario, are observing the Food Laws. The proprietor of the Coulson House, Owen Sound, and a Chinese restaurant keeper were each fined \$100 for infraction of the Food Laws.

RESERVES RIGHT TO SELL TO PREVENT FOOD WASTE.

The Standard Warehouse and Mercantile Company of Toronto, in a folder issued to its patrons, says: "In future, in furtherance of the aims of the Food Board and to help conserve supply, we will accept storage of perishable goods, such as apples, potatoes, lemons, oranges, etc., only on condition that we reserve the right to order same out without notice upon the first signs of decay."

WINDOW FOOD DISPLAYS.

Some Splendid Exhibitions have Recently been Arranged by Merchants.

Window displays to assist the cause of food conservation are being made all over the Dominion. Among the many striking examples may be mentioned recent windows by Gerth's, Ltd., Montreal; J. F. Cairns, Ltd., Saskatoon; Manchester, Robertson, Allison, Ltd., St. John; and John Robertson & Sons, Ltd., Montreal. Gerth's, Ltd., are well-known tobacconists and in place of the usual display of tobaccos, cigars, pipes, etc., bags of flour and sugar, rounds of beef and cuts of ham were shown with a background featuring the words: "Not alone your Government, but our boys at the front ask you to conserve on the four essentials, White Bread, Bacon, Beef and Sugar." In all cases the posters showing "Canada's Opportunities," issued by the Canada Food Board, were utilized to advantage. Some weeks ago an illustrated booklet on window display was issued by the Conservation Publicity Section of the Food Board, giving instructive ideas for this class of work, which window dressers have not been slow to use, and often to improve upon.

TO AID IN ENFORCEMENT.

Local business men's committees are being organized in the Maritime Provinces, for the purpose of co-operating with the Canada Food Board in seeing that the food regulations are enforced. These committees will work with the provincial committees of the Canada Food Board.

Splendid Gardening Window.

Almy's Limited, the large Montreal Departmental store, recently arranged an exceedingly attractive display window in connection with the gardening campaign.



TWENTY SHEEP ARE NEEDED BACK OF EVERY SOLDIER.

Twenty sheep are required to provide sufficient wool to keep one soldier clothed. In Canada we have less than $5\frac{1}{2}$ sheep for every soldier. Not only is the wool in great demand at record prices, but the meat also brings high prices. In many parts of Canada sheep production should be greatly increased. In some sections dogs are a menace to sheep-raising and the Canada Food Board has suggested that local legislation to protect sheep be adopted wherever necessary. Such legislation is a matter of local jurisdiction and co-operation of officials and public is asked in encouraging sheep-raising by making conditions safe.

COMMUNITY CANNING.

Ontario Government has a Plan to Encourage Establishment.

The Women's Institute of Ontario has made arrangements for several community canning centres in that province this year. A remarkable record was made last year by the Parkhill Canning Centre, which donated, for shipment overseas and local military hospitals, \$4,500 worth of canned goods, and the Ontario Department of Agriculture has worked out a concrete plan similar to the one tried at Parkhill last year. In each case a committee appointed by the executive of the local Women's Institute will be in charge. The Provincial Government Institute, through the Branch, will pay for the equipment, will send a demonstrator to assist in starting the work and will render further assistance as occasion demands from time to time. Further information may be secured by writing to the Institute Branch, Parliament Buildings, Toronto.

GERMANY'S DEHYDRATION PLANTS.

Before the war, Germany was drying over 800,000,000 bushels of potatoes, of which large quantities were ground into flour for human consumption. Prior to the war, Germany had about 460 drying plants for fruits and vegetables, while on June 30, 1917, she was reported to have 2,570 dehydration plants.

GAINED 13 WEEKS' BREAD.

Great Britain has Diverted Milling Offals and Coarse Grains from Livestock.

Two-thirds of the offals from the milling of wheat which formerly were fed to pigs and cattle in Great Britain are now put into the loaf for human consumption, as well as most of the barley and maize, which were formerly used for feeding livestock. In this way Great Britain has gained thirteen weeks' supply of bread, an amount which, with the fullest possible co-operation of Canada and the United States, is counted upon to tide the people of the British Isles over the period before the next harvest.

FISH AT MODERATE PRICES.

The efforts of the Canada Food Board to make fish from the Atlantic and Pacific oceans available at reasonable prices to consumers at inland points have been so successful that the United States Food Administration is endeavouring to effect a similar arrangement for the people of the United States.

MERCHANTS TO HELP FARMERS.

