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DEPARTMENT OF  
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**A FACT A DAY ABOUT CANADA**

**FROM THE**

**DOMINION BUREAU OF STATISTICS**

**NINTH SERIES**

**1942 - 1943**

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James Muir,  
Editor.

YFAS  
YVUB  
ALABO

No. 306. -- Swordfish

Never cross swords with a swordfish. He is a veritable ocean gladiator, smooth-skinned and powerful. Bluish-black with a waistcoat of lattletale grey, he is one of the slickest members of the finny family. When wounded he is a fierce fighter, not above attacking fishing vessels. He has even been known to drive his swordlike upper jaw through several thicknesses of oak planking. If unmolested, however, he is inoffensive and easily frightened.

Swordfish are widely distributed throughout the temperate waters of the world but as far as Canada is concerned they are taken only by Nova Scotian fishermen who equip themselves especially for their capture during season. Although common off the coast of Cape Breton in the summer, swordfish are not abundant in these parts and disappear entirely when cold weather sets in.

Lone rangers as a rule the swordfish that approach our coast are well grown, seldom under 50 pounds, leading to the general assumption that they spawn in the warm tropical waters far to the south. They find herring, mackerel and squid particularly tasty and rush in among schools of the fish, slashing right and left with their swords until numbers are killed. Contrary to popular belief swordfish do not stab their prey, nor do they gang up with thrasher sharks to attack whales. There's nothing a swordfish could do to injure a whale without committing suicide by impaling itself in the whale. Swordfish have no teeth but are well equipped to look out for themselves with the swordlike upper jaw. This is composed of hard fibrous bone, which in the largest recorded specimens has been said to attain a length of six feet. Those taken in Nova Scotian waters range in weight from 100 to 350 pounds, but the record is between 750 and 800 pounds. A large fish in our waters would have a sword of about three feet long and an overall length of approximately ten feet with a weight of around 400 pounds. The largest recorded here is said to have been about 16 feet overall. The annual swordfish catch varies from 500 to 1200 tons. The flesh is a great delicacy and prices run high, the yearly catch ranging from \$132,000 to \$327,000. It is marketed fresh or frozen and also in steaks, but the bulk of the Canadian catch is exported to the United States where consumers will pay from 30 to 50 cents per pound for swordfish. The meat is firm with very few bones, tastes not unlike veal, and is usually served broiled or fried as swordfish steaks. We in Canada eat very little of it.

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No. 307. -- Apple Sauce

Until this season Canadians as a whole have not shown much interest in dehydrated apples. Possibly this was due to the fact that canned apples and apple juice were available at moderate prices. This year, however, fresh and dehydrated fruit have replaced the canned apples and the high prices for fresh produce and the absence of preserves have created a keen demand for the dehydrated varieties. As a result some of the supply intended for Great Britain was diverted to the Canadian market.

Of the 1942 Canadian apple crop of 12,500,000 bushels only about 3,000,000 were dehydrated. About 600,000 bushels were shipped to the United States. No fresh apples from last year's crop went overseas to Britain, and only small quantities were sold to Newfoundland and other countries. Commercial canning of the 1942 crop was prohibited except for certain requirements of the armed forces. In previous years canning of apples and apple juice was an important factor in the disposition of the crop, accounting for about 1,000,000 bushels from the 1941-42



crop and over 2,000,000 bushels from the 1940-41 crop. Nova Scotia producers are planning to dehydrate as many apples as possible for home consumption in 1943-44.

Prices here in Canada are somewhat higher than those received for shipment to Great Britain. Dehydrated apples that are at present on the Canadian market have been found quite palatable, and although not to be compared with the fresh fruit, cook up quickly into delicious apple sauce which is difficult to distinguish from that made from fresh fruit.

Supplies of Canadian apples in cold storage and common storage have remained at higher levels than during last season but are still not excessive. On May 1 this year 324,000 bushels remained in storage compared with 97,000 on the same date last year. Stocks of imported apples are insignificant, and shipments of early apples from the United States are expected to be smaller than last spring.

With the apple crop reduced, it looks like "the teacher" will have to be satisfied with a substitute of maybe a potato or even an onion.

#### No. 308. -- Relieving the Farm Labour Shortage

In a previous "Fact" it was pointed out that two-thirds of the world's people spend their whole lives producing food and the other third join them in eating it. It was further noted that there has never at any time been enough food to go around. Of the 2,100,000,000 inhabitants of the universe more than half of them, even in normal peace times, do not have enough of the right kind of food for health and decent living. Indeed, if the world's food production in a normal year were equally divided among all its people, practically every Canadian would suffer.

This is a startling statement which carries with it a particular significance at this particular time when more and more food is urgently needed and the supply of farm labour for Canadian farms is running low. How is the increased demand for foodstuffs to be met in face of the farm labour shortage? In an attempt to alleviate the situation in various farming areas the Federal Government has taken several remedial steps. In this way food production should be augmented.

This spring and again this summer compassionate leave was granted to experienced farmers in the army to work on their home farms. In July an agreement was reached between the Department of National Defence and the Department of Labour for detailing soldiers on farm duty. This agreement became effective on the first of August. So a number of soldiers both on compassionate farm leave and on farm duty were added to Canada's farm labour force for harvest work.

Special plans have also been made to utilize the services of conscientious objectors, Canadian Japanese and prisoners of war. Many hundred conscientious objectors have been transferred from "Alternative Service" labour camps to assist farmers. Around 5,000 Japanese are now working on farms, mainly in Western Canada, and about 500 prisoners of war have been used on the sugar-beet farms of Southern Alberta. Other prisoners of war have recently been released to work on individual farms.

Some assistance is again available for the Prairie harvest this year through an arrangement made with the United States for the movement of harvesting units between the two countries. There is also being arranged another movement of farm workers from Ontario, and perhaps Quebec, to help with harvesting on the Prairies.

These transfers of labour between provinces help to distribute the farm labour supply on the basis of greatest need. The Federal Government bears most of the transportation costs but the Provincial authorities assist in recruiting and placing the workers. Besides the westward movement of harvest workers, around 700 men were brought from Saskatchewan between seeding and harvesting, to help with haying on Ontario farms this summer. Other workers have been transferred from Alberta to British Columbia for fruit picking.

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#### No. 309. -- The New 5-Cent Coin

Experiments were carried on during the early part of 1942 at the Royal Canadian Mint to evolve a suitable substitute for the nickel 5-cent coin after it was learned of the desire of the Metals Controller to conserve nickel for war purposes.

The 5-cent pure nickel coinage was added to the Canadian Currency in May, 1922, to replace the small silver 5-cent piece. After twenty years of life the 5-cent nickel coin is now giving way to copper and zinc for the duration of the war.

The composition of the new coin which has been approved by The Minister of Finance is 88 per cent copper and 12 per cent zinc, an alloy of metals called "Tombac" from Malay "Tombaga", a popular alloy for jewellery in the East Indies.

From the Mint point of view, this composition is sound economy, as the metallic content is such that if and when the need arises for redemption of these coins, when nickel again takes its place in coinage, they can be converted into bronze coin by the addition of tin and copper in their proper proportions.

A coin having twelve sides was chosen to overcome the prevalent objection raised by the similarity of the current 5-cent nickel with the 25-cent piece, and to prevent confusion with any other denomination.

