



(SECOND EDITION)

WHAT CANADA HAS DONE

To Help to Feed the Armies and
Civilian Population of the Allies.

Net exports from Canada of beef have been increased by nearly 75,000,000 lbs. per annum, an increase of 6,795 per cent over the average net exports for 1910-1914.

Net exports of pork (including bacon and lard) have been increased by 125,000,000 lbs. per annum, an increase of 571 per cent over a five year pre-war average.

Before the war, Canada was importing butter at the rate of 7,000,000 lbs. annually. This country is now producing enough butter to meet domestic requirements and, in addition, is exporting at the net rate of more than 4,000,000 lbs. per annum.

It is estimated that Canada exported at least 25 to 30 per cent more wheat during the last twelve months than could have been exported had it not been for the efforts for conservation and organization of this country's food resources.

By standardization of flour and lengthening of the extraction in milling, a saving of 20,000 barrels of flour per month is being effected.

Conservation measures and voluntary saving in the homes have reduced Canadian consumption of flour from 800,000 to 600,000 barrels per month, as compared with pre-war consumption. This means a saving at the rate of 2,400,000 barrels per year, or, counting the saving by lengthened extraction of milling, of 2,640,000 barrels per year. This is equivalent to a saving of nearly 12,000,000 bushels of wheat.

Conservation efforts in Canada are releasing meat enough to provide the ration for, it is estimated, at least 500,000 soldiers.

Restrictions on the use of sugar in Canada will mean a saving of 100,000 tons per year. The average saving in public eating places is in excess of 40 per cent. A saving of 500,000 pounds per month has been effected by restrictions on the manufacture of bakery products. The use of sugar in ice cream has been cut in half. Fifteen thousand tons of sugar per annum are being saved by curtailment of its use in candy manufacture. The saving in confectionery establishments is very large, one factory alone saving 450,000 pounds in 4 months. A saving of 800,000 pounds of sugar will be made by the new restrictions on canners. Half a million pounds of sugar will be saved during the next four months by restrictions on manufacturers of chocolate products. Anti-hoarding measures have been effective and large stocks of sugar have been returned to trade channels.

Nearly 800 cars of foodstuffs have been saved from total or partial loss through spoiling.

An amazing reduction in waste is shown by reports to the Canada Food Board from municipal officials in all parts of the Dominion.

Profiteering has been greatly diminished and excessive profit taking is being stopped. For example, flour sold at \$14.50 per barrel in the spring of 1915, whereas the farmer had received only \$6.93 for the wheat used therein. In the spring of 1918 the price of flour had been kept down to \$11 per barrel, while the farmer had received \$8.32 for the wheat used therein.

OUR ALLIES' RATIONS

(Compiled from official information.)

| | Great Britain. | France. | Italy. |
|---------------------------|---|---|---|
| Butchers' Meat..... | Weekly Ration—3 coupons at 7d. each. Quantity estimated at average for adults of 20 ozs.; for children, 10 ozs. | Meat scarce and prices very high. (Beef is difficult to obtain at 60 to 91 cents per lb.; Pork, 80 cents per lb.) | 3 meatless days per week for all Italy. Meat scarce and prices very high. (Beef 72-89c. per lb. Veal 66-79c. per lb.) |
| Bacon..... | Cards not required now. Actual weekly consumption in recent weeks per head of civilian population, 9-1/9 oz. | Prices high; quantity available is limited. | Rationed locally in small quantities. (In Milan 5 ozs. per month.) |
| Bread..... | War Bread only..... Not Rationed. | Weekly Ration—Average 4 lb. 10 ozs. of War Bread. | Weekly Ration—Average for sedentary people 3 lbs. 8 ozs. of War Bread. Additional allowance for heavy workers. Macaroni rice and maize flour are also rationed. |
| Butter and Margarine..... | Weekly Ration—5 ozs..... | Little obtainable. Butter 90c. per lb..... | Rationed locally, 1 1/4 to 2 1/4 ozs. Olive oil, (more important) from 1/4 pint to 1 pint per month (recently less). |
| Lard..... | Weekly Ration—2 ozs..... | Little obtainable..... | Rationed locally. (In home, 2 1/4 ozs. weekly, alternatively with olive oil). |
| Sugar..... | Weekly Ration—8 ozs..... | Weekly Ration—4 1-10 ozs..... | Weekly Ration—2 1/4 ozs. |
| Tea | Distributed on basis of a ration of 2 ozs. per week. | | Rationed locally |

Baron Rhondda's last message to Canada before his death: "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."