The merchants of Tilsonburg, Ont., have promised to see that the farmers in South Oxford do not lack help during the harvest. Plans are being made now to provide help to save the crops.

USING THE BUTTERMILK.

How one Creamery has Stopped Waste of Food Product.

Previous to this year the Silverwood Creamery at London, Ont., has thrown away about 1,500,000 pounds of buttermilk annually. Being unable to find farmers in the vicinity who would accept the milk as a gift, they allowed it to run down the sewer. Mr. Silverwood, President of the concern, has been worried at this waste and this year determined to put a stop to it. Accordingly, he established a pig farm on his own account, securing 23 acres of land three miles from the Creamery. On this farm, he already has 500 pigs. By combining grains, such as oats, corn and barley, with the buttermilk, and feeding a percentage of tankage, he has attained an increase on some of the hogs of 2½ pounds per day. Already the farm is self-supporting, although Mr. Silverwood charges it at the rate of 30 cents per hundredweight for the buttermilk used, and by the end of the year he expects to show a considerable gain.

NO SUGAR FROM JAVA.

And the Cuban Crop is Less than was Estimated.

Captain Sir Charles Bathurst, Chairman of the Sugar Commission, speaking recently in the British House of Commons, said that the Allies had no prospect this year of obtaining sugar from Java, and therefore it would be necessary to build up stocks from Cuba in order to provide necessary winter requirements. "Our sources of winter supply have ceased to exist in consequence of shipping difficulties," he stated. Sir Charles added that the United Kingdom, by agreement, was taking one-third of the whole Cuban sugar crop, the United States and Canada taking the balance. Unfortunately, however, the Cuban crop was some 300,000 tons less than was estimated.

THE WAR BREAD OF NORWAY.

The people of Norway are eating a dark, heavy, war bread, produced from a mixture of every available cereal, but even these stocks of flour are so low that dried fish is now being used. The use of cellulose made from wood is also contemplated as a wheat flour substitute. With this bread the Norwegians will eat margarine made from whale oil.

The U-boats are wasting some of our food: don't be a U-boat.

PRICE-FIXING DIFFICULTIES.

Evasion of the Regulations and the Discouragement of Production.

Professor W. Clarke, of Queen's University, is the author of an interesting bulletin relative to price-fixing, which has just been issued by the Department of History and Political Science.

After citing various causes for price fluctuation, Professor Clarke mentions instances where fixation has failed as a practical policy. The first trouble, he says, is caused by evasion of the regulations. People with money will offer more than the Government price and in numerous cases the offers will be accepted. Even in Germany, where the domestic Government seems all powerful, the evasions have been astounding. The natural result is that the scarcity of supply becomes greater than ever.

After evasion, the next great objection is the discouragement of production. For example: "Limit the price of milk and the farmer can churn and sell butter, limit the price of butter and he can sell cheese, limit the price of all dairy products and he can fatten his stock for market."

MEAT SHORTAGE IN FRANCE.

Beef Sold in Paris at Average Price of Sixty Cents per Pound.

As a result of the meat shortage, and also in order to check the slaughter of dairy animals, three meatless days per week have been instituted in France, and the number of animals slaughtered has been limited to two-thirds of the weekly average in March, 1917. In Paris recently beef averaged 43 cents per pound wholesale, and 60 cents per pound retail. Moreover, some difficulty has been experienced in obtaining adequate supplies of fresh meat for the armies.

INCREASED ACREAGES PLEDGED.

Forty "crop boosters," representing the Manitoba Department of Agriculture, who travelled over that province during April and May spreading the gospel of greater food production, have sent in their reports which show that many pledges, providing for a large addition to the acreage under cultivation in 1919 were secured. Thousands of farmers are putting breaking ploughs to work in fulfilment of these pledges.

SAVING IN ONE BAKERY.

In one large bake shop in Vancouver, more than 500 pounds of white flour are being saved every day by the use of substitutes.

FOOD BOARD ORDERS.

Order No. 45, dated June 5, 1918.

This order is intended definitely to prevent speculation in the produce business, and to limit profits to a reasonable margin over cost. The order provides that no person dealing wholesale in meats, lard, cheese, butter, oleomargarine or eggs, in selling to a retail dealer, or others not wholesale dealers, shall charge on each transaction more than ten per cent over his cost price delivered to warehouse. In selling to another wholesale dealer the charge on each transaction must not exceed cost price by more than four per cent.

(Copies of the order may be secured upon application to the Canada Food Board, Ottawa.)