Originating as a distinctly dodecagonal coin of twelve sides and twelve angles, it was discovered by numerous tests in the automatic coin-operated machines that more efficient results were obtained with a piece of slightly rounded corners rather than the sharper angles. Arrangements were therefore made to have the dies and collars adapted to the most suitable shape to strike coin which would actuate the pay telephone successfully and eject the correct number of coins from change-making machines.

The diameter, weight and thickness of the new coin are exactly the same as the present 5-cent nickel coin. There were 3,396,234 Tombac 5-cent coins produced in 1942.

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#### No. 310. -- Peonies

Peonies are garden favorites in all parts of Canada. They do well in any good garden soil and under a great variety of climatic conditions. But they will not grow well in poor sandy soil nor where the land is flooded for any length of time in spring. They are remarkable for their large and gorgeous flowers of varied and attractive colours. The globular form and the double varieties are those most prized in gardens. They usually blossom in May and June and few flowers equal them in gorgeous effect.



There are two distinct specimens of peonies, one the strong growing herbaceous kind with fleshy roots and annual stem and the other the tree peony, stiff growing plants with half woody permanent stems. The herbaceous peonies, which are most favored in Canada, usually grow from two to three feet in height, have large much divided leaves and ample flowers of varied and attractive colours. Technically our herbaceous peony is known as the western peony and it grows naturally on the bushy slopes in the foothills and on mountains up to 5,500 feet altitude from southern California to Washington and eastwards to Utah. The wild species is a fleshy perennial, eight to fifteen inches high with pale smooth ternately divided leaves mostly clustered at the base of the stem. The brownish red flowers, about one and a half inches broad, are composed of five or six thick, leathery, flattish petals.

People who have had peonies in their gardens for a number of years find that they have to divide or transplant them but unless there is some special reason for doing so they should not be moved more often than once in five years. This should be done on a fine day and great care should be taken not to damage the roots. September is the best time. The leaves of the plant should be cut off before starting to dig, and the loose earth removed from the roots which should be kept exposed to the air for a few hours. All the soil should be washed off with water, and every division must consist of a tuber with two or three eyes but divisions of several tubers with six or seven eyes are better for the ordinary gardener.

Before planting, the ground should be well dug and if possible some well-rotted manure added and well mixed in. The root should be placed so that there is about two inches of soil above the crown. Too deep planting is frequently the cause of peonies not blooming. A mulch should be put on the first year after the soil has frozen, but when the plants are well established no mulch is necessary. The leaves should be cut off each fall and burned in order to destroy any disease germs which might be present.

#### No. 311. -- More About Foods in Relation to the Cost of Living Index

"So food prices have gone up only 33 per cent since the war started have they?" says the housewife with a glint in her eye. "I'm paying from 50 to 80 per cent more for beef, 75 per cent more for lard, 60 per cent more for cheese, 52 per cent more for corn syrup and 46 per cent more for oranges than I did before the war. How do you add these figures up to 33 per cent?"

At first thought it may be difficult to believe that every one of these increases is included in the food section of the cost of living index, but they are. Don't forget that the index includes a lot of other prices too. Some prices have moved considerably higher, while others have not. Bread, for example, is still at pre-war prices; milk is below pre-war levels in almost all sections of the Dominion. And if you are like many homemakers in Canadian cities you will find that these two foods alone make up 20 per cent of your food budget.

Remember too that a 73 per cent increase in lard prices, although it sounds big, means much less to you than a 10 per cent increase in bread. Why? Because you buy much more bread than lard. Here is how it works in dollars and cents. Let us suppose you are like the Bureau's survey families represented in the cost of living budget. They averaged a fifth of a pound of lard each week and eight loaves of bread -- the 24-ounce size. All right now, lard goes up 73 per cent, say from 10 to 17.3 cents a pound; if you use a fifth of a pound a week, that adds less than two cents to your weekly food bill. Now suppose a 24-ounce

loaf of bread goes up 10 per cent, from 10 to 11 cents per loaf; then your eight loaves add eight cents to the weekly food bill.

It is the total family food bill upon which the food section of the cost of living index is based. So if a 73 per cent rise in lard means less than two cents added to the bill, and a 10 per cent rise in bread adds eight cents, then the 10 per cent rise in bread would cost a lot more than a 73 per cent rise for lard.

The Bureau of Statistics food index shows a rise of 33 per cent in the average family's food bill. Naturally, this figure would be higher if all items in the index were of equal importance; if, for example, bread and milk were of no more importance than lard and corn syrup.

The foregoing is the third in the series of weekly discussions of the cost of living index. Next week the discussion of foods will be completed by considering the items in the food index. It will be shown why certain foods are not included in the construction of the index.

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#### No. 312. — Apples

An apple a day keeps the doctor away, or so we're told, but this year apples are going to be harder to find. Present indications are for a crop of 3,334,000 barrels, about 4,331,000 barrels less than last year's crop. Furthermore in many sections of eastern Canada the fruit has contracted a scab so that the quality as well as the quantity of apples will be reduced this year.

The Annapolis Valley, southern Ontario and British Columbia are the chief apple districts of Canada. Bad weather has cut down the crop in Nova Scotia, Ontario is expected to yield about 625,000 barrels and British Columbia 1.4 million barrels. Government marketing agreements have been made with the producers in both B.C. and N.S. whereby assistance is assured them in marketing their crop. The B.C. Fruit Board, representing the industry, will be assisted by the Government in the marketing of a maximum quantity of four and one-quarter million boxes of apples, less any quantity exported.

The Board will be paid out of public funds to the extent by which all domestic sales by the Board for fresh consumption totals less than an average of \$1.30 per box of wrapped pack, \$1.20 per box of unwrapped or 20 cents per box of bulk apples. Additionally the industry will receive a bonus of 15 cents per pound on choice quality evaporated apples produced in excess of 750,000 pounds, the bonus to be on a further 750,000 pounds. It is the intention that this one and one-half million pounds shall actually be produced.

The Nova Scotia Fruit Board must market outside the Annapolis Valley as much fresh fruit as possible, and the assistance is given on the evaporation surplus. The basic price for choice quality evaporated apples purchased by the Government for export to Britain is 28 cents per pound as against 25 cents last year. The estimated net expenditure is about \$2½ million, a little less than last year. According to the Wartime Prices and Trade Board ceilings on apple prices will be introduced in due course.

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#### No. 313. — Something to Crow About

If barnyard biddies could crow they'd be busy tuning up their pipes these days for their record is really something to crow about.



Last year more than 270 million pounds of dressed poultry was produced here in Canada and present expectations place the 1943 total far in excess. Stocks of dressed poultry on August 1 were estimated at 1.8 million pounds while last year at the same time stocks totalled 6.9 million pounds. This would seem to indicate that poultry is now moving more rapidly into consumer channels.

Under 1942-43 contracts we promised to send 9,000 long tons of dried eggs to the United Kingdom, which is equivalent to about 61 million dozen. Meat rationing has resulted in an increased domestic consumption of eggs, making maximum production a necessity. Largest increases have been called for in the Prairie Provinces which is the logical area for greatest poultry expansion in Canada. Prior to the war we made away with about 240,000,000 dozen eggs every year. This year's consumption was anticipated to be around 297,000,000 dozen, and that is exclusive of eggs for export.

