

BREAD CONTROL COMING SOON, IS HOOVER PROMISE

Municipal Depots Planned if Retail Dealers Balk at Volunteer Methods

WASHINGTON, D. C., Oct. 11.—Early regulation of the baking industry was promised tonight by Food Administrator Hoover. Plans to control bread production and distribution already are under consideration, and will be put into operation as soon as breadbaking experiments now being conducted in several cities are completed. Municipal bread depots will be provided if it is found that retailers cannot be controlled under a voluntary arrangement.

The baking industry was left out of the general food control, law to be put into effect November 1. Before making any steps to deal with the industry the food administration wishes, first to standardize baking flour; second, to standardize bread ingredients, and third, to standardize either the size of the loaf or the price.

The bread content will be established on the basis of facts disclosed in the experiments under way. It is hoped to establish a standard bread, containing the same amount always of lard, milk and other ingredients.

If the size of the loaf is to be standardized, Mr. Hoover believes prices can be kept down through competition, and if the price, on the other hand, is stabilized he believes competition will, to some extent, keep the size of the loaf from being reduced.

If a licensing system is put into effect it cannot be made to apply under the food control act to retailers, and the price will be fixed at the bakery door. The plan for bread depots will be put into effect, however, if the retailers refuse to cooperate in holding prices down.

LESS STRINGENT FISH LAWS ARE MADE BY STATE

At the recommendation of the U. S. food administration, the state of Massachusetts has removed almost all restrictions on its salt water fisheries for the duration of the war. This action is confidently expected to be the beginning of a general loosening of fishing restrictions all over the country, including inland waters.

"Lakes and streams in the principal agricultural districts," said Kenneth Fowler, chief of the fisheries section of the U. S. food administration, "could yield at least 50,000,000 pounds of 'rough' or non-game fish annually. These might just as well be taken out and distributed among the rural population for the mere cost of netting and the future supply still conserved."

Under the present stringent fish and game laws, the supply of rough fish has become overplentiful; and at a time when the meat supply of the country is unequal to the demand. The most common of these fish are suckers, bowfin, German carp, buffalo, calico bass, catfish, bullhead, crappie, eel, white perch, yellow perch, pike, perch, red eye, redfin, red horse, Sacramento perch, strawberry bass, sunfishes and rock bass.

Angling with all its fascination as a sport is uneconomical. The logical means of catching fish for food is to seine the streams and small lakes under proper regulations, give the game fish their liberty and utilize the classes that are overplentiful.

"The administration has no direct power of authorizing such a course," stated Mr. Fowler, "as practically all the fishing grounds of the country are under the control of the states. But we have pointed out the benefits of less stringent fish laws as a war measure and the various state food administrators can secure definite action through the governors and the state fish and game commissions. The organization varies in different states. If the people are interested enough, there is no serious obstacle to prevent their having the fish."

While details of the operations are subject to local management, the plan is briefly this: To prevent misuse of the fishing grounds, the wardens will either catch the fish themselves or deputize responsible citizens to do so. A few hours' work a week will in most cases result in enough fish for a hundred families.

In the case of lakes and large rivers, small portions will be fished at a time either by nets, set lines or whatever gear is most suitable. The state fish and game commissions have full information regarding the regulations necessary to protect the spawning grounds and insure a plentiful supply in the future.

The plan has the noteworthy advantage of developing a supply of fish for small villages and rural districts not regularly reached by the commercial fish industry. The distribution, in the opinion of the administration, should be localized so that the daily supply in each community will be consumed at once in the same community. This will insure the freshness of the fish and avoid most of the packing and transportation difficulties.

GETTING THE MESSAGE

Apparently farmers of the Northwest have heard the call to save the feed supply. "Smoke from burning straw stacks is not so much in evidence this fall," says the Dakota Farmer. "By bitter experience we are learning not to waste straw."

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FIGURES SHOW LESS HOOVERIZING THAN SHOULD BE THE CASE HERE

No Appreciable Increase in Graham Flour—As Much Butter Fat Sold as a Year Ago, if Reports of Local Dealers Reflect Situation Accurately—No Further Decrease in Flour Prices Expected

Local merchants and jobbers are not anticipating any further decrease in flour. Flour is now lower than it has been for months, and, unless the price should be forced down by the food commission, is as low as it will go until the war is over, so flour experts say. It would be higher now than it has ever been, thinks Robert E. Booth of Fred L. Waldron, Ltd., agency for White River flour, if it were not for the control exercised by the food commission.

A lucid explanation was given by a salesman in one of the retail groceries as to why the price of graham flour should be so high as to prohibit its general use among householders. He said it was high because it came in small quantities, and that it came in small quantities because so little of it was sold that it deteriorated before it was used, and that there was not much demand for it because it cost more than white flour.

There has been no appreciable increase in the use of graham flour among housewives in Honolulu who do their own baking, if the amount ordered is any gauge of the amount used. About a month ago there was a spurt of enthusiasm for graham flour but within the week the demand had dwindled down to what it was before, which is comparatively no demand at all. Only one store, that of J. M. Levy & Company, reports anything like a growing demand for graham flour. Wholesalers report the demand just about where it has stood for a long time. In fact, Theo H. Davies & Company's books show that they have sold less this month than last, Hackfeld & Company sell very little, and May & Company are selling just about what they usually do.