Order No. 46, dated June 12, 1918.

Relative to public eating places, making certain changes which were found desirable in the application of order No. 25. Under this order a public eating place is defined as including hotel, restaurant, cafeteria, club or club room, private family keeping boarders, boarding house, school, dining car, steamship or any place whatsoever where meals or refreshments are regularly served or sold, to others than members of the family or household of the proprietor or caterer.

In addition to public eating places, the regulations apply to all public entertainments; lawn socials; bazaars and tea meetings; public luncheons; dinners and picnics; fairs and exhibitions; lodge, club and fraternal societies' meetings; and all such places of a like or similar character. They also apply to private and semi-private luncheons, dinners, parties and picnics, where food or refreshment is served to fifteen or more persons, other than members of the family or household of the proprietor.

At the mid-day meal no sandwiches shall be served. This applies to all public eating places, including railway lunch counters. At the mid-day meal no bread and bread rolls, containing more than 75 per cent of standard wheat flour shall be used, and not more than a total of one ounce of standard wheat flour shall be served to any person in all products, including bread, buns, biscuits, pastry or other like products.

All persons subject to the eating place regulations are also required to comply with the Canada Food Board's regulations

governing bakers and confectioners (Orders Nos. 16 and 34).

Licenses from the Canada Food Board must be secured by persons operating public eating places where meals or refreshments to the number of fifteen or more per day are served or sold to persons other than members of the family or household of the proprietor. It will be illegal to operate on and after July 1 without such a license.

(Copies of this order have been sent to the local police in all parts of Canada, and persons concerned would be well advised to communicate with the police for detailed information as to the new order.)

Order No. 50, dated June 25, 1918.

This order makes compulsory the use, by bakers, confectioners, public eating places and private households, of substitutes for wheat flour. The order defines the substitutes for wheat flour as "pure and wholesome corn, oats, barley, rice, rye, buckwheat, tapioca, or potato flour, bran, shorts, oat meal, rolled oats, corn meal, corn starch, hominy, corn grits, rye meal, rice, tapioca, or any mixture of same and potatoes." Four pounds of potatoes will be considered equivalent to one pound of other substitutes.

On and after July 1, bakers, confectioners and public eating places, in making any bakery product in which the use of substitutes in certain definite proportions is not prescribed by previous orders of the Food Board, must use one pound of substitutes to every nine pounds of standard wheat flour. Similarly persons baking for private consumption any product, in which white or standard flour is used, must use not less than one pound of substitutes to every nine pounds of white or standard wheat flour.

On and after July 15, this proportion, so far as places east of Port Arthur are concerned, must be increased (by bakers, confectioners, public eating places and private households) to one pound of substitutes to every four pounds of white or standard wheat flour. Quantities of substitutes available west of Port Arthur are at present too uncertain to allow of a date being named for an increase equal to that required for Eastern Canada, but such increase will be made just as soon as the available supply of substitutes in Western Canada warrants.

On and after July 15 no licensed dealer may legally have in his possession for sale any wheat or standard flour, unless he has at all times a sufficient stock of substitutes to meet the demands of his customers, at reasonable prices.

Persons at points east of, but not including Port Arthur, must purchase substitutes in the proportion of not less than one pound of substitutes to two pounds of wheat or standard flour, while persons west of, and including Port Arthur, must buy not less than one pound of substitutes to four pounds of wheat or standard flour. Dealers are forbidden, on and after July 15, to sell flour, unless substitutes in the proportion stated, or to a greater proportion, are purchased.

On and after July 15, every baker must place on each loaf of bread a label or sticker bearing his name and address, and the words "Victory Bread". The latter expression will be a guarantee that the prescribed amount of substitutes for standard wheat flour required by the Canada Food Board have been used in making the loaf. Bread which does not bear such label or sticker may be seized and forfeited to His Majesty.

The Order makes it an offence for any person to sell or have in his possession any bread, rolls, pastry or any other product in which white or standard flour is used, which does not conform to the requirements of the Food Board. The penalty for violation of the new regulations is a fine of not less than \$100 and up to \$1,000, or imprisonment for a period of three months, or both fine and imprisonment.

FOOD SAVING IN VANCOUVER.

Considerable Saving of Flour, Sugar, and Fats Shown by Reports.