Canadian poultry is doing its bit for the war on the monthly payment basis -- so much down and so many eggs a month. As a filler for sleeping bags there's nothing equal to the down and feathers of geese, ducks, chickens and turkeys. To safeguard and control the disposal of these feathers poultry farmers and dealers in poultry have been forbidden to destroy any feathers they acquire in excess of 25 pounds, without the written permission of the administrator of upholstered metal furniture and bedding. If you have any old feathers tucked away in your cellar or attic it's a good idea to dig them out now. Send them to your local collector if you don't plan to use them yourself. Remember that the Prices Board administrator has placed a limit of ten days as the longest time a farmer or dealer can hold down, goose or duck feathers if the combined weight of the three is 250 pounds. This regulation also applies to chicken and turkey feathers with a combined gross weight of 500 pounds.

From eggs to feathers, Canadian poultry has made a name for itself which cannot be termed foul. The obvious pun is too hard to resist.

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#### No. 314. -- Dominion Arboretum

Every schoolboy from Vancouver to Halifax has heard of the Central Experimental Farm in Ottawa. He knows that it is the main centre in Canada of research and scientific experimentation in all aspects of farming, from hatching chickens to planting turnips. What he may not know about, however, is the Dominion Arboretum and Botanic Garden.

This special section of The Farm was founded in 1886 by Dr. William Saunders, first Director of the Experimental Farm. The Arboretum is really a museum of living plants and comprises several acres on the east side of the farm property overlooking Dows Lake, which is an expansion of the Rideau Canal. Since 1886 a collection of about 5,000 species and varieties of trees, shrubs and herbaceous plants has been accumulated. As this collection is the most northerly assemblage of its kind in North America it is of particular importance. The information acquired in the past 57 years is valuable to horticulturists in advising gardeners as to what species may withstand the northern winter.

The plants contained within the Arboretum come not only from all parts of Canada but also from many corners of the globe. During peace time a seed exchange with over 200 similar institutions scattered around the world was carried on. Seeds of plants growing in Ottawa were distributed to the Empire and foreign countries, and those of many rare species and varieties received in return. The Arboretum serves as a plant introduction service, obtaining seeds of ornamentals,



fibre plants, forage plants, oil plants, drug plants, and then distributing these to agricultural scientists making special studies of the particular types. These new introductions may be of use in the breeding of a new fruit or a new forage crop that is eventually multiplied and distributed to the public. Recently a new nursery was established which contains about 2500 varieties of unusual trees, shrubs, and herbs. These will eventually be added to the permanent collection. One outstanding example of an early introduction made by the Dominion Arboretum is the Siberia Pea Tree, Caragana. Although not very widely grown in eastern Canada, it is especially popular in the western provinces, where it is used for hedges and even small windbreaks.

The Dominion Arboretum presents an opportunity for nurserymen, gardeners, students, scientists and the general public to see in one place a large number of the plants which can be grown under the climatic conditions existing in Ottawa and provides material for a variety of scientific investigations. Thousands visit the gardens each year and authentic information on many different kinds of plants and problems relating to them is sent out in answer to inquiries from all parts of the Dominion.

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#### No. 315 — Canadian Aspect of Gold

Canada has been a gold producing country for well over three-quarters of a century. During the latter half of the 19th century production was chiefly from placer operations in British Columbia and the Yukon, while during the present century there has been a rapid growth of production from lode mining both of auriferous quartz and of gold in association with other metals. Gold production in Canada attained its earlier maximum of 1,350,000 fine ounces in 1900 when the Yukon production reached its highest point.

The primary importance of gold production in connection with Canada's war effort is its function in strengthening the foreign credit position, particularly in relation to the United States. A production of over 4,800,000 ounces in 1942 at \$35 per ounce in United States funds provides for the purchase of over \$168,000,000 worth of essential war equipment in that country. Thus, while gold has limited specific military uses, its production is important in the war effort.

Canada's production in 1942 was 500,000 fine ounces lower than in the previous year. This decline represents the first break in a series of annual increases that had been realized by the industry since 1923 and largely reflects the curtailment in labour, equipment and essential supplies resulting from the increasing intensity of the second World War.

Personnel of the auriferous quartz mining industry have entered in considerable numbers the various branches of the armed forces, others have transferred to the mining of base metals, while the manufacture of certain equipment or materials necessary for the development of new gold mines or expansion in the older mines has been considerably restricted or the products of such manufacture diverted to industries considered at the time to be of more vital importance in a total war effort.

The direct result of these wartime changes was reflected in the cessation of mining operations at most of the new properties under development, the closing down of producing mines operating on ore described as marginal in grade, and a decrease in production by some of the more important and long-established mining companies. Labour troubles continuing from 1941 adversely affected production in the Kirkland Lake camp during the early part of 1942, and gold recoveries at a few base metals mines fell off with a reduction in the shipments

of copper-gold ores from these particular properties.

Reliable data relating to world gold production have been increasingly difficult to obtain since the outbreak of war in 1939. From statistics made available, it is estimated that Canada, as a world gold producer, probably ranked second in 1942. The Union of South Africa ranked a definite first with approximately 14,120,000 fine ounces, while production of the United States, including receipts from the Philippine Islands, was estimated at 3,612,000 fine ounces. Accurate data pertaining to gold production in Russia are unobtainable, but a conjectural total output of 4,000,000 fine ounces was reported for that country in 1940.

#### No. 316 -- Pickled Vitamins

Every time you turn around these days you bump into a vitamin of one kind or another. It's Vitamin A for good eyesight, resistance to infection and strong nerves; Vitamin B and its complexes for healthy appetites, normal weight and general well being; Vitamin C -- ah, that's the one we want to talk about!

Here's a source of Vitamin C which you may have overlooked or dismissed as being ridiculous. Roses grow wild from one end of Canada to the other and we've been admiring their simple beauty and fragrance in a casual sort of a way. When the blossoms died and the ripe red berries took their place we collected them for ornaments and strung them on thread for colorful necklaces and bracelets. Sometimes as children we chewed the sweet red husks.

But we've consistently ignored the real and tangible gift of the rose. Rose berries are one of the richest sources of Vitamin C we have and a source open to everyone who is wise enough to recognize their value and patient enough to pluck them from their thorny haunts. The season for collection is late August, September and October.

As vitamin C dissolves in water, it is a fairly simple matter to extract it from the fruit. A delicious pickle is easily made from rose hips of which three or four teaspoonfuls will supply one person's daily requirements. Cook the hips in water until tender, then remove the seeds. Make a syrup of equal parts of water, vinegar and sugar syrup, adding spices to suit your individual taste. Add the seeded hips and simmer for twenty minutes. Place in sterilized jars and seal. This method of preparation results in a flavoured and attractive product which retains the Vitamin C content better than is done by any other method.

With such a wealth of this vitamin so easily available, Canadians need not be concerned about the anticipated shortage of oranges this winter. As a matter of fact, the rose hip syrup is 20 times richer in Vitamin C than orange juice. Last year the crop of hips in Alberta, where some research work is being done on this particular subject at the University of Alberta, was estimated at one-half million tons. This would give 5,000 tons of vitamin C. A generous yearly allowance for one million people would come to about 36 tons.