Except for imported goods there has not been any great falling off in the expensive stuffs ordered. High priced canned goods, and it is pretty hard to get any kind of canned goods that are not high priced now, continue to be in demand. One order clerk who takes possibly more telephone orders a day than anybody else in town takes in three, said that she could not notice any difference at all in the orders that were given her. She said she usually knew as soon as she found out who was speaking just about what the order would be. Foreign goods of course are not being brought into the islands any more, but the demand for domestic goods, anything put up in the United States, remains steady, and showing the normal increase that would come from increased population in peace times.

None of the buyers anticipates the slightest trouble from shortage in shipping or from any embargo on freight from the East and middle West to the Pacific coast.

"We have been assured by the Santa Fe that we shall get all the goods we order, so far as their line is concerned," said one of the big jobbers, "and I feel sure, as does everyone else who has studied the question, that none of our boats will be taken off until they can be replaced by other bottoms."

Eggs are scarce, and very high, the cold storage output selling at 60 and 65 cents a dozen. Island eggs can hardly be had at any price and retail at 90 cents a dozen.

In spite of the food commission and the insistence that less butter fat be used just as much is being sold in Honolulu as was a year ago, with possibly a slight increase.

MORE SERVICE FROM TIN CANS

One of the most serious preventable losses in the dairy business is the rapid depreciation of milk and cream cans. This is due partly to rough and careless handling in transit but in large measure also to rust resulting from insufficient drying.

The United States Food Administration considers this situation a serious one for several reasons. Plenty of milk and cream cans are absolutely necessary for the proper distribution of the Nation's dairy food supply; yet it is important not to overload the metal-working industries with orders for new cans.

Several large creameries have installed machines for straightening battered cans; also retinning equipment by means of which a fresh tinned surface may be given to cans that have begun to rust.

By timely repairs of this kind the service is greatly lengthened at a cost much less than that of new cans. But for farm dairies the following suggestions coming from a Federal dairy expert will help to make cans and utensils longer lived even in the absence of the special equipment referred to. After the cans have been thoroughly washed with lukewarm water and washing powder, rinse and scald. Allow the cans to drain until dry and place on a rack with the mouth down. Cans handled in this manner will keep sweet and clean and retain their bright tinned surface.

In addition to the longer service which they will give there is the added benefit of purer flavors in the milk and cream shipped in them. Dry, well-aired cans help to prevent metallic and musty flavors so frequently encountered in shipped cream.

DAIRYING WITHOUT A SILO

There is a lot of sound philosophy, squarely put for farm consumption, in these words of J. P. Mason, a widely-known Illinois dairyman, reported by Prairie Farmer: "Within a few miles of me are men trying to dairy without a silo. They are pretty nearly plumb crazy, of course; it must cost them \$4 to \$5 (per hundred pounds) to make milk, work and all. I tell you those fellows don't deserve an increased price. Then there are a lot of men who grow neither clover nor alfalfa. We cannot milk and make money without one or the other of these, and we mustn't let troubles in growing stand in our way. We've just got to grow them in spite of winter killing once in a while."

IF FRANKLIN OWNED A TRACTOR

Ben Franklin said: "Plow deep while sluggards sleep and you'll have corn to sell and keep." If Franklin had seen a tractor plow he'd have said, "Don't wait, go buy one now."—California Cultivator.

Your duty to your state and country now is to use your tractor and engine disk plow for seeding as much land as you possibly can for wheat.—Southern Ruralist.

"At present there are far from enough competent tractor operators to meet the rapidly growing needs," says Power Farming, "and our agricultural colleges, commercial schools and tractor manufacturers should employ every means at their disposal to train men and boys to handle tractors." The manufacture of tractors and the training of operators are of equal importance in increasing production.

EXCEPT FOR RATS

"Grains will be valuable almost anywhere this year," says the Farmer's Guide, "except when fed to rats."

EAT CORNCAKES TO SAVE WHEAT

WASHINGTON, D. C.—Order a "stack of corn" or a "stack of kafir" instead of a "stack of wheat" cakes at the hotel or restaurant. Pancakes made of corn or kafir corn or one of these grains with a little wheat flour are fully as palatable and nutritious as cakes made of wheat only, say food specialists of the United States department of agriculture. Millions of wheat cakes are consumed at the American breakfast table every morning. Get the "stack of corn" habit and save the wheat.

The department is urging restaurants and hotel proprietors to instruct their chefs to prepare and have ready for use batter for corn cakes each morning so that patrons may order corn cakes instead of wheat cakes. Corn cakes have always been popular on the family table. By featuring the "stack of corn" cakes on their menus it is believed patrons will be glad to form the "eat more corn" habit at breakfast time.

Corn cakes with syrup are appetizing and satisfying. The following recipe is recommended:

Corn Meal Pancakes

- 1 cup corn meal,
- 1 cup flour (wheat),
- 2 teaspoons baking powder,
- 1 teaspoon salt,
- 1 1/2 tablespoon sugar,
- 1 tablespoon melted butter,
- 1 egg,
- 1 cup milk.

Mix the dry ingredients, add melted butter, well beaten egg and milk. Bake like ordinary griddle cakes.

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