Mr. J. Eugene Plant, Special Officer for Vancouver, charged with enforcement of the food regulations, has prepared a statement showing the amount of flour, sugar, fats, etc., which are being conserved in that city every month, as a result of the food regulations. This report shows a monthly saving of 46,060 pounds of flour, 48,558 pounds of sugar and 41,873 pounds of fats. Mr. Plant says that these figures are the result of the average of several tests made in a number of representative bake shops in that city. The lists, he adds, are in no sense complete, as there are a number of shops where records are either incomplete or obviously incorrect, and these have not been included.

FISH AT MODERATE PRICES.

Mr. Furois Explains Situation at a Meeting in Sherbrooke.

Mr. Philip Furois, Secretary of the Quebec Committee of the Canada Food Board, was the chief speaker at a meeting in the City Hall of Sherbrooke on June 22, when he explained the situation as regards the fish supply.

Mr. Furois explained that arrangements had been made for shipment of fish in refrigerator cars at a transportation charge of \$1.25 per one hundred pounds to Quebec, \$1.40 per one hundred pounds to Sherbrooke and \$1.50 per one hundred pounds to Montreal, the Government paying one-third of the freight charges. Cod was now selling in Quebec at 9 cents a pound, as contrasted with prices in Sherbrooke where dealers had not awakened to the opportunity and were selling Maine coast fish at some 18 to 25 cents per pound.

FAST SERVICE FOR FISH.

Under a new arrangement with the Canadian Government Railways, a fast fish freight service between Mulgrave and Halifax, N.S., and Montreal, with a connection through to Toronto, has been instituted. The fish will be shipped every Thursday, Friday and Saturday, and a 48-hour service to Montreal and a 72-hour service to Toronto will be provided. Consumption of Atlantic fish in Ontario has been greater, by several hundred per cent in the last two months, than during any corresponding period on record. The Food Board aims so to stimulate the public demand for fish, that a train from the Coast will be necessary every day in the week.

THE NEW "VICTORY" BREAD.

The Canada Food Board has required all bakers to use at least a specified percentage of substitutes for wheat flour. As a guarantee that these proportions have been used, every baker is required to place on every loaf of bread a label or sticker bearing his name and address, and the words "Victory Bread."

When this order was passed, the Food Board was not aware that the word "Victory" had been registered as a trademark by Mr. Dent Harrison, of Montreal. Mr. Harrison has, however, patriotically surrendered to the Board his rights to the trademark for the duration of the war. He writes: "I find I can produce a very good loaf of bread, both white and brown, with twenty per cent substitutes."

USE OF SUBSTITUTES.

Percentages which may be Used in Making Various Products

(See also page 17 for summary of Order No. 50).

The Canada Food Board requires persons baking for private consumption to use not less than one pound of substitutes to every nine pounds of white or standard wheat flour, and on and after July 15 this proportion must be increased to one pound of substitutes for every four pounds of wheat flour used in Eastern Canada. In many

cases this amount can be increased, but it is better to do so slowly and to increase the percentage of substitutes until the maximum is reached. The following table shows the maximum percentages of substitute flours that can be used satisfactorily with white flour:

| | Corn Flour | Barley Flour | Rye Flour | Rye or Yellow Cornmeal |
|---|------------|------------------------------|-----------|------------------------------------|
| Quick bread, buns, muffins, pancakes, etc.... | 50% | 50% | 50% | 25% |
| Yeast Bread..... | 25% | 25% | 75% | 25% (Scald meals before mixing) |
| Pastry..... | 25% | 25% (Use less shortening) | 50% | .. |
| Cookies..... | 75% | 50% | 50% | 25% |

Yeast Breads.—Light tasty loaves may be baked, using even up to the maximum percentage of the substitutes.

Scalding.—Meals should be scalded before being used in mixture with wheat flour. The boiling liquid should be stirred into the meal and the latter allowed to stand for a time. Allow one quarter cup of raw meal for each cup of liquid required for the bread. Use most of the liquid to scald the meal. Cool to a lukewarm temperature before adding the yeast, which should be dissolved in the remainder of the liquid, then mix with the flour. For the

“over-night” method make the sponge with wheat flour and part of the liquid, add the scald and cooled meal and mix to a dough with wheat flour.

Substitute Flours.—These are now available at the best grocery stores, in packages of 3½ pounds, 7 pounds, 24 pounds, 49 pounds, and 98 pounds. Do not over-stock. Barley yields a soft pliable flour, in baking which it is possible to reduce the shortening, but it is somewhat dark in colour. Corn flour is very white in colour, and its appearance will tend to make the loaf whiter.

IMPORTANT SAVING OF FOOD.

