

THE SUGAR SITUATION ABROAD.

Now that the retail price of sugar is giving our own Food Administration so much concern we feel a keener sympathy with our Allies, accounts of whose troubles constantly come in to the Woman's Committee through its Foreign News Bureau. For a long time sugar has been carefully doled out. Where America uses $4\frac{1}{2}$ pounds a month per person, England has averaged less than two. France is quite as economical. With our own product so short and the wholesalers now coming under license, we begin to feel the pinch which has persisted so long abroad that even the children quite well understand all about it. La Vie Feminine tells a story of the youngest child of Mmd. Carton de Wiart of Belgium she was $3\frac{1}{2}$ years old when she made her entrance into Society at the chateau St. Martin du Becque, where her father the Minister lived. At afternoon tea she was permitted to carry around the sugar bowl. One gentleman in the course of conversation mechanically took two pieces and was reaching for the third when the baby, whose eyes had been getting rounder and rounder reminded him severely "but you know Monsieur, it is war time - (C'est la guerre!)"

France has practically decided to suppress cube sugar. In an interview, reported in Le Petit Journal (Paris) with ^{the} ~~M. Faïn~~ ^{Tokun} President of the Association of Grocers, on the subject of the necessity announced M. Maurice Long (Minister of Food) ^{to} ~~of~~ decreasing the consumption of sugar, gives us his opinion that the suppressing of the cube sugar is an important step. It is no sweeter than the granulated and it takes more labor and fuel to produce. The economical French are considering even such tiny

points. And also, they say, it is easier, much easier to take more than you need in this shape. As they have "national shoes" why not "national sugar?"

The new sugar card in France, reports another French Journal, is of a dull gray. This is the second card issued by the Food Ministry. If it is to have a third, Figaro suggests it should be pale green, the color of hope. Who but the French would pay attention to such an aesthetic detail in time of war. A little pathetic.

The arrangements for the distribution of sugar brought about the appointment of one lady member among five provosts of burghs with a population under 5,000. It has not heretofore been the custom to appoint women but Ayrshire and Fife each now have women representatives in the districts of the country Aeria. The laws about the conservation of sugar are not taken lightly in Scotland. The Scotsman said in a September issue, "extra allowance of sugar is made for people who grow their own fruit, the obvious reason being to conserve as much as possible of the extra-ordinary yield of this year." One woman in Edinboro appealed for fifty pounds of sugar, and was found to have only one of rhubarb growing in her garden. She was fined three pounds. Another housewife who had about onestone of rhubarb growing and appealed for enough sugar for three, said she had been in the habit of preserving two stones that the rhubarb in her garden would have gone on growing enough to make two, and that any way she had asked for more than she expected to get. As a matter of

fact she did not get any, and was fined two pounds.

A third woman there had an arrangement last year whereby she attended the trees of a neighbor, and received fruit from them in return. She had appealed for eighty pounds and received forty-five, but had evidently acted in good faith, for when her action was questioned she had sent back to the grocer from whom she had received it thirty seven pounds, however, she too was fined.

The idea by cooperation for and with the public good is being pounded into the Scotswoman. A certain type of housewife devoted to the family good in preference to the international good, could find a thousand ways to side-wave such a law anywhere. As a matter of fact the British authorities took this type into consideration and are constantly keeping an eye open for ut.

The Board of Agriculture and Fisheries says the London Morning Post, has issued a few leaflets on jam making in war time. Advising the use of one-third glucose instead of sugar. This is to preserve as much ~~maximizable~~ of the fruit supply as possible. It is pointed out that glucose is not a sugar adulterant, but has a food value of its own, though of course, not so sweet. It comes in two forms, as fruit syrup and in glucose chips. The first form being more convenient, and of a somewhat better flavor. It can be had for seven pence or eight pence a pound. Honey is also advised for use in making jam in cases where sugar is absolutely unobtainable. Jam can be made with glucose alone, seven pounds of corn syrup to ten of fruit.

Our Allies apparently make good progress in control and substitution.