In all reports of work done on the Vitamin C content of rose hips in various parts of the world, it has been discovered that the further north the hips grow, the richer they are in the vitamin. With Canada abounding in wild roses it would seem as if it is no one's fault but our own if we go short of this important vitamin.

So gather a basket full of rose berries and try this new, flavoured attractive Vitamin Verve! But don't confuse vitamins with calories. There's this



important difference -- vitamins will help in retaining that mien of happy girlhood which one writer aptly describes as "hip-free and not yet calory conscious."

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No. 317. -- Crime in Canadian Provinces

The Criminal Statistics Branch of the Dominion Bureau of Statistics has issued the following terse but pregnant statement: "Ontario leads all provinces in Canada in criminal convictions per hundred thousand population during 1942. The number of convictions is 7,966 per 100,000. Quebec along among the other provinces approximates this rate with 6,195 convictions per hundred thousand, while Manitoba is third with 4,773."

This seems to invite special study of delinquencies in Ontario and Quebec by those particularly concerned with social welfare, but it may be said that the situation from the comparative point of view at least is not due to the absence of fathers in the fighting forces, thus leaving their children freer from parental discipline, for Ontario from year to year consistently heads the provinces with proportionate criminal lapses.

In convictions of adults the provinces follow the same order as for total convictions, Ontario leading with 7,851, Quebec 6,075, Manitoba 4,692, British Columbia 3,357, Alberta 2,203, Nova Scotia 2,049, New Brunswick 1,336, Prince Edward Island 1,798, Saskatchewan 1,239 and Yukon and North West Territories 1,223 convictions per 100,000 population.

Alberta leads in the rate of convictions for indictable offences with 397 per 100,000 population in 1942, Ontario, British Columbia and Manitoba follow in order. On the other hand Ontario's rate of 7,457 convictions for non-indictable offences per 100,000 populations is the highest of the provinces, Quebec with 5,772 convictions and Manitoba with 4,364 are second and third respectively.

Juvenile offences are the highest in Quebec, in 1942 numbering 120 per 100,000 population. Ontario shows 115 convictions, Prince Edward Island 105 and Alberta 104, the others following. In major juvenile offences, however, Ontario has the dubious honor of heading the list with 80 convictions for each 100,000 of population. Manitoba and P.E.I. come next. Quebec leads with 72 convictions per 100,000 population of juveniles for minor offences. Alberta records 45, Prince Edward Island 43 and British Columbia 38.

The Bureau's annual statement covering crime in Canada for the year 1942 will be issued in printed form this year.

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No. 318. -- Final Word About Foods in the Cost of Living Index

It seems that there are two common notions about the list of foods included in the cost-of-living index which we should like to correct. First, it is said that because all foods are not in this list, the index must be too low. And second, it is said that because certain foods are omitted from the list, the Bureau of Statistics, in effect, is telling people these foods are unnecessary and not a proper part of the family diet. Both of these ideas are incorrect.

To find out whether the first idea was right or wrong, the Bureau of Statistics made a special food index including only 15 items. There are 45 items in the regular food index. Now, if the level of a food index depended upon the number of items in it, this test index should be much lower than the regular one.



But it wasn't. The test index showed a wartime rise within 0.8 points of the regular index. Not a very large difference is it, when it is remembered that one list of foods was three times as large as the other?

The point is that an accurate index must be based upon a representative list of items, but not necessarily upon a large list. The rise in prices of items in the list must be representative of the rise for food prices in general.

This brings up the second point. Why not put in all food prices, so there would be no chance that the list wasn't representative? There are two reasons why this isn't done. First, there are scores of small items such as seasoning and special delicacies which families buy only occasionally, if ever. The importance of such things in a food budget is almost infinitesimal, but each one would be as much work to merchants reporting prices as bread or sugar -- actually more work because the merchant knows offhand his prices for staple foods and doesn't have to check them from the books. The Bureau of Statistics leaves these items out of its list to save needless work and waste of time, knowing that the accuracy of the index is not lessened by doing this. There is no suggestion, however, that these items shouldn't be bought if people like them.

There are other foods omitted, because, strangely enough, the index might become less accurate if they were included. This is how it can happen. Many foods have wide seasonal price changes, with consumption tending to be greatest when prices are low, and lowest when prices are high. Shifts in consumption from season to season and year to year, as crops vary, are so great that it is extremely difficult to assign them a correct degree of importance in the food budget. Many of the fresh vegetables in particular are not always sold upon a weight basis, so that price changes may actually reflect quantity differences as well. To include these items might well result in the index becoming less rather than more accurate.

The foregoing is the fourth in the series of discussions of the cost of living index. Next week it will be shown how the index is kept up to date.

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#### No. 319. -- Canadian Salt

The need for salt has created quite a large industry in Canada. Technically common salt is sodium chloride and the production of it last year was about 654,000 tons, at a value of \$3,355,000 which was the highest quantity and value ever realized by the salt industry in Canada.

One of the reasons for the increase is that no salt deposits in the United States are known to be nearer than about 200 miles from the Atlantic coast and some industries along this seaboard, such as fish curing, have usually found it easier to use salt imported chiefly from the West Indies. However, the submarine menace during the early part of the present war made it increasingly difficult to get salt from this source, and some consumers were largely obliged to obtain their supplies from within the United States and Canada.

This mineral last year was produced in Nova Scotia, Ontario, Manitoba and Alberta, but Ontario was by far the largest producer, contributing over 85 per cent of the total. The production represents the recovery of salt from brine wells with the exception of Nova Scotia where the output comes entirely from the underground mining of rock salt deposits. An official report states that definite zones in which indications of potash salt occur have been correlated from the second to the 26th level of the Malagash mine in Nova Scotia and there appears to be an increase in the potash content in depth. The study of these zones is being continued.

Half of the salt produced last year was consumed by the producers themselves in the manufacture of caustic soda and other chemicals and the producers' sales included about 88,000 tons of table and dairy grades, 150,000 tons of common fine, and over 35,000 tons of common coarse salt. The balance of Canadian shipments last year consisted of various other varieties, including salt for agriculture and for highway maintenance.

Canada requires more salt than up to now has been produced in the Dominion and the apparent consumption last year was over 718,000 tons. Exports and imports are to some extent factors in the business. Incidentally detailed studies have been started with a view to improving the grade of fishing salt; encouraging results are being obtained.

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#### No. 320. --- Canadian Ships for Victory

During the twenty years before the war Canada built not one seagoing merchant ship. Since the outbreak of the present conflict, when we had but 15 war ships, Canada's navy strength has increased 36 fold, to more than 550 seagoing vessels of all types. We are building up a flotilla of Tribal class destroyers, the largest men-of-war built in this country. One of these new destroyers is named the Micmac, after the tribe of Nova Scotia Indians. She will join the three British-built Canadian tribals already on operations in European waters, namely H.M.C.S. Iroquois, Huron and Athabaskan. With the exception of the submarine, no ship is more difficult or exacting to build. Canadian manufacturers provided most of the finished materials for the Micmac, many of which had never before been made in Canada. Canadian workmen fashioned her under the guidance of experts from the Clyde and other famous British shipbuilding centres. Experience gained in her construction marks what, it is felt, will be a new era for naval construction in Canada.