Miss Hayes, demonstrator of war cooking under the British Columbia Committee of the Canada Food Board, reports that much attention is being given by the women of the province to conservation of food and particularly to the saving of white flour. She states that she believes the saving in this way has been very large.

Mr. T. A. Robley, secretary of our Food Conservation Committee of Trail, B.C., had reported that the recent visit of Miss Hayes to that city resulted in greatly increased interest in food conservation

AN APPRECIATION OF THE CANADIAN FOOD BULLETIN.

A correspondent in Scranton, Penn., in a letter to the Food Board, says: “I cannot tell you how valuable I find your issues of The Canadian Food Bulletin. They are far the best that are published on this continent or any other. I have gathered from them much material that has been of use both in the work of the Pennsylvania Food Administrator and in my own efforts. I sincerely hope that you will keep on issuing The Bulletin.”

MEETING HUNGER MENACE.

Description of the Actual Food Conditions Found in England To-day.

The following description of food conditions in Great Britain has been written from London by Mr. Raymond B. Bolton, a newspaper correspondent:

"Every available foot of soil has been or is being tilled. Miniature gardens dot the country from coast to coast. Where a few years ago one would see golf courses . . . one now finds growing things,—wheat, corn, barley, rye, oats, garden truck. Thousands of these small gardens have sprung up, fairylike, almost over night. They are tilled by women, children and old men.

"Thousands upon thousands of robust, healthy young women, who have never turned their hands to toil in their young lives, have donned khaki uniforms similar to those worn by their brothers at the front and have gone to the farms, releasing thousands of men who are now able to shoulder the rifle instead of the hoe and the rake. For two years now women have borne an increasingly important share of the work of producing food supplies in the British Isles . . . One does not have to search for proof of a food shortage in England; the proof is on every hand.

"It may truthfully be said that the need of conserving every possible bit of food has gone to the heart of every man, woman and child in Great Britain. Not an ounce of food is wasted. The doctrine of the clean plate is rigidly adhered to. I have, for the past three weeks, made a rigid scrutiny of every plate left in my immediate vicinity by a customer in public eating houses in London after the completion of his meal, and it is a fact that I have not seen one morsel of food left for the garbage pail.

"In three weeks I have not had a grain of sugar. As a substitute, saccharine is offered, which few people use. A limited quantity of sugar may be obtained by procuring a sugar card; but the difficulties which arise through the necessity for obtaining a card and carrying the sugar wherever you go make total abstinence preferable. I cannot actually recall what butter tastes like. For breakfast one is offered margarine, a white, pasty substance which is no more like the margarine one obtains in America than salt is like sugar. This is also rationed. They say butter is rationed, but, whether this is true or not it makes no difference, for the only place where real butter can be obtained is on

the farms, and even those who make the butter are strictly limited as to the amount of their own product they are permitted to use. No butter or margarine is allowed for luncheon or dinner.

"Bread, yes, the people of Britain eat bread, of a kind. I guess until several years after the war real wheat bread will be an edible gone but not forgotten. At each meal one receives a very small piece of bread, about the size of a baby's hand.

"Beef and pork are so scarce that the vision of a steak such as is to be had in thousands of our metropolitan eating houses would be a sight so rare to the Britisher that he would, I dare say, be too overcome with joy to enjoy properly the tasty viand. Of the four coupons allowed each person with which to purchase meat, two are good for beef, pork or mutton, while the others are reserved for the purchase of bacon, game and poultry. If one orders cooked beef, pork or mutton, such a small portion is served that the pangs of hunger are far from satisfied. The portion served would approximate a fifth of the meat portion served nowadays in American cafés and restaurants.

"One could eat two meals in succession very easily eat two meals in succession in London and leave the table slightly minus the self-satisfied feeling begotten by unrestricted eating in any American café . . . In addition, one has to pay more on the average for a meal here than in the United States or Canada."

LABOUR MISSION SEES NEED.

Urge Increased Effort to Supply Food Necessary for Allies' Subsistence.

The United States Labour Mission, before departing for America recently after making a comprehensive study of conditions in England and France, made the following statement: "We feel it our duty to impress upon the American people the fact that they should endeavour to conserve food in a larger measure that we may supply the people of the allied countries with the things necessary for their subsistence. There is no doubt that the people of Great Britain and of the allied countries are making untold sacrifices—more than America realizes. Notwithstanding these sacrifices, no member of the mission has heard from them a single word of complaint."

FARM HELP IS NEEDED.

