Le Temps, June 21st, says:

"The one subject of conversation is preserving, for which women may buy the very scarce and much-desired sugar, on their word of honor (no affidavit required) that it is to be used solely for this purpose. An editorial discusses the change in the character of conversation which now turns frankly on subjects that before the war people would have thought too sordid or pleibeian to talk about at a polite dinner-party. The price of food, ways to cook things, where to buy, how to preserve, good honest subjects in which an intelligent house-holder ought to take an interest, have come to their own as a matter for discussion in any company! A general simplification of life has brought about a real simplification of manners and humble things are dignified by the spirit of patriotism.

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BREAD STUFFS:

Refuse to allow grain etc., to be sold for pheasant feed.

No chocolate or sweet meats to be manufactured to sell for more than 3d. per oz. No cakes can be sold with sugar or chocolate as outside covering.

LONDON TIMES -

June 12, 1917.

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Conservation.

Linen:

London Times, Nov. 8 — It has been found that the linen on which architects' plans are drawn is of good quality. It can be cleaned and used for surgical dressings. Advises the use of all "obsolete drawings."

Cloth:

London Times, Nov. 7th - says the Board of Control of Wool Textile Pro. department of the War Office, is considering a standard cloth at a fixed price for clothing civilians. With a special grade for boys.

Digital Image, 2011, The Ida M. Tarbell Collection, 1890-1944, Allegheny College Pelletier Library.

Communal Kitchens

Section 3.

London Telegraph, Nov. 1.

The Queen and Princess Mary visited the Hammersmith Municipal Kitchen and Food Stores yesterday, and assisted in the distribution of food. The Queen served the mutton pies, Princess Mary the rissoles. Old women and children in great numbers, as well as many others, brought pails, jugs, paper bags, etc., in which to bring home the cooked food. One or two carried in their aprons (a statement that you and I will have no difficulty in believing) Here are the prices for that day and the next.

Mutton pies 3d (no extra charge apparently for Queens)
Veal and ham rissoles, 2d. Scotch broth 1 d. Potatoes 1 d.
Apple dumpling 1d.

Next day: oxtail soup, 1d. Veal and ham pie, 3d. Savory beef roll, 2d. Jam roll 1d. Savory rise, 1d. The maximum output is now 2,000 portions a day, it will soon be increased to 50,000 from a central kitchen and the distributing places increased. Meals are served from 11:30 to 1:30. The saving in food to the community is great, and the individual cost is lessened.

Telegraph, Oct. 25.

A Jewish Communal Kitchen is to be opened in Stepney, in memory of two noble young Jewish men, Denzil Myer and Gerald Samuel, who lived among the Stepney Jews and dedicated their lives and talents to them. It was their hope to build there a new settlement, where they could live with and among the young people to whom their energies were dedicated, and when they were both killed in the war - for they volunteered at the first and fought with great bravery - it was felt that this must sooner or later be accomplished in their memory. But meantime this Communal Kitchen, named after them, is to be a temporary tribute. It is not to be eleemosynary, but to induce the Jews to share in the national effort for food economy, a difficult and dangerous matter where the preparation of food and the things that may or may not be eaten mean so much. At this kitchen, which is of course run by Jews, Kosher cooked food is sold from 11:30 to 1:30 every day but Saturday and Sunday, at the lowest prices.

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Scotsman, Sept. 11.

Speaking of the effect of the Milk Prices Order in Scotland, this says that milk before the war was four pence (8¢) per quart. Last winter it was give pence half penny (11¢). Under the new prices fixed by Lord Rhondda it will be 7 d to 8d a quart (2/4 gallon) next month and 8d to 9d a quart (2/6 gallon) during the coming winter. The price to the consumer is worked out proportionally on the basis of the fixed charge per gallon, the extra penny being allowed by the Order for the delivery of the milk in bottles. One of the leading firms in Edinburgh declared yesterday that this extra penny will not necessarily be enforced; it remains with the various companies to decide whether or not they shall tax their customers with it. The Order is generally viewed with tranquillity by the retail trade, something of the kind had been expected, but the farmers hoped the prices would be higher. They grumble more than they act, however, and although they threaten to ceace milk production, this is not taken seriously. The power given the local Food Central Committees to take over the distribution of milk, and say what class of consumer shall be first supplied, is regarded by the trade only as a safe guarding measure in case of an alarming shortage. Butter has gone down (except Danish) to 2s2d (54¢) lb. by one firm, and by another to 59¢ for English butter.
LaJournal Sept. 5th.