The Micmac is about 300 tons heavier and 50 feet longer than the next largest Canadian destroyer class. Her principal armament comprises six 4.7 guns compared with the normal destroyer armament of four such guns. She also carried two four inch guns. Her anti-aircraft equipment consists of a multiple pom-pom mounting and several hurricane guns. A set of quadruple torpedo tubes and improved design depth charge equipment are also included. The speed of the three previous Tribals is about 36 knots, and it is hoped that of the Canadian-built destroyers will be greater.

Including the Micmac, 12 ships slipped down the ways at Canadian shipyards one day recently. The twelve launchings in one day constituted a record in Canadian shipbuilding. They comprised the Micmac and a Fairmile patrol boat, two frigates, two 10,000 ton merchantmen, an Algerine minesweeper, a corvette, a naval tanker and three tugs.

The launchings brought to 621 the number of vessels launched since the beginning of the war --- a total which includes 346 escort vessels, minesweepers and patrol ships; 215 cargo ships and 60 base, supply and other special ships.

Canada now is launching 15 to 20 cargo ships a month with roughly one-half of the Dominion's total commitment of \$1,000,000,000 for shipbuilding being spent on cargo ships. More than 50,000 workers are employed in the 12 yards engaged in this program and thousands more are working in the 300 plants making component parts. Such is the progress made by Canadian shipbuilding in four short years.



Please note that Canada has more war vessels than have been launched within the Dominion. Some were received from the United Kingdom and some from the United States. Altogether Canada has now a war fleet of more than five hundred.

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No. 321. --- Canadian Metals and the War

Canada is the greatest base metal exporting country in the world today. This year her output is expected to attain the highest peak in its entire history. This has been achieved by an enormous expansion of the aluminum industry, development of a Canadian process for the production of magnesium, extension of recovery operations at large base metal mines, expansion of existing properties and development and exploitation of new marginal and sub-marginal deposits.

The aluminum industry provides possibly Canada's most spectacular story of wartime expansion. Our production is now more than six times that of 1939 and more than equals the entire world production of that year. The Dominion is supplying 40 per cent of the war requirements of the United Nations. Yet only about one per cent of primary aluminum production is available for civilian consumption and that is earmarked for essential purposes. About 96 per cent goes into direct war purposes and three percent into indirect war purposes.

Of the refined copper 88 per cent is allocated to direct war needs, nine per cent for indirect war purposes and only three per cent for essential consumption. Statistics for refined nickel follow the same pattern, 90 per cent of which is going into direct war uses, eight per cent indirect war, and only two per cent for essential civilian purposes. Figures for refined zinc show 87 per cent being assimilated directly for war, another six per cent indirectly, leaving seven per cent for civilian use.

Canada is only a small producer of tin, but about 60 per cent of this amount is used for direct and indirect war purposes and 40 per cent for essential civilian needs.

To sum up, Canada now is producing 95 per cent of the combined nickel output of the United Nations, 20 per cent of the zinc, 12½ per cent of the copper, 15 per cent of the lead, 75 per cent of the asbestos and 20 per cent of the mercury. Wartime restrictions have cut the civilian use of four of our most important non-ferrous metals to well below ten per cent of the normal consumption although, spurred by war demands, production has soared to new heights.

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No. 322. --- The Food for Britain Problem and What the British Did

When war began in 1939 a major problem for Canada was to assist the United Kingdom in getting adequate supplies of food for not only the civilian but the armed forces stationed there, for Britain was not able to produce food sufficient for home consumption. However the task was made much easier by the forthright way in which the British organized their agricultural production. Here is the story in brief.

The changing of agricultural Britain from a mainly grazing to a mainly arable country in order to save vital shipping space, and at the same time maintain the health of the people, has enabled the United Kingdom to usher in the fifth year of the war with the biggest crops ever harvested in that country. One of the factors of this great agricultural advance, states a recently issued official report, has been the flexibility of the administration, which is based on the direct



policy of maintaining contact between the Minister of Agriculture and each individual farmer, so that the national production plan can be properly allocated throughout all farms in the country and the output of each farmer directly linked to it.

Here is how the system works. Under the Minister of Agriculture, who is assisted by regional liaison officers, there are: (1) War Agricultural Executive Committees, the members of which include representatives of land owners, farmers and farmworkers. They are unpaid and function on a democratic basis, their powers including that of being able to compel any farmer falling below specific standards either to improve his farm or surrender it. (2) District Committees, appointed by the Executive Committees to represent them in areas within the county. (3) Parish Representatives who maintain direct contact with individual farmers. Meanwhile the Minister of Agriculture consults regularly with the National Farmers' Union, the Workers' Union, and the Central Land Owners' Association.

The various policies which each reach the individual farmer include the encouragement of ploughing up the grassland areas; the live-stock and feeds policy which gives priority to the milking herds; the efficiency policy which co-ordinates all scientific research and its practical application to the individual farmer; the mechanization policy, by which incidentally about two thousand farmers who had not the means were supplied with the necessary machinery by the War Agricultural Committees, in whose discretion the hiring out of machinery lies; the labour policy, under which a permanent agricultural labour force of about 370,000 farmers and 700,000 men and women farm workers has been established, assisted at harvest time by thousands of organized voluntary help; the reclamation policy; the Fertilizer Distribution; and the voluntary efforts of the non-farming population. Allotment holders (one and three-quarter millions of them) and private gardens (five million) in 1942 produced about £15,000,000 sterling of fruit and vegetables.

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#### No. 323. — Wartime Wheat

A new peak in the carry-over stocks of wheat in Canada, the United States, Argentina and Australia was reached at the close of the crop year 1942-43. These four countries had a combined surplus of 1,578,000,000 bushels of wheat on July 31, 1943, (June 30, in the case of the United States) or 157,000,000 bushels more than they held a year earlier.

Four years of war have witnessed a steady rise in wheat-surplus stocks in the major exporting countries. This accumulation has sometimes been attributed to loss of export markets but this is not borne out by statistics. In actual fact, this group of countries has disposed of about 400,000,000 bushels more wheat in the four war years than in the four years preceding the outbreak of hostilities, taking into account both exports and domestic utilization of wheat.

It is true that the volume of international trade in wheat since 1939 has shrunk about 20 per cent compared with the four years before the war, but because of increased domestic use of wheat, particularly in the United States and Canada, where large amounts have been fed to animals in order to maintain essential live-stock production, this loss of foreign markets has been wholly offset. In Canada's case, export shipments have actually been larger during the war period, while at the same time her domestic utilization of wheat has risen substantially above pre-war figures.

The rising tide of surplus wheat in these surplus-producing countries can be attributed wholly to favourable wartime harvests, at least in North America. In Canada, for instance, total production of wheat in the four years 1939-42 was

almost double that of the previous four years, while in the United States it was about 14 per cent greater. Wartime harvests have yielded less wheat in the southern hemisphere countries, but total production in the four countries in the period 1932-42 was 1,207,000,000 bushels greater than in the four years 1935-38, on a sharply reduced wheat acreage.

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No. 324. -- Protect the Strawberries

The probability is that it will be a long time before the Canadian fruit crop will suffer so serious a setback as during this summer. So every care is being taken to do the best we can for next year. What about strawberries?