Sixty-four Thousand Labourers are Needed for this Year's Harvest

The latest estimates furnished to the Canada Food Board by the Departments of Agriculture of the various Provinces show that there is need for over 64,000 men to help with the harvest over and above those usually available for farm work. The need for men is divided as follows:—

| | |
|----------------------|---------------------|
| British Columbia | from 2,000 to 3,000 |
| Alberta | “ 6,000 to 7,000 |
| Saskatchewan | 20,000 |
| Manitoba | 10,000 |
| Ontario | 12,000 |
| Quebec | 12,000 |
| New Brunswick | 2,000 (?) |
| Nova Scotia | none |
| Prince Edward Island | none |

In the case of New Brunswick it is uncertain how many men will be needed but the Minister of Agriculture is afraid there will not be enough men to harvest all the crop and that some will be lost unless ready response from the people of the cities and towns is forthcoming. Nova Scotia expects to be able to handle its crop by the aid of the Soldiers of the Soil and volunteers from the cities, but will have no men to lend the West. Prince Edward Island is in the same position. Ontario and Quebec will need so much help for their own harvest, if expectations are realized, that it is doubtful whether men can be spared for the Western harvest in the usual proportions, if at all.

The Ontario Organization of Resources Committee is conducting a campaign to obtain men who have worked on farms and the sub-committee for Eastern Ontario is making use of the Registration Cards for a similar purpose. The Canada Food Board issued a series of appeals to those signing Registration Cards to express their willingness to help with the harvest if called upon, and these volunteers should be secured by local organizations in touch with the farm labour situation in every district.

FIGHTING AND FARMING.

(From The Manitoba Free Press.)

“Food production may be as important as fighting; but there is this radical, fundamental difference between the two services: that only the physically fit can fight, whereas—as the experience of Great Britain and France has clearly shown—labour, not available for the army can, if properly directed, keep up the cultivation of the fields to the required standard.”

WORK IN WESTERN CANADA.

Organization of Farm Labour Engaging Attention of Mr. McGregor.

The Western Office of the Canada Food Board sends the following reports: “Mr. McGregor devoted the first week of June to work in Saskatchewan and Alberta, in connection with the organization of farm labour and the inspection of growing crops. Messrs. Abraham and Stewart had a good reception when they addressed large meetings in Winnipeg and other points in the West. Mr. McGregor and Hon. Duncan Marshall addressed large meetings of livestock breeders' associations at Warren, Minnesota on June 20. They also attended meetings of the United States Food Administration in North and South Dakota, Minnesota and Montana on June 20, 21 and 22. The Manitoba and British Columbia committees of the Canada Food Board are doing splendid work in aggressive campaigns for food conservation and preserving of fruit.

FIVE MILLION WOMEN.

That Number of Female War Workers are now Employed in Great Britain.

According to official announcement, 4,538,000 women and girls are now employed in classified trades under the jurisdiction of the British Board of Trade, and the number is being steadily increased. These figures are exclusive of women employed in small trades and on the land. Domestic servants are also excluded. All hospital helpers, Red Cross and other nurses are not counted. Taking all classes of British women war workers the total already is considerably over 5,000,000. Less than 200,000 women were employed in Great Britain before the war began and these were mostly in textile mills. The remarkable substitution of women for men in many classes of work, in order to release men for military service, is another proof of what can be done, by organization, to meet an emergency situation.

HELPING ON FRUIT FARMS.

Women students from the University of British Columbia are again helping on fruit farms in the Coast Province. These girls did splendid work last year, and a larger number are helping this year.

ARE YOU EATING FISH?

Ample Supplies at Reasonable Prices are Available for all.

What constitutes practically an unprecedented run on fish for a Canadian city was experienced in Toronto recently when the Canada Food Board initiated a campaign to increase the consumption of mackerel and other Atlantic fish. The co-operation of the fish dealers was secured and a big wholesale dealer supplied the retail men as fast as their stock ran out.

Approximately 100,000 pounds of mackerel were sold within the week—more than the entire amount sold during the previous year! Over 200 barrels went before noon one day. Large quantities of haddock also were sold. Hamilton and London shared in those shipments and in both these cities the sales were on an extensive scale.

There is no reason why this example should not be followed in other Canadian cities. The Canada Food Board is ready to render every assistance in popularizing Atlantic fish at reasonable prices and the press has taken the question up on its own account. Display advertisements appeared in the Toronto papers, inserted at the expense of the wholesale fish dealers. The run on mackerel was due largely to the widespread publicity given to the campaign.