Cartoonists continue to get fun out of the milk situation. A lady is represented as saying to her husband "well, you may do as you wish, but you simply must be ill for Wednesday-it's my day home." The point of this is that "milk is to be given first to the sick."

As it is now impossible to get coffee with cream in restaurants after nine o'clock in the morning, a bachelor is represented in a cartoon in LeJournal as rushing out of a cafe that he has reached at 9.45, saying that he will have to get married after all; that at least he could get something to eat when he wants it.! People in active work can arrange to get a supplementary ration of 200 gr. a day; those who eat little bread and accept a 300 gr. ration may have a ration of flour up to 125 gr. a week.

The market reports of this day show a great abundance of green vegetables with potatoes 30 centines a kilo, tomatoes 20 a pound onions 25 a pound, radishes 10 a bunch, cauliflowers 30 each, pears 30 and good apples at 20 a pound and 35 a kilo. These prices are of course in centimes. Butter is 4 fr. 20 a pound, eggs 3 fr. 60 a dozen.
L'Intrainsegeant - Sept. 28th.

LONDON TIMES NOV. 7
Address by Sir Arthur Yapp, director of food economy in Food Ways & Means in War Times.
Advocated no cream except for use of infants and children. Use as little milk as possible. Give up morning cup of tea. Eat only one egg a day. Eat no bread at noon meal or at night. Bacon and ham, fo of the poor to be used sparingly. Advocates giving up all banquets

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public dinners. The war is likely to continue. England must help her allies. After the American army gets to work England cannot expect the food help from the U. S. and Canada that she is now receiving.

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FOOD ECONOMY

LONDON TELEGRAPH. October 31st.

10.

Sir Arthur Yapp's new "League of National Safety" with its auxiliary "Anchor League" for boys and girls, is to be the great "drive" for food economy during the war. It seems to me to be modeled on the American one, and I cannot find so far any points to send you that are so illuminating to us. I may say, though, unofficially, that the difference will very likely be that the English one will be carried out better by the signers, and in a steadier spirit.

LONDON DAILY MAIL. CONTINENTAL EDITION OCTOBER 31st.

Referring to the last (unofficial) statement, the following shows that there is plenty of room in England still for organized food economy. A doctor sends in the daily menu of two domestic servants who came to him for treatment last week. Seven A.M. bread and butter (real butter). 8.30 breakfast, bacon and egg, tea bread, butter and jam. 11, lunch, bread and cheese. 1.30 dinner, meat, pudding, potatoes and other vegetables, bread. 4.30 tea, bread and butter. 8, cold meat, bread and butter. He adds "they both suffered from gastric trouble and no wonder." He says that there is no use appealing to the patriotism of people like this "They should be rationed. We should all be rationed."

An economy week has been organized at Lyons and the Rhone department for the middle of December, but it is rather to raise money than to save food, though both aims are served. The Committee in charge announces a literary competition open to anyone in France, who is French. They are to write in verse or prose on subjects suggested by the Committee, and send the ms. with a subscription of fifty france, to the central office, Hotel de la Caisse d'Epargne, 12 rue de la Bourse, Lyons. Prizes are offered by President Poincare and the Ministers of Fine Arts and Public Instruction. Fifty of the best contributions are to be published in a book to be sold for the benefit of "Economy Week."

The Communal Kitchen idea is spreading in England, and Sir Arthur Yapp is a strong advocate of them as a means of food control. Also the lunch-money of working women not in factories where canteens are run, does not cover increased cost, and it is being advised that churches should open canteens wherever they are near centres of employment.

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Foreign News Press; from Darmzeitung, Sept. 9, 1917

Long article on Rumanian supplies. For some months the Fat Extraction office, established by the military government in Rumania after the pattern of similar plants on the eastern and western fronts has been at work.