Strawberry plants should always receive winter protection. In nature the very hardy wild form is found usually in slight depressions, near small trees, or in grassy spots where snow is retained throughout the winter. Plants in a cultivated garden may survive in more exposed places but in order to have healthy, productive plants, they must be strong and vigorous when spring arrives.

The object of covering is to equalize the air temperatures and protect the plant from violent changes which are experienced on clear, cold days in the winter. While the sun is shining the temperature around the plants may be above freezing, which will change quickly to well below zero at sunset. Protection by shielding the plant from sun and wind will modify the temperatures in both extremes. If snow has fallen, the covering will help to keep it on the plants. Snow is the best covering which can be supplied, if available. As protection against low temperatures at the time the ground freezes, it is found desirable to cover a few days before such temperatures are expected.

Many kinds of covering are used but few are better than wheat straw, free of seeds. If procured from the stack which was farthest from the machine there will be less chance of viable seeds. Marsh hay is also satisfactory but in recent years much of this contains wild barley. Covering should be about four inches deep and spread even over all plants.

Covering should be removed when growth starts in the spring, which will be some time after all the snow has disappeared. Much of the straw (about 2 inches) can be left for a mulch and to keep the fruit clean. The plants will grow up through about two inches of straw. Most of the remaining straw can be put between the rows as added mulch and any surplus removed. After the fruiting season is over, surplus straw should be removed to facilitate the setting of new runners.

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No. 325. -- Keeping the Cost-of-Living Index up to date.

Shopping these days isn't so simple as it used to be. Wartime scarcities have made it necessary to get some of our calories and vitamins from different foods than those we used to buy. They have brought changes in the clothes we wear and the gadgets we use around the home. What has this to do with the cost-of-living index? Quite a bit, because the index budget has to be adjusted just as buying habits have to be changed.

We have said that the index continues to measure changes in the cost of a pre-war wage-earner's level of living. But this doesn't mean that the content of the index budget is now the same as in 1932. Auto tires, silk stockings, bananas, canned beans, and coke are some of the things which have been removed because most people can't buy them now. Tea, coffee, sugar and gasoline form part of another



group for which weights have been changed because of rationing.

The cost-of-living index takes account of these changes, but for every item which is removed or the quantity reduced, amounts of other things, equal in cost, are added. Silk stockings have been replaced by rayon stockings, the removal of coke has been balanced by more coal, more dry beans take the place of canned beans, and so it goes.

Be clear on this point, no change in the index budget reduces the cost of the budget when the change is made.

A further change is to be made in the index budget this month. Fresh fish will be added to supplement finnan haddie and to replace canned salmon, and the budget quantity of dry beans will be increased. Cabbage and carrots also will be added because canned vegetables have become less plentiful. Next month when turnips are in general supply they too will be included in the index food budget.

Next week we will discuss the prices which are used in calculating the cost of the index budget.

#### No. 326. --- The Victory Garden

It takes a few years to get land into good condition for growing crops. To those who have already tried a "Victory Garden" and may be discouraged, here are some notes on trying again.

The fall is the time to dig the land. Towards the middle of October all late vegetables should be harvested, and the land cleared of all refuse, which should either be burned or put into a rubbish heap.

On no account should leaves or roots of vegetables be dug into the land, for fear of disease being present in them. They can, however, be composted (allowed to rot for a year) and spread over the perennial crops, such as rhubarb or raspberries. The next procedure is to dig with a spade a trench about 18 inches broad, half the length of the garden, 8 inches to 10 inches in depth. Place this soil at the end of the other half nearby (not the far end). Loosen up the subsoil with a fork and place a layer of rotted manure in the bottom. This will be the top spit the next year, or the surface soil for the following year's crop to grow in.

If the land is in sod or full of couch grass place the first spit upside down in the bottom of the trench. It will rot during the year, and be a fine top spit the following year. On this dig over a spit deep from the next trench 18 inches wide then place another layer of manure on this and then clean out the bottom of trench on top of the manure and so on till the other end of the plot is reached. Reverse on the other half of the plot, filling in the last trench of the first half by opening a trench in the second half and when back at the beginning, fill in the last trench with the soil first removed.

Go over the whole plot and ridge it up by making drills as if to plant potatoes and leave it this way all winter. This will hold the snow, which is a good fertilizer, and also gives the frost a better chance to penetrate, which will help to kill off many pests that live in the ground during winter. If the land is on a slope make these ridges across, not up and down, or the soil will wash away in spring.



Being ridged the land will dry out earlier in spring, allowing seed-  
ing and planting to be done much earlier. Towards the end of April or early in May,  
the land should be forked over, deep enough to mix the manure well with the soil,  
and leaving it as level as possible. After this give a dressing of commercial fer-  
tilizer at the rate of about three pounds to 100 square feet of land, and fork over  
again quite shallow, or rake the fertilizer in. The seed may be sown or the plants  
set out as recommended in the Wartime Production Series pamphlet "The War-time  
Garden" a copy of which can be obtained from Dominion Department of Agriculture,  
Ottawa.

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No. 327. -- More about the Victory Garden

Here are some more notes about the Victory Garden. Early October is  
the best time to prepare. The first step towards full success in growing fine vege-  
tables is the generous fertilizing with barnyard manure and timely ploughing of the  
garden.

The average prairie farm may well devote an acre or an acre and a half  
to the vegetable garden. Only one-half should be planted next April and May. The  
other half should be summerfallowed, or planted to corn or potatoes, set in widely  
spaced rows, such as 6 to 10 feet apart, so that a substantial part of the soil  
moisture will remain stored up for the following season.

If there are alkali salts in the earth, it helps to have to the garden  
area three times as large as required for the year's vegetable supply. Have one-  
third sown to sweet clover. Another third of the garden area should be summerfallowed  
to store up a surplus of moisture for 1945.

The area to produce vegetables in 1944 should be covered with rotted  
barnyard manure at the rate of 20 to 25 tons of manure per acre, or one-half ton to  
1,000 square feet, or 1 pound to each square foot. Fifty pounds of super-phosphate  
with each ton of manure will be helpful. The depth to plough should be at least six  
inches, and occasionally may be as much as 12 inches. Leave the surface rough to  
catch snow, to hold rains and to allow the frost to make the land friable.

Vegetable gardens in the Chinook Belt of southern Alberta are an excep-  
tion to this common practice. The weather conditions prevailing there demand very  
different soil treatment. Their sandy or light soils are not ploughed until early  
spring. This is to avoid soil-drifting and loss of moisture.

As soon as ploughed and worked down next spring, the garden should be  
seeded promptly, to assure sufficient soil moisture to germinate the seeds. However,  
heavy clay land in the chinook belt is ploughed in autumn and worked down fine  
immediately. If not tilled finely, the lumps may be too hard to break down next  
spring.

Usually gardens are set in the shelter of a tree windbreak and soil-  
drifting should not be a vital problem. If there is danger of soil blowing, the  
surface should be covered with seedless hay, straw or other litter, held in place  
by corn, sunflower stalks, brush, or by twisted wire. The trash cover should be  
burned off or otherwise removed in April, immediately before seed sowing. Barnyard  
manure should be applied only to the summerfallow part of the dry-land garden in  
southern Alberta. It leaves the soil too porous when applied on the half of the  
garden to be seeded to vegetable crops.