Mackerel, of course, are not available all year, but there is always an abundance of Atlantic fish which is shipped on crushed ice and arrives at distributing centres in Ontario and Quebec in first-class condition.

Large and steady demand is the surest and, in fact, the only way of obtaining fish in good condition at moderate prices. If the demand be so great that the dealer, instead of bringing in a few hundred pounds of fish once a week, can put in an order to the wholesaler for large and regular shipments, he can handle this fish on a small margin of profit. There is absolutely no reason why any city or town in Ontario or Quebec should not have low-priced fish if the citizens really want it. If the demand is not considerable, though, the dealer's margin over cost must be more than would otherwise be necessary.

Citizens who are interested in the effort to save wheat and meat for overseas and to popularize fish and vegetable meals can perform invaluable public service by taking up the fish question in their own communi-

ties, and by taking such steps as may be necessary to ensure that they obtain the fish which they want in good condition and at reasonable prices. In Western Canada, Pacific flat fish, of splendid edible varieties, are available similarly at moderate prices.

FISH FOR WESTERN ONTARIO.

Civic Officials and Dealers Are Working with Food Board.

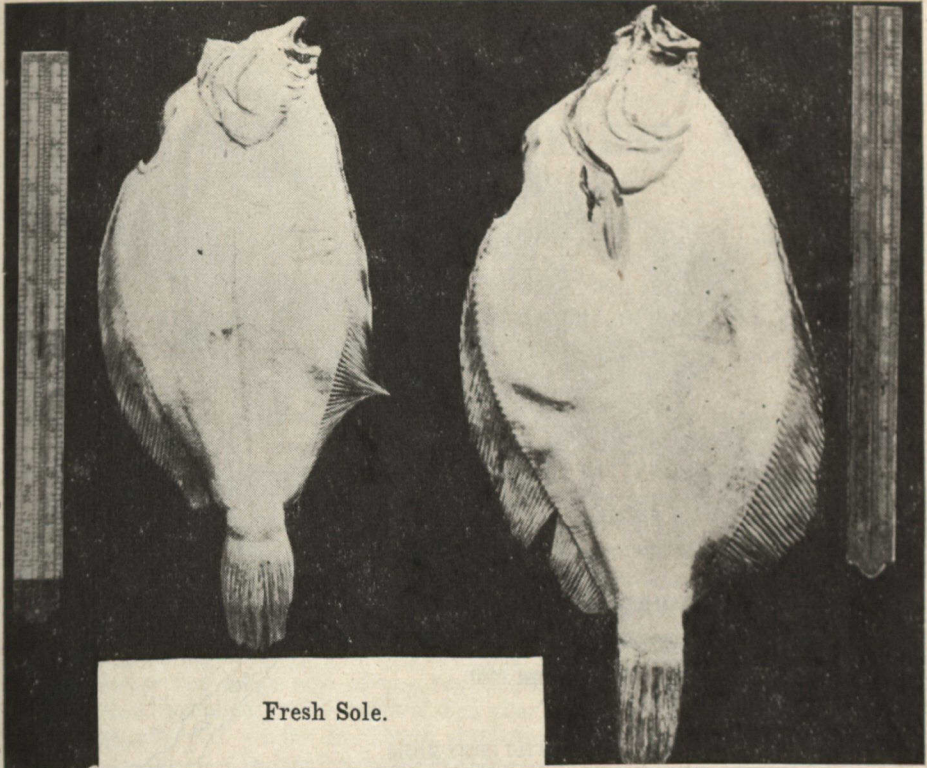
In its plans to increase consumption of Atlantic fish, to supplement supplies of fresh water fish in Southern Ontario, the Canada Food Board has obtained the co-operation of civic officials at Hamilton, London and Windsor.

At Hamilton, the Mayor and Controller Jutten are giving personal attention to the question. The local dealers have shown willingness to help, and the situation is most promising. Hamilton dealers took advantage of the recent mackerel campaign, and in one week sold more mackerel than had been sold during an entire season in any previous year. The price this year was 13½ cents per pound, as compared with 25 cents per pound last year. Controller Jutten has arranged to keep in touch with wholesale distributors of Atlantic fish and personally to attend to any complaint in connection with transportation.