It utilizes by-products, and the refuse of carcasses of dead and slaughtered animals. The central office for the treatment of all such products for the whole occupied territory of Rumania was established in connection with Bucharest's municipal slaughter-house.

Surplus raw fat from fresh killings which troops collect from their own slaughter yards is worked up into edible or refined edible fat.

Unpurified intestinal fats, etc. unsuitable for food are melted down into tallow for industrial purposes.

In addition to fats extracted from cooked bones collected from the army and civil population, fodder gelatine, a very vealable proteinacious fodder is prepared. After treatment the bones are ground into fodder meal.

A special department extracts oil from the feet of cattle and sheep. This is indispensable for the lubrication of delicate machinery. Shin bones (after the fat is extracted) are made into buttons, tooth brush handles, piano keys, etc.

Three other departments are the Intestines Utilization factory, the Preserving Factory Factory, and the Cadaver Utilization factory. The intestines are used for industrial purposes and for "technical reasons connected with the food supply." The Preserving factory works fresh feet, stomachs and other fresh meat refuse into sausage with vegetables and seasoning. For sanitary reasons the Cadaver Utilization factory is quite separate from the other buildings. It works up all the waste from all the other departments, all decaying consignments, carcasses of dead animals of various kinds "for technical purposes."

All this beneficent industry the result of war. "In a relatively short space of time all the arrangements were made, which are also for the benefit of the Rumanian population. Permanent advantages will be reaped by the country through learning for the first time how to use up material, and so in this way, as

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in a thousand others, the occupation will lead to the increase of the public welfare, which will rest upon honorable work and the utilization of Nature's gifts, with which this land is richly blessed."

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Section 3. Conservation.

Le Matin, Oct. 25.

An article explaining a new discovery as to heating-apparatus is headed "For Bichette and Rirette", names of ladies evidently signifying gaity and luxury. It is the invention of M. Leon Lapree, president of the Society of Travelling Salesmen of the Southeast. Take any empty preserve tin without cover, the size that held a litre. Pierce a hold in the bottom and run a wire through, turning it inside the tin to fasten it securely. Suspend the tin by this from the ceiling so as to bring the tin over a candle on the table, ten centimeters over it. This is the stove by which the poilu heats himself. Mr. Lapree hangs an empty tin biscuit box in the same way over an oil-lamp, and heats his room at the same time that he lights it. "You ask, pretty ladies, why I dedicate to you this mode of heating? It is only to try to make you understand, at the opening of the winter, that there are rooms under the sky and dugout under the ground where thousands of men are sharply interested in little problems that interest you not at all."

From La Chronique Industrielle, July 1917.

The "Peat, Coal and Oil Syndicate" of Doncaster, Yorkshire, proposes to develop a new invention, by means of which a special kind of peat can be dried and converted into hard coke capable of use in foundries, the by-products being tar, and tar-water, from which can be distilled combustibles and oil for the use of automobiles. It is not claimed that all kinds of peat are capable of this treatment. The black deposit at the bottom of the pits is the most useful for the purpose.

Analysis by a German chemist shows that 1000 tons of coke dried in the air will produce (typographical error queered the figures at this point) and in addition 18 tons of crude oil, 2 tons of oil creosote, two tons of pitch, and eight of parafine. The tar-water would produce 4 tons of sulphate of ammonia, 6 tons of lime, and 2 tons "alcohol methylique" - a profit of 90 cents is calculated on each ton treated in this way.

Coal.

Le Correspondent, 10 Oct, 1917:

Owing to German occupation of French territory most of the coal now burned in France, as well as all that is consumed in Belgium, comes from England.

Its cost "free" on board ship at an English port per ton

1914	12 shillings	4d	12,330,545	tons sent.
1915	16 "	4d	17,601,361	" "
1916	22 "	3d	17,311,877	" "

(work out in am. money)

In addition to this initial cost, freight and taxes of various kinds, the final cost in France is four times that at the English port.

Digital Image, 2011. The Ida M. Tarbell Collection, 1890-1944, Allegheny College Pelletier Library.

BREAD - fine for waste.