Provision to trap and impound snow over the garden during winter should be done thoroughly. A soaking of snow water stores up moisture reserves. A slat fence, slab or willow fence, may be erected to augment the shelterbelt in holding the valuable snowfall.

The keys to garden success are: a rich deep soil containing a goodly supply of humus, such as comes from barnyard manure; a fine tilth to the soil in the seed zone, so that moist soil particles be in close contact with the seeds; and, finally, a moderately firm condition of the top soil.

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#### No. 328. — Care for the Poultry

We have been saying a lot about poultry since the war begun, because it is so very important and the wise poultry keeper is now planning his winter campaign in order to obtain the best production.

Houses should be checked carefully for leaks and drafts. Drafts are particularly detrimental to heavy production and no flock of birds will lay heavily if litter becomes damp. The house should have plenty of light and means should be provided for adequate ventilation, says B. F. Tinney, Dominion Experimental Farm, Charlottetown, P. E. I.

Thoroughly clean and disinfect premises and equipment. Remove equipment, then sweep ceilings walls, floors, drop boards, after which scrub or spray with a hot solution of lye. When dry, the ceilings and walls, roosts and drop boards, etc., should be given a coat of lime wash.

With the premises cleaned and ready, plan to house only vigorous, healthy pullets. Weakling stock is a profitless proposition.

Keeping the premises clean and sanitary at all times will tend to prevent outbreaks of parasites and disease — both of which are handicaps to economic production.

For the best production, birds should receive adequate feed and the ration should be well balanced. High protein concentrates are somewhat difficult to procure and balancing a ration may now be a bit of a problem.

The following has been recommended as an "all farm" ration that has given satisfactory:-

Oats, wheat, barley in equal parts. Grind part of this and hopper-feed as a mash keeping it before the birds at all times. Use the same materials as a scratch grain, feeding this more heavily in late afternoon or just before the birds go to roost. Keep dark green, good quality alfalfa or clover hay in racks where the birds can reach it. Alfalfa is preferable, if available, and if the hay is soaked in small lots, (seven to ten pounds per one hundred hens per day), it is surprising the amount they will eat. With this ration skim milk or buttermilk only should be used as drink. This will require about one gallon per day for each 25 to 30 birds. Milk must be used to supply necessary protein and if water is given the birds will not consume sufficient milk.

Shell and grit must also be supplied. Cull frequently and dispose of the free boarder and unprofitable birds.

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No. 329. -- The Dodder Weed

Field dodder is a serious menace to Canadian farms and gardens. Fortunately, it is not as plentiful in Canada as in Europe, but extreme care must be taken to prevent it spreading from the farms which are now infested. When established in a field, several years may be required to eradicate it, and restricted yields with increased cultural operations may prove to be costly.

When dodder seed germinates it emerges from the ground resembling a pale yellowish hair-like vine which quickly coils itself about the nearest plant. The numerous small organs which are formed, wherever contact is made with the host, force themselves into the plant and suck its juice. As dodder secures its entire nourishment in this parasitic manner, it has no need for leaves or green colouring matter. Soon the dodder will grow into a tangled mass of orange coloured strands, often giving a golden orange colour to an infested patch. By this time, the slim connection to the earth will have dried up. In four to six weeks numerous small white flower clusters appear which later develop into seed bearing capsules. It is the dull brown to reddish irregularly oval-shaped seeds which constitute a serious menace for they are difficult to remove from small seeded farm crops and may live in the soil for twelve years or more.

Dodder may be introduced on a farm in one or more of the following ways: in ungraded seed, flax, clover and alfalfa particularly; in soil on the feet of workers, on animals or farm implements which have been in contact with infested land. Animals fed on hay from infested land may spread the seeds by their manure. Any hay, straw, seed, screenings or manure from an infested farm may carry live dodder seeds. If you find dodder on your farm secure advice at once from the nearest Experimental Farm or Agricultural Representative.

Investigations being conducted at Ottawa are providing much valuable information about this pest. Under no circumstances should clover, alfalfa or flax be sown where dodder has been found.

In addition to field crops, dodder will grow on vegetables such as potatoes, peas, pepper, lettuce, onion, rhubarb, tomato and cabbage. Dodder has been grown on petunias, geranium, nasturtium, and marigold. Wherever dodder is found care must be taken that every bit is destroyed as it must not be allowed to produce seeds.

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No. 330. -- Canadian Food for Heroic Greece

Not in the lifetime of any of us - grown-ups at any rate - is it to be supposed that the epic of the Grecian battle against the ruthless invader will be forgotten, nor the unconquerable courage of the people ground down under the heel of the oppressor.

When the appeal came for help and the way was opened for the sending of food for the starving it was with great joy that shipments of our fine Canadian wheat began to be sent to Greece.

The first of these shipments of wheat began in August, 1942, just one year ago. Every month since then the cargoes have gone forth on their way to that ancient land and on this anniversary month the total has reached more than six and a half million bushels.



Let it be noted that this wheat is a free gift from the Canadian people to the heroic Greeks, and that the distribution of it is in the hands of the International Red Cross. So far as we have seen there have been no complaints about the distribution.

#### No. 331. --- Gypsum

The war had not been long in progress when it was observed that the shortage of shipping was having an ill effect upon some branches of Canadian industry. Here is an example.

The quantity of gypsum produced in 1942 was over 64 per cent less than in 1941 and the official explanation is that the chief reason for the shortage of production was the scarcity of ships to carry it. Gypsum is a common mineral, white in color, and it has been used from ancient times as a plaster. When crystallized it is often called Selenite. Frequently it occurs in connection with rock salt. Alabaster is simply a fine grain compact variety of gypsum which resembles marble in appearance. In Canada it is used largely in the making of cements, such as plaster of paris, as bases for paints and for making imitation marble. It is also used in agriculture as a fertilizer, particularly on sour land.

Gypsum mining operations are carried on in Nova Scotian quarries New Brunswick, Ontario, Manitoba and British Columbia. It is marketed in the crude lump form, ground as "land plaster", or ground and calcined as plaster of paris or wall plaster, and each year an increasing portion of the calcined material enters into the manufacture of wall boards, gypsum blocks, insulating material, acoustic plaster, etc. Anhydrite is used mainly as a fertilizer for the peanut crop in the Atlantic seaboard states of the southern United States. It is possible that an industry will eventually be started in Canada in which the anhydrite may be used for the manufacture of sulphur or sulphur compound and special plaster similar to those being marketed in England.

However, it is probable that the production of gypsum for domestic use will continue to decline as long as the war lasts. As most of the crude gypsum is shipped to the United States for the manufacture of gypsum products, industrial conditions in that country will continue to have an important bearing on the industry.

#### No. 332. --- Prices for the Cost-of-Living Index

Every month about 2,000 merchants in all parts of Canada take time out to do a task which brings them no profit and very little thanks. Since the price "ceiling" was established, some of them have suggested that it is a useless task. But to other millions of Canadians it is very important, for these merchants are reporting to the Bureau of Statistics the prices used in calculating the cost-of-living index. And the index determines changes in the cost-of-living bonus.