PARTIAL LIST OF CONSERVATION MEASURES.

Waste of food has been made an offence subject to heavy penalties, and municipalities have been given wide powers in checking such waste.

Use in part of substitutes for wheat flour by bakers, confectioners, public eating-places and in private households has been required.

Bakery products of all kinds have been standardized and the wheat flour, sugar and fat content has been limited so as to prevent extravagant use.

Manufacture of certain products involving an excessive use of sugar or fats has been prohibited.

A very great saving of wheat has been effected by licensing and regulation of the trade in package cereals, manufacturers being required to substitute a considerable portion of other cereals for wheat in their products.

Flour has been standardized and the milling extraction of wheat has been increased twice. Canada is now using 76 per cent of the wheat berry in its standard flour.

In cases where dealers have been holding excessive quantities of food commodities required Overseas, the Food Board has required the sale of such excess.

Public eating-places have been regulated in regard to the use of meat, wheat, dairy products and sugar.

Hoarding of sugar or flour has been made an offence subject to heavy fine or imprisonment. The amounts which may be held in private households or by dealers have been limited, so as to ensure equitable distribution and, in the case of flour, to provide as large shipments as possible for Overseas.

Control over importation and exportation of foodstuffs is exercised in the interests of the people of Canada and the Allied Nations and has proved a valuable instrument in obtaining trade concessions and in reserving for Great Britain and her Allies products which otherwise would have gone to neutrals or even to hostile countries.

Use of grain for distillation of potable liquors has been prohibited, and the use of malt has also been closely limited. • Feeding of grain to livestock in stock yards has been regulated and much waste has been checked.

Waste of food through preventable detention of cars has been checked and reduced to a minimum.

Arrangements have been made for an abundant supply, for Eastern, Central and Western Canada, of fish at reasonable prices, as a substitute for meat and other foods.

Manufacturers and other dealers in food have had their allowance of sugar sharply curtailed. To enforce the regulations, a system of sugar certificates has been instituted. No candy manufacturer can secure sugar except upon presentation of his certificate and only to the amount of his allowance by the Food Board. This system is being extended to all other licensees using sugar and will be in operation by September 1.

The amount of sugar which may be used by canners has been restricted to an average of 25 pounds of sugar to 100 pounds of prepared fruit.

Use of sugar in the manufacture of bakery products, candy, soft drinks, ice cream, etc., has been drastically curtailed and unlicensed use of sugar in manufacturing any product has been made illegal.

Manufacture of icing sugar has been prohibited. Use of sugar, even in private households, for icing cakes, has been made illegal. No sugar can legally be used for making candy for private consumption. Voluntary reduction of sugar consumption in the homes and substitution, wherever possible, of yellow sugar for granulated has been urged.

Control over all dealers in food has been obtained by the Canada Food Board under the license system.

ONLY A FRACTION OF BRITAIN'S NEEDS.

Canada's cold storage stocks of provisions, while large when measured in pounds, represent only a very small fraction of the amounts required Oversea. Following are the quantities of representative commodities held on a recent date by Canadian companies reporting to the Cost of Living Branch of the Dominion Department of Labour, together with the time in each case that these holdings would supply the civilian requirements alone in Great Britain, on the basis of the latest consumption records available:

| | Stocks in cold storage in Canada in pounds. | How long they would supply British requirements. |
|------------------------------------|---|--|
| Butter..... | 1,689,260 | 21 hours |
| Cheese..... | 2,190,098 | 2½ days |
| Beef, fresh and pickled..... | 17,203,918 | 2½ days |
| Pork, fresh and pickled..... | 29,458,903 | 14½ days |
| Bacon, hams, and smoked meats..... | 13,113,967 | 5½ days |

This takes no account of the very large requirements for the armies or for the people of France and Italy. The stocks enumerated have already been reduced considerably by shipments Oversea. Canadian cold storage holdings may increase or decrease temporarily, depending upon shipping and other conditions, but the Canada Food Board has assurances that practically all the wheat, meat, and dairy products which Canada can supply by increased production, reduced consumption and substitution for them of foods which, by reason of bulk or perishable nature, are not suitable for ocean transportation, will be needed by Britain and our Allies.

"The efficient feeding of the country (the United Kingdom), of the Allies and of the Allied armies trembled in the balance."—The London Times in a statement just published in reference to the desperate food situation Oversea early this year, when exports from North America were not moving satisfactorily and German submarines were taking a heavy toll. That tense situation was relieved by voluntary food saving by the people of Canada and the United States.

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