

SOME DEBATABLE POINTS IN REGARD TO USE OF VEAL

Why the Food Controller Has Not Prohibited the Butchering of Calves---Best Cuts of Veal Come From the Hind Quarters---Production of Veal Should Be Looked upon as Subsidiary to the Output of Beef.

The questions have frequently been asked:

Why has not the Food Controller prohibited the use of veal?

Is it not an economic waste to kill the young animals?

These queries bring up several very debatable points. There is no doubt that it is good business to bring to maturity such calves as give promise of converting their feed into profitable beef or into profitable dairy products. But it lessens the farmers' output of milk and butter, and the supply of feed to no purpose when poor calves are kept. Very often calves give no promise of rendering returns either in beef or in milk. Thus male calves of dairy strain, that cannot by any chance be expected to yield economical beef as steers, bring net profits only when slaughtered as prime veal.

To get best results from any herd, a certain amount of weeding out, particularly among the females, is essential. Only thus can the best possibilities and the milking qualities, respectively, be maintained and improved. It may be remarked here that the ma-

jority of veals slaughtered are males from dairy herds.

It is evident then that the consumption of veal could not be prohibited without entailing present loss, unprofitable feeding and future deterioration of the herds.

Strange to say, although nearly everybody has eaten veal, and Canadian householders have bought and handled it for generations, few, very few people know even approximately how to define it.

A calf to be classed as prime veal should not be younger than four weeks nor older than eight weeks. Also, although the beef veal calves are of beef breed, yet, when well fed and well prepared, the dairy-breed calf makes excellent veal. As a matter of fact, the greater part of Canadian veal is from dairy stock.

A prime dressed veal carcass weighs 65 to 70 per cent. of the live weight, whereas, incidentally, a good beef carcass runs only 55 to 59 per cent. Ordinarily, the weight of a veal calf ranges between 100 to 200 pounds; but the choicest weight lies between 120

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and 160 pounds.

Veal should be eaten fresh. The best cuts come from the hind quarters. The brains, liver and lights are valuable and delicate foods. Sweetbreads, two glands, one near the base of the throat, and the other near the heart, are found only in calves that have been fed exclusively on the mother's milk. They begin to disappear



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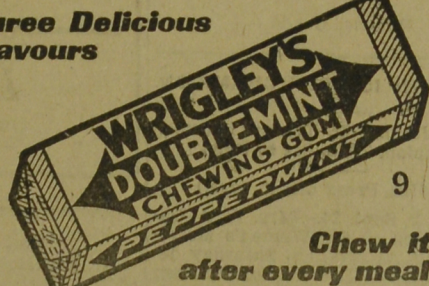
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as soon as the calf is put on grass or solid food.

From 150,000 to 180,000 calves are marketed in Toronto yearly; and from 350,000 to 380,000 in Montreal. More than half are received during March, April, May and June. Except in decennial census years it is impracticable to determine the number of veal calves killed outside of the large stock yards.

The production of veal should be looked upon as entirely subsidiary to the output of beef and of dairy products. Veal is essentially a by-product of the beef and dairy industries. No greater mistake could be made than to regard it in any other light. To illustrate this we may cite the fact that out of lots of 43,842 calves received at Point St. Charles, Montreal, this year, 9,400 could have been matured for beef. The same was true of 8,194 headed out of 34,031 calves arriving in Toronto. Taking, then, the average of 22.6 per cent. at least 113,000 calves of a total of about 540,000 arriving at Montreal and Toronto throughout the year, should not be slaughtered as veal. The problem thus narrows itself down to devising some method of saving this 22.6 per cent.

Summing up, briefly, it is good business to cull out and "veal" calves of either beef-breed or dairy-breed, when it is clear that they will add nothing to the total wealth of the country.

INFANTRY STRENGTH IS DECLINING

Ottawa, Sept. 24.—The decline in infantry strength continues. Results of the recent heavy fighting and the fall in recruiting pending application of the Military Service Act are shown in a comparative statement issued by the Department of Militia and Defence.

The period covered is from Sept. 1 to Sept. 15. In infantry alone, the statement shows, there was during this period a net loss of 4,684 men. The total infantry wastage was 5,268, comprising the following: Discharged in England, 28; discharged in Canada, 261; casualties overseas, 4,265; returned to Canada for discharge, 714. Total, 5,268.

During the same period infantry recruits numbered 684.

Taking all branches of the service into consideration, the figures are a little better. The total net loss to the C. E. F. was 4,928, recruits numbering 1,667. It is estimated that 45 per cent. of the total casualties will, within a period of six months, be fit for general service.

The man who marries an orphan can't blame his troubles on his wife's mother.

Slants of Humor

PROTEST.

It seems that each industrial group Now has a slogan or war whoop. From soup to nuts and nuts to soup, At every dinner

We're told to "save" on this or that, Go light on sugar, starch and fat, Until we're getting dry and flat, And quickly growing thinner.

Cut out the eggs! Conserve the wheat!

The butter bar! Let Meat be Meat! And for what little's left to eat We have small humor.

I'll spare the cow, the spud, the hen And other foodstuffs now and then, But would you starve, my fellow men, The Old Consumer?

For if Old Con. does not consume, It spells his own and traffic's doom. Can you replace him, sirs? By whom? You must conserve him!

Why, he is what we're fighting for This deadly and horrendous war; His appetite we may abhor— But heaven preserve him!

IT STRUCK HIM AS FAIR.

Irishman (wishing to purchase an empty bottle)—How much?

Apothecary—If you require the empty bottle it will be five cents, but if you have something put in it we won't charge anything for the bottle.

Irishman—Sure, that's fair enough! Put in a cork!

A PAWNBROKER'S DAUGHTER.

Sunday School Teacher—When the Queen of Sheba came and laid her jewels and fine raiment before Solomon, what did he say?

Small Girl—How much do want for the lot?

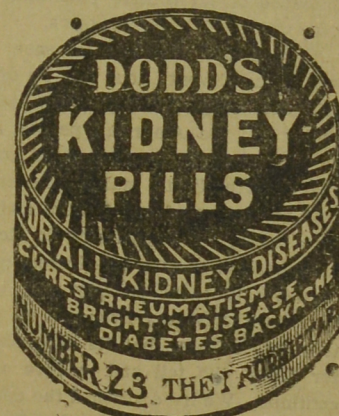
SPEAKING OF VEGETABLES.

Young Married Lady—Mary, you will always find a 'lion' on anything that is real silver.

The Maid—Yes, mum, I'll remember, and I've heard say as how there is always carrots on gold, though I ain't seen them.

DEALERS ARE TO REGISTER

Ottawa, Sept. 24.—An order is in preparation requesting all wholesale dealers in fruits and vegetables in the Dominion to register with the food controller. There is also in preparation a further order which requires that a statement of all purchases of apples from the fruit growing districts shall be filed with the food controller. The order covers contracts entered into for the 1917 crop.



It takes a woman to sympathize with her friends in a manner calculated to produce a feeling of genuine uneasiness.



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