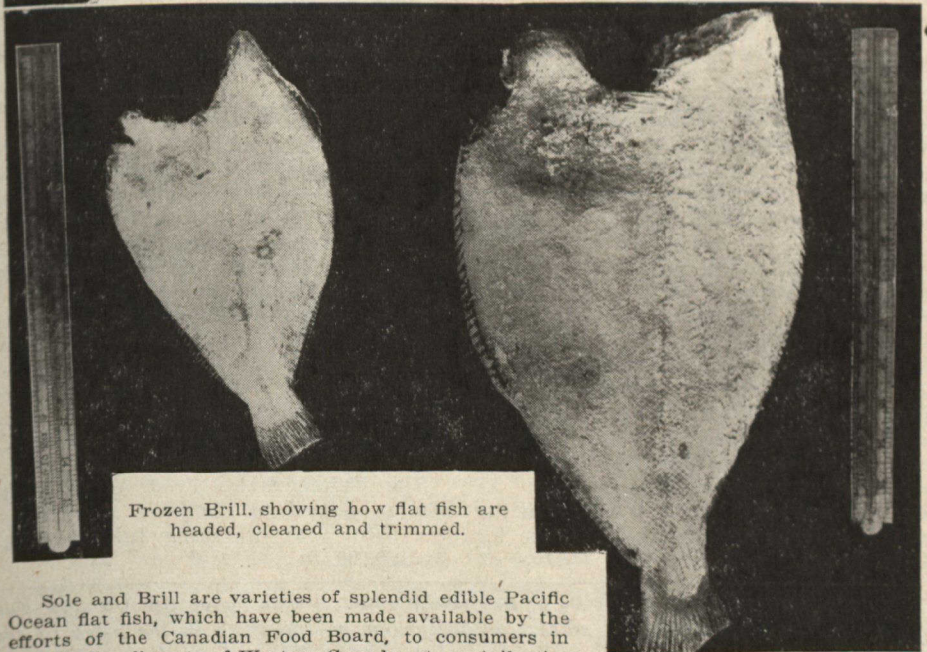
In London, the situation is complicated by a lack of wholesale distribution, but civic officials and others have been interested and it is expected that this difficulty will be overcome. Plans for better distribution at Windsor are also being developed.

EXPANDING MARKET for FLATFISH.

Mr. T. H. Johnson, general manager of the Canada Fish and Cold Storage Company, Limited, Prince Rupert, B.C., in a recent statement relative to the expansion of the market for flat fish, said that the most sanguine expectations had been realized. The demand for Pacific flat fish had already reached the point where the catch, amounting to more than 400,000 pounds per month, of the James Carruthers, the trawler engaged in this work would be entirely absorbed. As soon as the rapidly increasing demand will warrant, the company proposes to put another trawler into the service.



Fresh Sole.



Frozen Brill, showing how flat fish are headed, cleaned and trimmed.

Sole and Brill are varieties of splendid edible Pacific Ocean flat fish, which have been made available by the efforts of the Canadian Food Board, to consumers in practically all parts of Western Canada, at a retail price of from 10 to 15 cents per pound. They are caught at great depth in clear cold water, and immediately upon being landed they are frozen and delivered in this condition. When thawed in cold water these fish are equal, if not superior, to many varieties of more expensive fish.



From an article by Frederic C. Walcott, of the United States Food Administration, in the National Geographic Magazine.

SURE DEATH FOR GOPHERS.

Writing in reference to an item in The Canadian Food Bulletin, relative to the campaign against gophers in Manitoba, a Vancouver correspondent says: "It might be good service if you made known the method of dealing with the gopher pest, as practised in California; this is by leading the fumes from an automobile or motor cycle into their burrows. A piece of garden hose is attached to the exhaust of the machine by one end while the other end is put into the hole. The motor is then allowed to run and the gases, which consist mostly of carbon monoxide, flow down into the burrow and poison the occupants. As the gas is heavier than air, it lodges in the dips and hollows and remains effective for a long period."

CONSERVATION STILL NEEDED.

At a recent conference of Federal Food Administrators, Mr. Herbert Hoover, United States Food Administrator, stated that the people of this continent would be wrong to consider anything but conservation as a necessary measure for the coming year. "Simple living," he stated, "is a fundamental which must be impressed upon the people, and we must prepare for lean years. Undoubtedly there will be a degeneration of labour as the war continues, and unless we store any surplus which is available during the next year, we would be negligent of our duty."

The United States Food Administration has submitted to Congress, a budget for the fiscal year beginning July 1, 1918, of \$12,000,000.

The Canadian Food Bulletin is published under authority of the Canada Food Board, for the information of official organizations co-operating in the work of food control, and of other bodies or individuals interested. The information published is carefully prepared to ensure accuracy of all statements so that it may be a permanent and useful record of the work of the Food Board organization in Canada.