"At Chester yesterday, James Cottle, Limited, restaurant proprietors, Bridge St., Chester, were charged with wasting food. The time clerk stated that on May 16 a sanitary inspector found two pounds of bread in a waste bin. The manageress of the restaurant was away, but her assistants said that the bin contained food for animals and that the bread consisted of scraps off customers' plates. The prosecution, however, contended that there were whole crusts off the ends of loaves in the bin.

For the defense it was submitted that the Board Order was carefully observed, but bread touched by customers could not be taken again. The magistrates decided upon a fine of £5."

Manchester Guardian, May 24, 1917

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Conservation.

BUTTER

London Times, Nov. 6. - Edw. J. Parker, of Portslade, fined L 10 for taking possession of 69 pounds of butter that had been washed ahsore. It could not have been eaten; was full of sand and pebbles, but was still valuable as fat. Was sold for L 7, 3s. Men who found it had to fight with sea gulls for its possession.

Scarcity of farthings was the plea of a grocer fined L 5 for charging 6 ½d instead of 6¼ for a quarter of a pound of butter.

Mrs Beeker says that voluntary rationing has been a great success in England. People enjoy their food more when they know they are within the limit.

RICE:

London Times, Nov. 8. - Amsterdam Special Correspondent calls attention to great size of German diplomatic bags passing daily through Oldenzaal customs station on Dutch frontier. They weigh from 1400 to 2000 pounds each. One which became torn was found to contain rice.

Mrs Beeker says English authorities are issuing dietaries which are heavy and telling in an endeavor to persuade women to select food less for quality and more for bulk and nutriment. The tendency of women of the upper classes and the middle classes which follow their lead is to select rather dainty foods too expensive to be afforded in adequate quantities.

Conservation

SUGAR AND TEA:

London Times November 6. Army canteen waiter fined L 25 for hoarding 53 pounds of sugar and 25 pounds of tea.

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Conservation

MEAT:

London Times November 8 says Cologne Gazette reports three meatless days a week in Constantinople since November 1st. Slaughtering of cattle restricted to eleven slaughter-houses.

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La Vie Feminine. September 16th.

In Buenos Ayres two Frenchwomen collected wool; the Argentine growers responded and the result reached 40,000 fr. The collection of that year reached 70,000 fr. of which 14,000 was given to the Amis dez Soldats Aveugles.

Section 10, Red Cross, etc.

Sydney Morning Herald, Australia, Sept. 5th.

The Cercle de Conversation Francaise has collected 560 pairs of hand-knit socks. One that had the French flag knitted into it was the object of a guessing competition that brought in L 8 13s. The socks came from all sorts of people, including little children from the "Basl blocks".

LEATHER

Press Association;

Boot Manufacturers in England will shortly be asked to put into operation a scheme for the standardization of boots. It provides for the production of 1/2 million pairs weekly up to Christmas, 1/@ that amount next year. The cost will not be much less to the individual, but the boots will be made of solid leather; they will be of grades to suit all kinds of tastes; but the individual excentricities that so raise the price and complicate production will be done away with, according to the proposed plan. (France has "national shoes" 1/2 million pairs already.)

The Press; Sept. 21st.

The "national shoes" continue to furnish amusement to the funny papers. One old gentlemen is represented as saying when his wife tells him that he has brought home several sizes too narrow a show - - "But my dear, it is national!" and another, evidently of socialistic tendencies, declares, waving a pair in his hands, that there should be equality in everything, and that all should wear the same size and width of "national" shoe.

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TEMPS. August 18.

Henri Terquen, mayor of Dunkerque, has posted on the city walls the following notice:

"Not to be cold next winter, save your coal this summer.

How?

By using for your cooking the marmite norwegienne (fireless cooker).

News Letter. Nov. 28. 17

How Badly Meat Is Needed Abroad.

The Society of Public Medicine in Paris is considering means whereby offal and butchers' waste can be utilized as food, and especially how to use the waste meat left in the butcheries of the army for the inhabitants of the army zone. They propose installing factories for canning and preserving at the abattoirs. They will also use the bones for manure, of which there is a scarcity. They are considering whether means can not be devised to render wholesome certain carcasses heretofore withdrawn from the food supply by veterinary surgeons. And we housewives are still, in America, not all pledged to the meatless day a week!

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