All kinds of prices are needed for calculating the index - prices for foods, clothing, fuel, homefurnishings, and health needs, as well as rents, carfare, theatre admissions and many other things totalling in all about 150. Each month the merchants send in about 70,000 individual price quotations covering most of these items. Some of them, like carfare and rent, change so seldom it isn't necessary to ask for reports every month.

Since the cost-of-living bonus was established people naturally have become very interested in these price reports. "Are they accurate?" the Bureau of Statistics is asked.

The Bureau believes they are, and here's why. The prices information given by individual firms is confidential and not used for the enforcement of price regulations. Merchants know this, and in fact quite often they have asked advice concerning price problems. People who were given wrong information would hardly turn around and ask us if it was allright to charge such and such a price for a new shipment of goods. The Bureau constantly checks prices which appear unusual, but if they are confirmed that ends the matter. The prices then go into the index calculations.

The Bureau recently has appointed field officers in some of the larger cities to have a more complete check upon prices. With very few exceptions, local merchants have given these officers full co-operation. This has confirmed our belief that merchants like most other people, are honest citizens doing the best job they can under difficult wartime conditions.

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#### No. 333. --- Canadian Food Stocks

The Wartime Prices and Trade Board has issued its latest decree whereby jams, jellies, marmalades, honey and canned fruit henceforth will be included among our rationed foodstuffs. With depleted stocks and a potential increase in consumption, rationing is the only means of assuring equitable distribution. Housewives all over Canada will welcome this move on the part of the authorities. Now early shoppers will not be able to buy up all the jams and jellies available, a common practise which deprived many of even an occasional taste.

For the ever present skeptics who refuse to believe that such a shortage of canned goods actually exists, we suggest a glance at a recent Bureau of Statistics report on canned fruits and vegetables. On July 1 stocks of canned fruit held by canners, wholesale dealers and chain store warehouses amounted to only 434,550 dozen cans compared with 1,117,320 dozen on the same date last year. Pears and plums record the largest decrease in stock with pears down 204,000 dozen cans and plums 111,000 dozen.

Vegetable stocks present much the same dreary picture, although not to the same degree, the amount on hand at the first of July being some 2,204,000 dozen cans as against 3,469,000 dozen last year. In this line our old standby, pork and beans, has really been hit hard. Stocks have gone from 1,000,000 dozen cans down to less than 124,000 dozen. Corn and peas and green or wax beans show slight increases.

In view of these all too apparent shortages, and further anticipated crop reductions in certain fruits and vegetables, householders will do well to "consider their ways and be wise". Home canning to the extent sugar rations will allow is a step in the right direction. Judicious meal planning and "scrap salvaging" will tax the ingenuity of even the thriftiest housekeepers this winter. Let "Waste Not Want Not" be your maxim.

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#### No. 334. --- Changing Names

A great many people in Canada have been changing their names. A recent issue of the Ontario Gazette contains 84 changes, of which the following are



an example: Andrychuk to Andrews, Baturinski to Brady, Berenbaum to Barron, Bierwagen to Barrett, Chitransky to Chester, Chodynieski to Chadwick, Cominsky to Cummings, Crapper to Crawford, Czakoczi to Carson, Danyluk to Carson, Goldstein to Charles, Haimovitz to Hyman, Hooley to Hovey, Horyk to Horrick, Ippocratidis to Kratis, Israels to Jackson, Kahansky to Kane, Krawczyk to Smith, Kropchuk to Mathewson, Liechnitz to Likeness, Lescovec to Leslie, Maiorana to Moran, Malinsky to Lindsey, Malizdrewich to Millen, Manysiak to Price, Morazuk to Morrow, Mortkowitz to Morton, Nastowny to Tone, Novoshelski to Marshall, Nionziato to Norris, Olishzewski to Jeffres, Phillipechuk to Phillips, Pieschke to Baker, Posnik to Porter, Povaschuk to Powers, Pryluto to Pratt, Pusykarenko to Sharko, Rachowiecki to Raymond, Rakoski to Ross, Schmitt to Smith, Seccaveccia to Kelly, Shaberman to Shea, Sicuranza to Allen, Spiegelberg to Spien, Steinberg to Spencer, Suzuki to Laidlaw, Swaikoski to Manson, Tsonakas to Barton, Walko to Wallace, Watersworth to Campbell, Yakutowski to Johnson.

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No. 335. -- Mutual Aid Regulations

Regulations of the Mutual Aid Board lay down conditions under which Canada is making \$1,000,000,000 worth of war supplies available to the United Nations.

Among other things, the regulations provide that: "In making available war supplies to any of the United Nations other than Canada, under the authority of the act, the Board shall in general transfer supplies to the United Nations receiving them without restriction or reserve, unless otherwise expressly provided in an agreement with that United Nations."

The section dealing with special agreement reads: "In those cases where the board finds it practicable and desirable it shall arrange for Canada to receive reciprocal aid in the form of services or supplies from a country receiving war supplies under the act. Such arrangements shall be subject to approval of the governor-in-council."

The exceptions require that title to ships shall remain with the Canadian Government or one of its agencies, and charter to the United Nations for war purposes shall be on a "bare boat" basis.

The board may reserve the right to have aircraft returned to Canada in exchange for aircraft supplies under the act, with an appropriate allowance for wastage.

A United Nation receiving automotive equipment may, if it is not required for further military operations, be required to make it available to another United Nation or to an international organization for relief and rehabilitation purposes.

The Board is empowered to reserve the right to request the transfer to Canadian forces serving abroad after the cessation of hostilities of vessels, aircraft, ordnance or military equipment supplied under the act, with an allowance for wastage.

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No. 336. -- Is the Cost-of-Living Budget too High?

The pre-war cost of the cost-of-living index budget was \$1453. Since the war started the index shows that the cost of this budget has risen 18.3 per cent

to August 1943. And that's where a rather involved argument starts--an argument that runs something like this.

"Before the war the average wage-earner family didn't have \$1453 a year to spend. The less you have to spend the higher the proportion you have to use buying foods which are an absolute necessity. And the wartime rise in foods has been much greater than for other living needs, so if you started with a pre-war budget which was too high, you must have understated the percentage rise in total living costs added by foods."

This is confusing, but if you figure it out you will see it's true. Everything depends on whether \$1453 really was a fair average for wage-earner family income before the war.

The Bureau of Statistics has good reason to believe that \$1453 was a fair pre-war figure. It was based upon 1938 reports of annual earnings from more than 6,000 typical wage-earner families in 12 cities from Halifax to Vancouver. The next information we have on family earnings is from the 1941 census. By that time more people were working and you might expect family earnings to be higher. And that's just what the record showed. In only 3 of the 27 cities with more than 30,000 population did earnings of wage-earner families fall below \$1453, and average family earnings for these 27 cities combined amounted to more than \$1650.

Some people apparently confuse individual earnings with family earnings. Naturally the earnings of all individual workers did not average \$1650. Many families have more than the father contributing to the family exchequer, so family earnings will average higher than individual earnings. The difference between the two is made still greater by the fact that the father usually earns more than other members of his family. Suppose the father earns \$1400 and his son, who is just starting, gets \$800, family earnings then total \$2200, but the individual earnings of the two average only \$1100.

We still think \$1453 was a pretty fair average for pre-war wage-earner family living expenditures.

Note: This ends the present series regarding the Cost of Living Index.

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